



Yuzu Think You Can Dance? 16
aviation gin, grand marnier,
calamansi syrup, lime juice,
yuzu juice



Espress Yourself 16
ketel one vodka, mr. black
coffee, agave syrup



All That & Mule 17
kikori, guava syrup, lime juice,
ginger beer, angostura bitters



Confidential Paloma 17
don julio blanco, calamansi
syrup, lime juice, ruby
grapefruit, yuzu juice



Call Me Old Fashion 17
kikori, bulleit bourbon, agave
syrup, angostura bitters,
cherry bitters



Takes Two To Mango 16
ron zapaca rum, lime juice,
orgeat, mango



Silent Storm 17
pineapple rum, lime juice, ginger
beer, aromatic bitters



Deceptive Appearances 16
ciroc mango, jalapeno agave,
lime juice



Undercover No-jito 12
blackberries, jalapeno, mint, simple syrup,
lime juice, lemon lime soda, club soda



Pistols At Dawn 16
peach ciroc, havana club anejo,
lime juice, pineapple, simple syrup,
aromatic bitters, grenadine



The Scandal 16
pear sake, aperol, club soda,
house bubbles

Spritz of Secrecy 12
fresh cucumber, simple syrup, lime juice,
ginger ale, club soda

Guava Nice Day 12
guava, calamansi, lime juice, lemonade

MORTALS

ROLLS RICE

\$12

16oz CAN

Introducing our newest lager **Rolls Rice!**

This rice lager is brewed with a blend of premium rice and barley to create a base that is wonderfully crisp and refreshing. Subtle Noble hop character adds complexity making this the perfect beer for any occasion.



[CONFIDENTIAL] HAZE

\$12

16oz CAN

Try our very own **Confidential Haze!**

This hazy double IPA is brewed with an abundance of wheat and oats for a smooth body and its signature cloudy appearance. Tropical hop character takes center stage as flavors of citrus and stone fruit balance this refreshing and drinkable beer.



\$30 4-PACKS
AVAILABLE
TO GO ONLY



[happy hour]

3pm-6pm daily

late night

10pm - 11:30pm fri-sat

~~\$6~~

✦ Poke Taco
salmon or tuna

Sweet Potato Fries 
w/ charred scallion sauce

Edamame  
w/ sesame oil and salt

Avocado Roll 
avocado, sesame seeds

~~\$7~~



✦ Salmon Nigiri (2 pc)

✦ Tuna Nigiri (2 pc)

✦ Albacore Nigiri (2 pc)

Seaweed Salad 
wakame

~~\$10~~



Gyoza (6 pc)
pork or vegetarian  potstickers

Classified Crunchy Crab (5 pc)
tempured california roll
topped w/ spicy crab,
spicy spy & unagi sauce

Tempura Avocado 
house special!

~~\$11~~

Shrimp Tempura Roll (8 pc)
shrimp tempura, avocado,
unagi sauce

Philadelphia Roll (8 pcs)
smoked salmon, avocado,
cream cheese, sesame seeds

✦ Spicy Tuna Roll (8 pc)
spicy tuna, cucumber,
habanero tobiko

✦ Poke Tacos (2 pc)
salmon or tuna

~~\$12~~

Cabo Conspiracy (8 pc)
spicy crab, avocado, topped
w/ sweet & sour, tempura
crunch jalapeno, habanero
tobiko

Shanghai Style
Spring Rolls (6 pc)
chicken spring rolls w/
sweet chili sauce



~~\$13~~

✦ Rainbow Roll (8 pc)
crab, avocado w/ 5 kinds of fish

Chicken Karaage
japanese fried chicken, sweet &
spicy dipping sauce

Salt & Pepper Calamari
yuzu cocktail & charred scallion
sauce, grilled lemon

~~\$17~~

Flamin' HOT Cheetos Roll
shrimp tempura, cream cheese,
avocado, topped w/ spicy crab,
spicy spy sauce, Flamin' HOT
Cheetos, jalapeño (soy paper)



[drink specials]

~~\$16~~ ~~\$17~~ **\$13**

Confidential Cocktails

our house signature cocktails

~~\$10~~ **\$7**

Drafts

sapporo, angry orchard,
modelo (san jose location)

~~\$10~~ **\$8**

All Other Drafts & IPA's

~~\$10~~ **\$7**

Well Cocktails

margaritas, martinis & mules add \$2

~~\$6.5~~ **\$4.5**

Sake Bombs

traditional, apple, or pear
(ask about our seasonal flavor)

~~\$11~~ ~~\$12~~ **\$7**

House Wine

cabernet sauvignon or chardonnay

~~\$14~~ **\$10**

Large Hot Sake

~~\$16~~ **\$11**

Pineapple Sake

house special!

