

THE BUZZ SUSHI

STARTERS

MOON'S CARPACCIO 🍷🌱 15.50

Thinly sliced of vegan fish, with avocado, ponzu, green onion, rayu, cilantro, jalapeños and nuts.

BUZZ CARPACCIO 🍷 15.50

Thinly sliced of tuna or hamachi, with ponzu, rayu, green onion, cilantro, jalapeños and tobiko.

EDAMAME 🍷🌱 4.50

Steamed salted soy beans with salt and lemon.

GYOZA 🌱 6.50

Steamed (pork or veggie) pot stickers.

SHUMAI (4pc) 🍷🌱 7

Steamed shrimp dumpling.

MISO SOUP 🍷🌱 3.25

RICE BOWL 🍷🌱 3.25

HOUSE SALAD 🍷🌱 6.25

Mixed greens with THE BUZZ dressing.

SUNOMONO 🍷🌱 6.50

Cucumber over a bed of radish in a ponzu sauce with sesame seeds.

IKA SANSAI 🍷 11

Marinated and seasoned squid salad.

HIYAYAKKO 🍷🌱 7.75

Cubed cold Tofu topped with green onion and seaweed with ponzu sauce.

BUFFALO TEMPEH 🍷🌱 15

Marinated baked tempeh with buffalo home made sauce with THE BUZZ dressing and celery.

KAMA 🍷 14.25

(Subject to availability) Yellowtail or salmon collar with sea salt and ponzu sauce.

***POKE SALAD** 🍷🌱 15.25

Marinated tuna or vegan fish in a bed of radish, cucumber, mango, seaweed, avocado, nuts and cilantro.

***POKE NACHOS** 🍷🌱 13.95

Chips with marinated blackened seared tuna/vegan fish, avocado, mango, jalapeños, red onion, cilantro, spicy THE BUZZ dressing and tobiko.

THE BUZZ SPECIAL

VEGAN OMAKASE 🍷🌱 33

Vegan chef choice.

THE GOLDEN BUZZER 30

Omakase style.

SUSHI LUNCH SPECIAL 🌱 18.25

Chef's choice roll and 4 pc shashimi.



VEGAN



GLUTEN FREE



GF AVAILABLE

NIGIRI

Served in pairs over rice

TUNA 🍷🌱 8.50

Plant based.

SALMON 🍷🌱 8.50

Plant based.

TERIYAKI TOFU 🍷🌱 8.50

INARI 🌱 6.50

Bean curd.

***SAKE** 🍷 8.50

Salmon.

***SMOKED SAKE** 🍷 8.50

Smoked salmon.

***MAGURO** 🍷 8.95

Tuna.

***HAMACHI** 🍷 8.97

Yellowtail.

***SHIRO MAGURO** 🍷 8.95

White tuna.

***UNAGI** 🍷🌱 9.55

Fresh water BBQ Eel.

TAMAGO 🍷🌱 6

Egg cake.

EBI 🍷🌱 6.75

Sushi shrimp.

***SABA** 🍷 6.75

Mackerel.

***SAKE** 🍷 8.50

Salmon.

***SPICY HOTOTATE** 🍷 8.50

Spicy scallops.

***TOBIKO** 🍷 7.95

Flying salmon roe.

DONBURI

Served on a bed of rice, accompanied by salad and miso soup

CHIRASHI PLANT 🍷🌱 27.95

BASED DON

Assorted fresh vegan

sashimi and garnish.

VEGAN CHICKEN 🍷🌱 19.95

TERIYAKI DON

TOFU TERIYAKI 🍷🌱 16.15

DON

***CHIRASHI DON** 🍷 27.95

Assorted fresh sashimi

and garnish.

***UNAGI DON** 29.95

Grilled BBQ Eel.

CHICKEN

TERIYAKI DON 🍷 18.55

SALMON SHIOYAKI 🍷 20.95

DON

SABA SHIOYAKI 🍷 18.95

DON

Mackerel.

SKIRT STEAK 🍷 21.95

TERIYAKI DON

Cooked to medium.

Items marked with an asterisk (*) indicate dishes prepared with raw fish.

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

Allergen Advisory: Food may contain or come into contact with fish, shellfish, soy, tree nuts, sesame, peanuts, wheat, eggs, or milk.

20% gratuity will be automatically added to parties of 8 or more. Maximum of 3 separate payments allowed per table.

Optional 15% gratuity may be applied to dine-in checks left blank for tip.

Optional 5% gratuity may be applied to take-out orders.

SASHIMI

STARTER (6pc) 18 **ENTRÉE(10pc) 26.50**

Entrée served with miso soup salad and rice

***SAKE** 🍷

Salmon.

***MAGURO** 🍷

Tuna.

