

Some items may not be gluten free and some items contain nuts. Please inform the staff of any allergies.

★ STARTERS ★

- BUZZ CARPACCIO. 13.5**
Fish choice or vegan, thinly sliced of tuna, hamachi, salmon or mango w/ponzu, rayu, cilantro, pickled jalapeños & massago
- EDAMME. 3.5**
Steamed soy beans
- GYOZA (4pc). 6**
Steamed - pork or vegetable pot stickers
- SHUMAI (4pc). 6.5**
Steamed - Shrimp dumpling
- MISO SOUP. 2.5**
- BOWL OF RICE. 2.5**
- HOUSE SALAD. 5.5**
Mixed greens with THE BUZZ dressing
- WAKAME SALAD. 6.5**
Seaweed
- SUNOMONO. 9**
Cucumber & fresh seafood over a bed of radish in a ponzu sauce
- IKA Sansai. 8**
Marinated & seasoned squid salad
- HIYAYAKKO. 7**
Cold tofu with green onions in ponzu sauce
- KAMA (subject to availability). 11**
Yellowtail or Salmon collar with sea salt and ponzu sauce
- POKE SALAD. 12.5**
Fish choice or vegan
Marinated tuna, salmon, tofu or surimi with bed of mixed greens, cucumber, mango, seaweed, avocado, nuts & cilantro
- POKE NACHOS. 10.5**
Wonton chips, marinated blackened seared tuna, avocado, mango, jalapeños, red onion, cilantro, spicy THE BUZZ dressing & massago
- OCHAZUKE (sake, saba or tofu) 8**
Fish choice or vegetarian option
Miso soup poured over rice topped with fish or tofu, furikake, green onion & seaweed

★ SASHIMI STARTERS ★ (6 Pieces)

- TUNA (Vegan). 15**
Plant-based
- SALMON (Vegan). 15**
Plant-based
- MAGURO. 14.5**
Selection of fresh, raw tuna
- HAMACHI. 14.5**
Selection of fresh, raw yellow-tail
- SAKE. 14**
Selection of fresh, raw salmon
- SHIRO MAGURO. 14**
Selection of fresh, albacore tuna
- BLACKENED SEARED TUNA. 14.5**
Seared ahi
- COMBO SASHIMI. 14.5**
Chef's choice selection

★ SASHIMI ENTREE ★ (10 Pieces)

* Served with miso soup, salad and rice*

- TUNA (vegan). 21**
Plant-based
- SALMON (vegan). 21**
Plant-based
- SAKE. 20**
Salmon
- MAGURO. 21**
Tuna
- HAMACHI. 21**
Yellowtail
- SHIRO MAGURO. 20**
Albacore tuna
- BLACKENED SEARED TUNA. . 21**
- COMBO SASHIMI. 20**
Chef's choice selection



★ EDOMAE NIGIRI ZUSHI ★

Served in pairs over rice

| | |
|----------------------------------|-----|
| TUNA (Plant-based) | 7 |
| SALMON (Plant-based) | 7 |
| SAKE (Salmon) | 7 |
| SMOKED SAKE (Smoked salmon) . | 7 |
| MAGURO (Tuna) | 7.5 |
| HAMACHI (Yellowtail) | 7.5 |
| SHIRO MAGURO (Albacore tuna) . | 7 |
| UNAGI (Freshwater BBQ eel) . . . | 7.5 |
| TAMAGO (Egg cake) | 5 |
| EBI (Shrimp) | 6 |
| SABA (Mackerel) | 6 |
| HOTATE (Scallops) | 6 |
| SPICY HOTATE (Spicy scallops) . | 6.5 |
| TAKO (Octopus) | 6 |
| AMA EBI (Raw sweet shrimp) . . . | 8 |
| INARI (Bean curd) | 5 |
| TOBIKO (Flying salmon roe) . . . | 7 |
| IKURA (Salmon roe) | 10 |
| UNI (Sea urchin) | 13 |
| TORO (Fatty tuna) | 13 |
| SUNRISE | 13 |
| (Yellowtail, tobiko & quail egg) | |
| SUNSET | 13 |
| (Tuna, tobiko & quail egg) | |
| BUZZING | 13 |
| (Salmon & spicy scallops) | |

★ DONBURI ★

* Served on a bed of rice comes with salad & miso soup*

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|---|-------------|
| CHIRASHI DON | 20.5 |
| Assorted fresh sashimi | |
| CHIRASHI PLANT-BASED DON (Vegan) | 20.5 |
| Tuna & salmon plant-based | |
| UNAGI DON | 20.5 |
| Grilled BBQ eel | |
| TATAKI DON | 20 |
| Seared tuna | |
| CHICKEN TERIYAKI DON | 15 |
| SALMON TERIYAKI DON | 15 |
| TOFU TERIYAKI DON | 12.5 |

