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Executive Chef/Partner - Huy Q. Tin
 General Manager - Dan Chau
 Sous Chefs - Hung Nguyen | Sean Langan
 Assistant General Manager - Dainty Nguyen

Nigiri & Sashimi

NIGIRI* 45

Eight piece chef's choice

SASHIMI* 55

Six varieties of chef's choice

CHIRASHI DON* 28

Choice of classic or modern, served with nori sheets

KING SALMON SET* 35

Three piece each of nigiri, sashimi, makimono

BLUEFIN TUNA SET* 40

Two piece each of akami, chutoro, otoro
 guest's choice of nigiri or sashimi

SUSHI TOWER* 120

Chef's choice of eight piece sashimi,
 six piece nigiri, guest's choice of any two signature rolls



Chef's Creations

OYSTER SHOOTER* 5 ea.

Salty Dux oyster, sake, ponzu, smoked trout roe
 add uni +7

SCALLOP CRUDO* 16

Yuzu kosho, chili lime, strawberries

TORCHED BBQ SALMON NIGIRI* 6 ea.

SMOKED HAMACHI NIGIRI* (3 PIECE) 18

Holy grail, yuzu, cherry smoke

G6 NIGIRI* 13 ea.

A5 Miyazaki Wagyu, white sturgeon caviar, black truffle,
 bourbon-shallot jam

FU MANCHU-TORO NIGIRI* 11 ea.

Bluefin chutoro, uni, white sturgeon caviar, nori

KANPACHI CRISPY RICE* 7 ea.

Furikake, kazami wasabi, ponzu

MR.TUNA NIGIRI* 7 ea.

Pepper seared, ponzu gelée, garlic chive

LIONFISH SASHIMI* (3oz) 24

Fort Pierce, FL, white soy yuzu, holy grail

By The Piece

(1 PIECE PER ORDER, 2 PIECE MINIMUM FOR SASHIMI ORDERS)

UNI* MP

BLUEFIN OTORO* 10

BLUEFIN CHUTORO* 8

BLUEFIN AKAMI* 6

BIGEYE TUNA* 6

KING SALMON* 7

SALMON* 6/7 (belly)

SALMON ROE* 7

YELLOWTAIL* 6/8 (belly)

JUMBO SPOT PRAWN* 9

MADAI SNAPPER* 6

SHIMA AJI* 6

KANPACHI* 5

LIONFISH* 4

SCALLOP* 5

OCTOPUS 4

ANAGO SALTWATER EEL 4

UNAGI FRESHWATER EEL 4

Signature Rolls



ICHIGO* 18

Yellowtail, avocado, cucumber,
 basil, topped with strawberries,
 chili lime sauce

BBQ SALMON RICE PRESS* 16

Faroe Island salmon, heirloom tomato,
 rice pearl, chives

RAGIN CAJUN* 18

Crawfish, asparagus, avocado,
 topped with torched salmon, tobiko,
 sweet chili aioli

BEAUTY AND THE BEAST* 19

Shrimp tempura, cream cheese,
 cucumber, topped with eel,
 spicy tuna, avocado, tobiko, chives,

THE DISTINGUISHED GENTLEMAN* 22

Lobster and rock shrimp, asparagus, masago,
 topped with Wagyu beef, fried jalapeños, truffle aioli

PACIFIC WOODS* 20

Tuna, maitake mushroom, asparagus, topped with tuna,
 garlic, chives, truffle ponzu, cherry smoke

XO ROLL* 19

Snow crab, asparagus, avocado,
 topped with scallop, XO sauce

CATALINA MIXER 15

Mango, jalapenos, asparagus, pickled red onion,
 cucumber, topped with avocado, vegan spicy mayo

CORONA 19

Grilled shrimp, asparagus,
 cucumber, avocado, snow crab,
 pico de gallo, jalapeños, cilantro, lime

JAMAICAN ME CRAZY* 18

Jerk spiced tuna, mango, jalapeños, topped
 with sweet plantains, jerk aioli

BAYOU 20

Crawfish, avocado, jalapeños,
 topped with bang bang shrimp,
 chives

TODOROKI* 20

Salmon, white fish, eel, cream cheese, asparagus
 tempura roll topped with kani kama, bay scallop,
 volcano style

TROPIC THUNDER* 18

Snow crab, orange, avocado,
 pickled red onion, topped with yellowtail,
 crispy garlic, coco-lime dressing

20% Gratuity is applied for parties of 6 or more.

*Florida health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or oysters may increase your risk of foodborne or severe illnesses.