

## MAKI (RICE OUTSIDE)

**Alaskan** 6  
*Smoked salmon and cucumber.*

**California Roll\*** 5  
*Crab, avocado and smelt roe.*

**Crunchy Crab Roll\*** 5  
*Japanese mayo, crab stick and crunchy flake topped with smelt roe and eel sauce.*

**Crunchy Shrimp Roll\*** 6  
*Japanese mayo, shrimp and crunchy flake topped with smelt roe and eel sauce.*

**Philly Roll** 6  
*Smoked salmon, cream cheese and avocado.*

**Salmon Skin Roll\*** 5  
*Grilled salmon skin, burdock, cucumber, smelt roe and bonito flakes.*

**Shrimp Tempura\*** 8  
*Shrimp tempura, avocado, cucumber and mayo topped with eel sauce.*

**Spicy Amber Jack\*** 7  
*Cucumber, jalapeño and green onion.*

**Spicy Salmon\*** 6  
*Spicy salmon and avocado.*

**Spicy Scallop\*** 7  
*Spicy scallop, cucumber and smelt roe.*

**Spicy Seared Albacore\*** 6  
*Spicy seared albacore, jalapeño and cucumber.*

**Spicy Toro\*** 12  
*Green onion, jalapeño and asparagus topped with masago.*

**Spicy Tuna\*** 6  
*Spicy tuna and cucumber.*

**Spicy Yellowtail\*** 6  
*Spicy yellowtail, jalapeño and cucumber.*

**Tuna Roll\*** 6  
*Tuna and cucumber.*

**Vegetable** 5  
*Daikon pickle, cucumber, avocado and gobo.*

## MAKI / HAND ROLL

<b>Asparagus</b> 4	<b>Japanese Pickle</b> 4	<b>Smoked Salmon</b> 5
<b>Avocado</b> 4	<b>Kampyo</b> 4	<b>Snow Crab</b> 7
<b>Burdock</b> 4	<b>Natto</b> 4	<b>Tuna*</b> 5
<b>Cucumber</b> 4	<b>Plum Paste</b> 4	<b>Yellowtail*</b> 5
<b>Futomaki</b> 7	<b>Salmon*</b> 5	

## CHEF'S CHOICE

**Regular** (3 kinds 3 pieces)\* 16  
*Sashimi Combo*

**Special** (5 kinds 3 pieces)\* 20  
*Sashimi Combo*

**Japanese Plate\*** 30  
*Sashimi Combo*

**Regular 7 pcs. Nigiri, 1 Roll\*** 16  
*Sushi Combo (California Roll served with miso soup)*

**Special 9 pcs. Nigiri, 2 Roll\*** 22  
*Sushi Combo (California Roll and Crunchy Shrimp served with miso soup)*

## SPECIAL ROLL

**911\*** 10  
*Spicy tuna and asparagus topped with avocado, spicy mayo, green onion, sweet sriracha sauce and sesame seeds.*

**American Dragon\*** 13  
*Tempura shrimp and spicy crab topped with crunchy flake, fresh water eel, avocado, eel sauce, spicy mayo and smelt roe.*

**Atlantic\*** 11  
*Spicy salmon, shrimp tempura and avocado wrapped with soy paper topped with eel sauce, spicy mayo and smelt roe.*

**BBQ Salmon\*** 10  
*Spicy crab, avocado and tempura crunch topped with baked salmon and eel sauce.*

**Brentwood Roll\*** 13  
*Spicy shrimp, crab and avocado topped with white and red tuna, eel sauce, sesame dressing, smelt roe and green onion.*

**Caterpillar** 10  
*Fresh water eel and asparagus topped with avocado and eel sauce.*

**Chef's Special\*** 11  
*Shrimp tempura, crab, avocado, cream cheese and jalapeño, deep fried and topped with eel sauce, hot mayo, flying fish roe and green onion.*

**Crunchy Roll** 10  
*Shrimp tempura and asparagus topped with eel sauce and crunchy flake.*

**Cubic Sushi Cake\*** 14  
*Sushi rice, tuna and salmon topped with pickled kelp.*

**Extreme Crunchy\*** 10  
*Spicy tuna, cucumber and crunchy flake topped with eel sauce and extra crunchy flake.*

**Franklin\*** 11  
*Shrimp tempura, cucumber, jalapeño and spicy mayo topped with mango, eel sauce, smelt roe and green onion.*

