confidential cocktails 15

Confidential Con-Vict
hendricks, st germain, lime, simple syrup, cucumber

well balanced & light citrus cocktail w/ cucumber & floral notes

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

a tropical twist on a classic mule. rich sweetness of pineapple balanced w/ ginger & aromatic bitters

Deserves A Defense
bulleit rye, carpano antica averna amaro, black walnut bitters

a balanced twist on a black manhattan

Deceptive Appearances
ciroc mango, jalapeno agave, lime juice

a mild heat balanced w/ sweet ciroc mango & agave nectar

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

bright w/ hints of bitterness, refreshing citrus & bubbles

Samurai's Sunset
bacardi, tyku coconut sake, lime, orange, pineapple, grenadine, dark rum

full tropical fruitness layered w/ the rich smoothness of 2 rums & coconut saki. our twist on a bahama mama!

Talk About Loyalty
diamond glacier 33 vodka, shiso leaf, lychee liqueur, nigori sake

a balanced sweetness w/ a smooth sweet finish

Where There's Smoke…
iwai japanese whiskey, apple, lemon, green tea syrup

floral notes blanketed by a rich smokiness & subtle citrus. a lighter take on a whiskey cocktail

International Espionage
makers mark, averna amaro, lemon, simple syrup, blackberries

a refreshing cocktail w/ a dark fruit richness rounded out w/ a light finish

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

light, sweet & smooth. a balanced fruit forward cocktail perfect for summer days

3.5% Living Wage Surcharge added to each bill which allows us to provide the service you have always enjoyed!

ROLLS RICE

$10
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.

asdf

[CONFIDENTIAL] HAZE

$10
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.

$24 4-PACKS AVAILABLE TO GO ONLY

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[happy hour]

4pm-6pm mon-fri

late night

10pm - 11:30pm fri-sat

$6

Poke Taco
salmon or tuna

Sweet Potato Fries
w/ charred scallion sauce

Edamame GF
w/ sesame oil and salt

Avocado Roll
avocado, sesame seeds

$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!

$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

$17

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

$7

Salmon Nigiri (2 pc)

Tuna Nigiri (2 pc)

Albacore Nigiri (2 pc)

Seaweed Salad
wakame

$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

$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

10% off Signature Veggie/Vegan Rolls

Soy Paper Available, add $1.50 Brown Rice Available, add $1.50

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[drink specials]

$13 ~~$15~~

Confidential Cocktails
our house signature cocktails

$7

Drafts
sapporo, angry orchard, modelo (san jose location)

$8

All Other Drafts & IPA's

$7

Well Cocktails
margaritas, martinis & mules add $2

$4.5

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

$7

House Wine
cabernet sauvignon or chardonnay

$10 ~~$12~~

Large Hot Sake

$11

Pineapple Sake
house special!

bento box lunch

SERVED TILL 4PM

bento combo

(with soup, salad and rice)

Two items 21.50 **Three items 23.50**

Chicken Katsu

Gyoza (3 pc) pork or veg

California Roll (4 pc)

Spicy Tuna Roll (4 pc)

Chicken Teriyaki

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)

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[starters]

favorites!

Hamachi Spoons (4 pc) 16.75 GF
hamachi spoons served w/ ponzu sauce,
green onions, sesame seeds

Salmon Bombs 17.75
tempured salmon bites mixed in spicy spy & unagi
sauce, topped w/ green onions, sesame seeds

Hawaiian Ahi Avocado 20.95 GF
raw tuna served w/ meyer lemon-infused olive oil,
fresh chili sauce, avocado, green onions, macadamia nuts

Edamame Trio 17.75
honey-sriracha, yuzu, toasted garlic w/ soy sauce

Tempura Avocado 12.75
house special!

