

NIGIRI & SASHIMI

NIGIRI - two pieces over rice | **SASHIMI** - freshly sliced fish
all are five pieces except the combination is nine pieces

	Nlgiri	Sashimi
SASHIMI COMBO		17
Nine piece combination of sake, hamachi and maguro		
HAMACHI (Yellowtail Tuna)	10	18
MAGURO (Ahi Tuna)	9	16
SAKE (Salmon)	7	13
SMOKED SALMON	8	
TOBIKO (Flying Fish Roe)	8	
EBI (Shrimp)	6	

SUSHI MENU NOTES FROM THE TAVERN @ BOWN

Our goal at the Tavern is to bring the best possible seafood from the ocean to your plate, striving to find fresh seafood that is beneficial to our patrons and our environment. We realize the abundance of the ocean is not limitless and we must all do our part to preserve it for future generations. We work hard to procure

sustainable and seasonal products from highly regulated fishing areas and eco-friendly aquatic farms to ensure a quality product for our customers. We would like to thank you for your support and patronage.



SUSHI MENU

APPETIZERS & SALADS

- TAVERN POKI** | 18
Maguro, hamachi and avocado in a spicy sesame sauce
- AHI POKI** | 18
Fresh Ahi Tuna, diced and tossed in a sesame oil and soy sauce, over a bed of seaweed salad
- EDAMAME** | 6
- SEAWEED SALAD** | 8
- SUNOMONO SALAD** | 6
Cucumbers tossed in sesame oil and rice wine vinegar topped with sesame seeds
- HOUSE SARADA** (Salad) | 5
Spring lettuce mix with cucumbers, sesame seeds and sesame ginger dressing
- MISO SOUP** | 4
Traditional miso soup mixed with scallions and silken tofu

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

TRADITIONAL MAKIS

VEGGI MAKI | 11
Beets, seasoned carrots, daikon sprouts, radishes, cucumber, avocado and wrapped in soy paper

SPICY TUNA MAKI | 11
Tuna, cucumber, scallion and spicy sauce

SPICY HAMACHI MAKI | 11
Yellowtail tuna, cucumber, scallion and spicy sauce

PHILLY MAKI | 11
Smoked salmon, cream cheese and cucumber

TEMPURA EBI MAKI | 10
Tempura shrimp, cucumber and avocado

SAKE MAKI | 9
Salmon, avocado and cucumber

CALIFORNIA MAKI | 9
Krab, cucumber and avocado

SUSHI SPECIAL | 23
Choose 2 of our traditional makis (list above) and 1 order of nigiri

SPECIALTY MAKIS

BARRY ROLL | 18
Red crab, cucumber, avocado, topped with maguro and hamachi

THE “J” ROLL | 16
Spicy hamachi, cream cheese and jalapeño topped with sake, avocado, tempura flakes and lemon zest

BOWN WAY | 16
Spicy hamachi, cucumber topped with avocado, tobiko, and spicy aioli

MEXICAN MAKI | 16
Tempura fried shrimp, red bell pepper, cream cheese, and cilantro, topped with spicy tuna, avocado, jalapeños, and lime zest

RAINBOW | 16
Red crab, cucumber and avocado, topped with maguro, ebi, sake and hamachi

FIRECRACKER | 15
Spicy tuna, cucumber, topped with maguro, avocado, tobiko and spicy ponzu

WAGON WHEEL | 15
Krab, smoked salmon, avocado, cream cheese and tempura fried with a creamy kabayaki sauce

Add or substitute below items to any of our rolls

- KANI** (Red Crab) | 4
- AVOCADO** (Inside Roll) | 1
- AVOCADO WRAP** (On Top Roll) | 2
- SOY WRAP** | 2

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