



SEVEN

APPETIZERS

SUSHI APPETIZER

three pieces of sushi grade nigiri and chef's choice maki 13.00

SASHIMI APPETIZER

seven pieces of sushi grade sashimi 14.00

EDAMAME

young soybeans boiled in the shell. authentic japanese "bar food." a tasty natural snack before enjoying your meal 5.00

GYOZA (PORK OR VEGGIE)

six pork or vegetable pot stickers, steamed and then pan fried. served with homemade sesame ponzu sauce 8.00

SHRIMP SHU-MAI

marinated shrimp wrapped in wonton skin 8.00

WASABI SHU-MAI

marinated pork with wasabi wrapped in wonton skin 8.00

HAMACHI JALAPENO

seared yellowtail with jalapeno, cilantro and ponzu sauce 13.00

BAKED MUSSELS

jumbo farm raised new zealand mussels baked with japanese mayo, masago and sesame chili oil. garnished with lemon 13.00

SHRIMP TEMPURA WITH VEGETABLES

five lightly deep fried jumbo shrimp served with onion, carrot and asparagus tempura. served with home made tempura sauce 13.00

CHICKEN TEMPURA WITH VEGETABLES

five lightly deep fried chicken tenders served with onion, carrot and asparagus tempura. served with home made tempura sauce 13.00

BEEF SPARE RIB

beef rib marinated in home made sweet soy sauce 13.00

TRINITY WINGS

the perfect combination of spicy, sweet and sour fried chicken wings 7.00

TUNA TATAKI

thinly sliced peppered seared tuna topped with fresh ginger, spicy daikon and sesame chili oil. finished with roasted sesame seeds and our homemade ponzu sauce 13.00

HAMACHI KAMA

japanese country style grilled young yellow tail cheeks (temperature by request). served with homemade sesame ponzu sauce. garnished with grated fresh daikon and lemon 14.00

YAKITORI CHICKEN

two tender chicken breast skewers grilled with japanese teriyaki sauce. garnished with green onion and roasted sesame seed 8.00

AGEDASHI TOFU

deep fried tofu with home made special sauce. garnished with green onion, grated fresh daikon and dry tuna flakes 7.00

TIGER EYE

squid wrapped with salmon, nori and spicy mayo, and finished off in the oven 13.00

SOUPS & SALADS

MISO SOUP

traditional yellow miso broth garnished with seaweed, tofu and green onion 3.00

SEVEN SALAD

mixed greens with red and yellow cherry tomatoes and sliced cucumbers. served with home made ginger and sesame dressing 4.00

KAI-SO

healthy marinated seaweed with sliced traditional sunomono cucumbers with sesame seed oil and sweet vinaigrette 6.00

MORIAWASE-SU

authentic combination of cooked shrimp, alaskan crab legs and sliced octopus on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 10.00

SASHIMI SALAD

assorted sushi grade fresh fish over tossed with kai-so salad served with cucumber and ponzu sauce 12.00

KANI-SU

fresh alaskan snow crab legs on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 10.00

EBI-SU

pacific cold water cooked shrimp on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 7.00

TAKO-SU

sliced octopus on a bed of traditional sunomono cucumbers with sweet vinaigrette and sesame seeds 8.00

OMAKASE

experience something truly amazing! allow our chefs to create a custom meal, especially for you.

SEVEN SUSHI AND SASHIMI DINNER

served with miso soup, salad and the items listed below

SEVEN SUSHI PLATTER

1. chef's choice of four maki 2. chef's choice of fourteen pieces of assorted sushi grade nigiri 80.00

RISING SUN BOAT

1. chef's choice of eight maki 2. chef's choice of twenty assorted sushi grade nigiri 150.00

CHIRASHI-ZUSHI

authentic japanese style assorted sushi grade fresh fish and vegetables over a bed of sushi rice 25.00

NIGIRI

chef's choice of ten assorted sushi grade nigiri, with tuna and salmon maki 25.00

SASHIMI

chef's choice of sixteen assorted sushi grade sashimi 28.00

SUSHI FOR TWO

1. chef's choice of two maki 2. chef's choice of ten pieces of assorted sushi grade nigiri 40.00

SUSHI AND SASHIMI FOR TWO

1. chef's choice of ten pieces of assorted sushi grade nigiri 2. chef's choice of fourteen pieces of assorted sushi grade sashimi 50.00

Sultry Seductive Stimulating Stylish Stunning Sensual Sinful

NIGIRI - SASHIMI

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| AJI/SPANISH MACKEREL whole fish 8.00/16.00 | KAIBASHIRA/ COOKED SCALLOP 5.00/7.00 | SAKE/SALMON 5.00/6.00 |
| AMA EBI/RAW SWEET SHRIMP 6.00/8.00 | KANI/SNOW CRAB LEG 6.00/8.00 | BINCHO/ALBACORE TUNA 6.00/8.00 |
| ANAGO/SEA EEL 5.00/7.00 | BACHI MAGURO/BIGEYE TUNA market price | SUZUKI/STRIPED BASS 5.00/7.00 |
| EBI/COOKED SHRIMP 5.00/7.00 | HON MAGURO/BLUEFIN TUNA market price | TAI/RED SNAPPER 5.00/7.00 |
| HAMACHI/YELLOW TAIL 5.00/7.00 | MAGURO/YELLOW FIN TUNA 5.00/7.00 | TAKO/OCTOPUS 5.00/7.00 |
| HIRAME/FLOUNDER 5.00/7.00 | MASAGO/SMELT ROE 5.00/7.00 | TAMAGO/EGG CUSTARD 5.00/7.00 |
| HOKKI/SURF CLAM 5.00/7.00 | MIRUGAI/GIANT CLAM market price | TOBIKO/FLYING FISH ROE 5.00/7.00 |
| HOTATE/RAW SCALLOP 6.00/8.00 | MUTSU/SUPER WHITE TUNA 6.00/8.00 | TORO/FATTY TUNA market price |
| IKA/SQUID 5.00/7.00 | SABA/MACKEREL 5.00/6.00 | UNAGI/ FRESH WATER EEL 6.00/8.00 |
| IKURA/SALMON ROE 5.00/7.00 | | UNI/SEA URCHIN 7.00/9.00 |
| INARI/SWEET TOFU 4.00 | | |