Umami Mushroom Bao Buns (3 pc) 16.25
portobello roasted mushroom, pickled vegetables,
micro cilantro, black bean & hoisin

Poke Taco 7.25
salmon or tuna, w/
asian slaw, avocado
wasabi sauce

Baked Green Mussels (5 pc) 13.95
baked green mussels topped w/ spicy mayo,
unagi sauce, green onions

Tempura 11.5 / 13.5 / 12.5
mixed, shrimp or vegetable

Sweet Potato Fries 10.75
[confidential] ketchup, charred scallion sauce

Gyoza (6 pc) 13.25
pork or vegetarian pot stickers

Spicy Tuna Jalapeño Boats 14.75
tempured jalapeño topped w/ cream cheese, spicy tuna,
green onion, tobiko, macadamia nuts,
spicy spy & unagi sauce

Unagi Waffle Fries 15.95
chopped unagi, [confidential] ketchup,
green onions, drizzled w/ unagi sauce

Shanghai Style Spring Rolls (6 pc) 14.95
chicken spring rolls w/ sweet chili sauce

Chicken Karaage 14.95
japanese fried chicken, sweet & spicy dipping sauce

Ssticky Cauliflower Poppers 12.75
sweet-savory, orange zest, toasted sesame seeds

Salt & Pepper Calamari 16.75
yuzu cocktail & charred scallion sauce, grilled lemon

Hamachi Kama 16.95 GF
grilled yellowtail collar served w/ ponzu sauce

Roasted Shishito Peppers 14.75
blistered, garlic, soy, sea salt, meyer lemon

Agedashi Tofu 13.75
w/ tempura sauce, green onion, daikon, ginger
(bonito flakes on the side)

Sticky Pork Bao Buns (3 pc) 16.95
marinated roasted pork belly, micro cilantro,
pickled vegetables, black bean & hoisin

Chicken Skewers (4 pc) 12.95
marinated skewers, sweet mustard & spicy spy sauce,
crispy rice noodles, sweet potato crisps

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[hot entrees]

Teriyaki
teriyaki glaze w/ rice, salad, & choice of the following:
Beef 25 / Chicken 24 / Salmon 25

Chicken Katsu 24
panko crusted, tonkatsu sauce, w/ rice, salad

sizzling teppan (hot griddle)
served stir-fry style w/ rice, & choice of the following:
Vegetable 21
Chicken 23
Beef 24
Seafood salmon, scallops, mussels **24**

udon (noodle soup)
thick noodle w/ assorted vegetables, & choice of the following:
Vegetable 21
Chicken 23
Beef 24
Seafood salmon, scallops, mussels **24**

ramen
Tonkatsu Ramen 21.95
in a creamy pork broth, served w/ marinated pork belly, soy marinated egg, shimeji mushroom, black chili paste, green onions, bean sprouts, fish cake, chili oil, garnished w/ kaiware sprouts & shredded nori

donburi (rice bowls)
served w/ wakame, avocado, daikon, kaiware sprouts, carrots, cucumbers, ginger, sesame, nori
includes choice of the following:
Poke salmon or tuna **20.95**
Teriyaki Beef, Chicken, or Salmon 19.95
Chicken Katsu 19.95
Tofu tempured **18.95**

[salads]

Seared Ahi Salad 22.5
slices of seasoned seared ahi tuna, placed over a bed of spring greens & asian slaw, tossed in a soy vinaigrette, topped w/ crispy wontons

Salmon Mango Salad 21.5
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 26
spring greens w/ asian slaw tossed in wafu-sesame dressing topped w/ assorted cubed sashimi

Cucumber & Seaweed (Wakame) Salad 12.5
thinly sliced, marinated cucumber topped w/ seaweed salad

Cucumber (Sunomono) & Crab Salad 10.95
thinly sliced, marinated cucumber, topped w/ shredded crab
- substitute w/ real crab, or shrimp **+ $4**

kids menu (12 & under)

Kids Spy Box 15.25
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)
corn dog
tempura vegetables
assorted fruit

Kids Corn Dog Roll 5.75
every kids favorite meal, the all american classic, sliced up like a sushi roll!

