

LONGHOUSE

RAW BAR • SUSHI • NOODLE SHOPPE

SMALL PLATES

EDAMAME

salted-5 | spicy garlic-6
lemongrass sesame seeds & ginger-6
steamed soy beans, salt **G V**

MISO SOUP-7

kombu dashi, miso, tofu,
wakame, green onion **G**

LONGHOUSE WINGS-13

glazed chicken wings

KOREAN BBQ
tempura flakes

HONEY SRIRACHA
fried garlic

VEGGIE SPRING ROLLS-6

carrot, cabbage, green onion, sesame seeds,
mung bean noodle, sweet chili sauce, fried **V**

SESAME SEAWEED SALAD-7

wakame, sea bean, kombu, sesame oil **G V**

SUNOMONO SALAD-6

cucumber, vinaigrette, sesame seeds

PORK SHUMAI-11

housemade pork dumplings,
water chestnuts, mushrooms,
green onion, fried garlic,
dipping sauce

VEGETABLE TEMPURA-10

seasonal vegetables, sweet chili sauce,
classic dipping sauce

SHRIMP TEMPURA-15

Japanese white shrimp, sweet chili sauce,
classic dipping sauce

BAO BUN-9

steamed bun, BBQ pork, edible flowers

NOODLES

YAKISOBA-21

ramen noodles, bell pepper, broccoli,
carrot, onion, zucchini, sliced beef, shrimp,
sweet heat sauce, sesame seeds, green onion

PHO-18

beef broth, rice noodles, beef shank,
bean sprouts, Thai basil, cilantro, jalapeño,
green onion

TONKOTSU RAMEN-19

tonkotsu broth, pork belly, soft poached egg,
fish cake, mustard greens,
kikurage mushrooms, shitake mushrooms,
green onion

DRUNKEN NOODLES-24

shoyu broth, beef, soft poached egg,
pork shumai, shrimp, mustard greens,
kikurage mushrooms, shitake mushrooms,
green onion

RICE

PORK FRIED RICE-20

seared pork belly, rice, bell pepper,
onion, broccoli, celery, egg, green onion

SHRIMP FRIED RICE-22

shrimp, rice, bell pepper,
onion, broccoli, celery, egg, green onion

CRAB FRIED RICE-25

crab, rice, bell pepper,
onion, broccoli, celery, egg, green onion

LONGHOUSE GENERAL TSO-17

tempura fried chicken, carrot,
red pepper, celery, zucchini, onion,
broccoli, housemade sauce,
fried garlic, chili threads, steamed rice

SPICY THAI CURRY-20

red curry sauce, white prawns,
bell pepper, broccoli, carrot, onion,
zucchini, rice, cilantro

POKE BOWLS & HAND ROLLS

TUNA BOWL-18

raw cubed tuna, shoyu poke sauce, green onion, yellow onion, daikon radish,
purple cabbage, kaiware & sesame seeds, rice

SALMON BOWL-16

raw cubed salmon, citrus poke sauce, green onion, daikon radish,
purple cabbage, kaiware & sesame seeds, rice

HAMACHI BOWL-17

raw cubed hamachi, citrus poke sauce, green onion, daikon radish,
purple cabbage, kaiware & sesame seeds, rice

SPICY TUNA HAND ROLL-14

raw spicy tuna, cucumber, kaiware

SPICY SALMON HAND ROLL-12

raw spicy salmon, cucumber, kaiware

SPICY CRAB HAND ROLL-16

crab salad, sriracha, avocado, cucumber, kaiware

TEMPURA LOBSTER HAND ROLL-21

tempura lobster, avocado, cucumber, kaiware, habanero masago, chili oil

— CLASSIC ROLLS —

RAINBOW—16
crab salad, avocado, cucumber, yellowfin, albacore, salmon, ebi

DRAGON—18
shrimp tempura, avocado, eel, masago, unagi sauce, sesame seeds

CALIFORNIA—13
regular or tempura fried
crab salad, avocado, cucumber, sesame seeds

SPICY TUNA—12
raw spicy tuna, cucumber, sesame seeds **G**

CUCUMBER AVOCADO—10
cucumber avocado **G**

PHILLY ROLL—17
cucumber, cream cheese, smoked salmon, avocado

— SPECIALTY ROLLS —

ilani—19
fried spicy tuna, avocado, seared tuna, spicy mayo, unagi sauce, sesame seeds

SALMON TUNA SALMON—18
spicy salmon, avocado, tuna, salmon, spicy mayo, unagi sauce, sesame seeds

CRUNCHY SPICY TUNA—13
spicy tuna, avocado, cucumber, double fire sauce, green onion, tempura fried, unagi sauce, sesame seeds

VEGGIE CRUNCH—10
tempura seasonal vegetables, avocado, unagi sauce, purple cabbage, sesame seeds **V**

DOUBLE SHRIMP—17
tempura shrimp, crab salad, ebi, avocado, ponzu mayo, unagi sauce, green onion, habanero masago, tempura flakes

OH! HENRY—23
tempura shrimp, avocado, cucumber, crab salad, seared salmon, spicy mayo, unagi sauce, green onion

VEGAS ROLL—22
salmon, cream cheese, avocado, unagi, spicy mayo

LOBSTER BOMB—30
crab salad, avocado, cucumber, seared lobster, malan sauce, sweet chili sauce, habanero masago, sesame seeds

SPIDER ROLL—25
soft shell crab, avocado, kaiware, orange masago, sesame seeds

CHEF'S SPECIAL—35
chef's choice

— NIGIRI & SASHIMI —

(2 PIECES EACH) **G**

Big Eye Tuna.....	16
Uni (sea urchin).....	20
Scallop.....	15
Unagi (Japanese eel).....	15
Albacore Tuna.....	10
Snow Crab.....	16
Steelhead Salmon.....	13
Hamachi (yellowtail).....	16
Escolar.....	14
Surf Clam.....	10
Tobiko (flying fish roe).....	9
Ebi (shrimp).....	10
Tako (octopus).....	10
Masago (smelt roe).....	4
Amaebi (sweet shrimp).....	16
Ikura (salmon roe).....	14
Creamy Scallop.....	17

nigiri—on sushi rice

sashimi—no rice

OMAKASE

"I TRUST THE CHEF"

SMALL SASHIMI or NIGIRI—40
chef's choice, 8 pieces

NIGIRI & SASHIMI COMBO—60
chef's choice, 16 pieces

LARGE SASHIMI or NIGIRI—62
chef's choice, 16 pieces

PREMIUM SASHIMI OR NIGIRI—90
chef's choice, 16 pieces

POKE BOWLS, SUSHI ROLLS, NIGIRI & SASHIMI

A \$2 fee will be applied to all take-out orders. 20% gratuity will be added to parties of five or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies.

G - Gluten Free Item V - Vegetarian Item

While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.

Chef - Sergio Garcia