



SUSHIMAKI.COM
@GOSUSHIMAKI

FOR YOUR SAFETY

1. WEAR YOUR MASK

Guests must wear their masks at all times unless eating or drinking. (Please use the envelope to protect your mask while you are enjoying your food and drinks! 😊)

2. SINGLE-USE MENU

This is a single-use, disposable menu for you, and only you! (You can always check out our menu online before your next visit! 📱👉)

3. TOUCHLESS PAY!

Scan the the QR code on your receipt at the end of your meal, follow the steps to pay, and you're good to go! (One less thing to touch! 📱👉)

TO START + TO SHARE

MISO TOFU SOUP

tofu, scallions, wakame 3.5

EDAMAME (V)

sea salt or chili garlic 6

VOLCANO FRIES (V) (★)

seasoned fries with **kanikama salad****, spicy mayo, eel sauce 7

GYOZA

pan-fried, fried or steamed, veggie or chicken 6.5

SPRING ROLL

crispy wrapper, pork & veggies 7

SALT + PEPPER CALAMARI

crispy squid, togarashi mayo 10

LAVA SHRIMP

crispy shrimp, spicy lava sauce 8

STEAK KUSHIYAKI

skewered & grilled, teriyaki sauce 13.5

SUSHI TACOS 3.5 ea or 3 for 10 (★)

salmon miso* • yellowtail serrano* • spicy **tuna**** (V)

TUNA TATAKI (V)

seared **tuna****, ponzu sauce, scallions 13.5

YELLOWTAIL TIRADITO

hamachi*, citrus soy, cilantro, serrano 12.5

SALMON TRUFFLE PONZU (★)

thin sliced salmon*, seaweed salad, truffle oil, spicy ponzu sauce 15

NARUTO CUCUMBER

riceless, salmon*, **tuna****, yellowtail*, avocado, shredded carrots, cucumber wrap, spicy ponzu sauce 13.5

KANISU (V)

riceless, **kanikama****, avocado, masago*, cucumber wrap, sweet vinegar 10

COOKED ROLLS

THE FIFTY (V) (★)

shrimp tempura, **kanikama salad****, cream cheese, avocado, chili-lime mayo, eel sauce, crispy shallots, masago* 14

DRAGON (★)

shrimp tempura, avocado, spicy mayo, eel sauce 12

BUDDA-CANE

shrimp tempura, avocado, mango, spicy mayo, sugarcane soy 13.5

CALIFORNIA (V)

kanikama**, avocado, masago* 6

JB TEMPURA

salmon, cream cheese, eel sauce, delicately fried 9

DANCING EEL (V)

kanikama salad**, unagi, eel sauce 15.5

CALI OCHO (V)

kanikama salad**, mango, fried sweet plantain, cream cheese, avocado, eel sauce, chili-lime mayo 8.5

VOLCANO (V)

smoked salmon, **kanikama****, cream cheese, scallions, spicy lava sauce, sesame seeds 12

CRUNCHY (V)

salmon, **kanikama****, eel sauce, spicy mayo, tempura fried, topped with serrano peppers 13

SPIDER (V)

soft shell crab, lettuce, **kanikama salad****, cucumber, qp mayo, scallions, masago*, eel sauce 13.5

RAW ROLLS

SPARKLING SALMON (★)

salmon*, avocado, ikura* 14.5

SPICY TUNA (V)

tuna**, japanese spices, chili mayo 8

CORAL REEF (V)

tuna**, salmon*, white fish*, cream cheese, fish tempura, cucumber, spicy mayo, eel sauce 13

RED DRAGON RELOADED

shrimp tempura, spicy **tuna****, avocado, ceviche mayo, wasabi greens 15.5

SUNSHINE (V)

tuna**, avocado 9

RAINBOW (V) (★)

kanikama**, hamachi*, **tuna****, salmon*, avocado 13

WHOLE FOODS (V)

hamachi*, **tuna****, salmon*, avocado, spicy mayo, masago* 12.5

UNIVERSITY

salmon*, avocado 9

TWO TIMING TUNA (V) (★)

spicy **tuna****, avocado, wasabi tobiko, sweet mayo, tempura flakes 13.5

JB

salmon*, cream cheese, scallions 8

(★) = maki favorite



BUDDA CANE

kenkō ROLLS

vegan • gluten-free • dairy free

SWEET TATO (V)

sweet potato puree, mango, cucumber, wasabi mayo, avocado, multigrain rice 9.5

24 CARROT (V)

carrot mix, cucumber, avocado, sriracha mayo, multigrain rice 10

MIGHTY SHROOM (V) (★)

shiitake mushroom, spinach, teriyaki, avocado, radish sprouts, sriracha mayo, multigrain rice 10.5

VEGETARIAN

VEGGIE HEAD (V)

spinach, carrots, kampyo, cucumber, avocado, aji amarillo sauce, soy wrapper 9

GARDEN TOFU (V)

fried tofu, kampyo, cucumber, lettuce, cherry tomatoes, ginger-carrot dressing 11.5



SCAN for MENU



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

** = msc certified seafood: msc certified alaskan pollock, msc sea bass, msc tuna

(V) = vegetarian item / * = raw food item

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. Prices are subject to change and individual items may vary by store.

We are happy to make changes or substitutions to our menu items when we can, although it may sometimes involve an additional charge. Brown rice may be substituted in any roll at no extra charge. You're welcome! We serve low sodium soy sauce. Gluten-free soy sauce is also available by request. Sushi rolls are garnished with sesame seeds.

