



SHUKO

Edamame

Salted or Spicy

JUMBY BAY CEVICHE

Whitefish, Tomato, Red Onion,
Roast Corn, Sweet Potato, Leche
De Tigre.

LOBSTER CEVICHE

Passionfruit, Apple, Avocado,
Tomato, Red Onion, Chili Oil.

POKE

VEGETABLE

Cucumber, Scallion, Avocado,
Onion, Daikon, Wakame,
Edamame.

WITH TUNA

WITH SALMON

SUSHI MAKI

SPICY TUNA

Spring Onion, Spicy Mayo,
Togarashi.

SALMON AVOCADO

Inside Out, Sesame Seeds.

HAND

Y

CUT

Y

Y

Y

FUTO MAKI

LOBSTER

Avocado, Spicy Mayo, Masago.

VEGETABLE

Avocado, Cucumber, Carrot, Bell
Pepper, Asparagus.

Y

Y

SPECIALTY

SANDBAR ROLL

Cucumber, Avocado, Whitefish,
Jalapeno, Spicy Mayo, Siracha.

DRAGON ROLL

Unagi, Avocado, Cucumber, Eel
Sauce, Sesame

RAINBOW ROLL

Ebi, Avocado, Cucumber, Wahoo,
Yellowfin Tuna, Salmon.

Y

Y

Y

NIGIRI & SASHIMI (2pcs)

White Fish

Yellow Fin Tuna

Salmon

Ebi (Blue Shrimp)

SANDBAR

Jumby Bay Island



House Sake Selections

Heavensake, Junmai 12

salted caramel notes with a bright, fresh finish

Gekkeikan Suzaku, Junmai Ginjo

*fine fruity aroma that includes delicate notes of pear, honeydew
and pineapple*

Sake cocktails

Sakeoto

sake, lime, mint, cucumber, lychee topped with sparkling water

Asian Highball

*sake, pomegranate-vanilla syrup, fresh lime juice, topped with
soda*

Premium Sake by the glass

Heavensake, Junmai Daiginjo \$25

Heavensake, Junmai Ginjo \$40

Premium Sake Masu cup

Heavensake, Junmai Daiginjo \$35

Heavensake, Junmai Ginjo \$55

Premium Sake by the carafe

Heavensake, Junmai Daiginjo \$95

Heavensake, Junmai Ginjo \$160

Premium Sake by the bottle

Heavensake, Junmai Ginjo \$190

peach & pastry

Heavensake, Junmai Daiginjo \$320

*pineapple, lychee, green apple, melon, blossom, white lily, and
hints of dried fruit*

SANDBAR

Jumby Bay Island