***HAMACHI** 🍷

Yellowtail.

***SHIRO MAGURO** 🍷

White tuna.

***COMBO SASHIMI** 🍷

Chef's choice.

DRINKS

TONALLI MOCKTAIL 🍷 12.95

16 oz. Blackberry mojito base (NA), sparkling water, ginger beer, lime juice, fresh spearmint and salt.

MALINCHE KAVA 🍷 12.95

16 oz. Kava infusion with guava kombucha, fresh orange juice, apple-based vegan honey and tajín rim for a zesty kick.

TEPACHE 🍷 9

16 oz Jar. House-made Traditional Mexican fermented pineapple drink. Tangy and slightly sweet.

GINGER BEER 🍷 6.50

Guava or natural. Crisp and refreshing. (NA)

KOMBUCHA 🍷 \$

Depending on selection. Rotating house kombucha flavors. Ask what's bubbling today.

SODA 3.50

Pepsi, Diet Pepsi, 7up.

SPARKLING WATER 4.50

RAMUNE SODA 4

Classic Japanese marble soda in assorted flavors.

HOT TEA 4

ICED TEA 4

LEMONADE 4

ARNOLD PALMER 4.50

BOTANICAL WATER 4

Infused sparkling water with assorted botanicals.

DESSERT

ASSORTED ICE CREAM MOCHI 4

Ice cream wrapped in thin, soft, chewy and sweet rice dough.

ASSORTED ICE CREAM 8.95

Rotating flavors. Ask for today's selection.

VEGAN ROLLS

AVOKYU 7.95

Avocado and cucumber.

KAPPA MAKI 5.95

Cucumber.

AVOCADO ROLL 7.85

Avocado.

YAM ROLL 9.15

Steamed yam, avocado, cucumber topped with unagi sauce.

GREEN CALI 9.55

Seasoned shredded tofu and avocado.

SPICY TOFU NA 9.55

Spicy tofu and cucumber.

EBI IN THE ROCKS 12.25

Shrimp tempura, avocado, cucumber topped with unagi sauce.

CHEATING MYSELF 14.50

Vegan chicken, steamed yam, teriyaki tofu topped with sun-dried tomato, avocado topped with THE BUZZ dressing and unagi sauce.

MIRRA (BAKED) 15.55

Steamed yam, nuts, avocado topped with shiitake mushrooms, pesto sauce, seaweed caviar, green onion and unagi sauce.

VALERIAN VIBE (TORCHED) 15.45

Mango, cream cheese, seasoned shredded tofu topped with sun-dried tomato, pesto sauce, green onion, crunchy, mango sake vinaigrette and unagi sauce.

101 EAST 15.50

Shiitake mushrooms, spicy/sweet nuts, basil, asparagus topped with avocado, smoked beets, green onion, THE BUZZ dressing, habanero sauce and unagi sauce.

HORTENCIA 15.50

Tempeh, roasted jalapeño, celery, topped with vegan salmon, mango, pesto sauce and unagi sauce.

FISHY PHILLYS 12.75

Vegan salmon, cream cheese and avocado.

THE RAINBOW GOBLIN 16.95

Seasoned shredded tofu, avocado topped with chef's choice vegan fish, unagi sauce and spicy mayo.

BULMA 16.95

Spicy tofu, shrimp, cucumber topped with avocado, vegan tuna, green onion, crunchy, THE BUZZ dressing and unagi sauce.

ALCATRAZ ESCAPE 16.95

Cream cheese, seasoned shredded tofu, shrimp, topped with vegan salmon, avocado, jalapeños, spicy mayo and unagi sauce.

MISSING PIECE 14.75

Shiitake mushrooms, steamed asparagus, basil, fresh garlic topped with avocado, nuts and unagi sauce.

CUERNO DE CHIVO 15.05

Steamed pumpkin, avocado, spicy nuts, shiso, fresh garlic topped with spicy tofu, jalapeño, green onion, THE BUZZ dressing and unagi sauce.

HAWAII 9.95

Mango, nuts and avocado.

THE PIPE 15

Vegan cream cheese, steamed asparagus, steamed yam, fresh garlic topped with smoked beets, avocado, nuts, unagi sauce and THE BUZZ dressing.

RAMITO DE AZAHAR 15

Cactus, steamed pumpkin, basil topped with seasoned shredded tofu, jalapeño, cilantro, pesto sauce and unagi sauce.

CHAPARRAL 15 (FUTOMAKI HALF SHEET NORI)

Cream cheese, seasoned shredded tofu, shrimp, topped with vegan salmon, avocado, jalapeños, spicy mayo and unagi sauce.

