

SUSHI MENU

ONE FLEW SOUTH

ON THE BELTLINE

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08-1031

MAKIMONO (ART OF THE ROLLS)

CALI' ROLL 22
SNOW CRAB, ENGLISH CUCUMBER, AVOCADO, CITRUS ZEST

DRAGON ROLL 14
BROILED FRESH-WATER EEL, ENGLISH CUCUMBER, SHISO LEAF, EEL SAUCE

*HOT TUNA ROLL 18
TUNA, ENGLISH CUCUMBER, TOGARASHI

SOUTHERN ROLL 13
GEORGIA PECAN SMOKED TROUT, SHISO LEAF, ROE, CAJUN COCKTAIL SAUCE

HAMACHI 17
SALTED WATERMELON, SERRANO PEPPER, CUCUMBER, CILANTRO

SHRIMP TEMPURA ROLL 15
SHRIMP, ENGLISH CUCUMBER, REMOULADE

*SALMON & AVOCADO ROLL 13
WHITE SEAWEED, VIDALIA ONION

CUCUMBER AVOCADO ROLL 8
CUCUMBER, AVOCADO

CAULIFLOWER DREAMING 24
SCALLOPS, CURRY CAULIFLOWER PURÉE, PEA TENDRILS, CANDIED BACON

+CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS. ALL ITEMS ARE COOKED TO ORDER.

(*) = ALL SUSHI ITEMS EXCEPT FOR UNAGI (FRESHWATER EEL)
CAN BE SERVED GLUTEN FREE UPON REQUEST.

NIGIRI / RAW (TWO PIECES)

*MAGURO (TUNA)	17
*SAKE (SALMON)	13
*HAMACHI (YELLOWTAIL)	13

NIGIRI / COOKED (TWO PIECES)

SMOKED TROUT	11
UNAGI (FRESHWATER EEL)	13
KANI (SNOW CRAB)	12

SASHIMI / RAW (THREE PIECES, SLICED)

*MAGURO (TUNA)	17
*SAKE (SALMON)	13
*HAMACHI (YELLOWTAIL)	13

THE JAPANESE CALLIGRAPHIC MARK FOUND BELOW WAS WRITTEN BY A GENTLEMEN NAMED GENGO, WHO IS THE RANKING PRIEST OF THE SOTO SCHOOL IN NORTH AMERICA — ONE OF 3 DIFFERENT SCHOOLS OF ZEN BUDDHISM IN JAPAN: RINZAI, SOTO & OBAKU. AS THE SOKAN (OR "ARCHBISHOP") OF SOTO ZEN IN NORTH AMERICA, GENGO'S WRITING IS HELD IN HIGH REGARD. IT READS, FROM LEFT TO RIGHT: ICHI-NAN-SHU: ICHI (ONE) NAN (SOUTH) SHU (FLEW). SHU IS A POETIC WORD FOR FLEW, AND ALL THE STROKES IN THE SHU CHARACTER ARE DRAWN TO REPRESENT FEATHERS.

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ICHI NAN SHO / ONE FLEW SOUTH