**J.B. Roll\*** 13  
*Salmon, shrimp, asparagus and cream cheese topped with spicy crab.*

**Lady in Red\*** 12  
*Spicy yellowtail, crunchy flake, avocado and mayo topped with tuna, flying fish roe and eel sauce.*

**Rainbow Roll\*** 14  
*Crab and avocado topped with tuna, salmon, shrimp, white fish, smelt roe and green onion.*

**Red Dragon\*** 16  
*Spicy toro, avocado, tuna and green onion topped with salmon and flying fish roe.*

**Rice Paper Roll\*** 12  
*Leaf lettuce, tuna, salmon, shrimp, daikon pickle, cucumber, asparagus, avocado, ponzu and sesame topped with spicy tobiko and wasabi mayo.*

**Rock & Roll\*** 10  
*Scallop, squid, crab meat and avocado, deep fried and topped with hot mayo and eel sauce.*

**Salad** 10  
*Crab, shrimp, smoke salmon and avocado wrapped in cucumber.*

**Samurai\*** 12  
*Spicy crab, avocado and eel topped with deep fried red snapper, spicy mayo, eel sauce and green onion.*

**Scallop Roll\*** 15  
*Shrimp tempura, spicy scallop and asparagus topped with torched spicy scallop and eel sauce.*

**Seared Wagyu Beef\*** 16  
*Spicy crab, shrimp tempura, asparagus, scallion and wagyu beef topped with ponzu sauce and green onion.*

Brentwood Roll



## SUSHI / SASHIMI (2 PIECES / 3 PIECES)

<b>Albacore*</b> 5 / 7	<b>Salmon Roe*</b> 5 / 7	<b>Spicy Tobiko*</b> 5 / 7
<b>Amber Jack*</b> 6 / 9	<b>Scallop*</b> 6 / 8	<b>Squid*</b> 5 / 7
<b>Bonito*</b> 6 / 9	<b>Sea Eel</b> 5 / 7	<b>Surf Clam*</b> 4 / 5
<b>Crab Stick</b> 4 / 6	<b>Sea Snail*</b> 5 / 7	<b>Sweet Egg</b> 3 / 4
<b>Eel</b> 5 / 7	<b>Sea Urchin*</b> 12 / 17	<b>Sweet Shrimp*</b> 12 / 17
<b>Fatty Tuna*</b> 10 / 15	<b>Seared Wagyu Beef*</b> 12 / 17	<b>Tuna*</b> 6 / 9
<b>Fluke*</b> 5 / 7	<b>Shrimp</b> 5 / 7	<b>Wasabi Tobiko*</b> 5 / 7
<b>Mackerel*</b> 5 / 7	<b>Smelt Roe*</b> 4 / 6	<b>White Tuna*</b> 6 / 9
<b>Octopus</b> 4 / 6	<b>Smoked Salmon</b> 5 / 7	<b>Yellowtail*</b> 6 / 9
<b>Red Snapper*</b> 6 / 9	<b>Snow Crab</b> 6 / 9	
<b>Salmon*</b> 5 / 7		

\*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## RICE BOWL (SERVED WITH MISO SOUP AND SALAD)

