



Follow, Like, and Tag Us
 www.seitosushibp.com
 WIFI: SeitoSushi_Guest
 Password: SeitoGuest



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

Small Plates

- TEMAKI DON*** 28 *Build your own handroll*
 Choice of classic or modern, served with nori sheets
- CRUDO TASTING*** 24
 Three piece each of tuna, salmon, hamachi with accoutrements
- TUNA POKE*** 20
 Choice of spicy kobachi or hawaiian poke sauce
add avocado 4
- KANPACHI CEVICHE*** 18
 Cucumber, tomato, avocado, citrus, herb yuzu vinaigrette

Nigiri & Sashimi

- NIGIRI*** 45
 Eight piece chef's choice
- SASHIMI*** 55
 Six varieties of chef's choice
- KING SALMON SET*** 35
 Three piece each of nigiri and sashimi
- 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
- LIONFISH SASHIMI SET* (3oz)** 24
 Fort Pierce, FL, white soy yuzu, holy grail



By The Piece

(1 PIECE PER ORDER)

- 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
- THE FLORIDIAN NIGIRI*** 7 ea.
 Torched lionfish, crab, orange, FL sauce, old bay
- MR. TUNA NIGIRI*** 7 ea.
 Pepper seared, ponzu gelée, garlic chive
- FU MANCHU-TORO NIGIRI*** 11 ea.
 Bluefin chutoro, uni, white sturgeon caviar, nori
- 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*** 5
- 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
- KEANU REEF*** 16
 Lionfish hosomaki, ume, asian pear,
 shiso, 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, porcini aioli
- PACIFIC WOODS*** 20
 Tuna, mushroom duxelle, 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.