

Buddha's Favorite

634 Lido Park Dr 92663-4472 · +19497234203 · Updated: Jan 14, 2026

[View online menu](#)



BUDDHA'S FAVORITE MENU 35

3 Amigos

Shrimp tempura, kani kama, cucumber, and avocado topped with tuna, seared ono, salmon, yuzu marmalade, garlic ponzu, and green onions

Back Flip

Spicy tuna roll topped with seared ahi tuna, jalapeños, sriracha, and garlic ponzu

Beagle

California roll and shrimp tempura topped with snow crab, avocado, eel sauce, and tempura flakes

Big M.F. (Big Much Fun)

Spicy tuna, avocado, shrimp tempura, kani kama, and cucumber topped with sweet chili sauce and eel sauce, wrapped in soy paper

Blue Crab

Chilled blue crab with masago and avocado, wrapped in soy paper Try this as a hand roll!

Buddha's Favorite

Salmon, shrimp tempura, cream cheese, avocado, and cucumber topped with sweet chili sauce and wasabi mayo, wrapped in soy paper

Fireball

Spicy tuna and avocado, deep fried, topped with spicy tuna, eel sauce, green onions, and tempura flakes

Firecracker

Spicy scallops and cucumber topped with spicy tuna, garlic ponzu, chili oil, and green onions

Golden Toro

Chopped toro, fried shiso leaf, and green onions topped with truffle oil, black tobiko, and gold flakes

Hidden Gem

Spicy yellowtail and shiso leaf topped with seared yellowtail, truffle oil, and green onions

JAMIE'S CRYING

Spicy tuna roll topped with seared ono, sweet chili sauce, garlic ponzu, and crispy fried onions

OH SNAP!

Red snapper, salmon, shiso leaf, and avocado topped with seared golden eye snapper, poke sauce, green onions, black tobiko, and masago

OMF (OH MY FISH)

Tuna, yellowtail, shrimp, kani kama, and masago topped with avocado, spicy mayo, eel sauce, and tempura flakes

PARADISE

California roll topped with Buddha's poke mix and green onions

ROCK N ROLL

California roll topped with tempura rock shrimp, spicy mayo, masago, green onions, and eel sauce

SALMON LEMON

Veggie roll topped with salmon, lemon slices, and ponzu sauce

SEASIDE

Kani kama, avocado, and masago topped with thinly sliced jumbo scallops, lemon juice, and truffle oil, wrapped in soy paper

STINKY

California roll topped with seared albacore, garlic butter, garlic ponzu, and fried garlic

TORNADO

Seared albacore, masago, avocado, and sriracha topped with salmon, eel sauce, and tempura flakes

TUNA TANGO

Shrimp tempura and avocado topped with tuna, sweet chili sauce, eel sauce, and tempura flakes, wrapped in soy paper

TWIN

Seared albacore, avocado, and masago topped with seared albacore, and wasabi mayo

UNATEN

Shrimp tempura, kani kama, avocado, and cucumber topped with eel, eel sauce, and tempura flakes

CHICKEN

\$15.00

White meat chicken breast with sautéed onions, green onions, and teriyaki sauce

CRISPY CHICKEN

\$19.00

White meat chicken breast, tempura and panko fried, with sweet soy sauce and green onions on a bed of steamed rice

SESAME CHICKEN

\$19.00

White meat chicken breast, tempura fried, tossed in sweet and spicy sauce with sesame seeds and green onions on a bed of steamed rice

CRISPY SESAME CHICKEN

\$19.00

White meat chicken breast, tempura and panko fried, tossed in sweet and spicy sauce with sesame seeds and green onions on a bed of steamed rice

CHIRASHI

\$34.00

Seared albacore, octopus, salmon, tuna, white fish, and yellowtail, with green onions

POKE

\$22.00

Buddha’s poke mix with avocado and green onions

SALMON

\$19.00

Baked salmon topped with avocado and teriyaki sauce

STEAK

\$20.00

New York strip steak, mushrooms, and onions, sautéed, with teriyaki sauce and green onions

UDON

\$10.00

Kid-sized portion of plain udon noodles with green onions and fish cake in a shoyu-based broth

