

Buddha's Feast: (for 4 to 6 persons) 4 Miso soup, 3 Seaweed salad, 2 Edamame, 2 bowls of steamed Rice, 1 order Shrimp and Pork Shumai, 1 each of the following rolls: California, Philly, Sierra, Tekka-maki, Negi-hama, Rainbow, and 4 pieces of each fish: tuna, Yellowtail, Salmon, Ono, Tataki, and Ebi Sashimi. **\$170**

Maki Rolls


Tekka-maki (Tuna)	7.00
Kappa-maki (Cucumber)	6.00
Negi-hama (Yellowtail)	8.00
Aspara-maki (Asparagus)	6.00
Virgin (Cuc & Avo)	7.00
Spicy Crab	10.00
California (Crab,Cuc,Avo)	8.00
Philly (Smk.Salm & CC)	10.00
Sierra (Tuna& Avo)	9.75
Spicy Tuna	10.00
Shiitake Mushrooms	8.00
Unagi	11.00
Smoked Baby Octopus	9.75
Sake	16.50
Crab, Avocado, Scallions, fresh Salmon on top with Cucumber Dill sauce	
Kaibashira Hand Roll	10.00
Spicy Scallops, Crab, Masago, Avocado	
Caterpillar	13.00
Unagi, Cucumber, Avocado on top, sweet Eel sauce	
Rattlesnake	14.75
Fresh Scallops, Masago, Avocado, Unagi on top	
Shogun	12.00
Tempura Shrimp, Avocado, Cucumber, Garlic Aioli, Masago on top	
Rainbow	17.00
California roll with assorted Sashimi on top	
Crunchy	13.00
Tempura Shrimp, Avocado, Cucumber, Crunchies, Tare & Sriracha	
Fire Snapper	13.50
Spicy Fried Red Snapper, Avocado, Scallions, Garlic Aioli	
Higashiyama	13.00
Tuna, Yellowtail, Cucumber, Scallions & Ginger Ponzu	
Parrot Fish	16.00
Spicy Crab, Cucumber topped with Tuna Tataki, Avocado, Spicy Mayo & Scallions	
Arizona	14.00
Hamachi, Tobiko, Cucumber, Scallions	
Veggie	10.00
Asparagus, Zucchini, Squash, Cucumber, Avocado, Shiitakes, Carrot, Romaine	



Spider	14.00
Soft-Shell Crab, Avocado, Cucumber, Tare	
Volcano	21.00
California roll topped with Baked Salmon and spicy scallops	
Rock City	16.50
Unagi, Asparagus, Cream Cheese, Shrimp, Scallions Tempura fried & "Rock City" Sauce	
Salmon Skin	13.00
Crispy Broiled Salmon Skin, Cucumber, Avocado, Scallions & Eel Sauce	
Pimp-My-Roll	15.00
Spicy Crab, Cucumber Topped with Seared Tataki, Ono, Avocado & Asian Vinaigrette	
Taj Mahal	18.00
Tempura Shrimp, Cream Cheese, topped with Avocado, Smoked Salmon & Unagi Baked with "Taj Sauce"	
Crunchy Veggie	13.50
Veggie Roll with Panko Crunchies, Sesame Seeds & "Rock City" Tofu	
Buddha's Delight	19.00
Tuna, Salmon, Red Snapper, Avocado, Scallions, Ikura & Garlic Ponzu	
Cricket	14.50
Shrimp Tempura, Cucumber, Avocado topped With Spicy Crab	
Samurai	13.00
Spicy Crab, Smoked Salmon, Salmon Skin, Avocado, Romaine & Tare	
Grasshopper	17.00
Baked Spicy Salmon, Scallions Topped with Avocado & Wasabi Mayo	
Super Crunchy	16.50
Tempura Shrimp, Avocado, Cucumber, Crunchies, Sweet Eel Sauce & Sriracha	
Ahi Majik	17.00
Shrimp Tempura, Cucumber Wrapped with Avocado Seared Tuna Tataki, Sriracha, Tare & Crunchies	
Red Dragon	15.00
Spicy California Roll Topped with Spicy Tuna	
Sapporo	13.00
Spicy Octopus, Cucumber, Avocado, Scallions with Tobiko	
Black Dragon	17.00
Shrimp Tempura, Cucumber topped with Eel, Avocado, Sesame Seeds & Tare	
Veggie Volcano	18.00
Cucumber Avocado Roll Topped with Spicy Tofu Baked	
Hawaiian	16.00
Soft Shell Crab, Spicy Crab, Avocado, Romaine, Garlic Aioli & Scallions with Masago on the Outside	
Smooth Kriminal	19.00
Tempura Shrimp Cream Cheese, Avocado topped with Smoked Salmon, Spicy Scallops, crab With Panko	

Ask about Our Special Buddha's Belly Menu

Buddha



Sushi

-St. Thomas, USVI-
"That's How We Roll!"