MSC-C-52481



BY THE PIECE

2 PIECES

kanikama** krab
hamachi yellowtail*
masago smelt roe*
tako octopus
ikura salmon roe*
ebi cooked shrimp
maguro tuna**
unagi freshwater eel
sake salmon*
kamasu wahoo*
tamago omelet

SASHIMI

5
8
7.5
7
10
6
8
8
6
6
5

NIGIRI

4
7
5.5
6
8.5
5
7
7
5
5
4

PLATTERS + BOATS

choice of soup or salad

NIGIRI PLATTER

chef selection of 7 pc nigiri* flight with unique toppings 17

SASHIMI PLATTER

chef selection of 12 pcs fresh fish* 20

SINGLE BOAT 🍣

7 pcs nigiri*, 9 pcs sashimi*, **cali roll****, hiyashi wakame 37

DOUBLE BOAT 🍣

14 pcs nigiri*, 20 pcs sashimi*, **cali roll****, jb roll*, hiyashi wakame 69

SALADS

HOUSE SALAD (V)

mixed greens, tomatoes, carrots, cucumbers, ginger-carrot dressing 3.5

HIYASHI WAKAME SALAD (V)

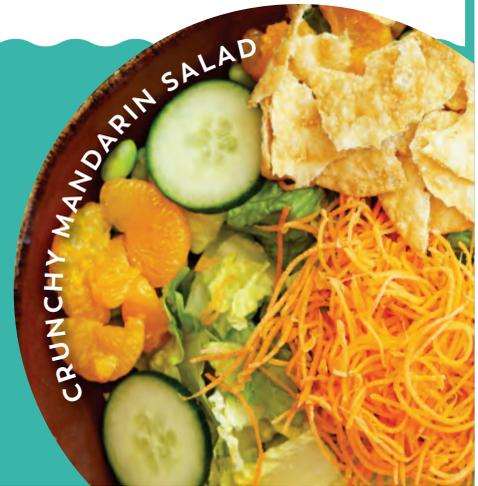
marinated seaweed 6

CRUNCHY MANDARIN SALAD (V)

mixed greens, carrots, cucumbers, mandarin oranges, fried wontons, edamame, ginger-carrot dressing 8; chicken 13.5; salmon 15

SPICY TUNA SALAD 🍣

spicy **tuna****, mixed greens, avocado, balsamic vinaigrette, sesame seeds 15



POKE BOWLS

AJI AMARILLO POKE BOWL

salmon*, avocado, furikake, edamame, mango, togarashi, serrano, crispy gyoza, aji amarillo sauce, sweet mayo, over sushi rice 14

ALOHA SOY POKE BOWL 🍣

tuna**, avocado, wakame, pineapple, serrano, crispy gyoza, eel sauce, spicy mayo, poke sauce, scallions, furikake, togarashi, over sushi rice 13

KANI-SHRIMP POKE BOWL 🍣 ⭐

shrimp, **kanikama salad****, avocado, furikake, wakame, serrano, chili mango cubes, togarashi, eel sauce, wasabi aioli, crispy gyoza, over sushi rice 13

BEET + CAULIFLOWER POKE BOWL

beets, cauliflower rice, furikake, avocado, sunflower seeds, edamame, mango, togarashi, crispy gyoza, wasabi aioli, over brown sushi rice 13

TERIYAKI + RICE/NOODLE

CHICKEN RAMEN SOUP

grilled chicken, veggies, boiled egg, bean sprouts, corn, ramen noodles, hot broth 14.5

GRILLED TERIYAKI PLATTERS

soup or salad, white or brown rice, veggies; chicken 18; salmon 23; ribeye steak 27

BACON FRIED RICE ⭐

bacon, egg, pineapple 9

WOK FRIED RICE

white or brown rice 9.5 (V); chicken 11; shrimp 12; special (chicken+shrimp) 14

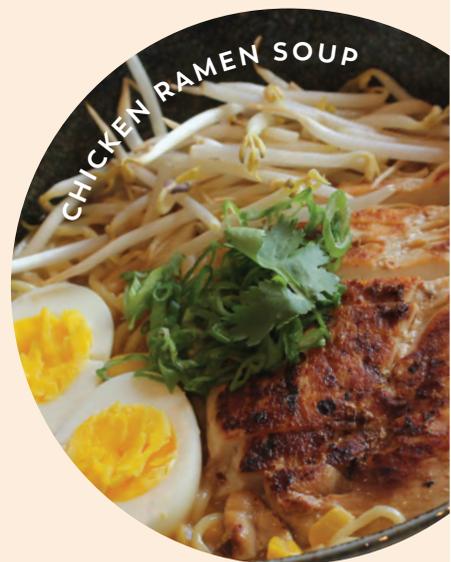
RED THAI CURRY

spicy coconut sauce, soup or salad, white or brown rice; tofu 12.5 (V); chicken 13.5; shrimp 14.5

PAD THAI

rice noodles, bean sprouts, egg, peanuts, lime 10.5; chicken 12.5; shrimp 13.5; special (chicken+shrimp) 14.5

⭐ = maki favorite



Spreading Goodness

OUR SUSHI STORY

Founded by Abe Ng and his family in 2000, Sushi Maki is the premier, award-winning name in sushi throughout South Florida, recognized for its quality, environmental stewardship, innovation and commitment to the community. Sushi Maki now has more than 20 stores including full-service restaurants, Whole Foods Market stations, university dining and airport locations.

Always environmentally aware, Sushi Maki was the first multi-unit sushi restaurant in the United States to earn Marine Stewardship Council (MSC) certification, sourcing seafood from sustainable fisheries and promoting responsible ecological harvesting habits. Sushi Maki is proud to be a locally-owned and operated family business. Thanks for rollin' with us!



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