Chicken Nuggets (5 pc) 7.25
served w/ ketchup

sides
Miso Soup 5.25
white miso

Edamame 7.5
w/ sesame oil and salt

White Rice 4.95
Brown Rice 5.95
Side Salad 8.95
Seaweed Salad Wakame **8.95**

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[confidential] rolls

(8 pieces unless otherwise noted)

RSM (Randy's original signature roll!)
full (12 pc) 31 half (6 pc) 21
tempured california roll topped w/ crab, salmon, tuna, albacore, spicy spy, unagi sauce, macadamia nuts, green onions, tobiko

Under the Sea 19.95
spicy crab, spicy tuna, cucumber, wrapped w/ salmon, topped w/ cilantro-avocado-jalapeno sauce, soy vinaigrette red chili strings

Shishito-Kamikaze 21.75
spicy tuna, tempured shishito pepper, cream cheese, topped w/ tuna, spicy spy, unagi sauce, jalapeno

Flamin' HOT Cheetos Roll 20.75
shrimp tempura, cream cheese, avocado, topped w/ spicy crab, spicy spy sauce, Flamin' HOT Cheetos, jalapeño (soy paper, fully cooked)

The Lime & Dine 19.95 GF
avocado, cucumber topped w/ salmon, tuna, lime, ponzu sauce, persian lime olive oil, sesame seeds

Spy vs Spy 21.25
shrimp tempura, crab, topped w/ spicy tuna, avocado, charred scallion sauce, bonito flakes

Savage Sarah 22.25
spicy crab, avocado, cucumber, jalapeño topped w/ tuna, yellowtail, salmon, mango, sweet & sour, unagi sauce, habanero tobiko, green onions, sweet potato crisps

Shady Shrimp 20.75
shrimp tempura, spicy crab, avocado, topped w/ seared salmon, micro cilantro, sesame seeds, ponzu sauce

Agent Aaron Roll 21.75
salmon, avocado, shiso leaf, wrapped w/ spicy crab, tempured soft shelled crab, topped w/ unagi sauce, sesame seeds, micro cilantro

Classified Rainbow 21.25
crab, avocado, topped w/ five kinds of fish, spicy crab, unagi sauce, macadamia nuts

Hide Your Eel 20.95
spicy tuna, avocado, topped w/ tempured eel, unagi sauce, sweet mustard sauce, habanero tobiko

Geisha Girl 21.25
spicy tuna, avocado, topped w/ salmon, lemon, green onion, spicy spy, unagi sauce, tobiko, macadamia nuts

Blonde Bombshell 20.25
spicy tuna, unagi, avocado, topped w/ yellowtail, unagi sauce, habanero tobiko, macadamia nuts, green onion

Cabo Conspiracy 16.75
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 8.75 avocado, sesame seeds GF

California 9.95 crab, avocado, sesame seeds

Caterpillar 18.25 eel, crab, cucumber, topped w/ avocado, unagi sauce

Dragon 18.25 shrimp tempura, crab topped w/ eel, avocado, unagi sauce

New York 10.75 cooked shrimp, avocado, sesame seeds GF

Philly 12.75 smoked salmon, avocado, cream cheese, sesame seeds

Rainbow 17.5 crab, avocado topped w/ five kinds of fish

Rock n Roll 13.75 eel, avocado, sesame seeds, unagi sauce

Salmon Skin 12.75 carrot, avocado, sesame seeds (or as hand roll, 12.25)

Shrimp Tempura 13.95 shrimp tempura, avocado, sesame seeds, unagi sauce

Spicy Roll (8 pc) tuna **13.5** / salmon **13** / scallops **13** GF

Spider (5 pc) 15 soft-shell crab, avocado, carrot, sesame seeds

Maki Roll (6 pc) tuna **10.5** / salmon **9.5** / yellowtail **9.5** / cucumber **8** GF

