



COFFEE · TARTINE · SUSHI

LUNCH / DINNER MENU

Lunch 11:00AM-3:00PM Mon - Fri | Dinner 5:00PM-10:00PM Mon - Sun

APPETIZER

Scallop Carpaccio* \$13

Bay scallop, wasabi, yuzu lemon, house ponzu sauce

Chawanmushi \$12

silky smooth steamed egg, Chesapeake blue crab, enoki & shitake mushroom

Tuna or Salmon Tadaki* \$13

Choice of SEARED SALMON or SEARED TUNA, jalapeno dressing

Crispy Nori* \$12

Choice of SPICY SALMON or SPICY TUNA, sweet butter soy sauce

Seafood Sunomono* \$12

Sashimi style salmon, tuna, shrimp, crab, octopus and tozazu sauce

Miso Salmon* \$13

miso marinated salmon, cauliflower purée

Sautéed Calamari \$16

calamari, sweet pepper, house made soy garlic sauce

Shishito peppers \$10

shishito pepper, balsamic, truffle salt

Island Salad* \$13

spring mix, mango dressing

Spicy Sashimi Salad* \$13

assorted sashimi, spring mix, yuzu gochujang (spicy pepper dressing)

We request that you place a party platter order 48 hours in advance. For more info, please fill out the form www.cafeile.com

* May contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉE

Sushi+ Combo* \$40

chef's assorted sushi, shrimp tempura roll

Sashimi+ Combo* \$40

chef's assorted sashimi, special sides and house made Takikomi Gohan*

* Takikomi Gohan: sushi rice cooked with vegetables, mushrooms, or seafood and then seasoned

Vegetable Roll Combo \$20

assorted seasonal vegetable rolls

Roll Combo* \$22

Tuna Avocado Roll, Salmon Avocado Roll, and California Roll

Spicy Roll Combo* \$22

Spicy Tuna Roll, Spicy Salmon Roll, and Spicy California Roll

Salmon (Sake) Don* \$40

Salmon with house made Takikomi Gohan

Yellowtail Don* \$40

Yellowtail with house made Takikomi Gohan

Île Salmon Combo* \$36

4 pieces Sushi, 4 pieces Sashimi, 4 pieces Salmon Avocado Roll, and 4 pieces Spicy Roll

Île Yellowtail Combo* \$38

4 pieces Sushi, 4 pieces Sashimi, 4 pieces Yellowtail Roll, and 4 pieces Spicy Roll

Chef's Island* \$99

Chef's selection of assorted seafood

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DESSERT

Berry Crème Brûlée \$10.50

Affogato \$8.25

Pecan Tart \$9.50

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