Soy Paper Available, add \$1.50

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bento box lunch

SERVED TILL 4PM

bento combo

(with soup, salad and rice)

Two items 25.5

Three items 27.5

Chicken Katsu

Gyoza (3 pc) pork or veg 🌿

California Roll (4 pc)

✂️ **Spicy Tuna Roll (4 pc)**

Chicken Teriyaki (white or dark meat)

Salmon Teriyaki

Beef Rib-Eye Teriyaki

Tempura mixed or veg 🌿

✂️ **Poke Taco** tuna or salmon

✂️ **Nigiri (3 pc)** add \$4 (choice of salmon, albacore, tuna, yellowtail, shrimp)

✂️ **Sashimi (3 pc)** add \$4 (choice of salmon, albacore, tuna, yellowtail, shrimp)



Soy Paper Available, add \$1.50 20% gratuity will be added to parties of 6 or more

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[starters]

favorites!

Hamachi Spoons (4 pc) 18.95  
hamachi spoons served w/ ponzu sauce,
green onions, sesame seeds

Salmon Bombs 19.95
tempured salmon bites mixed in spicy spy & unagi
sauce, topped w/ green onions, sesame seeds

Edamame Trio 22.75 
honey-sriracha, yuzu, toasted garlic w/ soy sauce

Shiitake Mushroom Bao Buns (3 pc) 18.95 
shiitake mushroom, pickled vegetables,
micro cilantro, black bean & hoisin

Tempura Avocado 15.25 
house special!

Poke Taco 8.25 
salmon or tuna, w/
asian slaw, avocado
wasabi sauce



Baked Green Mussels (5 pc) 15.25
baked green mussels topped w/ spicy mayo,
unagi sauce, green onions

Spicy Tuna Crispy Rice 14.95
crispy rice topped w/ spicy tuna, green onions, jalapeno,
spicy mayo & unagi sauce (vegetarian option available)

Tempura 15.5 / 16.5 / 14.5
mixed, shrimp or vegetable 

Sweet Potato Fries 13.5 
ketchup, charred scallion sauce

Gyoza (6 pc) 14.95
pork or vegetarian  pot stickers

Spicy Tuna Jalapeño Boats 16.95 
tempured jalapeño topped w/ cream cheese, spicy tuna,
green onion, tobiko, macadamia nuts,
spicy spy & unagi sauce

Chicken Karaage 17.25
japanese fried chicken, sweet & spicy dipping sauce

Salt & Pepper Calamari 19.25
yuzu cocktail & charred scallion sauce, grilled lemon

Hamachi Kama 18.95 
grilled yellowtail collar served w/ ponzu sauce

Roasted Shishito Peppers 17.25 
blistered, garlic, soy, sea salt, meyer lemon

Agedashi Tofu 15.95 
w/ tempura sauce, green onion, daikon, ginger
(bonito flakes on the side)

Undercover Dumpling Salad 17.95
pork or vegetable dumplings, green onion, cilantro,
cherry tomatoes, sesame seeds served in a chili-soy sauce



Shanghai Style Spring Rolls (6 pc) 17.25
chicken spring rolls w/ sweet chili sauce



Sticky Pork Bao Buns (3 pc) 19.25
marinated roasted pork belly, micro cilantro,
pickled vegetables, black bean & hoisin



Chicken Skewers (4 pc) 15.75
marinated skewers, teriyaki sauce,
crispy rice noodles, sweet potato crisps



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[hot entrees]

Teriyaki

teriyaki glaze w/ rice, salad, & choice of the following:

Chicken 27 / Beef 29 / Salmon 28

(white or dark meat)

Chicken Katsu 28

panko crusted, tonkatsu sauce, w/ rice, salad

sizzling teppan (hot griddle) SPICY!

served stir-fry style w/ rice, & choice of the following:

Vegetable 24 

Chicken (white or dark meat) 27

Beef 29

Seafood salmon, scallops, mussels 28

udon (noodle soup)

thick noodle w/ assorted vegetables, & choice of the following:

