



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

two piece per order / three 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

*tokyo • 17
spicy tuna, yellowtail
scallion

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

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

*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

KEY LIME PIE 10

Green Tea Cheesecake 10

Chocolate Cake 10

SAKE

Ban Ryu 720 ml • 25.00

Light and fruity with notes of Cherry and Black Currant

Joto Daiginjo 720 ml • 43

delicate, soft with a hint of Green Apple

Hakutsuru Sayuri Nigori 720ml • 30.00

Creamy with a natural sweetness and smooth finish

Fu-ki Plum Wine 750ml • 15

Joto Yuzo 500 ml • 33

Japanese Citrus flavors of Mandarin Orange Meyer Lemon and key lime

Hakushika Junmai 300 ml • 19

Balanced between Full Bodied and a Mild Dryness

Hou Hou Shu 300ml • 15

Light, Soft and Fluffy with hints of Cream Soda and Peach Yogurt

BEER

Tsingtao • 7.00

Kirin Ichiban • 7.00

Sapporo • 7.00

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