CHICKEN TERIYAKI	\$12.00
Kid-sized portion of chicken bowl with sauteed onions, green onions, and teriyaki sauce over a bed of steamed rice	
CRISPY CHICKEN	\$14.00
Kid-sized portion of crispy chicken bowl with sweet soy sauce over a bed of steamed rice	
SALMON	\$15.00
Kid-sized portion of salmon bowl with avocado and teriyaki sauce over a bed of steamed rice	
STEAK TERIYAKI	\$16.00
Kid-sized portion of steak bowl with mushrooms, sauteed onions, green onions and teriyaki sauce over a bed of steamed rice	

PREMIUM SAKE 5

Dassai 23 Junmai Daiginjo	\$150.00
World renowned for its ultra high rice polishing ratio of 23%, this Junmai Daiginjo is in a class by itself. The silky texture has aromas of peach and melon with savory notes of chestnut and pine. It is like a gentle waterfall on your palate. Not only does Dassai 23 complement our assortment of sushi, it also pairs well with our yellowtail collar and chicken dishes!	
Suehiro Ken Daiginjo	\$145.00
A clean and bold Daiginjo, known as “The Sword”, this rich and juicy sake has hints of minerals, ginger, and melon with a dryness that speaks to all. Great with our miso cod or baked lobster roll!	
Wakatake Daiginjo	\$110.00
Otherwise known as the “Demon Slayer”, this Junmai Daiginjo offers a supple texture with a rich and fruity profile. An aromatic, floral, and creamy finish makes this an all-in-one premium sake. Pairs great with any of our scallop dishes!	
Konteki Pearls of Simplicity Junmai Daiginjo	\$90.00
The epitome of purity, this sake is based on the ideals of Zen Buddhism and “wabi-sabi,” the belief that beauty within the arts should be as understated and pure as a simple strand of pearls. The aromas are of white flower, Asian pear & steamed rice. The finish is elegant with rich minerality and rice texture. Excellent with red snapper!	
Kato Kichibee Shoten Born Gold Junmai Daiginjo	\$80.00
Known as a “muroka” sake, Born Gold does not go through any refining treatments which keeps all the fine flavors intact. On the nose are notes of green apple, sweet rice, plum skin, and peach with layers of smooth fruit tones. This sake is Matt’s favorite! Try it in a wine glass!	

COLD SAKE 6

Kikusui Junmai Ginjo	AVAILABLE OPTIONS
A light and comfortably dry premium sake with the aroma of fresh cantaloupe and banana are followed by a medium body bringing refreshing mandarin orange-like overtones. Customers love the Kikusui!	Masu Cup: \$8.00
	720ml: \$48.00
	1.8L: \$150.00
Fukucho Forgotten Fortune	\$60.00
Miho Imada, the female brewery owner of this sake, she is referred to as a Toji, a master brewer. She revived Hattanso rice, an extinct heirloom breed, by devoting over 10 years of her life to learning how to grow it and brew with it. There are touches of earth, lemon, and apricot with a long, persistent finish. A great sake that goes with all of your sushi/sashimi choices!	

Dassai 45 Junmai Daiginjo	\$50.00
This delicately brewed sake is characterized by a balanced sweetness with notes of pear, honeydew, and white peach. The rice is milled down to 45% providing a very enjoyable, full-bodied sake. Nicole's favorite!	
Dassai Blue 35 Junmai Daiginjo	\$30.00
This American Dassai is made from the Yamada Nishiki seed imported from Japan and grown in Arkansas, the nation's leading rice producing state. The taste of white peaches and ripe papaya is followed by a subtle sweetness and refreshing acidity. Try it with salmon sashimi!	
Suigei "Drunken Whale" Tokubetsu Junmai	\$20.00
The nose is a collection of rose, wood, and grape scents. It is very dry and clean. Flavorful enough to drink all night with all your favorite sushi choices!	
Hakutsuru Superior Junmai Ginjo (Tate)	\$18.00
A medium to dry Junmai Ginjo, this sake has a nose of soft, ripe strawberries, and grass. A perfect beginner's example of a "light" and "smooth" type sake with a suppressed sweetness. It's our house "go-to" sake!	

NIGORI SAKE 2

Nigori Crème de Sake	\$19.00
This unfiltered sake radiates aromas of melon, marshmallow, and cream with a smooth and savory finish. Nicole's favorite Nigori!	
Dassai 45 Nigori	\$50.00
Another elegant Junmai Daiginjo sake from Dassai, this Nigori is of a lighter style. The nose is made up of rose water, cream, apple, and melon aromas. Pairs great with our crispy rice spicy tuna!	