Vegetable 24 

Chicken (white or dark meat) 27

Beef 29

Seafood salmon, scallops, mussels 28

ramen

Tonkatsu Ramen 24.95

in a creamy pork broth, served w/ marinated pork belly, soy marinated egg, shimeji mushroom, black chili paste, green onions, fish cake, chili oil, garnished w/ yellow pickled radish



donburi (rice bowls) Campbell / San Jose Only

served w/ wakame, avocado, daikon, kaiware sprouts, carrots, cucumbers, ginger, sesame, nori includes choice of the following:

Poke salmon or tuna 23.95 

Teriyaki Chicken, Beef, or Salmon 24.95

(white or dark meat)

Chicken Katsu 24.95

Tofu tempured 21.95 

[salads]

Seared Ahi Salad 25.5

slices of seasoned seared ahi tuna, placed over a bed of spring greens & asian slaw, tossed in a wafu-sesame dressing, topped w/ crispy wontons

Salmon Mango Salad 24.5

spring greens tossed w/ our signature wafu-sesame dressing, topped w/ fresh raw salmon, sweet mango, honey, green onions, & black sesame seeds

Confidential Sashimi Salad 28.95

spring greens w/ asian slaw tossed in wafu-sesame dressing topped w/ assorted cubed sashimi

Cucumber & Seaweed (Wakame) Salad 14.75

thinly sliced, marinated cucumber topped w/ seaweed salad

Cucumber (Sunomono) & Crab Salad 12.75

thinly sliced, marinated cucumber, topped w/ shredded crab - substitute w/ real crab, or shrimp + \$4

kids menu (12 & under)

Kids Spy Box 16.75

bento box w/ childrens portions (includes rice, sweet potato fries, edamame, & one item from this list)

chicken teriyaki

beef teriyaki

salmon teriyaki

chicken nuggets (5 pc)

veggie or pork gyoza (3 pc)

tempura vegetables

corn dog

assorted fruit

sake maki (6 pc) +\$3  

tekka maki (6 pc) +\$3  

california roll (8 pc) +\$3

Chicken Nuggets (5 pc) 8.5

served w/ ketchup

Kids Corn Dog Roll 6.5

every kids favorite meal, the all american classic, sliced up like a sushi roll!

sides

Miso Soup 5.95

white miso

Edamame 8.95  

w/ sesame oil and salt

White Rice 5.95  

Brown Rice 6.95  

Side Salad 10.95 

Seaweed Salad Wakame 10.25 

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✂ [confidential] rolls

(8 pieces unless otherwise noted)

RSM (Randy's original signature roll!)

full (12 pc) 34.5 half (6 pc) 24.5

tempured california roll topped w/ crab, salmon, tuna, albacore, spicy spy, unagi sauce, macadamia nuts, green onions, tobiko



Geisha Girl 24.5

spicy tuna, avocado, topped w/ salmon, lemon, green onion, spicy spy, unagi sauce, tobiko, macadamia nuts



Shishito-Kamikaze 23.95

spicy tuna, tempured shishito pepper, cream cheese, topped w/ tuna, spicy spy, unagi sauce, jalapeno



Flamin' HOT Cheetos Roll 22.95

shrimp tempura, cream cheese, avocado, topped w/ spicy crab, spicy spy sauce, Flamin' HOT Cheetos, jalapeño (soy paper, fully cooked)



The Lime & Dine 22.5 GF

avocado, cucumber topped w/ salmon, tuna, lime, ponzu sauce, persian lime olive oil, micro cilantro sesame seeds



Spy vs Spy 23.95

shrimp tempura, crab, topped w/ spicy tuna, avocado, charred scallion sauce, bonito flakes



Savage Sarah 24.5

spicy crab, avocado, cucumber, jalapeño topped w/ tuna, yellowtail, salmon, mango, sweet & sour, unagi sauce, habanero tobiko, green onions, sweet potato crisps



check out the new rolls!

Salmon Sushi Rollito (4 pc) 22.95

Salmon sashimi, spicy crab, avocado topped w/ lemon, ponzu, sesame seeds, micro cilantro



Pizza Maki Roll 18.75

crab, avocado topped w/ spicy tuna, spicy spy sauce, unagi sauce, green onion, sesame seeds (baked)



Tropic Like It's Hot 23.5

shrimp tempura, avocado, mango, topped w/ salmon, spicy spy sauce, unagi sauce, tempura crunch



Shady Shrimp 23.25

shrimp tempura, spicy crab, avocado, topped w/ seared salmon, micro cilantro, sesame seeds, ponzu sauce



