

TEKKA BAR

handroll & sake

ROLL SETS

THREESOME \$16	FOURSOME \$22	HIGHROLLER \$35
<i>Salmon *</i> <i>Yellowtail *</i> <i>Toro *</i>	<i>Salmon *</i> <i>Yellowtail *</i> <i>Bay Scallop *</i> <i>Tekka Spicy Tuna *</i>	<i>Salmon *</i> <i>Yellowtail *</i> <i>Bay Scallop *</i> <i>Lobster</i> <i>Toro *</i> <i>Tekka Spicy Tuna *</i>

SASHIMI

Yellowtail Serrano * \$10

HAND ROLLS

Salmon * \$6

Toro * \$8

Yellowtail * \$7

Bay Scallop * \$6

Lump Blue Crab \$8

Lobster \$8

Tekka Spicy Tuna * \$7

Vegetable \$5

Ask About Our Special Roll

DIPPING SAUCE

Yuzukosho & Tekka Spicy \$2

ON TAP

Nitro Sencha Green Tea \$5

Nitro Matcha Green Tea \$6

Specialty Cocktail \$14

Kirin Ichiban \$11

Hitachino White Ale \$14

Make it a Sake Bomb **\$4**

SAKE

Junmai Sake on tap \$9

#tekkajoicebox \$10

Ozeki One Cup Nigori \$15

Ikezo Sparkling Peach \$12

Kikusui Honjozo N.G. \$18

Amabuki Junmai Ginjo \$18

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



HOW TO EAT A HANDROLL

1

GET
READY

IF YOU LIKE TO MIX WASABI WITH YOUR SOY DO IT BEFORE YOU GET YOUR FIRST HANDROLL. THE REASON FOR THIS IS BECAUSE NORI (SEAWEED) BREAKS DOWN REALLY FAST. WE WANT YOUR RICE TO BE WARM, YOUR FISH TO BE CHILLED, AND THE NORI TO CRUNCH WHEN YOU BITE INTO IT. ITADAKIMASU (READY TO EAT)!



Using your hand pick up the handroll (yes its ok to use your hands) and dip one end in one of our dipping sauces. Or maybe you would like your first bite to be sauceless, and thats ok.



Place handroll in mouth and bite down, each handroll is about 3-4 bites and is roughly the size of your hand.



As you finish enjoying your first handroll our experienced sushi chefs will make your next handroll so you can experience each one with the warmest rice, and most crisp nori.



Continue steps 2 thru 4 as many times as necessary. You may also like to have some ginger between handrolls to freshen up your tastebuds.