

SUSHI SLATE

SLATE BISTRO & CRAFT BAR

ROLLS

SL8 ROLL KING SALMON, SHRIMP TEMPURA, SPICY CRAB, CUCUMBER, PONZU EEL SAUCE, LEMON, GREEN ONION + MASAGO 17

TEMPURA SALMON AND AVOCADO ROLL CRAB, TOGORASHI CREAM CHEESE, ASPARAGUS, CUCUMBER. TOPPED WITH SALMON AND AVOCADO FINISHED SPICY MAYO + EEL SAUCE 16

HAWAIIAN ROLL SPICY YELLOW TAIL AND SHRIMP TEMPURA, CUCUMBER, AVOCADO. TOPPED WITH TUNA DRESSED WITH SEA WEED, SESAME + EEL SAUCE 15

ALBACORE SALMON ROLL SPICY TUNA, SHRIMP TEMPURA, TOPPED WITH PONZU, SHAVE RED ONION + MICRO CILANTRO 15

RAINBOW ROLL TOP HAMACHI TUNA AND KING SALMON, IMITATION CRAB CUCUMBER+ AVOCADO 16

BAKED SALMON ROLL CRAB, SHRIMP TEMPURA, SPICY MAYO, GREEN ONION + MASAGO 15

CALIFORNIA ROLL PURPLE RICE, IMITATION CRAB, CUCUMBER, AVOCADO + SPROUTS 14

SPICY TUNA ROLL TUNA CUCUMBER AVOCADO + SPROUTS 11

SALMON ROLL KING SALMON CUCUMBER AVOCADO SPROUTS 10

AVOCADO ROLL SPICY MAYO AND EEL SAUCE 10

CHEF'S TRUST ME

SUSHI PLATTER \$45

SASHIMI

ADD SIDE OF RICE 2

TRADITIONAL SALMON, TUNA, HAMACHI, ALBACORE 22

SLATE SASHIMI SALMON, TUNA, HAMACHI, SPICY PONZU, AVOCADO, JALAPEÑO, RED ONION + MICRO CILANTRO 25

TUNA SASHIMI FRIED CAPERS, CALABRIAN CHILIS, SHALLOTS, MICRO CILANTRO, SOY SAUCE, LEMON + EVOO 22

JALAPEÑO POPPERS

SPICY TUNA, CREAM CHEESE, AVOCADO + SALMON 11

NIGIRI SAMPLER

TUNA, SALMON, YELLOW TAIL ALBACORE 19

BOWLS

CHIRASHI BOWL

TUNA, KING SALMON, HAMACHI YELLOW TAIL, ALBACORE, TOBIKO, MASAGO, AVOCADO, CUCUMBER + DAIKON 24

THE KRACKEN

SPICY TUNA, TEMPURA POACHED EGG, TOGARASHI, SCALLIONS + EEL SAUCE 18