Classified Rainbow 23.95

crab, avocado, topped w/ five kinds of fish, spicy crab, unagi sauce, macadamia nuts



Blonde Bombshell 22.95

spicy tuna, unagi, avocado, topped w/ yellowtail, unagi sauce, habanero tobiko, macadamia nuts, green onion



Cabo Conspiracy 18.95

spicy crab, avocado, topped w/ sweet & sour, tempura crunch, jalapeño, habanero tobiko (fully cooked)



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classic rolls

(8 pieces unless otherwise noted)

- Avocado 10.25** avocado, sesame seeds (GF)
California 11.5 crab, avocado, sesame seeds
Caterpillar 20.95 eel, crab, cucumber, topped w/ avocado, unagi sauce
Salmon Avocado 14.95 salmon, topped w/ avocado (GF)
Dragon 20.95 shrimp tempura, crab topped w/ eel, avocado, unagi sauce
New York 12.5 cooked shrimp, avocado, sesame seeds (GF)
Philly 14.25 smoked salmon, avocado, cream cheese, sesame seeds (GF)
Rainbow 20.25 crab, avocado topped w/ five kinds of fish (GF)
Rock n Roll 15.25 eel, avocado, sesame seeds, unagi sauce
Salmon Skin 14.25 carrot, avocado, sesame seeds (or as hand roll, 13.75)
Shrimp Tempura 15.75 shrimp tempura, avocado, sesame seeds, unagi sauce
Spicy Roll (8 pc) tuna 14.95 / salmon 14.5 / scallops 14.5 (GF)
Spider (5 pc) 17.5 soft-shell crab, avocado, carrot, sesame seeds, unagi sauce
Maki Roll (6 pc) tuna 12 / salmon 11 / yellowtail 11 / cucumber 9.5 (GF)

Lion King 21.25 crab, avocado topped w/ salmon, spicy mayo, unagi sauce, green onion (baked)

nigiri & sashimi

2 pieces / 5 pieces

- Yellowfin Tuna 11.5 / 18.5** maguro (GF)
Yellowtail 10.95 / 17.95 hamachi (GF)
Salmon 11.25 / 18.25 sake (GF)
Salmon Belly 11.95 nigiri only (GF)
Albacore 11.25 / 18.25 shiro maguro (GF)
Eel 11.5 unagi (fully cooked)
Scallops 9.5 hokkaido hotate (GF)
Cooked Shrimp 8.75 ebi (fully cooked) (GF)
Crab Stick 8.5 kani kama (fully cooked)
Snow Crab 11.5 real crab (fully cooked) (GF)
Sweet Egg 7.95 tamago (fully cooked)
Flying Fish Roe 8.5 tobiko
Flying Fish Roe w/ Quail Egg 11.25
Salmon Eggs 9.5 ikura
Fried Tofu 7.5 inari (fully cooked)

signature sashimi (5 pieces)



Tuna Truffle 24.25
 tuna, shiitake mushroom,
 truffle olive oil, unagi sauce,
 green onion



Hamachi Jalapeno 24.25 (GF)
 yellowtail, jalapeno, ponzu,
 micro-cilantro, jalapeno-infused
 olive oil



Salmon Persian Lime 23.75 (GF)
 salmon, mango, persian lime
 olive oil, fresh cilantro

sushi & sashimi combinations

Nigiri Combo (5 pc) 22.95 (GF)
 yellowfin tuna, albacore, yellowtail, salmon,
 cooked shrimp (1 pc each)

Nigiri Combo Deluxe (10 pc) 34.95
 yellowfin tuna, albacore, yellowtail, salmon,
 cooked shrimp, eel, mackerel, octopus,
 tobiko, tamago (1 pc each)

Sushi Combo 29.95
 yellowfin tuna, albacore, yellowtail, salmon,
 cooked shrimp served w/ a california roll
 (5 pc nigiri, 8 pc california roll)

Sushi & Sashimi Combo 29.95 (GF)
 yellowfin tuna, albacore, yellowtail, salmon
 (1 pc each nigiri, 1 pc each sashimi)

Omakase Sashimi (16 pc) 46
 chef's sashimi selection (feeds 1-2)

Chirashi Sushi 35.95
 seasoned sushi rice topped
 w/ assorted sashimi

Sashimi Combo (8 pc) 29.95 (GF)
 yellowfin tuna, albacore,
 yellowtail, salmon
 (2 pc each)

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[cooked rolls]

(8 pieces unless otherwise noted)