Lion King 18.25 crab, avocado topped w/ salmon, spicy mayo, unagi sauce, green onion (baked)

nigiri & sashimi

2 pieces / 5 pieces

Yellowfin Tuna 9.5 / 16.5 maguro GF

Yellowtail 8.95 / 15.95 hamachi GF

Salmon 8.75 / 15.75 sake GF

Albacore 8.75 / 15.75 shiro maguro GF

Halibut (local) 8.95 / 15.95 hirame GF

Eel 10.75 unagi (fully cooked)

Scallops 8.75 hokkaido hotate GF

Cooked Shrimp 7.95 ebi (fully cooked) GF

Crab Stick 7.5 kani kama (fully cooked)

Snow Crab 10.5 real crab (fully cooked) GF

Sweet Egg 7.25 tamago (fully cooked)

Flying Fish Roe 7.75 tobiko

Salmon Eggs 8.75 ikura

Fried Tofu 6.75 inari (fully cooked)

signature sashimi (5 pieces)

Sashimi H[illegible] 19.5 GF
local halibu[illegible]
green onion, micro cilantro

SOLD OUT

Salmon Persian Lime 20.75 GF
salmon, mango, persian lime olive oil, fresh cilantro

Tuna Truffle 21.75
tuna, shiitake mushroom, truffle olive oil, unagi sauce, green onion

Hamachi Jalapeno 21.75 GF
Yellowtail, jalapeno, ponzu, micro-cilantro, jalapeno-infused olive oil

sushi & sashimi combinations

Nigiri Combo (5 pc) 19.95 GF
yellowfin tuna, albacore, yellowtail, salmon, cooked shrimp (1 pc each)

Nigiri Combo Deluxe (10 pc) 31.95
yellowfin tuna, albacore, yellowtail, salmon, cooked shrimp, eel, mackerel, octopus, tobiko, tamago (1 pc each)

Sushi Combo 26.95
yellowfin tuna, albacore, yellowtail, salmon, cooked shrimp served w/ a california roll (5 pc nigiri, 8 pc california roll)

Sushi & Sashimi Combo 26.95 GF
yellowfin tuna, albacore, yellowtail, salmon (1 pc each nigiri, 1 pc each sashimi)

Omakase Sashimi 41
chef's sashimi selection (feeds 1-2)

Chirashi Sushi 32.95
seasoned sushi rice topped w/ assorted sashimi

Sashimi Combo (8 pc) 26.95 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) 21.5 half (5 pc) 14.5
tempured california topped w/ spicy crab, spicy spy, unagi sauce

Deep Sea-I-A 19.75
tempured shrimp, avocado, topped w/ cooked salmon, drizzled w/ unagi sauce & sweet mustard sauce, green onion, sweet potato crisps

You Can't Rage 19.75
shrimp tempura, avocado, cucumber, topped w/ cooked shrimp, lemon, sweet jalapeño salsa, micro cilantro, meyer lemon olive oil

Golden Philly (10 pc) 20.95
tempured smoked salmon, cream cheese, avocado topped w/ unagi sauce, green onion, macadamia nuts

Surf's Up 19.75
spicy crab, cream cheese, cucumber, topped w/ sliced new york steak, unagi sauce, macadamia nuts

keto rolls (no rice)

Master of Disguise (5 pc) 20.25 GF
cucumber wrapped protein roll w/ salmon, albacore, tuna, avocado, green onion, micro-cilantro, ponzu sauce

Keto Konfidential (8 pc) 20.95 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) 19.95
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 16.75
shiitake mushroom, cucumber, top w/ avocado, lemon, garlic crisp, soy vinaigrette

Futo Maki (10 pc) 18.25
avocado, cucumber, carrot, wakame, shiitake mushroom, sesame seeds, tamago, seaweed wrap on outside

Snitch 16.75
spicy tofu, cucumber, top w/ avocado, spicy spy sauce, sweet potato crisps

Spicy Sherlock 15.25
tempured jalapeño, cream cheese, cucumber, top w/ miso glaze, macadamia nuts, green onion

DTF (Down to Fiesta) 15.75 GF
avocado roll, topped w/ fresh pico de gallo, jalapenos, persian lime olive oil, micro cilantro, sesame seeds

