

Executive Chef Abhi Sainju

SASHIMI & NIGIRI

Sashimi

- 3 pieces of Salmon \$7
- 3 pieces Tuna \$8
- 3 pieces Hamachi \$8
- 2 pieces Toro \$14
- 3 EBI Shrimp \$7
- 3 Unagi \$8

Nigiri

- 2 pieces Salmon \$5
- 2 pieces Tuna \$5
- 2 pieces Hamachi \$5
- 2 pieces Toro \$14
- 3 EBI Shrimp \$7
- 3 Unagi \$8

ROLLS

- Tuna & Avocado \$9
- Salmon, Avocado, Cucumber \$9
- Everest- Salmon, Avocado, Cucumber topped with Tuna \$15
- California- Crab, Avocado, Cucumber \$7
- Crunchy Cali- Crab, Avocado, Cucumber, Tempura \$8
- Crunchy Shrimp- Shrimp Tempura, Cucumber, Masago, Eel Sauce \$10
- Fire Roll- Spicy Tuna, Avocado, Cucumber topped with Tuna, Avocado, Aioli, Sriracha \$12
- Super Cream Crunch- Smoked Salmon, Cream Cheese, Masago, Tempura, Eel Sauce \$11
- Double Shrimp- Shrimp Tempura, Cucumber topped with Steamed Shrimp, Avocado, Eel Sauce \$12
- Spicy Shrimp- Shrimp Tempura, Crab, Avocado, Cucumber, Masago, Sriracha, Eel Sauce \$12
- Rainbow Roll- Crab, Avocado, Cucumber topped with Salmon, Tuna, Steamed Shrimp \$12
- Spicy Tuna- Seasoned Tuna, Avocado, Cucumber with Aioli \$8
- Sexy Lady- Spicy Tuna, Cucumber topped with Crab, Tempura, Aioli, Eel Sauce \$10
- Spicy Salmon- Crab Stick, Avocado, Cucumber topped with Salmon, Sriracha, Eel Sauce \$12
- Hot Asian- Crab, Cucumber topped with Spicy Tuna, Tempura, Sriracha, Eel Sauce \$10
- Wham Bam Birmingham- Shrimp Tempura, Avocado, Cucumber topped with Seared Salmon, Wasabi Aioli, Eel Sauce \$13
- Electric Eel- Crab, Avocado, Cucumber topped with Smoked Eel, Eel Sauce \$14
- Blazer- Crab, Avocado, Cucumber topped with Avocado, Aioli \$11
- Magic City Roll- Cream Cheese, Tempura, Masago, Spicy Tuna, Avocado, Jalapeño, Eel Sauce \$14
- Abhi's Beer Battered- Tuna, Cream Cheese, Smoked Salmon, Beer Battered, Aioli, Sriracha, Eel Sauce \$15
- Diplomat- Shrimp Tempura, Spicy Tuna, Cucumber, Smoked Salmon topped Aioli, Salmon, Tuna, Avocado, Eel Sauce \$15
- Godzilla Roll- Shrimp Tempura, Spicy Tuna, Cucumber topped with Tuna, Eel Sauce, Spicy Godzilla Aioli \$15

NOODLE BOWLS

Ramen Bowl \$12

Seasoned Pork Broth, Wheat Noodle,
Carrot, Cilantro, Green Onion,
Bean Sprout, Shitake Mushroom,
Tree Ear Mushroom, Soft Boiled Egg

Spicy Miso Bowl \$11

Wheat Noodles, Onions,
Cilantro & Spinach

Thukpa \$11

Tibetan Style Noodle Soup
House Made Chicken Broth, Rice Noodle,
Carrot, Spinach, Green Onion, Cilantro

Vegetarian Thukpa Bowl \$10

Veggie Broth, Tofu, Rice Noodle, Carrot,
Cilantro, Green Onion,
Bean Sprouts, Shitake Mushroom,
Tree Ear Mushroom, Asparagus

Add to Any Bowl: Chicken \$3 / Beef \$4 / Shrimp \$5 / Pork \$3 / Tofu \$3 / Pork Belly \$4

SMALL PLATES

Momos

Steamed Nepalese Dumplings
Ground Turkey, Veggies, Spices,
Alabama Tomato Vinaigrette \$9

Grilled Edamame

Himalayan Sherpa Pink Salt \$5

Fried Green Beans

Togarashi Sauce \$6

KFC: Kathmandu Fried Chicken Lollipop

House Sweet Sauce \$9

Seared Tuna with Ponzu and Jalapeños \$13

Lumpia: Filipino Egg Roll, Turkey, Carrot,

Celery, Water Chestnut,

House Sweet Sauce \$7

Tuna Tataki, Wasabi Aioli \$12

Smoked Unagi

Over Sushi Rice & Scallions \$11

Beer Batter Eggplant \$7

Tako Salad

Octopus, Sesame Ginger Vinaigrette,
Cucumber, Mint, Green Onion, Tomato,
Peanuts, Cilantro \$11

Bangkok Chicken & Whole Romaine

Spicy Chicken, Mint, Water Chestnut,

Red Onion, Cilantro, Scallion,

Lime Juice, Fish Sauce \$10

Miso Soup with Scallions \$4

add Tofu \$1

BAMBOO SKEWERS

Lemongrass Chicken, Honey Sriracha Sauce \$7

Grilled Chicken, Korean BBQ Sauce \$7

House Marinated Beef, House Sweet & Sour Sauce \$9

Garlic Shrimp, Korean BBQ Sauce \$9

Grilled Salmon, Eel Sauce \$9

Pork Belly Adobo, Honey Sriracha Sauce \$8

SALADS

Spicy Caesar \$8

Romaine, Wonton Crisps,

Spicy Caesar Dressing

Add: Chicken \$5 / Beef \$6 / Pork \$5

Tofu \$3 / Pork Belly \$5 / Shrimp \$6

Thai Chicken Salad \$13

Grilled Chicken, Romaine, Carrot,

Sesame Seeds, Wonton Crisps,

Spicy Peanut Dressing

Spicy Steak Salad \$14

Grilled Beef, Romaine, Mint, Onion,

Tomato, Cilantro, Scallion, Cucumber,

House Citrus Dressing

Spicy Pork Salad \$13

Grilled Pork, Romaine, Peanut, Ginger,

Mint, Onion, Tomato, Cilantro, Scallion,

Cucumber, House Citrus Dressing