

– MAKI SUSHI/ROLLS –

Sushi made by rolling rice in seaweed paper around vegetables and fish, then sliced into 6-8 pieces.

Alaskan - smoked salmon with crab, cucumber & masago	8.25
Sake Maki - fresh salmon	6.75
B.C Roll - crispy salmon skin, sprouts, cucumber & burdock root	7.50
Stanley - smoked salmon, cucumber & cream cheese	8.25
Sun Valley - smoked trout & Sun Valley Mustard	7.25
Ebi Tempura - shrimp tempura, cucumber & avocado	9.25
Ebi Salad Roll - shrimp, avocado, lettuce, cucumber & tobikko	8.75
California - crab, avocado, cucumber & tobikko	7.50
Futomaki - thick traditional vegetarian Japanese roll	7.50
Eel Avocado - eel with avocado	8.25
Unakyu - eel with cucumber	7.75
Negisaba - mackerel with green onion	7.00
Spicy Scallop - scallop, sprouts, cucumber & wasabi tobikko	7.75
Spider - soft shell crab, avocado, cucumber & tobikko	12.50
Yum-Yum - scallops, crab, cucumber & masago	8.25
Tekka - Ahi tuna	7.75
Spicy Tuna - spicy marinated Ahi tuna	7.75
Dynamite - extra spicy Ahi tuna with sprouts	8.25
Under The Rainbow - Ahi tuna, salmon, avocado & wasabi tobikko	9.50
Kamikaze - spicy Ahi tuna, eel & cucumber	9.00
Sally's - Ahi tuna, avocado, cucumber & tobikko	8.75
Hailey - yellowtail, avocado, cucumber & tobikko	8.75
Bob's - yellowtail, Ahi tuna, tobikko, & avocado	9.50
Negihama - yellowtail with green onion	7.75
Vegetarian - fresh vegetables in season	6.50
Kappa - cucumber	5.00
SOS - house favorite! - maguro, crab mix, cucumber & green onion	11.00

– SPECIALTY ROLLS –

Sushi on Second Chef's very own inspired sushi creations

Over the Rainbow - crab mix, cucumber with nigiri & avocado slices	20.00
Who's Your Daddy? - tempura shrimp and spicy crab mix topped with maguro, avocado & Japanese 7 spice	20.00
Catapiller Roll - unagi, tobikko, cucumber with avocado & nori strips	17.00
Dragon Roll - tempura shrimp, cucumber, eel & avocado w/ teriyaki drizzle	20.00

– SASHIMI –

Usually raw fish or shellfish, sliced without rice

Assorted - chef's choice	25.00
Maguro - tuna	17.50
Hamachi - yellowtail	17.50
Half & Half - hamachi and maguro	17.50
Sake - fresh salmon	16.50
Tako - fresh octopus	16.50

– NIGIRI SUSHI –

*Sushi made with bite size slices of fish over packed rice
Two pieces per order*

Amaebi - sweet shrimp, served raw with fried heads	7.25
Baja - spicy rock shrimp	5.75
Ebi - shrimp	6.00
Hamachi - yellowtail	7.25
Maguro - Ahi tuna	7.25
Hokki Gai - surf clam	6.75
Hotate - scallop	6.75
Ika - squid	6.50
Ikura - salmon roe	7.00
Tobikko - flying fish roe	7.00
Inari - sweet tofu	5.00
Saba - mackerel	6.00
Sake - salmon	6.75
Tako - octopus	7.25
Tamago - sweet egg	5.00
Unagi - freshwater eel	7.00
Quail Egg - each, when available	1.00
Uni - sea urchin roe	Seasonal

– PLATTERS –

Small - 8 pieces of nigiri and 1 roll-chef's choice	30.00
Large - 24 pieces of nigiri and 4 rolls-chef's choice	85.00
Maki Combo - 5 rolls-chef's choice	35.00

– APPETIZERS –

Cajun Popcorn Shrimp - flash fried with cajun spices & masago sauce	9.00
Cajun Calamari - flash fried tender calamari rings, with cajun spices, & masago sauce	9.00
7 Spice Seared Salmon - fresh salmon crusted with Japanese 7 spice, seared rare	12.00
Crispy Trout - boneless trout, dusted, fried, and grilled with teriyaki sauce	10.00
Baked Green New Zealand Mussels - served with a spicy aioli tobikko sauce	13.00
Pot Stickers - 3 chicken, 3 veggie pot stickers & 3 pork/shrimp dumplings & served with a sesame soy dipping sauce	9.95
Miso Soup	3.00
White Rice	2.00

– TEMPURA –

Shrimp - four jumbo shrimp with a light dipping sauce	13.00
Vegetable - large selection of vegetables & a light dipping sauce	11.00
Combo - assortment of shrimp and vegetables	17.00

– SALADS –

Cucumber Salad - cucumbers ~ light soy vinaigrette	4.00
Fiery Tako Salad - special assorted seaweed & cucumbers tossed in hot oil and octopus sashimi served ~ light soy vinaigrette	9.00
Kobachi Salad - house favorite... Smoked & marinated squid	8.00
SOS House Salad - wakame, fiery seaweed, & cucumbers ~ light soy vinaigrette.	6.75
Wakame Salad - seaweed & cucumbers ~ light soy vinaigrette	6.50
Ahi Pokke Salad - tuna sashimi over a bed of mixed cucumbers and sea-veggies with ponzu sauce	15.00

– VEGETABLES –

Edamame - salted steamed soy beans	5.50
Edamame Cakes - 2 cakes served with wasabi creme fraiche drizzle	7.00
Steamed Vegetables - an assortment of fresh vegetables with a Sun Valley mustard sauce	8.00
Spinach Batayaki - sauteed spinach, red bell peppers, garlic, onions, & fresh shitake mushrooms soy and rice wine dressing	8.00