Urban Myth 16.75
cucumber, avocado topped w/ mango, sriracha, jalapeño, sesame seeds drizzled w/ honey

gluten free rolls (8 pieces unless otherwise noted)

Sushi Confidential is proud to indroduce 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 21.25
spicy tuna, avocado, macadamia nuts, topped w/ salmon, lemon, green onion

The Trench Coat 20.25
yellowtail, avocado, wrapped w/ salmon and yellowtail, topped w/ micro cilantro, persian lime olive oil, blackberry-ginger balsamic vinegar

Behind the Scene 17.75
salmon, cucumber, avocado topped w/ mango, sriracha, jalapeño, sesame seeds drizzled w/ honey

Gluten Free Rainbow 17.75
avocado, cucumber, topped w/ five kinds of fish

ask about the omakase (chef's choice) roll! 21

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SUSHI [CONFIDENTIAL]
by sushi randy

[vegan V menu]

starters

Shishito Peppers 14.75
roasted, garlic, soy, sea salt, meyer lemon
(no spicy mayo, no chard scallion sauce)

Edamame Trio 17.75
sriracha, yuzu, toasted garlic w/ soy sauce
(no honey sriracha)

Vegan Agedashi Tofu 13.75
w/ green onion, daikon, ginger
(no bonito flakes)

Umami Mushroom Bao Buns (3 pc) 15.95
portobello roasted mushroom, pickled vegetables, micro cilantro, black bean & hoisin

sizzling teppan

vegetable 21 w/ rice

salad

Cucumber & Seaweed (Wakame) Salad 12.5
thinly sliced, marinated cucumber
topped w/ seaweed salad

Donburi (rice bowls)

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

Vegan Tofu 18.95

classic rolls

Avocado Roll 8.75
avocado, sesame seeds

Kappa Maki (6 pc) 8
cucumber roll, sesame seeds

nigiri

Fried Tofu (2 pc) 6.75 inari

sides

Edamame 7.5 w/ sesame oil & salt GF
Side Salad 8.95 w/ wafu dressing
Wakame 8.5 seaweed salad
White Rice 4.95 GF
Brown Rice 5.95 GF

Vegan Hollaback 16.75
shiitake mushroom, cucumber, topped w/ avocado, lemon, soy vinaigrette
(no garlic crisp)

Vegan Futo Maki (10 pcs) 18.25
avocado, cucumber, carrot, wakame, shiitake mushroom, sesame seeds, seaweed wrap on outside (no tamago)

Vegan Urban Myth 16.75
cucumber, avocado topped w/ mango, sriracha, jalapeño, sesame seeds
(no honey)

Vegan Snitch 16.75
spicy tofu, cucumber, topped w/ avocado (no spicy spy sauce, no sweet potato crisps)

Vegan Spicy Sherlock 15.25
fresh jalapeño slices, avocado, cucumber, topped w/ miso glaze, macadamia nuts, green onion
(no cream cheese, no tempured jalapeño)

DTF (Down to Fiesta) 15.75 GF
avocado roll, topped w/ fresh pico de gallo, jalapenos, persian lime olive oil, micro cilantro, sesame seeds

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confidential cocktails 15

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hendricks | st germain | lime | simple syrup | cucumber

Deserves A Defense
bulleit rye | carpano antica | averna amaro | black walnut bitters

The Scandal
pear sake | aperol | club soda | house bubbles

Talk About Loyalty
diamond glacier 33 vodka | shiso leaf | lychee liqueur | nigori sake

International Espionage
makers mark | averna amaro | lemon | simple syrup | blackberries

Silent Storm
pineapple rum | lime | ginger beer | aromatic bitters

Deceptive Appearances
cîroc mango | jalapeno agave | lime juice

Samurai's Sunset
bacardi | tyku coconut sake | lime | orange | pineapple | grenadine | dark rum

