



APPETIZERS

Aji 3-Way* (Horse Mackerel - Nigiri, Sashimi & Seared Nigiri)	23
Carpaccio Trio* (Salmon, Flounder & Yellowtail Filled with Greens Drizzled with Black Truffle Vinaigrette)	13
Seared Salmon* Jalapeño Dressing	13
Rock Shrimp Mélange* (Rock Shrimp & Greens Toss with White Soy & Ginger, Basil Oil)	15
Toro & Salmon Tataki* Yuzu Dressing	20

SUSHI ROLLS

(Brown Rice Available)

(Soy Paper Available)

Additional Charge

	Cut Roll	Hand Roll
Tuna*	8	7
Salmon*	7	6
Yellowtail* w/ Jalapeño	9	8
Fatty Tuna* (Toro) w/ Scallion	9	10
White Tuna* (Escolar) w/ Cilantro & Jalapeño	8	7
California	7	6
Spicy California	8	7
Spicy Tuna*	8	7
Tuna Avocado*	9	8
Salmon Avocado*	8	7
Eel Avocado	9	8
Smoked Salmon w/ Cream Cheese & Caper	7	6
Salmon Skin w/ Cucumber, Shiso & Scallion	9	8
Cucumber	5	5
Avocado	6	6
Shiitake (Mushroom)	6	5
Kanpyo (Gourd)	5	5
Oshinko (Pickled Radish)	5	5
Futomaki (5 pcs) (Eel, Sweet Egg, Kanpyo, Oshinko, Shiitake & Yamagobo)	10	8
Crunchy Shrimp (Shrimp, Fish Roe, Scallion, Mayo & Tempura Flakes)	10	8
Spicy Crunchy Scallop* (Scallop, Spicy Fish Roe, Sriracha, Scallion & Tempura Flakes)	10	8
Crabmeat Roll (Jumbo Lump Crabmeat, Spicy Fish Roe, Avocado & Spicy Mayo)	10	8
Rock Shrimp Roll (Rock Shrimp, Cilantro, Jalapeño & Spicy Mayo)	10	8

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www.GraceRestaurants.com

**188 Waterfront Street
National Harbor, MD 20745**

* Consuming raw or partially cooked meats may increase your risk of food borne illness.

SUSHI & SASHIMI

	Sushi (2 pcs)	Sashimi (3 pcs)
Tuna* (Maguro)	8	10
Albacore Tuna*	8	10
White Tuna* (Escolar)	8	10
Fatty Tuna* (Toro)	13	15
Salmon* (Sake)	8	9
Smoked Salmon	7	8
Yellowtail* (Hamachi)	9	10
Flounder* (Hirame)	7	8
Mackerel* (Saba)	6	7
Sea Urchin* (Uni)	12	15
Shrimp (Ebi)	7	8
Sweet Shrimp* (Ama Ebi)	9	11
Scallop* (Hotate Gai)	9	10
Squid* (Ika)	6	7
Octopus (Tako)	6	7
Eel (Unagi)	8	9
Salmon Roe* (Ikura)	9	10
Flying Fish Roe (Masago)	7	8
Giant Clam* (Mirugai)	10	12
Tofu Skin (Inari)	5	6
Sweet Egg (Tamago)	5	7

SPECIAL ROLLS

Shrimp Tempura (Fish Roe, Radish Sprout, Avocado & Spicy Mayo)	16
Soft Shell Crab (Fish Roe, Enoki Mushroom, Cucumber & Spicy Mayo)	16
Rainbow* (Jumbo Lump Crabmeat, Sweet Egg & Cucumber Wrapped with Tuna, Salmon, Flounder & Avocado)	20
Green Dragon (Shrimp Tempura & Eel Topped with Avocado & Fish Roe)	20
House's Tempura (5 pcs) (Shrimp, Eel, Cream Cheese & Shiitake Deep-fried, Drizzled with Eel Sauce)	16
Grace's Mandarin (Shrimp, Jalapeño, Cilantro & Tempura Flakes Topped with Torched Spicy Mayo & Spicy Fish Roe)	20
Crunchy Dragon (Sweet Egg, Cucumber & Tempura Flakes Wrapped with Eel & Avocado)	20
Rocket (Rock Shrimp, Lettuce, Fish Roe, Scallion & Spicy Mayo Wrapped with Seared Salmon Topped with a Drop of Sriracha)	20

CHEF'S SELECTIONS

Maki Combo* (California, Spicy Tuna, Eel Cucumber & Salmon Avocado, 3 pcs each)	20
Veggie Variety (Veggie Roll with 8 pcs Vegetable Nigiri)	20
Sushi Regular* (California Roll with 5 pcs Chef Choice Nigiri)	23
Sushi Deluxe* (Shrimp Tempura Roll with 8 pcs Chef Choice Nigiri)	30
Sashimi Regular* (15 pcs Chef Choice Sashimi)	32
Sashimi Deluxe* (21 pcs Chef Choice Sashimi)	40
Sushi & Sashimi Deluxe* (15 pcs Chef Choice Sashimi, 8 pcs Chef Choice Nigiri)	48

Fresh Wasabi available for \$3

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