

sushi/rei

760 934-0774 mammoth

nigiri/sashimi

		<u>nigiri(2pc)</u>	<u>sashimi(4pc)</u>
hamachi	yellowtail	7	14
snow crab	real crab	8	16
hotategai	large scallops	7	14
maguro	bigeye tuna	7	14
bincho	albacore	7	14
saba	mackerel	6	12
sake	salmon	6	12
tobiko	flying fish roe	6	12
wasabi tobiko	flying fish roe	6	12
unagi	fresh water eel	7	14
hebi saba	escolar	7	14
ebi	tiger shrimp	6	12
ama ebi	sweet shrimp	8	16
ikura	salmon eggs	8	16
ika	squid	6	12
tako	octopus	6	12
umimasu	ocean trout	6	12
tai	hawaiian snapper	7	14

japanese salads

sunomono salad	sliced cucumber marinated in amazu vinegar (add tako, ebi, or kani for 2)	4
wakame salad	assorted seaweed in a sesame sauce base (add tako, ebi, or kani for 2)	4
mixed green salad	mixed greens, cherry tomatoes, sesame seeds, daikon, avocados, tossed with ginger dressing	6/9
squid salad	assorted squid marinated in a sesame sauce base (add tako, ebi, or kani for 2)	4

hot appetizers

miso	spicy, tofu or shiitake miso soup with green onions and wakame	4
edamame	steamed soybeans seasoned with sea salt	5
shishito peppers	fried shishito peppers tossed with a garlic sesame sauce and sea salt	8
saigon bombs	snow crab, ahi, garlic, green onions, and rice stuffed into tofu pockets and tempura fried	11
crispy rice	crispy rice balls topped with spicy tuna and jalapeño	15
osaka calamari	lightly fried calamari tossed with chilis, garlic, and ponzu	11
pork gyoza	5 kobe pork dumplings with spicy ponzu sauce	8

cold appetizers

sashimi rei (omakase)	9/15/21 pieces of our chef's freshest selection of fish, topped with exotic combinations	25/40/55
truffle escolar	5 pieces of escolar sashimi topped with white truffle ponzu, shaved black truffles, and caviar	18
hamachi rei	5 pieces of yellowtail sashimi topped with spicy ponzu, cilantro, sesame, thai chili, and lime	18
seared Albacore sashimi	5 pieces of bincho albacore with caramelized onions, garlic ponzu	15

simple maki (6-8 piece rolls)

california roll	9
crab, avocado, cucumber, tobiko	
crispy cali roll	9
tempura fried california roll, with eel sauce	
crystal shrimp roll	12
crab, avocado, cucumber topped with tempura bay shrimp and miji aioli	
spicy tuna roll	10
tuna, miji aioli, green onions, cucumber, togarashi, tobiko	
n.y. roll	10
salmon, cream cheese, cucumber, green onions, lemon, capers	
spicy hamachi	10
hamachi, miji aioli, green onions, cucumber, togarashi, tobiko	
tempura shrimp roll	10
tempura shrimp, avocado, cucumber, squeeze of lemon	
crunchy roll	10
albacore, cucumber, avocado, shoga, crunchies, albacore sauce	
blast roll	12
tempura shrimp, avocado, unagi, cream cheese, sesame seeds, topped with eel sauce	
spider roll	14
softshell crab, kaiware, snow crab, tobiko, avocado, green onions, miso ginger sauce	

signature maki (6-8 piece rolls)

big tuna	16
tempura shrimp, avocado, topped with spicy tuna, sashimi tuna, cilantro and chilis	
magato roll	16
tempura shrimp and cucumber, topped with blackened ahi, tobiko, miso ginger sauce, eel sauce, green onions, sesame seeds	
seven spanish angels	18
crab, cucumber, avocado, topped with escolar, ahi, wakame, sesame seeds, black truffles	
electric eel	16
tempura shrimp, avocado, topped with unagi, green onions, tobiko, sesame seeds, miji aioli, tare	
bubba roll	16
tempura shrimp, snow crab, topped with seared albacore, avocado, caramelized onions, shoga, cilantro, albacore sauce	
rattle snake	15
salmon skin, shiso, yama gobo, avocado, topped with salmon, ikura, ponzu, green onions	

vegetarian maki

yama gobo maki	5
hosonaki (thin roll) with yama gobo	
avo maki	5
hosonaki (thin roll) with avocado, sesame seeds	
asparagus maki	5
hosonaki (thin roll) with grilled asparagus, sesame seeds	
shiitake maki	5
hosonaki (thin roll) with shiitake mushrooms, sesame seeds	
kappa maki	4
hosonaki (thin roll) with cucumber, sesame seeds	
zucchini and garlic roll	7
tempura fried zucchini, roasted garlic, avocado, cucumber	
garden roll	8
grilled asparagus, shiitake mushrooms, kaiware, mixed greens, roasted garlic, topped with caramelized onions, topped with ginger vinaigrette	

entrees

grilled salmon with ginger teriyaki sauce	21
with wasabi mashed potatoes and chinese green beans	
chicken teriyaki	19
with wasabi mashed potatoes and chinese green beans	
tonkotsu ramen with kurabuta porkbelly	12
fresh ramen noodles, poached egg, kaiware, cilantro, jalapeño, porkbelly served in a pork soup base	

beverages

sparkling water	4
green tea	3
soft drink	3