HOT SAKE 1

Oozeki	\$10.00
Hot sake - Enough said!	

SAKE SHOOTERS 3

Oyster Shooter	\$14.00
Quail Egg Shooter	\$10.00
Uni Shooter	\$20.00

WHITE 5

Daou Discovery Sauvignon Blanc	AVAILABLE OPTIONS
Scents of ripe pair, grapefruit, lemon, and freshly cut grass meld seamlessly with suggestions of key lime zest, guava, melon, and tropical rain forests. The palate is lush, clean, and balanced with generous flavors of kiwi, quince, Granny Smith apple, and passion fruit.	Glass: \$12.00
	Bottle: \$45.00
Rombauer Sauvignon Blanc	AVAILABLE OPTIONS
The palate has featured notes of juicy white peach with gooseberry and ripe grapefruit. Vibrant aromas of passionfruit and nectarine are underscored by hints of fresh grass and kaffir lime.	Glass: \$15.00
	Bottle: \$50.00

Domaine Des Buissonnes Sancerre	AVAILABLE OPTIONS
On the nose, this French Sauvignon Blanc has vibrant aromas of freshly cut grass and delicate white flowers. The palate is greeted by an explosion of zesty citrus flavors, including juicy lime and tangy lemon, which mingle harmoniously with the crisp acidity.	Glass: \$18.00
	Bottle: \$60.00
Daou Discovery Chardonnay	AVAILABLE OPTIONS
This pure and elegant Chardonnay offers inviting tropical aromas of pear, pineapple, and guava laced with hibiscus and a touch of spice.	Glass: \$14.00
	Bottle: \$48.00
Rombauer Chardonnay	AVAILABLE OPTIONS
Aromas of vanilla, melon, and mango are layered with apricot, crème brûlée, butter, and a slight minerality with a long, smooth finish. Nicole’s FAVORITE!!	Glass: \$20.00
	Bottle: \$70.00

RED 5

Daou Rose	AVAILABLE OPTIONS
Remarkably fragrant and delightfully silky, this Rose offers aromas of fresh peach, pear, and nectarine met with hyacinth and rose petals.	Glass: \$14.00
	Bottle: \$48.00
Walt Pinot Noir	AVAILABLE OPTIONS
Deep, rich, and concentrated, this wine has mouthwatering acidity with notes of black cherry, dark plum, nutmeg, and white pepper.	Glass: \$20.00
	Bottle: \$72.00
Austin Hope Cabernet Sauvignon	AVAILABLE OPTIONS
Aromas of dark chocolate, tobacco, and black currants create a full bodied and balanced wine with layers of vanilla, cherry, and baking spices on the palate.	Glass: \$22.00
	Bottle (1L): \$90.00
Rombauer Cabernet	AVAILABLE OPTIONS
A full bodied Cabernet Sauvignon, this wine has aromas and notes of dark fruit, sweet tabasco, cedar, and vanilla. Supple tannins carry through to a lingering finish.	Glass: \$25.00
	Bottle: \$95.00
Rombauer Zinfandel	AVAILABLE OPTIONS
Hints of dark berry fruits like boysenberry and raspberries compliment the aromas of cloves and black pepper. The long lasting finish is plush and velvety.	Glass: \$22.00
	Bottle: \$80.00

COCKTAILS 4

MARGARITA	\$12.00
SABE Blanco Tequila, Vodka, and natural lime and lemon flavors	
MOJITO	\$12.00
SABE Premium Rum, Vodka, and natural flavors	
MOSCOW MULE	\$12.00
SABE Premium Vodka, and natural ginger and lime flavors	
RANCH WATER	\$12.00
SABE Blanco Tequila, Vodka, and natural lime flavors	

BEER & MORE 2

BEER - TALL	AVAILABLE OPTIONS
	SAPPORO: \$9.00
	ASAHI: \$9.00
	KIRIN: \$9.00
	KIRIN LIGHT: \$9.00

PLUM WINE	AVAILABLE OPTIONS
	GLASS: \$8.00
	BOTTLE: \$24.00

NON-ALCOHOLIC BEVERAGES 11

Coke, Diet Coke, Diet Dr Pepper and Sprite	\$4.00
Hot Green Tea	\$4.00
Iced Tea	\$4.00
Iced Green Tea	\$4.00
Lemonade	\$4.00
Arnold Palmer	\$4.00
Sparkling Water (777ml)	\$6.00
Still Water (777ml)	\$6.00
Strawberry Ramune	\$4.00
Shirley Temple	\$5.00
Roy Rogers	\$5.00

