



# KARMA

WHAT GOES AROUND COMES AROUND

## Lunch Menu

11:30 - 4:30pm

### SALADS

#### Caesar 15

Romaine lettuce, parmesan, croutons, caesar dressing

#### Mixed Green 12 (V,GF)

Mixed artisan greens, tomato, cucumber, red onion, truffle dressing

#### Add On

Chicken (+10), Shrimp (+12), Salmon (+16), Mahi (+14)

#### Sunomono Salad 24 (V,GF)

Thinly sliced pickled cucumber, radish, carrots, and nori (GF)

#### Sashimi Salad 29 (GF)

Mixed greens topped with chef's choice 6-piece sashimi, edamame, mango, cucumber, pickled slaw, and yuzu kosho vinaigrette (GF)

#### Japon Tataki Salad 30

Iceberg lettuce with wasabi truffle dressing, crispy shallots, Johnny Cake croutons, and seared spiced bluefin tuna.

### APPETIZERS

#### Edamame 20 (V,GF)

Steamed soybeans in Sea salt or Sweet chili (make it spicy +2)

#### Crab Rangoons (5 pcs) 24

Crispy wontons stuffed with cream cheese, scallions, and crab, served with sweet chili & sweet-sour sauce

#### Ceviche 34 (GF)

Fresh market fish marinated in citrus leche de tigre.

#### Conch Fritters 24

Local conch, crisp batter, chipotle aioli

#### White Miso 25

#### Blue Crab Cake

Pan-seared blue crab cake finished with white miso and yuzu nage

#### Spring Roll 22 (V,GF)

Golden-fried spring roll filled with crisp vegetables.

#### Add On

Tuna (+12), Shrimp (+10), Wahoo (+10),

#### Tempura Pickles 14

Battered pickles in our house made ranch

### POKE BOWLS

#### Sesame Tofu 28 (V,GF)

Marinated tofu, avocado, mango, edamame, rice, wakame, nori, ponzu sauce

#### Dynamite 30 (GF)

Blue fin tuna, avocado, wakame, microgreens, caviar, pine nut, dynamite sauce (GF)

#### Donburi 32

Tempura shrimp, cucumber, edamame, green onion, sweet potato, rice, sweet soy

#### Yuzu Sashimi 32 (GF)

Assorted chopped sashimi, onion, mango, seaweed, kombo, yuzu vinaigrette

### GYOZA

#### Vegetable Gyoza 24 (V)

Shredded vegetables, seaweed

#### Chicken Gyoza 24

Chicken, cabbage, carrot mixture

#### Pork Gyoza 26

Rich pork, vegetable spice blend

#### Shrimp Gyoza 26

Succulent shrimp, cabbage, scallions

### MAINS

#### Tacos

Cabbage, pico de gallo, cotija, chipotle crema, cilantro, flour tortillas

#### Choice of

Grilled Mahi (25), Shrimp (26), Chicken (24)

#### Fish & Chips 24

Battered and fried mahi-mahi, tartar sauce, french fries

#### Mahi Sandwich 24

Grilled mahi, cabbage, tomato, pickled onion, guacamole, tartar sauce french fries

#### Alfredo Pasta 22 (V)

Creamy alfredo, penne

#### Add On

Chicken (+10), Shrimp (+12), Salmon (+16), Mahi (+14)

#### Karma Burger 23

Cheddar, lettuce, tomato, pickled red onion, Karma sauce, french fries

#### Chicken Sandwich 22

Grilled chicken, bacon, cheddar, lettuce, tomato, guacamole, chipotle crema, french fries

#### Veggie Burger 22 (V)

Black bean patty, cabbage slaw, tomato, pickled onion, guacamole, chipotle crema, french fries

#### Skirt Steak 8oz 38 (GF)

Grilled skirt steak served with French fries and chimichurri

### FOR KIDS

#### Kids Burger 18

Cheese, french fries

#### Chicken Tenders 17

Ranch, french fries

#### Kids Pasta 14

Penne, butter, parmesan

KARMA

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

\* A 20% Gratuity Will be Automatically Added to Your Bill



## SUSHI ROLLS

### California Roll 32

Kanikama crab, avocado, cucumber, and sesame seeds

### Marie Nicole 30

Spicy tuna, cucumber, cilantro, avocado; topped with hamachi, jalapeño, and charred ponzu

### Shrimp Tempura Maki 28

Tempura shrimp, cucumber, asparagus, microgreens, sesame, and mango kabayaki sauce

