



Coast Sushi

Dine In Only

Sushi is hand-made to order by our in-house sushi chef. Pending guest demand, the wait time for sushi can exceed 45 minutes.

SPECIALTY ROLLS

Large sushi roll, 10pcs

By the Beach \$18

An easy, friendly sushi roll. Creamy, crunchy, fresh and not too spicy. Cream cheese, spicy mayo, shrimp, cucumber, crunchies topped with tuna, avocado & crab salad

Tuna Rage \$20

Sweet, spicy, crunchy, and FURIOUS! Spicy mayo, tuna, green onions, crunchies topped with tuna, avocado, spicy chili, jalapeno, crab crunchies, and sweetened soy sauce reduction

That Summer \$20

Tastes how that summer felt. Fresh, clean, spicy, and surprising. Salmon, yellowtail, green onions, avocado, topped with salmon, yellowtail, chili sauce & lemon zest

Gemini \$20

A gift from the twins. A perfect combination of the grill and sushi bar. Creamy crunchy shrimp roll with green onions wrapped in sashimi-sliced Filet Mignon, topped with boardwalk sauce. Can't go wrong with this one

Chinook \$20

A tip-of-the-hat to the mountains. Pacific-Northwest flavors. Cream cheese, spicy mayo, bacon, scallops, shrimp wrapped in crab, topped with smoked salmon, avocado crab crunchies, and sweetened soy sauce reduction

Papa Bear \$24

Spicy, hot, and delicious. Just like Papa Bear. Cream cheese, spicy mayo, tuna, green onions crunchies, topped with Avocado, broiled crab salad pan-seared sashimi-sliced diver scallops and a sweetened soy sauce reduction

DONKEY!!! \$26

Its power is only surpassed by its mystery. For a huge appetite or two people Activate the Donkey!!! Massive roll with cream cheese, spicy mayo, green onion, shrimp, tuna, avocado, crabstick & deep fried, topped with broiled crab salad, crab crunchies, and deliciousness



Kid Friendly Rolls

*CONSUMPTION OF RAW UNDERCOOKED EGGS MEAT POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

URAMAKI ROLLS

rice on outside

Medium Size Roll, 10pcs

California \$7

avocado, crabstick, cucumber, topped with tobiko

Spicy Shrimp \$9

spicy mayo, green onion, shrimp, cucumber

Creamy Crunchy Shrimp \$10

cream cheese, spicy mayo, shrimp, cucumber, crunchies

Crunchy Crab \$10

spicy mayo, crab salad, crunchies

Philly \$10

cream cheese, avocado, smoked salmon green onion

Eel Roll \$10

eel, cucumber, eel sauce

Eel Roll Special \$12

eel, avocado, cucumber, topped with smoked salmon and eel sauce.

Alaskan \$10

avocado, salmon, crabstick, cucumber

Salmon Avocado \$12

Yellowtail Green Onion Roll \$12

Spicy Tuna \$14

spicy mayo, green onion, tuna

Crunchy Tuna \$14.50

spicy mayo, green onion, tuna, crunchies Tuna Bacon

Avocado \$14

spicy mayo, green onion, bacon, avocado, tuna

Cowboy Roll \$14

spicy mayo, avocado, green onion, grilled Filet

Surf and Turf \$14

Spicy mayo, green onion, shrimp, grilled Filet

Roll Tide \$14

Spicy mayo, green onion, yellowtail, topped with tuna

War Eagle \$14

Spicy mayo, green onion, yellowtail, topped with salmon

Black Dragon \$16

Spicy mayo, green onion, cucumber, avocado, soft shell crab topped with eel and eel sauce.

Rainbow Roll \$16

Shrimp, cucumber, and avocado wrapped with tuna, yellowtail, and salmon



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FUTOMAKI ROLLS

THICK SUSHI ROLL. Nori on outside. 7pcs

Veggie Roll \$7

avocado, cucumber, assorted vegetables topped with sesame seeds

Super Crunchy Shrimp \$10 🥰

spicy mayo, tobiko, avocado, green onion, shrimp, crunchies

Spider Roll \$14 🥰

spicy mayo, avocado, soft shell crab, green onion

Sumo Roll \$16

Spicy mayo, tobiko, avocado, green onion, shrimp, tuna, salmon, yellowtail, cucumber

SASHIMI

The best cuts of fish sliced and served raw over thousand-cut vegetables, avocado, lemons, and appropriate garnish

Tuna \$26 8oz

Yellowtail \$22 8oz

Salmon \$20 8oz

Sashimi Combo \$28 10oz

Tuna, Yellowtail, Salmon, Octopus

Bonzai!!! \$55 16oz+

Sushi Chef chooses the best of everything

HOSOMAKI ROLLS

Thin sushi roll. Nori on outside. Contains selection and sticky rice. 6pcs per order

Cucumber \$5

Salmon \$7

Smoked Salmon \$7

Yellowtail \$9

Tuna \$10

NIGIRI

The best cuts of fish sliced and pressed over sticky rice with wasabi. 2pcs per order

Crabstick \$5

Shrimp \$5

Salmon \$6

Eel \$6

Tobiko \$7

Yellowtail \$7

Tuna \$8

Octopus \$7

FROM SUSHI CHEF REEVES

Thank you for visiting Coast at Spectrum Resorts and trying my sushi! I specialize in creating beautiful sushi using the best ingredients I can find. It is important to know the source of the fish at a sushi bar. I've provided the sources and descriptions of the fish below:

Tuna— all tuna served at Coast Sushi Bar is fresh A1 sushi-grade yellowfin from the Gulf of Mexico. Look outside the windows! It has a deep, rich, fresh flavor and a robust, red/purple color. The tuna is never hot pink like that carbon monoxide blasted frozen garbage from Indonesia that has become so popular of late because it holds forever and costs five dollars a pound.

Salmon— salmon is wild-caught sourced from the Faroe Islands in the North Atlantic ocean. It has a clean, fresh flavor and is light on the back.

Yellowtail— often confused for tuna, yellowtail (Hamachi) is a mild, pacific whitefish. Coast uses Onsuai hamachi produced from the patented Japanese "Cho Rei Kun" process. With light, citrus notes it's sweet and complex on the back, a Chef favorite.

The Soy Sauce on the table is Yamasa soy sauce. It is a raw-food soy sauce as opposed to a cooking soy sauce. We have bamboo chopsticks available if those are preferred. It's ok to use your hands to eat sushi. Using a fork makes sushi rolls fall apart and damages the fish, altering the flavor. I encourage our guests to dine in whatever method is most comfortable. The **raw products** at the sushi bar are tuna, yellowtail, salmon (not smoked), and tobiko. Everything else is **fully cooked** save the vegetables. Thank you and enjoy!