

Hook's

Sushi Nigiri - 2 pcs / Sashimi - 3 pcs

CONCH	7.00 9.00	SALMON	5.00 6.00
H CRISPY RICE	5.00	SALMON ROE	6.00 8.00
EEL	6.00 7.00	SEA URCHIN	ASK FOR AVAILABILITY
ESCOLAR	5.00 6.00	SMOKED SALMON	6.00 7.00
H X-PLOSION	5.00	STEAMED SHRIMP	5.00 6.00
YELLOW TAIL HAMACHI	6.00 7.00	SWEET PRAWNS	8.00 10.00
KRAB	4.00 5.00	TAMAGO	4.00 5.00
OCTOPUS	6.00 7.00	TUNA	7.00 9.00
MASAGO	5.00 6.00	WHITE FISH	5.00 6.00
QUAIL EGG	3.00 4.00		

Sushi Appetizers

SASHIMI APPETIZER	tuna yellowtail hamachi salmon	12.00
H SASHIMI ROLLS	six pieces of decorated fish individually fine-tuned hint of radish sprouts avocado garden mix pickled radish cucumber shiso	9.00
H SUSHI NACHOS	thin slice of seared tuna and escolar on top of a crispy wonton cracker avocado topped with Hook's pico de gallo drizzle of eel sauce and spicy mayo sesame seeds	10.00
H SUSHI SYMPHONY	six pieces of decorated shape sushi balls formed with a hint of radish sprouts lemon garden mix jalapeño nori and salmon roe	9.00
TUNA TATAKE	seared tuna thinly sliced topped with scallions and masago drizzle of siracha and ponzu sauce	11.00
H CALAMARI YUM SALAD	Japanese Kaarage style calamari tossed diced jalapeño onion bell pepper cilantro in a zesty chili seasoning bedded on lettuce	8.00



SUSHI NACHOS



ROCKET FRITTERS



SUSHI SYMPHONY



HOOK'S RICE FRIES

Appetizers... (cont)

DYNAMITE SHRIMP	butterfly shrimp lightly battered fried in spicy seasoning heavenly sauce	8.00
EDAMAME	steamed soybean pods with a hint of sea salt 🌶️ spicy OR original	4.00
FRESH SPRING ROLL	shrimp krab noodle lettuce carrots daikon cucumber in rice paper with house sauce	6.00
CHICKEN SPRING ROLL	grilled chicken spinach tomato cucumber carrots in rice paper Hook's spicy mayo	6.00
GYOZA	pork dumplings steamed or fried served with Hook's ponzu sauce	5.00
KIMCHI MANDOO	Korean style dumpling fried or steamed	7.00
KRAB RANGOON	krab cr cheese broccoli wrapped in egg roll paper and fried	6.50
VEGETABLE EGG ROLL	cabbage clear noodles carrot mushrooms wrapped in eggroll paper and fried	5.00
🍱 HOOKS RICE FRIES	Hooks special seasoned sushi rice broccoli carrots nori Japanese panko deep fried spicy mayo & siracha	6.00
🍱 ROCKET FRITTERS	chopped salmon krab tempura shrimp jalepeños panko breading deep-fried spicy mayo and a dash of siracha	7.00

Sushi Rolls & Specialties

- H **BIBIMBAP SPICY TUNA** 🌶️🌶️ "roll in a bowl" | sushi rice | spicy tuna | lettuce mix | cucumber | masago | crispy wonton strips | special spicy BBB sauce 15.00
- H **CALIFORNIA X-TREME** 🌶️ variety of fish | onion | spicy seasoning | baked | topped on a california roll 9.00
CALIFORNIA krab | avocado | cucumber 5.00
CRUNCHY (6 PC) salmon | eel | asparagus | cr cheese | panko fried | eel sauce and scallions on top 6.00
DRAGON panko shrimp | asparagus | avocado | salmon on top with Hook's eel sauce 11.00
- H **FANTASY** krab | avocado | heavenly sauce inside | topped with salmon | yellowtail | tomato | orange slices 11.00
FIRST LOVE eel | cr cheese | avocado | salmon on top with Hook's eel sauce 9.00
FLORIDA panko shrimp | spicy krab | avocado | cr cheese topped with tempura flakes | spicy mayo | Hook's eel sauce 10.00
JAPANESE BAGEL smoked salmon | cr cheese 6.00
- H **L.A. ROLL** panko salmon | avocado | cr cheese | baked L.A. topping 12.00
MEXICAN 🌶️ panko shrimp | asparagus | avocado | smelt roe | siracha sauce 9.00
NEVER SAY NEVER 🌶️ (6 PC) salmon | eel | krab | jalapeño | cr cheese | panko fried | house sauce | masago | scallions 6.00
- H **NEW YEAR'S** 🌶️ rice paper | spicy tuna | cilantro | cucumber | tobiko | scallions 11.00
- H **NO NAME** 🌶️ panko shrimp | asparagus | tuna | avocado | with siracha 11.50
RAINBOW california roll topped with rainbow of fish 10.00
SCREAMING SALMON no rice | salmon | krab | cr cheese | asparagus | avocado | heavenly sauce | baked | scallions 10.00