Classified Crunchy Crab

full (10 pc) 24.25 half (5 pc) 17.25
tempured california topped w/
spicy crab, spicy spy, unagi sauce

Deep Sea-I-A 22.25

tempured shrimp, avocado,
topped w/ cooked salmon,
drizzled w/ unagi sauce &
sweet mustard sauce, green
onion, sweet potato crisps

You Can't Rage 22.25

shrimp tempura, avocado, cucumber,
topped w/ cooked shrimp, lemon,
sweet jalapeño salsa, micro cilantro,
meyer lemon olive oil

Golden Philly (10 pc) 23.5

tempured smoked salmon,
cream cheese, avocado topped
w/ unagi sauce, green onion,
macadamia nuts

Surf's Up 22.25

spicy crab, cream cheese, cucumber,
topped w/ sliced new york steak,
unagi sauce, macadamia nuts



keto rolls (no rice) ⚡

Master of Disguise (5 pc) 23.25 GF

cucumber wrapped protein roll w/
salmon, albacore, tuna, avocado, green
onion, micro-cilantro, ponzu sauce

Keto Konfidential (8 pc) 23.25 GF

salmon, tuna, albacore, spicy tuna,
cucumber, in soy paper, topped w/
sliced avocado, lime, persian lime olive
oil, macadamia nuts, micro-wasabi
togarashi pepper, ponzu sauce

Condoleeza "No Rice" (8 pc) 22.95

salmon, spicy tuna, cucumber, avocado,
shiso leaf, spicy sprouts wrapped in soy
paper drizzled w/ meyer lemon olive oil,
sweet & sour sauce

vegetarian rolls (8 pieces unless otherwise noted) 🌱

Hollaback 18.25

shiitake mushroom, cucumber, topped
w/ avocado, lemon, garlic crisp, soy
vinaigrette

Futo Maki (10 pc) 20.5

avocado, cucumber, carrot, wakame,
shiitake mushroom, sesame seeds,
tamago, seaweed wrap on outside

Snitch 18.5

spicy tofu, cucumber, topped w/ avocado,
spicy spy sauce, sweet potato crisps

Spicy Sherlock 17.25

tempured jalapeño, cream cheese,
cucumber, topped w/ miso glaze,
macadamia nuts, green onion

DTF (Down to Fiesta) 17.25 GF

avocado roll, topped w/ fresh
pico de gallo, jalapenos, persian lime
olive oil, micro cilantro, sesame seeds

Urban Myth 18.5

cucumber, avocado topped w/ mango,
sriracha, jalapeño, sesame seeds
drizzled w/ honey



gluten free rolls (8 pieces unless otherwise noted) ⚡ GF

Sushi Confidential is proud to introduce a variety of sushi rolls that are gluten free. Explore these gluten-free versions of some of our popular sushi rolls. When ordering, please be sure to ask your server for this gluten free version of the menu item. Gluten free soy sauce available upon request.

Gluten Free Geisha Girl 23.95

spicy tuna, avocado, macadamia nuts,
topped w/ salmon, lemon, green onion



The Trench Coat 22.95

yellowtail, avocado, wrapped w/
salmon and yellowtail, topped w/
micro cilantro, persian lime olive oil,
blackberry-ginger balsamic vinegar



Behind the Scene 19.5

salmon, cucumber, avocado
topped w/ mango, sriracha,
jalapeño, sesame seeds
drizzled w/ honey



Gluten Free Rainbow 19.5

avocado, cucumber, topped w/
five kinds of fish



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Sushi [CONFIDENTIAL]

by sushi randy

[vegan menu]

starters

Shishito Peppers 17.25

roasted, garlic, soy, sea salt, meyer lemon
(no spicy mayo, no chard scallion sauce)

Edamame Trio 22.75

sriracha, yuzu, toasted garlic w/ soy sauce
(no honey sriracha)

Vegan Agedashi Tofu 15.95

w/ green onion, daikon, ginger
(no bonito flakes)

Shiitake Mushroom Bao Buns (3 pc) 18.95

shiitake roasted mushroom, pickled vegetables,
micro cilantro, black bean & hoisin

sizzling teppan

vegetable 24 w/ rice

salad

Cucumber & Seaweed (Wakame) Salad 14.75

thinly sliced, marinated cucumber
topped w/ seaweed salad

Donburi (rice bowls) Campbell / San Jose Only

served w/ wakame, avocado, daikon, kaiware sprouts,
carrots, cucumbers, ginger, sesame, nori