– COMPLETE DINNERS –

Includes rice, miso soup and nightly veggie

Chicken Breast - grilled with teriyaki	18.50
Teriyaki Beef - perfectly grilled filet mignon with a light teriyaki sauce and side of jalapeno cream sauce	27.00
Grilled Fish - of the day	Market

– FROM THE WOK –

SOS's Special Marinated Beef and Rice	15.00
Beef marinated in our own sauce, sauteed with fresh vegetables and served over rice	
Vegetable Yaki Soba - Soba noodles and fresh vegetables with green curry sauce	13.00
With chicken or shrimp	16.00

– FROM THE GRILL –

Yakitori - three chicken skewers served with teriyaki	11.00
Beef Teriyaki Skewers - tenderloin filet served with Sun Valley Mustard and red pepper sauce	12.00
Ebi Shio Yaki - four jumbo shrimp skewered and grilled with teriyaki	14.00
Yaki Combo - one skewer each: beef, chicken, shrimp served with teriyaki, Sun Valley Mustard & red pepper sauce	13.00

We strive to make our ingredients all-natural, local and sustainable.

– PREMIUM SAKE –

Nigori - magnum/375ml/glass	50.00/13.50/7.50
This is a sweet, rich sake, roughly filtered which makes it unique in flavor and appearance. Enjoy it over ice	
Sho Chiku Bai - magnum/300ml/glass	50.00/13.00/7.50
This is a strong, dry sake – perfect with spicy food	
Momokawa Diamond - 750ml/300ml/glass	40.00/18.00/10.00
Momokawa Silver Dry - 750ml/300ml/glass	30.00/14.00/7.50
Momokawa Ruby - 750ml/300ml/glass	30.00/14.00/7.50
Gekkekikan - Served Hot - large/small	8.00/5.00

– ULTRA PREMIUM SAKE –

ultra premium sake comes in 300 ml. bottles

Tentak Kuni - “Hawk in Heavens” dry, fragrant, well rounded	22.00
Rihaku Nigori - “Dreamy Clouds” creamy, complex, fruity	24.00
Mukune - “Root of Innocence” mellow, full, dry	28.00
Ginga Shizuku - “Divine Droplets” fragrant, clean, fresh	44.00
Ultra Premium Flight - shot each of above four	30.00

– BEER –

Hitachino Nest - Japanese Classic Ale	6.50
Hitachino Nest - Red Rice Ale	6.50
Sapporo, Kirin - 12 oz./22 oz.	4.00/6.50
Asahi Dry - 22oz.	6.50
Pilsner Urquell	4.00
Singha	4.00
Bass Pale Ale	4.00
Black Butte Porter	4.00
Budweiser	3.00
Budweiser Light	3.00
St. Pauli Girl, non-alcoholic	4.00
Mike’s Hard Lemonade	4.00

– SOFT DRINKS, JUICES & TEA –

Snapple - kiwi-strawberry - Nantucket - lemonade	2.50
Tea - green tea, oolong or herbal	3.00
Santa Vittoria - Italian sparkling water 500ml	3.00
Coke, Diet Coke, Orange,Sprite, Ice Tea	2.00
Root Beer	2.50

– GIFTS –

S.O.S. Longsleeve T-Shirt	20.00
S.O.S. Shortsleeve T-Shirt	15.00
Logo Hats & Visors	15.00
Gift Certificates - also available	

– WHITE WINES –

Spring Seed - Organic Chardonnay	24.00
Sonoma Cutrer - “Russian River” Chardonnay	32.00
Ferrari Carano - Chardonnay	38.00
Grigich Hills - Chardonnay	54.00
Kris - Pinot Grigio	24.00
Pine Ridge - Chenin Blanc / Viognier	25.00
Ferrari Carano - Fume Blanc	27.00
Cakebread - Sauvignon Blanc	43.00

– RED WINES –

Paul Hobbs - “Felino” Malbec	32.00
Randall Harris - Merlot	22.00
J. Lohr - Cabernet	25.00
Newton - Cabernet	38.00
Frogs Leap - Cabernet	65.00
A to Z - Pinot Noir	32.00
Belle Glos - “Meomi” Pinot Noir	44.00
Frenchman’s Gulch - “Ketchum Cuvee” Red Blend	32.00
SYZYGY - Red Blend	38.00
Seghesio - Zinfandel	38.00

– CHAMPAGNE –

J. Sparkling Brut - bottle / glass	34.00/9.00
Chandon Brut - bottle / mini bottle	30.00/9.00
Laurent Ferrier Brut -bottle / half bottle	72.00/38.00
Veuve Clicquot Brut	78.00

– WINES BY THE GLASS –

Spring Seed - Organic Chardonnay	6.50
Sonoma Cutrer - “Russian River” Chardonnay	8.50
Kris - Pinot Grigio	6.50
Pine Ridge - Chenin Blanc / Viognier	7.00
Ferrari Carrano - Fume Blanc	7.25
Cakebread - Sauvignon Blanc	11.00
Paul Hobbs - “Felino” Malbec	8.50
Randall Harris - Merlot	6.00
J. Lohr - Cabernet	7.00
A to Z - Pinot Noir	8.50
Frenchman’s Gulch - “Ketchum Cuvee” Red Blend	8.50
Takara - Plum Wine	6.00

House Big Red or Big White... ..please ask your server

9.50 Big Glass 28.00 Bottle

18% gratuity added to parties of six or more • 10% service charge added to all takeout

For Reservations or Take Out, please call 726.5181



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