Where There's Smoke…
iwai japanese whiskey | apple | lemon | green tea syrup

Pistols At Dawn
peach ciroc | havana club anejo | lime | pineapple | simple syrup | aromatic bitters | grenadine

beer

Draft Beer 9 (14 oz)
sapporo
modelo
firestone 805
blue moon
angry orchard
ballast point sculpin ipa
stone buenaveza
elysian space dust
hapas hazy ipa (rotating)

Imported Bottled
sapporo light (12 oz) 7
asahi (22 oz) 12

Domestic Bottled (12 oz)
coors light 6
wyders pear cider 7
seasonal cider 8

Craft Bottled / Cans
kawaba sunrise ale (12 oz) 9
kawaba snow weizen (12 oz) 9
strike brewery (seasonal) (16 oz) 10

sake

pineapple sake 14 (carafe)
our signature sake creation

hot sake (carafe)
ozeki junmai, california 12

premium hot sake (carafe)
tyku "white" junmai, nara, japan 14

cold filtered sake (carafe / bottle)
sho chiku bai "sho" junmai gingo, california (720ml) 14/32
ozeki karatamba "dry wave" hyogo, japan (300ml) -/19
tyku "white" junmai, nara, japan (330ml) -/28
tyku cucumber junmai, nara, japan (330ml) -/28

cold unfiltered sake (carafe / bottle)
yuki peach nigori, california (375ml) -/24
sho chiku bai "silky mild" nigori, california (350ml/750ml) 15/24
sho chiku bai nigori "crème de sake" california (330ml) -/16
tyku coconut nigori, nara, japan (330ml) -/28

sparkling sake
mio hyogo, kyoto, japan -/22
ozeki hana awaka, california (250ml) -/15

sake flights
tyku "white", tyku cucumber & tyku coconut nigori 15

sake bombs! 6

sake bomb w/ sapporo
apple bomb w/ apple cider
pear bomb w/ pear cider
seasonal bomb (ask your server)

wine

house wine (glass / bottle)
altos del plata, chardonnay, argentinia 9/34
altos del plata, cabernet, argentinia 10/35

white wine (glass / bottle)
kim crawford, sauvignon blanc, new zealand 12/44
ruffino, lumina pinot grigio, northern italy 10/36
whispering angel, rose, south of france 14/52
flowers, chardonnay, sonoma coast 17/66
skyside "newton", chardonnay, north coast 11/40

red wine (glass / bottle)
meiomi, pinot noir, california 14/54
skyside "newton", cabernet sauvignon, north coast 13/50

sparkling wine (mini split bottle)
chandon brut, sonoma (187ml) 15
chandon rosé, sonoma (187ml) 15
chandon, garden, spritz (187ml) 15

3.5% Living Wage Surcharge added to each bill which allows us to provide the service you have always enjoyed!

SUSHI [CONFIDENTIAL] by sushi randy catering menu

[confidential] rolls

SM / LRG

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

Cabo Conspiracy 86 / 172
spicy crab, avocado, topped w/ sweet & sour, tempura crunch, jalapeño, habanero tobiko (fully cooked)

Geisha Girl 106 / 212
spicy tuna, avocado, topped w/ salmon, lemon, green onion, spicy spy & unagi sauce, tobiko, macadamia nuts

Flamin' Hot Cheetos Roll 106 / 212
shrimp tempura, cream cheese, avocado, topped w/ spicy crab, spicy spy sauce, Flamin' HOT Cheetos, jalapeño

Shishito-Kamikaze 111 / 222
spicy tuna, tempured shishito pepper, cream cheese, topped w/ tuna, spicy spy & unagi sauce, jalapeño

Spy vs. Spy 111 / 222
shrimp tempura, crab, topped w/ spicy tuna, avocado, charred scallion sauce, bonito flakes

Classified Rainbow 111 / 222
shrimp tempura, avocado, topped w/ tuna, fresh chili sauce, meyer lemon-infused olive oil, macadamia nuts