FANTASY ROLL




BIBIMBAP
SPICY TUNA

Sushi Rolls & Specialties

<i>SHAGGY DOG</i>	panko shrimp asparagus avocado cr cheese shredded krab on top masago scallions Hook's heavenly and eel sauce	10.00
<i>SPICY CALI</i>	 spicy krab mix avocado cucumber	5.50
 <i>SPICY SALMON</i>	 spicy salmon cucumber	5.50
<i>SPICY TUNA</i>	 spicy tuna cucumber	6.00
<i>SPIDER</i>	panko soft-shell crab asparagus krab avocado masago with Hook's eel sauce on top	9.00
<i>ST PETE</i>	panko salmon avocado krab cr cheese Hook's eel sauce and masago on top	10.00
 <i>SUNSHINE</i>	panko shrimp tuna krab avocado romaine lettuce wrapped in soy paper with heavenly sauce masago scallions on top	12.00
 <i>SURF N TURF</i>	panko shrimp yellow daikon baby spinach marinated, slightly charred ribeye drizzled with heavenly sauce sprinkle of roasted sesame seeds	12.00
<i>TAMPA</i>	panko white fish scallions mayo	5.00
<i>TRI COLOR</i>	tuna salmon yellowtail tamago avocado	12.00
 <i>TST</i>	 (6 PC) spicy tuna krab cr cheese panko fried scallions masago and house sauce on top	6.00
<i>VEGETABLE DELIGHT</i>	cucumber spinach oshinko asparagus carrot avocado lettuce wrapped in soy paper served with Hook's ginger dressing	8.00
 <i>VIP</i>	 spicy tuna cucumber topped with tuna salmon yellowtail	11.00
<i>VOLCANO</i>	 spicy baked conch on top of california roll	9.50
<i>WHITE DRAGON</i>	 spicy tuna asparagus jalapeño oshinko seared escolar siracha and sprinkle of red pepper flake on top	11.00
<i>HOOK'S SPECIAL HAND ROLLS</i>	choice of one: spicy salmon spicy krab spicy tuna or creamy scallops	6.00
<i>HOOK'S COMBO</i>	california spicy salmon tampa served with soup and salad	15.00

HOUSE SAUCE: Combination of Hook's heavenly sauce | Hook's eel sauce | Siracha

Rolls marked **GREEN** are uncooked.

Hook's creations.  Indicates spicy! Adjust the spiciness to suit your taste. Add brown rice 1.00.



CONSUMER WARNING: consuming raw or uncooked meat, seafood, poultry and egg may increase your risk of food borne illness, especially if you are pregnant or have a medical condition.

Salads

<i>CHICKEN SALAD</i>	grilled chicken mixed greens wonton strips Hook's ginger dressing	7.00
<i>KRAB & AVOCADO</i>	shredded krab in spicy mayo dressing with sliced avocado & roasted sesame seeds	6.00
<i>HOUSE SALAD</i>	mixed greens with Hook's ginger dressing	3.50
<i>KIMCHI SALAD</i>	pickled napa cabbage in spicy korean seasoning	4.00
<i>SESAME TUNA SALAD</i>	chopped seared tuna over spring mix served with heavenly sauce	9.00
<i>SEAWEED SALAD</i>	marinated seaweed topped with roasted sesame seeds	4.00
<i>SPICY SEAWEED SALAD</i>	marinated seaweed topped with roasted sesame seeds	4.25

Soups

<i>MISO SOUP</i>	3.00	<i>SOUP OF THE DAY</i>	3.00
<i>TOM YUM GOONG</i>	8.00	<i>PHO</i>	9.00

Sides

<i>BROWN RICE</i>	3.00	<i>MIX VEGETABLES</i>	3.00
<i>SUSHI RICE</i>	2.00	<i>VEGETABLE FRIED RICE</i>	5.00
<i>WHITE RICE</i>	1.50		

*CHICKEN
SALAD*



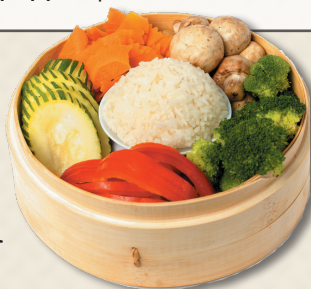
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International Dishes

Entrées below may include a variety of the following: rice, soup, salad, ban chan (ask server for details)

