

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



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.

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



16OZ CANS FOR \$10
ASK ABOUT OUR SEASONAL FLAVORS



KELLY BREWING CO
SHAKA SPEEDWAY
TROPICAL SOUR



PROMISED LAND BREWING CO
FAT POCKETS
HAZY IPA W/ NELSON



PROMISED LAND BREWING CO
DIAMOND BLONDE
BLONDE ALE


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

[happy hour]

3:00pm-6:00pm daily

~~\$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]

~~\$13~~ ~~\$15~~

Confidential Cocktails
our house signature cocktails

~~\$7~~ ~~\$9~~

Drafts

sapporo, angry orchard,
modelo (san jose location)

~~\$8~~ ~~\$9~~

All Other Drafts & IPA's

~~\$7~~ ~~\$9~~

Well Cocktails

margaritas, martinis & mules add \$2

~~\$4.5~~ ~~\$6~~

Sake Bombs

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

~~\$7~~ ~~\$8~~

House Wine

cabernet sauvignon or chardonnay

~~\$10~~ ~~\$12~~

Large Hot Sake



~~\$11~~ ~~\$14~~

Pineapple Sake

house special!

10% off Signature Veggie/Vegan Rolls

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

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bento box lunch

SERVED UNTIL 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

Edamame Trio 17.75 ^{GF}
honey-sriracha, yuzu, toasted garlic w/ soy sauce

Shiitake Mushroom Bao Buns (3 pc) 16.25 ^{GF}
shiitake 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 12.5 / 13.5 / 11.5
mixed, shrimp or vegetable ^{GF}

Sweet Potato Fries 10.75 ^{GF}
ketchup, charred scallion sauce

Gyoza (6 pc) 13.25
pork or vegetarian ^{GF} 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

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

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 ^{GF}
blistered, garlic, soy, sea salt, meyer lemon

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

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



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, teriyaki 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 / Tofu 23

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



[salads]

⊠ Seared Ahi Salad 22.5

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 21.5

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



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

Chicken Nuggets (5 pc) 7.25

served w/ ketchup

Kids Corn Dog Roll 5.75

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



sides

Miso Soup 5.25

white miso

Edamame 7.5

w/ sesame oil and salt

White Rice 4.95

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



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



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 
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



morgan hill locals only

**Morgan Hill Baked
Mushroom Roll 19.95**
california roll topped w/ shiitake
mushroom, spicy crab, scallops,
spicy mayo (baked) w/ unagi
sauce, green onion



Crispy Gilroy Garlic Roll 19.95
spicy tuna, shrimp tempura
topped w/ tuna tataki, garlic
ponzu, crispy onion, micro
cilantro, fresh garlic slices



Santa Cruz Lobster Roll 19.95
spicy tuna topped w/ tempura
langostino (squat lobster), garlic
mayo, cheese, unagi sauce,
green onion



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



Classified Rainbow 21.25
crab, avocado, topped w/ five
kinds of fish, spicy crab, unagi
sauce, 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**
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
Flying Fish Roe w/ Quail Egg 9.75
Fried Tofu 6.75 inari (fully cooked)

✦ signature sashimi (5 pieces)

Garlic Albacore Sashimi 19.95

albacore sashimi w/ garlic ponzu, jalapeno, crispy onion, micro cilantro, fresh garlic slices



Tuna Truffle 21.75

tuna, shiitake mushroom, truffle olive oil, unagi sauce, green onion



Salmon Persian Lime 20.75 **GF**

salmon, mango, persian lime olive oil, fresh cilantro



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, scallop, kani kama, 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,
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, topped
w/ avocado, lemon, garlic crisp,
wafu-sesame dressing

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

Spicy Sherlock 15.25
tempured jalapeño, cream cheese,
cucumber, topped w/ wafu-sesame
dressing, macadamia nuts, green onion

DTF (Down to Fiesta) 15.75
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



✦ ^{GF} gluten free rolls (8 pieces unless otherwise noted)

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 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 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 

Side Salad 8.95 w/ wafu dressing

Wakame 8.5 seaweed salad

White Rice 4.95 

Brown Rice 5.95 

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

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



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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 (16oz)

ballast point sculpin ipa
sapporo
modelo
805
blue moon
angry orchard
farmer nelson hazy ipa (14oz)
mai tai ipa (14oz)

Craft Bottled / Cans

haze confidential (strike) (16oz) 10
rolls rice (strike) (16oz) 10
pineapple cider (ten five one cider co) (12oz) 8

Imported Bottled

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

Domestic Bottled (12oz)

coors light 6

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, argentinian 9/34
altos del plata, cabernet, argentinian 10/35

white wine (glass / bottle)
lion ranch, grenache blanc, san martin 14/54
allora cellars, pinot grigio, san benito county 14/54
whispering angel, rose, south of france 14/52
lightpost, chardonnay, russian river 18/67
flowers, chardonnay, sonoma coast 17/66

red wine (glass / bottle)
meiomi, pinot noir, california 14/54
martin ranch, cabernet sauvignon 15/51

sparkling wine (mini split bottle)
mohi wines, rosé sparkling, morgan hill 13/41
chandon brut, sonoma (187ml) 15
chandon rosé, sonoma (187ml) 15
chandon, garden spritz (187ml) 15

[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 | Large 126 |
| • 16 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 |
| | • 16 pc Cabo Conspiracy |

✦ Signature Sushi Roll Platters

- | | |
|--------------------------|---------------------------|
| Small 79 | Large 158 |
| • 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 |

🌿 Vegetarian Sushi Roll Platters

- | | |
|-----------------------|------------------------|
| Small 64 | Large 128 |
| • 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 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 | Tofu Teriyaki 40 / 72 |
| Chicken Teriyaki 50 / 98 | Veggie Teriyaki 40 / 72 |
| Salmon Teriyaki (6-8oz) 14.5/ea | 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 | Japanese Mixed Green Salad 25 / 42 | |
| Vegetarian or Pork | 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. 🍷 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 and 3.5% living wage surcharge. All orders subject to delivery charge.