



SUSHI BAR

HAMMOCK BEACHSM RESORT

STARTERS

miso soup • 6
tofu, scallion, seaweed.

edamame • 8
sea salt

wakame salad • 11
sesame, seaweed

fried dumpling • 10
vegetables, pork

shrimp tempura • 14
Soy, Mirin Sauce

*poki salad • 15
tuna, spicy sauce, ponzu,
wakame salad

NIGIRI / SASHIMI

one piece per order

maguro • 5 / 7
yellow fin tuna

*hotate • 5 / 7
scallop

*hamachi • 6 / 8
yellowtail

tako • 5 / 7
octopus

*escolar • 5 / 7
white tuna

*sake • 4 / 5
salmon

ebi • 5 / 6
shrimp

*unagi • 5 / 7
smoked eel

URAMAKI

california • 14
crab, cucumber, avocado
mosago

shrimp tempura • 16
avocado, japanese mayo,
eel sauce

*spicy tuna • 15
yellow fin, siracha,
scallion, cucumber

crunchy philly • 22
shrimp tempura, avocado
krab, cream cheese, spicy
mayo, eel sauce, crunchy
onion

*tokyo • 17
spicy tuna, yellowtail
scallion

*volcano • 20
tuna, cucumber,
spicy krab, scallops
scallions

red dragon • 20
shrimp tempura, tuna,
cucumber, siracha, tobiko

chicken cutlet • 14
tempura chicken
cabbage, lettuce

*arizona • 18
crab, tuna, jalapeno
sweet chili

*rainbow • 18
krab, tuna, salmon
escolar, avocado
cucumber

*Consumer warning : Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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DESSERTS

green tea ice cream • 8

fusion crème brûlée • 9

assorted mochi • 9

SAKE

Tyku Black • 31.50

rich, silky, notes of peach and vanilla

Tyku Cucumber • 26

delicate, light, crisp cucumber, clean finish

Tyku Coconut • 26

silky, creamy coconut, hints of vanilla

Snow Maiden • 20.25

juicy honeydew aromas, bright, lively finish

Well of Wisdom • 26

tropical, refreshing white pepper finish

Dreamy Clouds • 33

creamy, complex, nutty, hints of plum

Divine Droplets • 63

crisp, clean, hints of spice and fruits

BEER

Tsingtao • 6.25

Kirin Ichiban • 6.25

Sapporo • 8.50

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