BIBIMBAP	steamed rice beef bean sprouts carrots daikon broccoli stem sunny side-up egg spicy pepper paste served in hot stone bowl (caution! this item stays hot until the last bite)	15.00
KIMCHI FRIED RICE	fried rice with Kimchi scramble egg and veggies	11.00
KOREAN BBQ	beef short ribs marinated in korean sauce and grilled	18.00
BULGOGI	thin sliced beef marinated with korean bbq sauce stir-fried with assortment of vegetables	14.00
JABCHAE	sweet potato noodles vegetables Korean spices with your choice of beef or chicken	13.00
CHICKEN TERIYAKI	grilled chicken breast seasoned vegetables homemade teriyaki sauce	14.00
SALMON TERIYAKI	grilled salmon steak seasoned vegetables homemade teriyaki sauce	15.00
GENERAL TSO	your choice of meat lightly battered and deep-fried served with mixed vegetables	12.00
HOOB'S FRIED RICE	your choice of meat egg vegetables jasmine rice	12.00
MONGOLIAN BEEF	ribeye zucchini sweet potato noodle with fresh ginger	14.00
PAD THAI	rice noodles egg scallions bean sprouts with meat or tofu stir-fried in our home made sauce	12.00
RED OR GREEN CURRY	mixed vegetables Thai herbs with meat or tofu cooked in curry and coconut milk	13.00
THAI BASIL CHICKEN	chicken with assortment of vegetables in basil sauce	13.00
VEGGIE BASKET	assortment of vegetables steamed with a hint of sea salt and freshly ground black pepper served with a bowl of jasmine rice	10.00

VEGGIE
BASKET



BIBIMBAP



Sake

SILKY PLAINS (MU DAIGINJO) Prefecture Hyogo	15.00
Perfectly balanced with fruitiness and dryness. One of the best cold sake available. Large carafe.	
BLACK RIVER (KUROSAWA KIMOTO) Prefecture Nagano	21.00
Tradition of sake, the kimoto brewing process is rare. Smooth and dry.	
BLUE MIST (YAEGAKI REISHU JUNMAI) California	14.00
Refreshing blue bottle represents the clear taste. Enjoy it chilled.	
GENIE IN A BOTTLE (AIZU HOMARE NIGORI) Prefecture Fukushima	19.00
Aroma seems like pear and banana. Fresh and milky, but sharp aftertaste.	
SILVER BULLET (TOKURI IKKON NIGORI) Prefecture Kyoto	12.00
Refreshing acidity and mild texture make a perfect balance. Cloudy and light with lower alcohol content.	
HOT SAKE (SHO CHIKU BAI)	Small 5.00
Well balanced, smooth and full bodied (medium dry)	Large 8.00
	X-Large 14.00

Beer

BUD LIGHT	3.50
MICHELOB ULTRA	3.50
ASAHI	4.25
KIRIN ICHIBAN	4.00
SAPPORO	4.00
KIRIN LIGHT	4.00



White Wines

	Glass Bottle
CHARDONNAY - William Hill, Central Coast, California Complex fruit layers that begins on the nose and carries though to the palate.	7.00 24.00
RIESLING - Bridgeview, Oregon Soft, fruity and appealing. A nice mouthful of melon and peach.	6.00 18.00
PINOT GRIGIO - Ecco Domani, Italy Brilliant clear straw color and a floral nose with delicate aromas of fig and honeysuckle.	6.00 18.00

Red Wines

E-2 SPANISH RED WINE - Locations Wine, Spain Elevated dark cherry and exotic spice notes, youthful berry compote, floral and plum flavors, finished with a persistent mocha tinge and silky tannins.	9.00 27.00
CA-3 CALIFORNIA RED WINE - Locations Wine, California Beautiful dark purple hue. Aromas of dried cherry, savory plum and black currant. Well balanced, with fullness and length.	9.00 27.00
CABERNET SAUVIGNON - William Hill, Central Coast, California Flavor & aromas of dark cherry, ripe plum & blueberry are complemented by sweet vanilla.	8.00 24.00
PLUM WINE - Koshu A tantalizing sweet sake based wine with tastes of cherries and almonds.	4.50 14.00
HOUSE WINE - Copper Ridge Chardonnay • Cabernet Sauvignon • White Zinfandel	5.00



A \$10.00 corkage fee per bottle will be charged should you wish to consume your own wine at our restaurant.

Changes to menu items will be subject to an upcharge.
18% gratuity will be added to parties of 6 or more guests.
Menu images are for display purposes only, actual items may vary.

Beverages

COKE / DIET COKE / SPRITE / LEMONADE ROOT BEER / RASPBERRY ICED TEA	2.25
BOTTLED WATER	2.00
SARATOGA SPARKLING WATER	2.50
ICED GREEN TEA	2.50
ICED TEA	2.25
APPLE JUICE	1.25
HOT TEA: (THREE VARIETIES) GREEN TEA WITH BROWN RICE, JASMINE, OR GREEN	2.50
THAI TEA	3.00
THAI COFFEE	3.00

Desserts

CHOCOLATE COVERED FORTUNE COOKIES (ONE EACH) Individually hand-dipped. Dark, milk, and white chocolate.	5.00
MOCHI ICE CREAM Japanese rice cake filled with choice of mango or green tea ice cream	4.00



LOCATIONS

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