**Chirashi\*** 18

**Spicy Tuna\*** 18

**Tekka Don (Tuna)\*** 18

**Unagi Don (Eel)** 18

Chirashi





## SMALL PLATE

- Ankimo\*** 7  
*Monk fish liver with ponzu sauce.*
- Avocado Salad** 6  
*Cucumber, tomatoes, pickled ginger, carrots and sesame seeds.*
- Carpaccio\*** 11  
*Seared tuna, salmon or yellowtail.*
- Cold Tofu Salad** 6  
*Cucumber, carrots, avocado and green onion with sweet creamy sesame dressing and sesame seeds.*
- Edamame** 4  
*Steamed and lightly salted soybean.*
- Fried Oyster** 10  
*With teriyaki sauce.*
- Fried Squid Tentacle**  
*(karaga gussa)\** 6  
*Deep fried crispy squid tentacle with Japanese mayo.*
- Grill Squid** 7  
*With teriyaki sauce.*
- Hamachi Kama** 12  
*Baked yellowtail neck with ponzu sauce.*
- Japanese Squid Salad** 5  
*Japanese style squid salad.*
- Komochi Shishamo** *(capelin)* 7  
*Four whole smelt fish salted and grilled.*
- Natto\*** 6  
*Squid or tuna with fermented soybean.*
- Saba Shioyaki** 6  
*Broiled whole mackerel lightly salted.*
- Salmon Skin Salad\*** 6  
*Mixed greens, daikon, radish sprouts, cucumber and pickled carrots tossed with ponzu and dried bonito topped with spicy mayo.*
- Sanma Shioyaki** 5  
*Broiled pacific saury (skinny mackerel) lightly salted.*

- Sashimi Salad\*** 12  
*Mixed greens, cucumber, avocado, pickled carrots and daikon with wasabi ponzu sauce and flying fish roe.*
- Spicy Edamame** 5  
*Stir fry with garlic, dry pepper and sesame oil.*
- Tako Sunomono** 6  
*Thin sliced octopus with cucumber, daikon and carrots with sweet vinegar sauce.*
- Tako Wasabi\*** 4  
*Chopped baby octopus with wasabi, lemon and ponzu sauce.*
- Tataki\*** 11  
*Seared beef or tuna with garlic, ponzu and crispy onion.*
- Thai Seafood Salad\*** 13  
*Seared fish (chef's choice), iceberg lettuce, tomatoes and pickled carrots with spicy lemongrass dressing.*
- Torpedo** 7  
*Fried jalapeño stuffed with cream cheese and spicy tuna.*
- Tsukemono** 4  
*Assorted Japanese pickled vegetables.*
- Unagi Kabayaki** 8  
*BBQ eel with eel sauce.*
- Uni Shooter\*** 10  
*Sea urchin, ground mountain potatoes, quail egg, cold sake, tobiko and green onion.*
- Wagyu** *(4oz. Premium Japanese beef tenderloin)\** 55  
*Served with ponzu sauce.*
- Yamakake Quail Egg\*** 6  
*With ground mountain potatoes.*
- Yamakake Salmon Roe\*** 6  
*With ground mountain potatoes.*
- Yamakake Tuna\*** 7  
*With ground mountain potatoes.*



Edamame

## WHITE WINE

- CHARDONNAY  
**Hogue Washington** 8 / 29  
**Sonoma-Cutrer Russian River** 9.5 / 38  
**Cakebread Napa** 58
- PINOT GRIGIO  
**Ecco Domani Italy** 7 / 25
- RIESLING  
**Kung Fu Girl Washington** 8 / 29  
**Pacific Rim Washington** 8 / 29
- SAUVIGNON BLANC  
**The Loop New Zealand** 7 / 25

## BEER

- Bud Light USA** 3  
**Budweiser USA** 3  
**Michelob Ultra USA** 3  
**Miller Lite USA** 3  
**Amstel Light Netherlands** 4  
**Beck's Germany** 4
- Heineken Netherlands** 4  
**Kirin Japan** 5  
**Orion Japan** 6  
**Sapporo Japan (16oz.)** 7  
**Singha Thailand** 5  
**Tsing Tao China** 5

## SAKE

- Bunraku Dress Japan (300ml)** 28  
**Hakutsuru Draft Japan (187ml)** 6  
**Koji Japan, Served Warm or Chilled** 7 / 10  
**Ozeki Sake Platinum USA (300ml)** 20  
**Sho Chikiu Bai Nigori USA, Unfiltered** 13

## RED WINE

- CABERNET SAUVIGNON  
**Avalon Napa Valley** 8 / 29  
**Louis Martini Sonoma** 8 / 29
- PINOT NOIR  
**Mark West Sonoma** 8 / 29
- PLUM WINE  
**Hakutsuru Japan** 8 / 29



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# JASMINE | THAI & SUSHI



Futomaki

Fluke

Snow Crab Roll