

## COMPLIMENTARY SUSHI

### SUSHI ROLLS

TUNA ROLL

CRAB ROLL

SHRIMP TEMPURA ROLL

DYNAMITE JERK CHICKEN ROLL

SAUTEE'D VEGETABLE ROLL

### SASHIMI

TUNA TATAKI

### NIGIRI SUSHI

SHRIMP OR TUNA

### DESSERT

JAMAICAN FRUITS COCKTAIL  
OR  
FRIED ICE CREAM

## SURCHARGE ITEMS

### SALAD

SASHIMI SALAD ONION VINAIGRETTE  
DRESSING – US\$10.00

### SUSHI & SASHIMI

YELLOWTAIL (HAMACHI) SASHIMI – US\$10.00  
EEL LOVERS ROLL – US\$10.00  
NEGI HAMA (YELLOWTAIL WITH ESCALLION)  
ROLL – US\$10.00

### APPETIZER

ZUKE MAGURO (SOAKED TUNA) WITH GARLIC  
CHIPS – US\$10.00  
SAUTEE'D DUCK BREAST WITH TAHINI SOY  
SAUCE – US\$10.00

### ENTRÉE

LAMB CHOP WITH KARASHI MISO SAUCE –  
US\$15.00  
GRILLED YELLOWTAIL (HAMACHI) WITH  
CHILLI GARLIC SAUCE – US\$15.00

THREE COURSES(salad, appetizer & entree  
US\$25.00



## SUSHI LOUNGE

Beer

Kirin Ichiban Lager – \$7.00

Beer at its purest. 100% malt, first press beer, brewed from only malt, hops & water, unlike other beers, only the first press of the wort is used. Ichiban means “first” and “best” in Japanese. This unique brewing method ‘Ichiban Shibori’ is the secret behind Kirin Ichiban’s elegant and refreshing flavor.

Sake

Sho Chiku Bai – \$25.00

Means “pine bamboo Plum” Aroma of light rice, almond and pear. Notes of banana, fruity with a slight sweet warm alcoholic finish. N.B. Note: the bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle.

# HARRY SAN'S

## SUSHI LOUNGE