STARTERS 11

Edamame	\$7.00
Soybeans with salt	
Garlic Spicy Edamame	\$9.00
Soybeans sautéed in garlic, butter, soy sauce, and black pepper	
Black Cod “Saikyo Style”	\$15.00
Broiled black cod marinated in sweet miso	
Tempura Green Beans	\$9.00
Tempura fried green beans served with garlic butter eel sauce	
Tempura Halibut (1pc)	\$9.00
Halibut and shiso leaf, tempura fried, with sea salt and lemon juice	
Tempura Rock Shrimp	\$14.00
Tempura fried rock shrimp with spicy mayo, masago, eel sauce, and green onions	

Shrimp and Veggie Tempura	AVAILABLE OPTIONS
Shrimp, onion, zucchini, yam, squash, and green beans served with tempura sauce	\$15.00
	Half Size: \$9.00
Veggie Tempura	AVAILABLE OPTIONS
Onion, zucchini, yam, squash, and green beans served with tempura sauce	\$12.00
	Half Size: \$7.00
Chicken Gyoza (Steamed or Fried)	\$9.00
Ground chicken covered in a thin sheet of lye water dough served with ponzu chili sauce	
Veggie Gyoza (Steamed or Fried)	\$8.00
Various veggies covered in a thin sheet of lye water dough served with ponzu chili sauce	
Shishito Kobachi	\$9.00
Blistered shishito peppers topped with ponzu sauce and bonito fish flakes	

SMALL PLATES 8

Agedashi	\$8.00
Lightly battered squares of tofu, deep fried, with tempura sauce and green onions	
Salmon Candy	\$10.00
Kani kama wrapped in salmon topped with avocado and ponzu	
Crispy Rice Albacore	\$15.00
Crispy rice topped with seared albacore, sesame sauce, garlic ponzu, and fried garlic	
Crispy Rice Spicy Tuna	\$15.00
Crispy rice topped with spicy tuna, jalapeños, eel sauce, and sriracha	
Poke Nachos	\$15.00
Buddha’s poke mix, a variety of fish in our poke sauce, with slices of avocado, green onions, and crunchy wonton chips	
Soft Shell Crab	\$16.00
Tempura fried Maryland blue crab with a sweet soy sauce	
Stuffed Jalapeño	\$10.00
Jalapeño pepper stuffed with spicy tuna and cream cheese, tempura fried, topped with eel sauce and spicy mayo	
Yellowtail Collar	\$16.00
Lightly salted yellowtail collar, broiled, served with ponzu on a bed of mixed greens	

OYSTERS 1

Oysters	\$4.00
Oysters are delivered fresh daily. Ask your server for today’s selection.	

SOUP & SALAD 4

Miso Soup	\$6.00
Miso soup with tofu, wakame seaweed, and green onions	
Green Salad	\$7.00
Served with our ginger dressing	
Sunomono	AVAILABLE OPTIONS
Cucumber with wakame seaweed and sweet vinegar dressing topped with sesame seeds	\$6.00
	With octopus: \$5.00
	With shrimp: \$5.00
Seaweed Salad	\$6.00
Seaweed tossed in ponzu dressing topped with sesame seeds	

WEEKEND LUNCH SPECIAL 1

Bento Box	\$22.00
Miso soup, crispy rice spicy tuna, shrimp and veggie tempura, ginger salad, crispy sesame chicken, and choice of roll: California, Crunchy, or Spicy Tuna	

JAPANESE STYLE CARPACCIO 5

Albacore Crispy Onions	\$22.00
Seared albacore topped with crispy fried onions and garlic ponzu sauce	
Bluefin Carpaccio	\$25.00
Bluefin with balsamic vinaigrette, extra virgin olive oil, and micro greens	
Halibut Carpaccio	\$22.00
Halibut with extra virgin olive oil and yuzu sauce	
Salmon Carpaccio	\$20.00
Salmon with Diane’s Ginger Sauce and micro greens	
Yellowtail Jalapeño	\$22.00
Yellowtail, jalapeño, sriracha, and garlic ponzu	

OMAKASE 1

Chef’s Choice
Served with miso soup and a chilled kani sunomono salad. Enjoy Chef’s creations as they are prepared.