Restaurant Bar & Lounge

DINNER DAILY

5pm - 10pm

ST. THOMAS, VI

(340) 714-FISH

"THAT'S HOW WE ROLL"

Party Platters, Private Event Catering and Hosting Also Available

Appetizers

Edamame	6.00
Spicy Edamame	7.00
Tempura Shrimp	12.00
Baked Mussels	11.00
Japanese Shumai	9.00
Lobster Tempura	15.00
Spicy Calamari	10.00
Vegetable Tempura	10.00
Spicy Tofu	8.50
Stuffed Shiitakes	13.00
Grilled Yakitori Teriyaki	10.00
Soft Shell Crab	14.00

Soups & Salads

Miso soup	4.00
Veggie Miso	6.00
Seafood Miso	8.50
Wakame Seaweed Salad	6.50
Marinated Cucumber Salad	6.00
add baby octopus	4.00
add Ika Salad	4.00
Side Salad	6.00
Asian Caesar Salad	7.00
Tataki Salad	15.00
Ginger rubbed Seared Tuna over Cabbage and shredded Nori in a Asian Red Wine Vinaigrette	
Poke Salad	18.00
Traditional Hawaiian mixed Seafood Salad	
Buddha House Salad	11.00
Romaine, Carrots, Seaweed, Cucumber, Shitakes and Green Onions	
Add Tofu	4.00
Add Crab	8.00
Add Shrimp	9.00
Add Chicken	7.00

Entrees

Sushi Grade Ahi Tuna Tempura
Served rare with Fried Rice, Sautéed
Vegetables and Red Curry Coconut sauce
28.00

Pad Thai

Thai Rice Noodles and Tofu tossed in an
Authentic Aromatic Sauce with Snow Peas,
Garlic, Ginger, Cilantro, Scallions & Peanuts.
19.00
Add Chicken 6.00 Add Shrimp 10.00

Japanese Katsu

Crunchy Japanese-Style Fried Cutlet,
steamed Rice, Sautéed Vegetables, Shiitake
Mushroom Glaze
Add Chicken 25 Shrimp 29 Tilapia 26

Local Caribbean Wahoo

Pan seared with Fried Rice, sautéed
Vegetables and Cilantro Garlic Butter
27.00

Misoyaki Atlantic Salmon

Grilled with Fried Rice, Sautéed Vegetables
& Miso Glaze **29.00**

Traditional Japanese Teriyaki

Authentic Teriyaki Sauce with Mushrooms,
Sautéed Vegetables & Steamed Rice
Chicken 24 Shrimp 28 Tofu 23

12 oz. NY Strip

Steamed Rice, Sautéed Vegetables,
Chipotle Sesame Glaze **31.00**

Hamachi Kama

Broiled Yellowtail Collar, Fried Rice,
Avocado, Citrus Rock City Sauce
21.00

Grilled Caribbean Lobster Tail

Grilled 5oz. Tail, Vegetable Stir Fry,
Teriyaki Sweet Potatoes with a Ginger
Garlic Butter **36.00**

Nigiri & Sashimi

2 pieces per order

Maguro(Tuna) 7.50 Hamachi(Yellowtail) 9
Escalor(Wht Tuna) 8.50 Sake(Salmon) 8
Smoked Salmon 7 Unagi (Smoked Eel) 9
Tai (Red Snapper) 6 Tako (Octopus) 8
Baby Octopus (Smoked) 7 Kani (Crab) 6
Hotate-Gai(Scallops) 7.50 Spicy Hotate 8
Ebi (Shrimp) 6 Ono (Seared Wahoo) 7
Tataki(Seared tuna) 8 Tobiko 6.50
Masago (Smelt roe) 6 Ikura (Salmon roe) 7
Add Uzura (Quail egg) 3.50 Squid 6.75
Uzura Shooter: Quail Egg with Ponzu,
Spice & Scallions 4.00

Sushi & Sashimi Dinners

Sashimi Appetizer: 3 pieces of each
fish, Tuna, Salmon & Hamachi \$21
Maki Roll Combo: California, Philly,
Crunchy, Caterpillar Rolls. **\$41**
Sushi Dinner A: Miso soup, Kappa-Maki
roll & 6 pieces Nigiri (Tuna, Yellowtail,
Salmon, Octopus, red snapper, Shrimp)\$30
Sushi Dinner B: Miso soup, California roll
& 8 pieces Nigiri(Tuna, Yellowtail, Salmon,
octopus, red Snapper, Shrimp, ono, Ika) 34
Sashimi Dinner: 3 pieces of each fish
Tuna, Salmon, Yellowtail, Octopus, and Red
Snapper) with rice and miso soup. **\$39**
Eel Lovers: Unagi roll, Caterpillar roll,
Rattlesnake roll, 2 pieces Eel Nigiri and 2
pieces Eel Sashimi. **\$50**
Tuna Lovers: Spicy Tuna roll, Sierra roll,
Killa Tuna roll, 2 pieces Tuna Nigiri, and 2
pieces Tuna Tataki Sashimi. **\$48**

Asked About Our New Combination Platters