

## Sushi Rolls

Cut / Hand

### Tuna

The freshest tuna wrapped with sushi rice and seaweed

\$7 / \$6

### Spicy Tuna

Spicy tuna, cucumber, radish sprouts and yama gobo

\$8 / \$6

### Yellowtail Jalapeño

Yellowtail, cucumber, jalapeños and scallions, topped with jalapeño sauce

\$9 / \$6

### Spicy Scallop

Spicy Hokkaido scallop, cucumber, radish sprouts and yama gobo

\$8 / \$6

### Albacore Dynamite

Spicy albacore, cucumber, radish sprouts and yama gobo topped with house special vegetable sauce

\$8 / \$6

### Caterpillar

Fresh water eel and cucumber topped with avocado and eel sauce

\$13

### Crunchy

Shrimp tempura, asparagus and cucumber, topped with a tempura batter and eel sauce

\$10 / \$6

### Fresh Water Eel

Fresh water eel, asparagus, yama gobo and tamago, topped with eel sauce

\$13 / \$6

### Rainbow

California roll topped with tuna, salmon, albacore, shrimp, whitefish and avocado

\$13

### Soft Shell

Deep fried soft shell crab, radish sprouts, yama gobo, cucumber and asparagus

\$13 / \$6

### Philadelphia

Smoked salmon, cream cheese and cucumber

\$9 / \$6

## Sushi Rolls continued

Cut / Hand

### King California

King crab leg, avocado and asparagus

\$12 / \$8

### California

Crab meat, cucumber and avocado

\$6 / \$5

### Salmon Skin

Baked salmon skin, cucumber, radish sprouts, yama gobo and green onions topped with eel sauce and bonito flake

\$7 / \$5

### Vegetable

Asparagus, cucumber, radish sprouts, yama gobo and avocado

\$7 / \$5

## The Basics

### Edamame

\$3.00

### Miso Soup

\$2.50

## Beverages

### Coca Cola

10oz Glass Bottle

\$2.50

### Diet Coke

10oz Glass Bottle

\$2.50

### Sprite

10oz Glass Bottle

\$2.50

### Fiji Water

\$2.50

### Hot Tea

\$2.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Pala is pleased to give you a tax break. No sales tax will be added to your bill.

A 15% gratuity will be added for parties of 8 or more.

# SUSHI SAKE

## Sashimi

<b>Chef's Choice Sashimi Platter</b>	\$28
Five pieces of the Chef's selection of the finest fish	
<b>Sashimi Platter</b>	\$20
The freshest tuna, salmon, albacore and whitefish	
<b>Toro Tartare</b>	\$28
Toro with minced onions served with wasabi soy sauce topped with truffle oil	
<b>Scallop Ravioli</b>	\$18
Japanese scallop with Uni served with yuzu citrus	
<b>Kampachi</b>	\$18
Kampachi thinly sliced and served with garlic olive oil and yuzu paste	
<b>Sashimi Salad</b>	\$18
Tuna, salmon, albacore and white fish with mixed greens served with Maui onion sauce	
<b>Yellowtail Jalapeño</b>	\$16
Yellowtail sashimi topped with sliced jalapeño and citrus ponzu sauce	
<b>Ceviche</b>	\$14
Medallions of tuna, salmon, white fish, albacore and tiger shrimp finished with a citrus sauce	
<b>Whitefish Tiradito</b>	\$15
Thin sliced whitefish sashimi with cilantro spicy miso and citrus	
<b>Bluefin Toro</b>	MP
Bluefin tuna belly	
<b>Bluefin Tuna</b>	MP
<b>Tuna</b>	\$14
<b>Yellowtail</b>	\$14
<b>Kampachi</b>	\$16
<b>Salmon</b>	\$12
<b>Japanese Snapper</b>	\$15
<b>Halibut</b>	\$15
<b>Albacore</b>	\$12
<b>Uni</b>	MP
<b>Mirugai</b>	MP

## Nigiri Sushi

<b>Chef's Choice Sushi Platter</b>	\$26
The freshest selection by the chef. Served with 8 pieces with a choice of a tuna roll or a salmon roll	
<b>Sushi Platter</b>	\$18
The freshest tuna, salmon, yellowtail, whitefish, albacore and shrimp served with a California roll or spicy tuna roll	
<b>O-Toro - Bluefin Toro</b>	MP
<b>Hon Maguro - Bluefin Tuna</b>	MP
<b>Maguro - Tuna</b>	\$6
<b>Maguro Tataki - Seared Tuna</b>	\$6
<b>Sake - Salmon</b>	\$5
<b>Hamachi - Yellowtail</b>	\$6
<b>Hamachi Toro - Yellowtail Belly</b>	\$7
<b>Kampachi - Amber Jack</b>	\$7
<b>Tai - Japanese Snapper</b>	\$7
<b>Hirame - Halibut</b>	\$6
<b>Aji - Spanish Mackerel</b>	\$7
<b>Saba - Mackerel</b>	\$4
<b>Shiro Maguro - Albacore</b>	\$5
<b>Tarabagani - King Crab</b>	\$8
<b>Ama Ebi - Sweet Shrimp</b>	MP
<b>Ebi - Shrimp</b>	\$5
<b>Hotate - Scallop</b>	\$6
<b>Mirugai - Jumbo Clam</b>	MP
<b>Ikura - Salmon Egg</b>	\$6
<b>Masago - Smelt Egg</b>	\$5
<b>Unagi - Fresh Water Eel</b>	\$5
<b>Anago - Sea Eel</b>	\$6
<b>Ika - Squid</b>	\$5
<b>Uni - Sea Urchin</b>	MP
<b>Kaki - Oyster</b>	\$7
<b>Tako - Octopus</b>	\$6
<b>Tamago - Egg</b>	\$4

## Specialty Rolls

<b>Pala Deluxe</b>	\$17
King crab tempura, avocado and asparagus wrapped with soy paper and topped with albacore and vegetable sauce	
<b>Tuna Tuna Tuna</b>	\$16
Spicy tuna with cucumber and radish sprouts topped with tuna, seared tuna, albacore and citrus ponzu sauce	
<b>Prime Rib</b>	\$16
Shrimp tempura, avocado and cucumber topped with marinated prime rib beef	
<b>Maine Lobster</b>	\$19
Sautéed lobster, avocado and asparagus wrapped with soy paper and cucumber with lobster sauce	
<b>Sushi Burrito</b>	\$13
Sushi-style burrito with crab meat, spicy tuna, shrimp tempura, avocado and cucumber	
<b>Tropical Passion</b>	\$15
Shrimp tempura, avocado and cucumber topped with salmon and sweet spicy mango sauce	
<b>Sashimi</b>	\$16
Seared tuna, salmon, albacore, white fish and crab meat, wrapped in cucumber skin with ponzu sauce	

## Pala Fusion Rolls

<b>Cilantro Yellowtail</b>	\$18
Balsamic vinaigrette sushi rice, shrimp tempura, cucumber, paprika crab meat topped with vegetarian sauce and cilantro	
<b>Cowboy</b>	\$18
Prime tenderloin, Philly cheese, cucumber topped with prime rib eye and truffle oil	
<b>Sushi Pizza</b>	\$14
Crisp thin pizza topped with tuna, salmon, bass, albacore, red onion, jalapeño and cilantro	
<b>Volcano</b>	\$18
Baked California roll, shrimp, soft shell crab topped with creamy sauce	

**SUSHI**  
**SAKE**