### Super Cali Roll 29

Crab, avocado, tempura roll; topped with spicy crab

### Spicy Tuna Roll 32

Spicy tuna mix, cucumber, and sesame seeds

### Rainbow Roll 32

Cucumber, avocado, crab mix; topped with assorted sashimi

### Salmon Delight 28

Salmon, cream cheese, avocado, tempura roll, kimchi aioli

### Volcano Roll 28

Bluefin tuna, salmon, scallions, tempura roll, spicy mayo, and unagi sauce

## SPECIALITY ROLLS

### Da Beach Roll 24 (GF)

Pickled slaw, cucumber, mango, wahoo; topped with salmon, avocado, and jerk sauce

### East End Roll 26

White tuna, red snapper, microgreens, cucumber; topped with bluefin tuna and chili-ginger sauce

### Tiger Roll 33

Avocado, tempura shrimp, asparagus, cream cheese, spicy tuna; topped with torched spicy mayo and eel sauce

### Caterpillar Maki 33

Unagi, tamago, avocado, asparagus; topped with inari and unagi sauce

### Tempura Dream Roll 28

Eel, cream cheese, smoked salmon, avocado; topped with dynamite shrimp and truffle sauce

### Hidden Dragon Roll 28

Spicy crab, ebi shrimp, cucumber, cream cheese; topped with spicy crab, ebi shrimp, and spicy mayo

### Cruz Bay Roll 28

Shrimp, spicy tuna, avocado, mango; topped with seared wahoo, tobiko, wasabi aioli, torched

### Wharfside Roll 30

Lobster tempura, avocado, plantain, crab mix; topped with tataki white tuna, wahoo, and kimchi sauce

### Donkey Hill Roll 35

Salmon, bluefin tuna, cucumber, ebi, soy paper; topped with spicy crab, tobiko, chili-ginger, and wasabi aioli

### Crazy Cajun 33

Cajun butter-poached lobster, cilantro, tuna, avocado; topped with tataki red snapper and chili kewpie

### Spicy Tuna Tempura Roll 34

Spicy tuna, cucumber, avocado, tempura roll; topped with spicy tuna, wakame, and kabayaki sauce

### Philly Roll 26 (GF)

Cream cheese, smoked salmon, avocado, crystal shrimp, and sweet potato; topped with seared 7-spice tenderloin, kimchi aioli, and crispy onions (GF)

## CRUDO

### Ika San Sai Tako

### Wakame Salad 22 (GF)

Umami-marinated calamari and baby octopus with bean sprouts, edamame, red pepper, and wakame

### Octopus Crudo 26 (GF)

7-spice marinated octopus with extra virgin olive oil, charred ponzu, and jalapeño

### Yellowtail Poke Tacos 28 (GF)

Hamachi, avocado, mango, microgreens, pickled cabbage, and jalapeño with spicy chili-ginger sauce (3 pcs)

### Island Spiced Tuna Tataki 25 (GF)

Eight pieces of seared tuna tataki with island spices and passion fruit ponzu gastrique

### Karma Tower 28

Sushi tower with rice, cucumber, avocado, crab mix, spicy tuna, tartar, caviar, and wasabi chili aioli

### Poke Nachos 28

Spicy tuna, avocado, mango, wakame, scallions, wonton chips, chili aioli, and kabayaki sauce

### Hokkaido Scallops 30 (GF)

Three Hokkaido scallops in a coconut-lime and cilantro emulsion, topped with crispy fried ginger

### Kanpachi Carpaccio 28 (GF)

Local charred red snapper carpaccio with myoga, Asian pear, roasted pine nuts, and mango-shishito pepper tosazu (8 pcs)

## TRADITIONAL

### Maki Roll 28 (GF)

Traditional roll. Choice of: Bluefin tuna, white tuna, red snapper, wahoo, octopus, unagi, salmon, yellowtail, tamago, ebi, tobiko, or salmon roe

### Nigiri (2 pcs) 25 (GF)

Sliced sashimi over rice

### Sashimi (3 pcs) 26 (GF)

Thinly sliced raw fish

Tuna (Maguro)

Salmon (Sake)

Yellowtail (Hamachi)

Octopus (Tako)

Shrimp (Ebi)

Salmon Roe (Ikura)

Wahoo (Ono)

Red Snapper (Tai)

Sea Urchin (Uni) – MP

Crab (Kani)

Eel (Unagi)

White Tuna (Escolar)

/Shiro Maguro)

## HATTORI HANZO

### Karma Roll 50 (VG,GF)

Chef's choice or customized (spicy, vegetarian, GF, or cooked)

### Omakase MP (VG,GF)

A chef-curated journey, crafted to your taste. Choose spicy, vegetarian, or cooked or let the chef surprise you with a personalized selection

## VEGGIE ROLLS

### Ire Mon Maki 30 (VG)

Carrot, cucumber, red pepper, asparagus, inari, tempura roll, wasabi aioli

### Bad Bunny 38 (VG,GF)

Mango, greens, jalapeño, plantain; topped with pickled slaw, furikake, and jerk sauce

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