Vegan Tofu 21.95

classic rolls

Avocado Roll 10.25

avocado, sesame seeds

Kappa Maki (6 pc) 9.5

cucumber roll, sesame seeds

nigiri

Fried Tofu (2 pc) 7.5 inari

sides

Edamame 8.95 w/ sesame oil & salt 

Side Salad 10.95 w/ wafu dressing

Wakame 10.25 seaweed salad

White Rice 5.95 

Brown Rice 6.95 

Vegan Hollaback 18.25

shiitake mushroom, cucumber,
topped w/ avocado, lemon,
soy vinaigrette
(no garlic crisp)



Vegan Futo Maki (10 pcs) 20.5

avocado, cucumber, carrot,
wakame, shiitake mushroom,
sesame seeds, seaweed wrap
on outside (no tamago)



Vegan Urban Myth 18.5

cucumber, avocado topped
w/ mango, sriracha,
jalapeño, sesame seeds
(no honey)



Vegan Snitch 18.5

spicy tofu, cucumber, topped
w/ avocado (no spicy spy sauce,
no sweet potato crisps)



Vegan Spicy Sherlock 17.25

fresh jalapeño slices, avocado,
cucumber, topped w/ miso glaze,
macadamia nuts, green onion
(no cream cheese, no tempured
jalapeño)



DTF (Down to Fiesta) 17.25

avocado roll, topped w/ fresh
pico de gallo, jalapenos, persian lime
olive oil, micro cilantro, sesame seeds



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confidential cocktails

Yuzu Think You Can Dance? 16

aviation gin | grand marnier | calamansi syrup | lime juice | yuzu juice

Espress Yourself 16

ketel one vodka | mr. black coffee | agave syrup | foam

All That & Mule 17

kikori | guava syrup | lime juice | ginger beer | angostura bitters

Confidential Paloma 17

don julio blanco | calamansi syrup | lime juice | ruby grapefruit | yuzu juice

Call Me Old Fashion 17

kikori | bulleit bourbon | agave syrup | angostura bitters | cherry bitters

Takes Two To Mango 16

ron zapaca rum | lime juice | orgeat | mango

Silent Storm 17

pineapple rum | lime juice | ginger beer | aromatic bitters

Deceptive Appearances 16

cîroc mango | jalapeno agave | lime juice

Pistols At Dawn 16

peach ciroc | havana club anejo | lime juice | pineapple | simple syrup | aromatic bitters | grenadine

The Scandal 16

pear sake | aperol | club soda | house bubbles

mocktails 12

Undercover No-jito

blackberries | jalapeno | mint | simple syrup | lime juice | lemon lime soda | club soda

Spritz of Secrecy

fresh cucumber | simple syrup | lime juice | ginger ale | club soda

Guava Nice Day

guava | calamansi | lime juice | lemonade

wine

house wine (glass / bottle)

altos del plata, chardonnay, argentina 11/39

altos del plata, cabernet, argentina 12/40

white wine (glass / bottle)

kim crawford, sauvignon blanc, new zealand 14/49

ruffino, lumina pinot grigio, northern italy 12/40

whispering angel, rose, south of france 16/57

flowers, chardonnay, sonoma coast 19/72

red wine (glass / bottle)

meiomi, pinot noir, california 16/58

sparkling wine (mini split bottle)

chandon brut, sonoma (187ml) 17

chandon rosé, sonoma (187ml) 17

sake

house sake (carafe)

pineapple sake - our signature sake creation 16

moonstone by momokawa asian pear 16

hot sake (carafe)

ozeki junmai, california 14

cold filtered sake

ozeki karatamba "dry wave" hyogo, japan (300ml) 22

dassai blue type 23 junmai daigingo new york (375ml) 60

dassai blue type 50 junmai daigingo new york (375ml) 30

tyku "white" junmai, nara, japan (720ml) 55

moonstone by momokawa asian pear (750ml) 70

cold unfiltered sake (carafe / bottle)

sho chiku bai "silky mild" nigori, california (350ml/750ml) 18/28

sho chiku bai nigori "crème de sake" california (330ml) -/18

yuki peach nigori, california (375ml) -/26

sparkling sake

ozeki hana awaka, california (250ml) 18

sake bombs! 6.5

sake bomb w/ sapporo

apple bomb w/ apple cider

pear bomb w/ pear cider

seasonal bomb (ask your server)



beer

Draft Beer 10 (16oz)