★ THE BUZZ SPECIAL ★

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|---|-------------|
| THE BUZZ SALAD | 10.5 |
| Romaine, mesclun greens, carrot, tomato, japanese radish, nuts, avocado, broccoli, w/ THE BUZZ dressing, mango sake vinaigrette or ponzu | |
| THE BUZZ DELUXE SALAD | 17 |
| Sashimi, chicken, salmon or ika sansai, romaine, mesclun greens, carrot, tomato, japanese radish, nuts, avocado, broccoli, boiled egg, w/ THE BUZZ dressing, mango sake vinaigrette or ponzu | |
| BUZZ PLANT-BASED SALAD | 16.5 |
| Plant-based tuna or salmon, tofu or shiitake mushroom, romaine, mesclun greens, carrot, tomato, japanese radish, nuts, avocado, broccoli, w/ THE BUZZ dressing, mango sake vinaigrette or ponzu | |
| THE GOLDEN BUZZER | 25 |
| Omakase style "I leave it up to you" | |
| PREMIUM DINNER COMBO | 26 |
| (Veggie option) Chef's choice 6pc sashimi, 4 piece of nigiri, sake maki & kappa maki | |
| SUSHI LUNCH SPECIAL | 15 |
| (Veggie option) served with rice Chef's choice roll & 4pc chef's choice sashimi | |



★ VEGGIE ROLLS ★

| | |
|--|-------------|
| AVOKYU..... | 7 |
| Avocado & cucumber | |
| KAPPA MAKI..... | 5 |
| Cucumber | |
| BROCCOLI ROLL..... | 6 |
| Steamed broccoli, lemon & basil | |
| YAM ROLL..... | 7 |
| Steamed yam, avocado, cucumber with unagi sauce | |
| GREEN CALI..... | 8 |
| Seasoned Shredded tofu, avocado | |
| SPICY TOFU ROLL..... | 8 |
| Spicy tofu, cucumber | |
| MISSING PIECE..... | 11 |
| Marinated shiitake, steamed asparagus, basil, fresh garlic topped with avocado, nuts & unagi sauce | |
| CUERNO DE CHIVO..... | 12.5 |
| Steamed pumpkin, avocado, spicy nuts, shiso, fresh garlic topped with spicy tofu, pickled jalapeño, unagi and habanero sauce | |
| HAWAII..... | 8 |
| Mango, nuts, avocado | |
| THE PIPE..... | 12.5 |
| Cream cheese, asparagus, steamed yam, fresh garlic topped with smoked beets, avocado, nuts, unagi sauce & THE BUZZ dressing | |
| MARIETAS..... | 12.5 |
| Habanero tofu, yamagobo, cucumber topped with avocado, lemon, nuts, pickled habanero, sriracha & unagi sauce | |
| 101 EAST..... | 12 |
| Shiitake, spicy nuts, basil, asparagus topped with avocado, smoked beets, THE BUZZ dressing & habanero sauce | |
| GARDEN BALLS..... | 13 |
| Habanero plant-based tuna, cucumber, fresh garlic topped with seaweed, red onion, pickled jalapeños & ponzu sauce | |
| SWEET BABY..... | 10 |
| Tamago, yam, nuts topped with inari, avocado, coconut & unagi sauce | |
| FISHY PHILLYS..... | 10.5 |
| Plant-based salmon, cream cheese, avocado | |
| ALL MINE..... | 13.5 |
| Habanero tofu, avocado, spicy nuts, basil, shiitake, red onion, jalapeños, pumpkin, oshinko with THE BUZZ dressing & unagi sauce | |
| CREATE YOUR OWN THE BUZZ VEGGIE ROLL. . . | 13.5 |
| I LEAVE IT UP TO YOU | |

★ SUSHI ROLLS ★

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|---|------------|
| CALIFORNIA ROLL..... | 7 |
| Krab salad, avocado & cucumber | |
| SNOW CRAB CALI..... | 10 |
| Snow crab, avocado & cucumber | |
| PHILADELPHIA..... | 10 |
| Salmon, cream cheese & avocado | |
| ROCK N' ROLL..... | 9.5 |
| Eel, avocado and unagi sauce | |
| SPICY TUNA..... | 9 |
| Spicy tuna & cucumber | |
| EBI TEMPURA..... | 9 |
| Shrimp tempura, avocado, cucumber & unagi sauce | |
| NEGIHAMA..... | 6 |
| Yellowtail & green onion | |
| TEKKA MAKI..... | 6 |
| Tuna | |
| SAKE MAKI..... | 6 |
| Salmon | |
| SPICY SCALLOPS HAND ROLL (Temaki)..... | 6.5 |
| Spicy scallops & cucumber | |

