

RIM SUSHI

WELCOME TO TUESDAY NIGHT SUSHI AT ATLAS OYSTER HOUSE

EDAMAME

Cooked young soybeans
4

TUNA TARTARE

Tuna, avocado, green onion, masago, soy sauce,
and Sriracha sauce with Asian chips
12

RIM TUNA

Spiced and seared rare, sliced thin, and
served with eel sauce and Rim Sauce
11

SQUID SALAD

Marinated squid and cucumbers
tossed with wakame salad
8

BEGINNINGS



ATLAS
OYSTER HOUSE

CRUNCHY SCALLOPS

Jumbo scallops wrapped in rice noodles,
flash fried, and served with cucumber sauce
7

CHUKA SOMEN SALAD

Somen noodles tossed in a sesame, soy, and
sake dressing with cucumbers, chicken, asparagus,
pickled ginger, and crabstick
8

AGEDASHI TOFU

Fried tofu in a shiitake dashi broth
topped with daikon and ginger
7

ROLLS (Half price on Tuesdays; soy wrappers available for any roll 1.5)

VOLCANO ROLL 10

Ginger shrimp with asparagus and
green onions topped with crabstick
and spicy mayo with masago

JINJA ROLL 10

Soy-wrapped ginger shrimp, raw tuna,
cucumber, avocado, and cream cheese
topped with eel sauce and spicy sauce

SPIDER ROLL 9

Soft-shell crab with green onions

DYNAMITE ROLL 9

Raw tuna, cucumber, spicy crabstick salad,
masago, Sriracha

RED DRAGON 10

Soft-shell crab and scallions
topped with raw tuna and eel sauce

TIGER ROLL 9

Ginger-fried shrimp and green onions topped
with eel and eel sauce with spicy mayo

COWBOY ROLL 9

Beef tenderloin with green onions
and red peppers

HIROMI FUTOMAKI 12

Crunchy shrimp, tuna, crabstick, wakame,
cream cheese, avocado, cucumber,
asparagus, green onion. Topped with tobiko

SASHIMI 9

Tuna, salmon, or hamachi

RAINBOW ROLL 10

Steamed shrimp topped with tuna,
hamachi, and fresh salmon

BULGARIAN ROLL 11

Smoked beef tenderloin, shrimp, green onions
and Gorgonzola rolled in a soy sheet, topped
with raw tuna, Rim and eel sauces,
and finished with wasabi tobiko

FLORIDA ROLL 8

Steamed shrimp, green onion,
and roasted red pepper

PHILLY ROLL 9

Smoked salmon and cream cheese

TUNA ROLL 9.5

Tuna, cucumber, asparagus,
and spicy sauce

SPICY EEL ROLL 8

Eel, red bell pepper, asparagus,
spicy sauce, and eel sauce

DRAGON ROLL 10

Cashew-crust soft-shell crab and scallions
topped with eel and eel sauce

CALIFORNIA ROLL 7.5

Cucumber, avocado, and crabstick

ALASKAN ROLL 8

Smoked salmon and crabstick

CATERPILLAR ROLL 8

Eel, cream cheese, and asparagus,
topped with avocado and masago

CRUNCHY SHRIMP 9

Ginger-crust shrimp,
asparagus, and scallions

NIGIRIZUSHI (Three pieces 7.5)

Tuna — Salmon — Eel
Hamachi — Flying Fish Roe
Steamed Shrimp — Octopus

SAKE DRINKS (All sake drinks 6.5)

NATSU NO TSU U (Summer Mist)

Sake, Tanqueray Rangpur Gin,
apple liqueur, and ginger ale

CHIYONOSONO (Sacred Power)

Sake, pomegranate, white grape juice,
lemon-lime soda

ASAHI (Rising Sun)

Sake, Cointreau, orange juice, grenadine

HARU NIWA (Spring Garden)

Sake, Crop Harvest Earth Company's
cucumber-infused organic vodka, fresh mint,
splash of sparkling water, and lime

HABU (Poisonous Snake)

Not really poisonous but fun to order!
Sake, orange curacao,
and white grape juice

TUMETAI KAZE (Cool Wind)

Sake, Tuaca, Liqor 43, lemon

PURPLE HAZE (Sake Bomb)

Gently warmed sake
layered with Chambord

MURASAKI NO AME (Purple Rain)

Sake, merlot, peach schnapps, splash
of orange juice and pineapple juice

PREMIUM SAKES

(By the bottle.
Served cold.)

UKI ONNA (Snow Maiden) 10 oz. bottle	22
IKIRU HOUSEKI (Living Jewel) 10 oz. bottle	22
TAKA NO TENGOKA (Hawk in the Heavens) 10 oz. bottle	31
KITSUNE NO YOMEIRI (Bride of the Fox) 10 oz. bottle	34
SHIZUKU NO OTO (Voices in the Mist) 24 oz. bottle	55