sapporo

modelo

firestone 805

blue moon

angry orchard

ballast point sculpin ipa

elysian space dust (14oz)

alvarado st. mai tai ipa (14oz)

lagunitas pilsner

schilling moon berries cider

pineapple cider

Craft Bottled / Cans

haze confidential by strike (16oz) 12

rolls rice by strike (16oz) 12

pineapple cider (12oz) 9

ten five one cider co

Imported Bottled

sapporo light (12oz) 8.5

sapporo (12oz) 8.5

asahi (22oz) 14

Domestic Bottled (12oz)

coors light 7

non-alcoholic beer 7.5

heineken 0.0 | corona 00 | lagunitas ipna



Sushi [CONFIDENTIAL] catering menu

by sushi randy

Small platters include 40 pieces & feed approximately 5 people. Large platters include 80 pieces & feed approximately 10 people.
All platters include ginger, wasabi, soy sauce, serving tongs & chopsticks

[confidential] rolls

	SM / LRG
Cabo Conspiracy spicy crab, avocado, topped w/ sweet & sour, tempura crunch, jalapeño, habanero tobiko (fully cooked)	95 / 190
Geisha Girl 🍣 spicy tuna, avocado, topped w/ salmon, lemon, green onion, spicy spy & unagi sauce, tobiko, macadamia nuts	116 / 232
Flamin' Hot Cheetos Roll shrimp tempura, cream cheese, avocado, topped w/ spicy crab, spicy spy sauce, Flamin' HOT Cheetos, jalapeño	116 / 232
Shishito-Kamikaze 🍣 spicy tuna, tempured shishito pepper, cream cheese, topped w/ tuna, spicy spy & unagi sauce, jalapeño	122 / 244
Spy vs. Spy 🍣 shrimp tempura, crab, topped w/ spicy tuna, avocado, charred scallion sauce, bonito flakes	122 / 244
Classified Rainbow 🍣 crab, avocado, topped w/ five kinds of fish, spicy crab, unagi sauce, macadamia nuts	122 / 244
Savage Sarah 🍣 spicy crab, avocado, cucumber, jalapeño topped w/ tuna, yellowtail, salmon, mango, sweet & sour, unagi sauce, habanero tobiko, green onions, sweet potato crisps	125 / 250
Lime & Dine 🍣 avocado, cucumber topped w/ salmon, tuna, lime, ponzu sauce, persian lime olive oil, sesame seeds	115 / 230
Tropic Like Its Hot shrimp tempura, avocado, mango, topped w/ salmon, spicy spy sauce, unagi sauce, tempura crunch	115 / 230
Shady Shrimp shrimp tempura, spicy crab, avocado, topped w/ seared salmon, micro cilantro, sesame seeds, ponzu sauce	115 / 230
Blonde Bombshell spicy tuna, unagi, avocado, topped w/ yellowtail, unagi sauce, habanero tobiko, macadamia nuts, green onion	115 / 230

classic rolls

	SM / LRG
California crab, avocado, sesame seeds	61 / 122
Philadelphia smoked salmon, avocado, cream cheese, sesame seeds	75 / 150
Spicy Tuna spicy tuna, cucumber, habanero tobiko	79 / 158
Salmon Mango Avocado 🍣 salmon, mango, avocado	75 / 150
Shrimp Tempura shrimp tempura, avocado, unagi sauce, sesame seeds	75 / 150
Rock 'n Roll eel, avocado, sesame seeds, unagi sauce	81 / 162
Rainbow 🍣 crab, avocado topped w/ five kinds of fish	99 / 198
Dragon shrimp tempura, crab topped w/ eel, avocado, unagi sauce	99 / 198
Spicy Salmon spicy salmon, cucumber, habanero tobiko	79 / 158

vegetarian rolls (Vegan Options Available)

	SM / LRG
Avocado Roll avocado, sesame seeds	54 / 108
Hollaback shiitake mushroom, cucumber, topped w/ avocado, lemon, garlic crisp, soy vinaigrette	95 / 190
Snitch spicy tofu, cucumber, topped w/ avocado, spicy spy sauce, sweet potato crisps	95 / 190
Spicy Sherlock tempured jalapeño, cream cheese, cucumber, topped w/ miso glaze, macadamia nuts, green onion	88 / 176
Urban Myth avocado topped w/ mango, sriracha, jalapeño, sesame seeds drizzled with honey	96 / 192

combination platters

Classic Sushi Roll Platters 🍣

Small (40pcs) 71	Large (80pcs) 142
• 8 pc California	• 16 pc California
• 8 pc Spicy Tuna	• 16 pc Spicy Tuna
• 8 pc Shrimp Tempura	• 16 pc Shrimp Tempura
• 8 pc Philadelphia	• 16 pc Philadelphia
• 8 pc Cabo Conspiracy	• 16 pc Cabo Conspiracy