ALL MINE 14

Spicy tofu, avocado, spicy nuts, basil, shiitake mushrooms, pickled jalapeños, pumpkin, smoked beets topped with THE BUZZ dressing and unagi sauce.

*TONANTZIN 16.95

Hamachi, shrimp tempura, cilantro, avocado topped with habanero tuna, crunchy, green onion, THE BUZZ dressing and unagi sauce.

*SHENLONG 17.25

Snow crab, cucumber, avocado topped with unagi eel, green onion, THE BUZZ dressing and unagi sauce.

*TIME CHAMBER 17.85

Habanero tuna, avocado, basil topped with unagi eel, green onion, THE BUZZ dressing and unagi sauce.

*HWY 1 16.50

Mango, unagi eel, nuts topped with avocado and unagi sauce.

*TRUNKS 16.75

Hamachi, cucumber, fresh garlic, lemon, basil topped with avocado, wakame seaweed, habanero sauce, mango sake vinaigrette and unagi sauce.

*SANTA CRUZ 16.55

Shrimp tempura, spicy tuna, cucumber topped with maguro, avocado, tobiko, green onion, crunchy, THE BUZZ dressing and unagi sauce.

*CARIBBEAN 16.95

Shrimp tempura, avocado, cucumber topped with tuna, salmon, mango, tobiko, nuts, mango sake vinaigrette, unagi/habanero sauce.

*FREDDY CRABS 17.10

Snow crab, shrimp tempura, avocado topped with habanero crab, shredded, coconut, green onion, THE BUZZ dressing and unagi sauce.

*RUT 16.95

Krab, mango, roasted jalapeño topped with spicy scallops, crunchy, habanero sauce, pesto sauce and unagi sauce.

*TWIN SALMON 16.20

Salmon skin, cucumber, yamagobo, shiso topped with salmon, lemon, togarashi, bonito flakes THE BUZZ dressing & ponzu sauce

*DRAGON RADAR 15.95

Maguro, spicy nuts, fresh garlic topped with salmon, fresh lemon and unagi sauce.

SECRET WEAPON (BAKED) 16.85

Spicy krab, mango, shrimp tempura topped with salmon, spicy mayo, tobiko, green onion and unagi sauce.

CAPSULE CORP (BAKED) 16.25

Spicy tuna, cream cheese, avocado topped with salmon, spicy mayo, habanero sauce, green

*JUREL & NATTO 16.05

Mackerel, cucumber, yamagobo, lemon, shiso, garlic, green onion rolled into furikake topped with natto, green onion, bonito flakes and ponzu sauce.

*THE BUZZRITO (FUTOMAKI) CUT IN HALF 16.95

Habanero tuna, shrimp tempura, avocado, crunchy topped with THE BUZZ dressing and unagi sauce.

*FLYING NIMBUS (FUTOMAKI HALF SHEET NORI) 14.55

Salmon, hamachi, cucumber, fresh garlic topped with green onion and ponzu sauce.

*HA-CHIRO 15.05

Habanero krab, cream cheese, avocado, rolled in hot cheeto crumbs with spicy THE BUZZ dressing and Valentina sauce.

*TEMPLO DE KARIN 16.25

Shrimp tempura, cream cheese, avocado, nuts topped with smoke salmon, sriracha and unagi sauce.

*RAINBOW 17.55

Snow crab, cucumber, avocado topped with chef's choice fish.

*RAIN OF TLALOC 17.05

Smoked salmon, shrimp tempura, roasted jalapeño topped with habanero snow crab, green onion, ponzu sauce, THE BUZZ dressing and unagi sauce.

*MAJIN BUU 15.95

Krab, shrimp tempura, avocado topped with hamachi, jalapeño with spicy mayo.

*ANDROID 18 17

Salmon, cucumber, fresh lemon, nuts, basil, fresh garlic topped with seared tuna, avocado, green and ponzu sauce.

SUSHI ROLLS

CALIFORNIA ROLL 8.75

Crab Salad and avocado.

SNOW CRAB CALI 13.25

Snow crab, avocado and cucumber.

*PHILADELPHIA 12.50

Salmon, cream cheese and avocado.

*ROCK N ROLL 13

Eel, avocado and unagi sauce.

SPICY TUNA 10.25

Spicy tuna and cucumber.

EBI TEMPURA 10.95

Shrimp tempura, avocado, cucumber and unagi sauce.

*NEGIHAMA 7.50

Yellowtail and green onion.

*TEKKA MAKI 7.50

Tuna.

*SAKE MAKI 7.50

Salmon.

*SPICY SCALLOPS HAND ROLL (TEMAKI) 8.75

Spicy scallops and cucumber.

*SALMON & HAMACHI HAND ROLL (TEMAKI) 8.95

Salmon, Hamachi, Green onions and avocado.

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