~ask the server to describe other fresh fish of the day~

MAKI SUSHI

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| CALIFORNIA fresh crabmeat, mayo, avocado, cucumber and sesame seed (8 pcs.) 7.00 | SEVEN shrimp tempura, cucumber & spicy mayo wrapped in tuna and topped with eel sauce and japanese mayo (8 pcs.) 16.00 | PHILLY norwegian salmon, cream cheese, scallion, and sesame seeds (8 pcs.) 7.00 |
| ASPARAVADO asparagus & avocado (8 pcs.) 5.00 | KAPPA cucumber roll (6 pcs.) 4.00 | SPIDER deep fried soft shell crab, cucumber, mayo, avocado and kaiware (5 pcs.) 10.00 |
| KANPYO marinated squash (6 pcs.) 4.00 | SALMON ROLL fresh salmon roll (6 pcs.) 6.00 | CRUNCHY shrimp tempura, cucumber and mayo, tempura sprinkle finished with eel sauce (8 pcs.) 14.00 |
| NEGIHAMA yellow tail and scallion (6 pcs.) 5.00 | TUNA ROLL fresh tuna roll (6 pcs.) 6.00 | #9 shrimp tempura, cucumber and spicy mayo, wrapped with salmon and avocado finished with eel sauce (8 pcs.) 16.00 |
| UNAGI fresh water eel roll (6 pcs.) 6.00 | FUTO cucumber, inari, oshinko, spinach, tamago, squash & asparagus (5 pcs.) 7.00 | DRAGON tempura shrimp, cucumber and mayo wrapped in smoked eel and avocado. finished with eel sauce and sesame seeds (8 pcs.) 16.00 |
| SPICY SALMON ROLL salmon with spicy mayo wrapped in tempura flakes (8 pcs.) 7.00 | VEGGIE ROLL avocado, cucumber, kaiware and gobo (8 pcs.) 6.00 | WHITE NINJA spicy tuna, asparagus & avocado wrapped in white tuna garnished with tobiko and sesame chili oil (8 pcs.) 16.00 |
| DYNAMITE assorted mixed fish, sesame oil, fresh thai pepper, leaf lettuce, kaiware, cucumber and spicy chili paste (5 pcs.) 7.00 | WINTER masago, cucumber, tuna, salmon, white fish & spicy mayo wrapped with tempura sprinkle finished with eel sauce (8 pcs.) 16.00 | SAMURAI dynamite mix & cucumber, wrapped in salmon and wasabi tobiko (8 pcs.) 16.00 |
| RAINBOW shrimp, tuna and cucumber, mayo, wrapped in 5 varieties of fresh fish (8 pcs.) 16.00 | CATERPILLAR smoked eel and cucumber, wrapped in avocado, finished with eel sauce and sesame seeds (8 pcs.) 12.00 | |
| SPICY TUNA tuna, chili, oil, japanese mayo, leaf lettuce, kaiware and avocado (5 pcs.) 7.00 | | |

CHEF'S SPECIALTY

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| PHOENIX tempura shrimp, gobo, cucumber and avocado inside, wrapped in salmon, tuna, avocado and finished with our special mango sauce (10 pcs.) 18.00 | DRUNKEN MONKEY asparagus, avocado, kaiware, smoked eel and crab meat in a green soy paper, finished with eel sauce and seven's house sauce (10 pcs.) 18.00 | SEVEN DELIGHT salmon, tuna, shrimp, avocado, and sweet egg in a red soy wrap, finished with sliced strawberries and strawberry sauce (10 pcs.) 18.00 |
| TORNADO dynamite mix, cucumber and avocado, wrapped with salmon and red snapper, finished with jalapeño chili sauce (10 pcs.) 18.00 | FIRECRACKER ROLL shrimp tempura with crabmeat, cream cheese, avocado, asparagus and mayo deep-fried and topped off with a mango eel sauce (10 pcs.) 18.00 | ISLAND salmon, tuna, spicy mayo, cucumber and avocado, topped with tuna, red snapper and sockeye salmon, finished with homemade chili sauce (10 pcs.) 18.00 |
| DENVER spicy salmon with cucumber and avocado, wrapped in salmon topped with house chili sauce and green onion (10 pcs.) 18.00 | SPICY TATAKI spicy tuna, tai chili peppers, cucumber and avocado, wrapped in tuna tataki, topped with shiso leaf, green onion and cilantro, finished with ponzu sauce (10 pcs.) 24.00 | SPECIAL K tuna, salmon, yellowtail and cucumber, wrapped with red snapper finished with gochujang chili sauce and scallion (10 pcs.) 18.00 |
| KAMIKAZE dynamite mix with cucumber, topped shiso leaf albacore tuna, schimi pepper, kaiware ponzu sauce (10 pcs.) 18.00 | | SUMMER crab, mango and cucumber, wrapped in yellowtail, finished with sweet chili sauce (10 pcs.) 18.00 |

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