Signature Sushi Roll Platters 🍣

Small (40pcs) 90	Large (80pcs) 180
• 8 pc California	• 16 pc California
• 8 pc Shrimp Tempura	• 16 pc Cabo Conspiracy
• 8 pc Shishito Kamikaze	• 16 pc Spicy Tuna
• 8 pc Spicy Tuna	• 16 pc Geisha Girl
• 8 pc Geisha Girl	• 16 pc Shishito Kamikaze

Randy's Favorites Platter 🍣

Small (40pcs) 120	Large (80pcs) 240
• 8 pc Geisha Girl	• 16 pc Geisha Girl
• 8 pc Lime & Dine	• 16 pc Lime & Dine
• 8 pc Shady Shrimp	• 16 pc Shady Shrimp
• 8 pc Shishito Kamikaze	• 16 pc Shishito Kamikaze
• 8 pc Classified Rainbow	• 16 pc Classified Rainbow

Vegetarian Sushi Roll Platters 🌱 (Vegan Options Available)

Small (40pcs) 73	Large (80pcs) 146
• 16 pc Avocado Roll	• 32 pc Avocado Roll
• 8 pc Snitch	• 16 pc Snitch
• 8 pc Spicy Sherlock	• 16 pc Spicy Sherlock
• 8 pc Urban Myth	• 16 pc Urban Myth

Gluten Free Sushi Roll Platter 🍣 (GF) Small (40pcs) 74

- 8 pc Salmon, mango, avocado roll
- 8 pc Tuna, avocado roll
- 8 pc Spicy tuna, cucumber (no tobiko)
- 8 pc California Rolls (w/ real crab, avocado)
- 8 pc Philly Roll (w/ fresh salmon, cream cheese, avocado)

sashimi & nigiri platters 🍣

(20 or 40 pieces, includes salmon, tuna, albacore, yellowtail)

Sashimi 84 / 168 Nigiri 84 / 168 Combo 84 / 168



SUSHI [CONFIDENTIAL] catering menu

by sushi randy

entrees

Half / Full orders feeds approximately 10 / 20 people

Beef Teriyaki 84 / 168

Chicken Teriyaki (white or dark meat) **60 / 120**

Salmon Teriyaki (6-8oz) **17.25 ea**

Fried Calamari 75 / 150

Tofu Teriyaki 52 / 104

Veggie Teriyaki 52 / 104

Steamed Veggies 52 / 104

Chicken Karaage 60 / 120

Chicken Teriyaki Skewers 55 (20pcs), **110** (40pcs)



grab & go teriyaki bowls

Served w/ white rice, steamed vegetables & choice of protein

Tofu Teriyaki 19.95

Chicken Teriyaki (white or dark meat) **21.95**

Beef Teriyaki 22.95

Salmon Teriyaki 21.95



appetizers, sides & salads

Half / Full orders feeds approximately 10 / 20 people

Shanghai Chicken Spring Rolls 58 (25pcs) / **110** (50pcs)

Asian Edamame Fried Rice Vegetarian 40 / 80 Chicken 50 / 100
Soy seasoned fried rice w/ assorted vegetables & edamame (no egg)

Gyoza 35 (12pcs) / **70** (25pcs)

Japanese Mixed Green Salad 28 / 48

Vegetarian or Pork • Mixed greens w/ wafu/sesame dressing

Seaweed Salad 45 (1/4 tray) feeds 10-15 people

Edamame 30 / 60

White Rice 30 / 60

Salad 30 / 60



WE ALSO OFFER

- SUSHI MAKING CLASSES
- TEAM BUILDING
- ACTION STATIONS
- BUY OUT EVENTS
- SIP & SUSHI PAIRING
- GRAB & GO
- EXECUTIVE DINNERS

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TO PLACE AN ORDER PLEASE EMAIL
CATERING@SUSHICONFIDENTIAL.COM
OR CALL 408.766.3422

These menu items are raw or undercooked. These menu items are gluten free. These menu items are vegetarian. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify server of any food allergies as not all ingredients are listed on the menu. All orders subject to a 20% gratuity. All orders subject to delivery charge.