



# GLUTEN FREE MENU

## SPECIALTY ROLLS

<b>ALBACORE SPECIAL</b>	<b>\$16.50</b>
cornstarch fried shrimp, lump crab, cucumber, layered with albacore and avocado, green onions, sweet and spicy ponzu	
<b>CHRONIC</b>	<b>\$16.50</b>
cornstarch fried shrimp, avocado, lump crab, cucumber topped with spicy tuna, rice cracker crunchies, sweet soy glaze	
<b>TASMANIAN DEVIL</b>	<b>\$18.50</b>
grilled shrimp, spicy lump crab, cucumber layered with tasmanian salmon, avocado, cilantro, ponzu sauce	
<b>RING OF FIRE</b>	<b>\$18.50</b>
albacore, serrano chili, cucumber, spicy lump crab layered with yellowtail and avocado, topped with fried jalapeño, lemon wasabi aioli, garlic ponzu	
<b>LEMON AID</b>	<b>\$15.00</b>
grilled shrimp, asparagus, avocado, cucumber layered with thin halibut and lemon slices, yuzu jalapeño truffle vinaigrette	
<b>TSUNAMI</b>	<b>\$17.50</b>
grilled shrimp, lump crab, asparagus, avocado, cucumber, layered with cajun seared albacore, roasted garlic, serrano chili, cilantro, ponzu sauce on the side	
<b>RAINBOW</b>	<b>\$16.50</b>
lump crab, cucumber, avocado, layered with shrimp, salmon, tuna, yellowtail and halibut	
<b>SPIDER</b>	<b>\$14.50</b>
cornstarch fried soft shell crab, cucumber, lump crab, avocado, sprouts, wasabi aioli	
<b>CRUNCHY</b>	<b>\$14.25</b>
cornstarch fried shrimp, lump crab, avocado, cucumber, rice cracker crunchies, sweet soy glaze	
<b>PROTEIN (no rice)</b>	<b>\$17.50</b>
spicy tuna, lump crab, avocado rolled in soy paper, layered with yellowtail and salmon	
<b>THE CHUCK NORRIS</b>	<b>\$17.50</b>
lobster salad, cornstarch fried shrimp, cucumber topped with tuna, avocado, serrano chili, sweet soy glaze, sesame chili oil	
<b>RED DRAGON</b>	<b>\$17.50</b>
spicy lump crab, cucumber, sprouts, layered with pepper seared tuna, avocado, green onions, sweet and spicy ponzu	
<b>HAJI</b>	<b>\$15.50</b>
spicy tuna, cornstarch fried shrimp, cucumber, layered with sesame seared albacore and avocado, whole grain mustard sauce on the side	

Sushi Lounge DOES NOT guarantee that any item is allergen-free due to possible cross contamination and food prepared in a non-gluten free restaurant. All fried items share the same oil as regular items. Sushi Lounge does not have a dedicated gluten free fryer. All attempts have been made to avoid any mishandling of product

## SASHIMI DISHES

<b>HAJI TATAKI</b>	<b>\$15.50</b>
sesame crusted seared albacore, served in a warm, whole grain mustard ponzu sauce	
<b>TSUNAMI TATAKI</b>	<b>\$15.50</b>
fresh island albacore, cajun seared, served in a warm garlic, serrano chili, cilantro, ponzu sauce	
<b>PONZU SALMON</b>	<b>\$13.50</b>
thinly sliced salmon, salt and fresh ground black pepper, sweet onion, bonito shavings, house made ponzu sauce	
<b>PEPPERED SEARED AHI</b>	<b>\$15.50</b>
pepper seared tuna with avocado, sweet onion, garlic ponzu sauce	
<b>CITRUS CHILI YELLOWTAIL</b>	<b>\$16.50</b>
Japanese yellowtail sashimi, serrano chilis, cilantro, lemon slices, yuzu soy sauce	
<b>SASHIMI APPETIZER</b>	<b>\$13.00</b>
five pieces, chef's selection of today's fresh fish	
<b>CHEF'S MIX SASHIMI PLATE</b>	<b>\$24.00</b>
ten pieces, chef's selection of today's fresh fish	

## VEGETARIAN ROLLS

<b>VEGI CRUNCH</b>	<b>\$9.00</b>
asparagus, avocado, cream cheese, cucumber, topped with scallions, rice cracker crunchies and sweet soy glaze	
<b>LOUNGE LIZARD</b>	<b>\$8.50</b>
grilled shishito peppers, sprouts, cucumber, layered with avocado, sesame seeds, cilantro, salsa fresca on the side	
<b>GREEN MONSTER</b>	<b>\$7.00</b>
cucumber, avocado, sprouts, asparagus, enoki mushrooms, nori and green soy wrap	

## SALADS

<b>CUCUMBER SALAD</b>	<b>\$4.50</b>
sweet rice wine marinated cucumbers, sesame seeds, ponzu	
<b>SEAWEED SALAD</b>	<b>\$7.50</b>
wakame and chuka seaweed, cucumbers, ponzu sauce, sesame seeds	

## DINNERS

<b>CHARRED SALMON</b>	<b>\$15.50</b>
asian sugaer spiced salmon filet with (GF) whole grain mustard ponzu sauce and grilled asparagus	
<b>SUSHI COMBO</b>	<b>\$21.50</b>
one piece each: tuna, yellowtail, salmon, halibut, shrimp and octopus with lump crab california roll	