★ DESSERTS ★

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|---------------------------------|----------|
| ROLLED ICE CREAM..... | 8 |
| (Ask for our current selection) | |
| CONES..... | 5 |
| (Ask for our current selection) | |

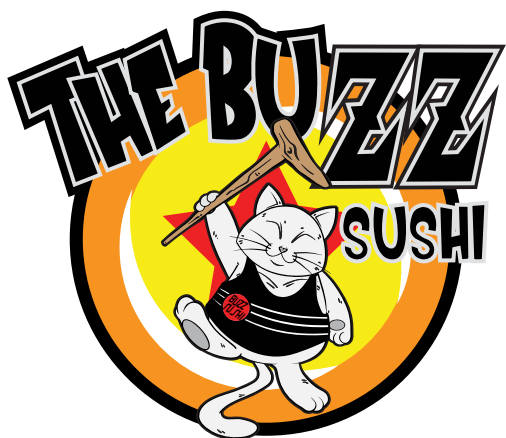
★ BEVERAGES ★

| | |
|-----------------------------|------------|
| SODA..... | 3.5 |
| SPARKLING WATER..... | 4.5 |
| RAMUNE SODA..... | 4.5 |
| GREEN TEA..... | 3 |
| ICE TEA..... | 3.5 |
| LEMONADE..... | 3.5 |
| ARNOLD PALMER..... | 4 |
| JUICE..... | 4 |

★ THE BUZZ ROLLS ★

- MASTER KARIN.** 13.5
Habanero krab, ebi tempura, avocado topped with spicy tuna, pickled jalapeños, green onion, THE BUZZ dressing & unagi sauce
- HWY 1.** 12.5
Mango, unagi, nuts topped with avocado & unagi sauce
- TRUNKS.** 13.5
Hamachi, cucumber, fresh garlic, lemon, basil topped with avocado, seaweed, pickled habanero, cilantro, mango sake vinaigrette
- SANTA CRUZ ROLL.** 13.5
Shrimp tempura, spicy tuna, cucumber topped with shiro maguro, avocado, massago, crunchy, THE BUZZ dressing & unagi sauce
- SALMON SKIN ROLL.** 10.5
Salmon skin, yamagobo, cucumber, lemon with ponzu sauce
- CARIBBEAN ROLL.** 13.5
Shrimp tempura, avocado, cucumber topped with tuna, salmon, mango, massago, nuts, mango sake vinaigrette, unagi & habanero sauce
- FREDDY CRABS.** 13.5
Snow crab, tempura soft shell crab, avocado topped with spicy krab, shredded coconut, green onion, THE BUZZ dressing & unagi sauce
- SECRET WEAPON (baked).** 13.5
Spicy krab, mango, shrimp tempura topped with salmon, spicy THE BUZZ dressing, massago, green onion & unagi sauce

- THE HOT HIPPY.** 13.5
Shiro maguro, asparagus, fresh garlic, sushi ebi topped with avocado, daikon, pickled freso peppers, cucumber, rayu & ponzu sauce
- JUREL ROLL.** 11
Saba, cucumber, shiso, lemon, shiso, green onion with ponzu sauce
- THE BUZZRITO (Futomaki).** 14
Habanero tuna, shrimp tempura, avocado, tempr crunchy with THE BUZZ dressing and unagi sauce
- FLYING NIMBUS (Cucumber wrap).** 13
Salmon, hamachi, nuts, avocado topped with green onion & unagi sauce
- TWIN SALMON ROLL.** 13
Salmon skin, cucumber, yamagobo, shiso topped with salmon, lemon, tajin, bonito flakes THE BUZZ dressing & ponzu sauce
- HA-CHIRO ROLL.** 12.5
Habanero krab, cream cheese, avocado rolled in hot cheetos crumbs with spicy THE BUZZ dressing and valentina sauce
- TEMPLO DE KARIN.** 13.5
Shrimp tempura, cream cheese, avocado, nuts topped with smoke salmon, sriracha & unagi sauce
- RAINBOW ROLL.** 13.5
Crab, cucumber, avocado topped with chef's choice fish
- ANDROID 18.** 13.5
Salmon, cucumber, lemon, nuts, basil topped with seared tuna, avocado, green onion & fresh garlic



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



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