NO RICE ROLLS 3

<

Yoshi’s Spring Roll

Tuna, salmon, seared albacore, kani kama, and avocado topped with eel sauce, wasabi mayo, and tempura flakes, wrapped in rice paper

BAKED ROLLS 5

Baked Crab

Snow crab and kani kama mixed with mayo, baked, wrapped in soy paper. If you like spicy, just let us know!

Baked Lobster

Lobster and mayo, baked, with shiso leaf, garlic butter, masago, and avocado topped with eel sauce and masago, wrapped in soy paper

Baked Salmon

California roll topped with salmon and spicy mayo, baked, eel sauce, masago, and green onions

Surf and Turf

Baked lobster roll topped with seared wagyu, eel sauce, and black tobiko, wrapped in soy paper

Volcano

California roll topped with bay scallops, masago, and mayo, baked, eel sauce and green onions

ROLLS 15

Avocado

California

Kani kama mixed with mayo, cucumber, and avocado

Crunchy

Shrimp tempura, kani kama, avocado, and cucumber topped with tempura flakes and eel sauce

Cucumber

Philly

Salmon, cream cheese, and avocado

Rainbow

California roll topped with salmon, seared albacore, shrimp, tuna, and yellowtail

Salmon Avocado

Soft Shell Crab

Tempura fried Maryland blue crab, cucumber, radish sprouts, gobo root, and avocado

Spicy Scallop

Bay scallops mixed with sriracha, mayo, masago, and green onions

Spicy Tuna

Spicy tuna, avocado, and cucumber

Spicy Yellowtail

Chopped yellowtail, sriracha, and green onions

Toro

Minced toro with green onions

Tuna

Veggie

Avocado, gobo root, cucumber, green bean, and radish sprouts

Veggie Crunchy

Tempura green bean and yam topped with tempura flakes and eel sauce

NOODLES 5

PLAIN \$8.00

Udon noodles with fish cake and green onions in a shoyu-based broth

CHICKEN \$15.00

Udon noodles with white meat chicken breast, fish cake, and green onions in a shoyu-based broth

CHICKEN YAKISOBA \$22.00

Pan tossed Yakisoba noodles with white meat chicken breast, assorted veggies, and green onions

SEAFOOD YAKISOBA \$24.00

Pan tossed Yakisoba noodles with bay scallops, rock shrimp, assorted veggies, sesame seeds, and green onions

STEAK YAKISOBA \$26.00

Pan tossed Yakisoba noodles with sautéed New York strip steak, assorted veggies, and green onions

SWEETS 4

3 CHOCOLATE COPPA \$10.00

Layered silky dark, milk, and white chocolate creams with hazelnut crunch

CRÉME BRÛLÉE \$10.00

A rich, creamy custard with a caramelized sugar top

MINI NEW YORK CHEESECAKE (GLUTEN FREE!) \$6.00

Mini New York cheesecake flavored with a hint of Bourbon vanilla. Add chocolate syrup for extra sweetness.

MOCHI ICE CREAM \$4.00

Your choice of chocolate, green tea, mango, strawberry, or vanilla

JAPANESE 23

Shiro Maguro AVAILABLE OPTIONS

- Albacore
- 1 Piece: \$5.00
 - 2 Pieces: \$8.00
 - Half 3 Pieces: \$12.00
 - Full 5 Pieces: \$16.00

Kanpachi

Amber Jack

AVAILABLE OPTIONS

1 Piece: \$8.00

2 Pieces: \$14.00

Half 3 Pieces: \$18.00

Full 5 Pieces: \$24.00

Hon Maguro

Bluefin Tuna

AVAILABLE OPTIONS

1 Piece: \$10.00

2 Pieces: \$15.00

Half 3 Pieces: \$19.00

Full 5 Pieces: \$27.00

Toro

Fatty Tuna

AVAILABLE OPTIONS

1 Piece: \$13.00

2 Pieces: \$20.00

Half 3 Pieces: \$25.00

Full 5 Pieces: \$31.00

Unagi

Fresh Water Eel

AVAILABLE OPTIONS

1 Piece: \$7.00

2 Pieces: \$10.00

Half 3 Pieces: \$13.00

Full 5 Pieces: \$18.00

Kinmedai

Goldeneye Snapper

AVAILABLE OPTIONS

1 Piece: \$8.00

2 Pieces: \$12.00

Half 3 Pieces: \$19.00

Full 5 Pieces: \$27.00

Hirame

Halibut

AVAILABLE OPTIONS

1 Piece: \$9.00

2 Pieces: \$13.00

Half 3 Pieces: \$17.00

Full 5 Pieces: \$23.00

Wagyu

Japanese Beef (Seared)

