

APPETIZERS

Miso Soup veggie stock, dried kelp, green onion, tofu – **20**

Wakame seaweed salad – **20**

Edamame steamed soybeans, rocksalt – **25**

Crispy Calamari lightly battered fried squid, spicy mayo – **30**

Agedashi fried tofu, tentsuyu sauce – **25**

Harumaki 4 veggie spring rolls, sweet chili – **30**

Gyoza 6 steamed pork dumplings, ponzu sauce – 30

Mixed Tempura assorted veggies, tentsuyu sauce – **35**

Coconut Shrimp fried panko crusted, mango sauce – **35**

Chicken Karaage fried chicken, sweet chili – **30**

Crab Tempura lightly battered fried soft-shell, spicy mayo – **40**

Ceviche cured local catch, lime, sesame, chives, ginger, with wonton chips – **60**

SUSHI

Sashimi 9 slices premium raw fish, combo of tuna, local catch, salmon – **60**

Chirashi Bowl sushi rice, spicy tuna, crab mix, salmon sashimi, avocado, cucumber, ginger dressing, sesame – **50**

Nigiri Combo 9 hand pressed sushi rice, wasabi, topped tuna, seared salmon, prawn – **70**

Mixed Sushi Plate 6 pc salmon and tuna sashimi, 2 prawn nigiri, tuna maki, California roll – **65**

Mixed Salmon & Tuna Plate 6 pc salmon and tuna sashimi, 4 pc salmon maki, 4 pc tuna maki, 4 pc spicy tuna, 4 pc crusted spicy salmon – **75**

Love Boat 4 pc tuna, 4 pc salmon sashimi, 2 prawn nigiri, veggie tempura, coconut shrimp, dynamite, California and spicy tuna rolls – built for two people – **190**

Club Sushi Party Boat 12 pc tuna, 12 pc salmon sashimi, edamame beans, 6 veggie spring rolls, sweet chili sauce, 12 coconut shrimp, mango sauce, spicy mayo, 8 assorted rolls to include: dynamite, California, spicy tuna, spicy salmon, tuna maki, Philadelphia, teriyaki chicken and harbour veggie – built for six people – **500**

MAKI & SPECIALTY ROLLS

California Roll crab, avocado, cucumber, mayo, orange tobiko – **35**

Chicken Teriyaki Roll chicken breast, cucumber, mayo, teriyaki – **35**

Harbour Veggie Roll avocado, cucumber, veggie tempura, cream cheese mango sauce, sesame – **35**

Dynamite Roll prawn tempura, avocado, cucumber, chili and spicy mayo – **38**

Spicy Tuna Roll raw tuna, chillies, avocado, roe, spicy mayo, sriracha, spring onions, sesame – **38**

Spicy Salmon Roll cooked salmon mix, avocado, cucumber, chili – **38**

Rainbow Roll raw tuna, local catch, salmon, avocado, with cucumber, mango sauce – **38**

Philadelphia Roll smoked salmon, cream cheese, cucumber, avocado – **38**

Dragon Roll eel, cucumber, avocado, eel sauce – **40**

Spider Roll soft-shell crab, cucumber, avocado, mayo, eel sauce, red tobiko – **40**

Crispy Prawn Roll prawn tempura, deep-fried, avocado, cream cheese, tempura flakes, spicy mayo – **42**

Antiguan Roll spicy tuna mix, deep-fried, plantain, avocado, spicy mayo, mango sauce – **42**

Club Roll coconut shrimp, crab mix, cucumber, avocado, tempura flakes, spicy mayo, eel sauce – **45**

MAINS

Teriyaki rice, bean sprouts, broccoli, teriyaki sauce, grilled; chicken or salmon – **50/60**

Katsu Curry deep fried in panko bread crumbs, rice, a mild curry sauce; chicken or shrimp – **50/60**

Veggie Yakisoba stir fried noodles, mixed seasonal vegetables, cabbage, onions, sesames, worcestershire sauce – **45**

Seafood Udon soup with local catch, thick white noodles, miso broth – **50**

STEAKS

Steak & Fries 8oz sirloin, onions, mushrooms, fries – **60**

Fillet Mignon 8oz tenderloin, peppercorn sauce, fries – **75**

Teriyaki Sirloin 6oz top sirloin, marinated in our own teriyaki sauce, rice, bean sprouts, cabbage, broccoli – **60**

New York Steak 8oz strip-loin, homemade potato wedges, mixed green salad, ginger dressing – **75**

Black & Blue Filet Mignon 8oz tenderloin wrapped in bacon, blue cheese, asparagus, homemade potatoes wedges – **80**

T-Bone Steak 16oz Angus, deep fried onion rings, peppercorn demi-glacé – **100**

Surf & Turf 6oz tenderloin, 6 grilled prawns, baby potatoes – **80**

Rib Eye Steak 10oz Angus, garlic herb butter, sweet potato mash – **80**

AYC Burger 8oz Angus beef, bacon, cheddar, lettuce, tomato, spicy mayo, fries – **35**

Fish & chips lightly battered wahoo, tarter sauce, fries – **40**

Catch of the Day grilled local fillet, jasmine rice, grilled veggies, lemon butter – **60**

DESSERTS *locally made*

Pineapple Bread Pudding with rum-raisin ice cream – **25**

Mango Cheesecake baked, mango sauce – **25**

Green Tea Ice Cream 2 scoops – **20**

Chocolate Butter Rum Cake – **25**

All prices in EC\$

15% ABST & 10% service fee will be added.