Savage Sarah 114 / 228
spicy crab, avocado, cucumber, jalapeño topped w/ tuna, yellowtail, salmon, mango, sweet & sour, unagi sauce, habanero tobiko, green onions, sweet potato crisps

classic rolls

SM / LRG

California 53 / 106
crab, avocado, sesame seeds

Philadelphia 66 / 132
smoked salmon, avocado, cream cheese, sesame seeds

Spicy Tuna 70 / 140
spicy tuna, cucumber, tobiko

Salmon Mango Avocado 66 / 132
salmon, mango, avocado

Shrimp Tempura 66 / 132
shrimp tempura, avocado, unagi sauce, sesame seeds

Rock 'n Roll 72 / 144
eel, avocado, sesame seeds, unagi sauce

Rainbow 90 / 180
crab, avocado topped with five kinds of fish

Dragon 90 / 180
shrimp tempura, crab topped with eel, avocado, unagi sauce

vegetarian rolls

SM / LRG

Avocado Roll 46 / 92
avocado, sesame seeds

Hollaback 86 / 172
shiitake mushroom, cucumber, topped with avocado, lemon, garlic crisp, soy vinaigrette, micro-wasabi

Snitch 86 / 172
spicy tofu, cucumber, topped with avocado, spicy spy sauce, sweet potato crisps

Spicy Sherlock 79 / 158
tempured jalapeño, cream cheese, cucumber, topped with miso glaze, macadamia nuts, green onion

Urban Myth 86 / 172
avocado topped with mango, sriracha, jalapeño, sesame seeds drizzled with honey

combination platters

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

Classic Sushi Roll Platters

Small 63
- 16 pc California
- 8 pc Spicy Tuna
- 8 pc Shrimp Tempura
- 8 pc Philadelphia

Large 126
- 16 pc California
- 16 pc Spicy Tuna
- 16 pc Shrimp Tempura
- 16 pc Philadelphia
- 16 pc Cabo Conspiracy

Signature Sushi Roll Platters

Small 79
- 8 pc California
- 8 pc Shrimp Tempura
- 8 pc Shishito Kamikaze
- 8 pc Spicy Tuna
- 8 pc Geisha Girl

Large 158
- 16 pc California
- 16 pc Cabo Conspiracy
- 16 pc Spicy Tuna
- 16 pc Geisha Girl
- 16 pc Shishito Kamikaze

Vegetarian Sushi Roll Platters

Small 64
- 16 pc Avocado Roll
- 8 pc Snitch
- 8 pc Spicy Sherlock
- 8 pc Urban Myth

Large 128
- 32 pc Avocado Roll
- 16 pc Snitch
- 16 pc Spicy Sherlock
- 16 pc Urban Myth

Gluten Free Sushi Roll Platters

Small 65
- 8 pc Salmon, mango, avocado roll
- 8 pc Tuna, avocado roll
- 8 pc Philly Roll (w/ fresh salmon, cream cheese, avocado)
- 16 pc California Rolls (w/ real crab, avocado)

sashimi & nigiri platters

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

Sashimi 75 / 150 **Nigiri 75 / 150**

entrees

Half / Full orders feeds approximately 10 / 20 people

Beef Teriyaki 75 / 145
Chicken Teriyaki 50 / 98
Salmon Teriyaki (6-8oz) **14.5/ea**
Tofu Teriyaki 40 / 72
Veggie Teriyaki 40 / 72
Steamed Veggies 30 / 52

appetizers, sides & salads

Half / Full orders feeds approximately 10 / 20 people

Edamame 25 / 45 **White Rice 25 / 42** **Brown Rice 30 / 52**

Gyoza (12/25 pc) **30 / 58**
Vegetarian or Pork

Japanese Mixed Green Salad 25 / 42
Mixed greens w/ wafu/sesame dressing

Contact us to learn more or place an order!
catering@sushiconfidential.com | 408.766.3422

These menu items are raw or undercooked. (GF) 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 ofany food allergies as not all ingredients are listed on the menu. All orders subject to a 20% gratuity and 3.5% living wage surcharge. All orders subject to delivery charge.