AVAILABLE OPTIONS

1 Piece: \$15.00

2 Pieces: \$25.00

Half 3 Pieces: \$31.00

Full 5 Pieces: \$40.00

Aji

Mackerel (Spanish)

AVAILABLE OPTIONS

1 Piece: \$8.00

2 Pieces: \$12.00

Half 3 Pieces: \$19.00

Full 5 Pieces: \$27.00

Tako	AVAILABLE OPTIONS
Octopus	1 Piece: \$8.00
	2 Pieces: \$12.00
	Half 3 Pieces: \$16.00
	Full 5 Pieces: \$22.00
Kamasu-sawara	AVAILABLE OPTIONS
Ono (Seared)	1 Piece: \$8.00
	2 Pieces: \$13.00
	Half 3 Pieces: \$17.00
	Full 5 Pieces: \$23.00
Uzura Tamago	AVAILABLE OPTIONS
Quail Egg	1 Piece: \$5.00
	2 Pieces: \$8.00
	Half 3 Pieces: \$12.00
	Full 5 Pieces: \$15.00
Madai	AVAILABLE OPTIONS
Red Snapper	1 Piece: \$10.00
	2 Pieces: \$15.00
	Half 3 Pieces: \$19.00
	Full 5 Pieces: \$27.00
Shake	AVAILABLE OPTIONS
Salmon	1 Piece: \$7.00
	2 Pieces: \$12.00
	Half 3 Pieces: \$15.00
	Full 5 Pieces: \$19.00
Ikura	AVAILABLE OPTIONS
Salmon Egg	1 Piece: \$8.00
	2 Pieces: \$13.00
	Half 3 Pieces: \$16.00
	Full 5 Pieces: \$23.00
Hotate	AVAILABLE OPTIONS
Scallop (Jumbo)	1 Piece: \$10.00
	2 Pieces: \$15.00
	Half 3 Pieces: \$19.00
	Full 5 Pieces: \$27.00
Uni	AVAILABLE OPTIONS
Sea Urchin	1 Piece: \$18.00
	2 Pieces: \$25.00
	Half 3 Pieces: \$31.00
	Full 5 Pieces: \$40.00

Ebi	AVAILABLE OPTIONS
Shrimp	1 Piece: \$5.00
	2 Pieces: \$8.00
	Half 3 Pieces: \$12.00
	Full 5 Pieces: \$15.00
Masago	AVAILABLE OPTIONS
Smelt Egg	1 Piece: \$5.00
	2 Pieces: \$8.00
	Half 3 Pieces: \$12.00
	Full 5 Pieces: \$15.00
Zuwaigani	AVAILABLE OPTIONS
Snow Crab	1 Piece: \$8.00
	2 Pieces: \$13.00
	Half 3 Pieces: \$18.00
	Full 5 Pieces: \$24.00
Amaebi	AVAILABLE OPTIONS
Sweet Shrimp	1 Piece: \$9.00
	2 Pieces: \$15.00
	Half 3 Pieces: \$24.00
	Full 5 Pieces: \$29.00
Maguro	AVAILABLE OPTIONS
Tuna	1 Piece: \$7.00
	2 Pieces: \$12.00
	Half 3 Pieces: \$16.00
	Full 5 Pieces: \$23.00
Hamachi	AVAILABLE OPTIONS
Yellowtail	1 Piece: \$8.00
	2 Pieces: \$13.00
	Half 3 Pieces: \$17.00
	Full 5 Pieces: \$23.00

BUDDHA'S ROLLS 22

3 Amigos	\$17.00
Back Flip	\$16.00
Beagle	\$16.00
Big M.F.	\$23.00
Blue Crab	\$14.00
Buddha's Favorite	\$21.00
Fireball	\$21.00

Fire Cracker	\$13.00
Golden Toro	\$16.00
Hidden Gem	\$16.00
Jamie's Crying	\$16.00
Oh Snap!	\$33.00
OMF!	\$23.00
Paradise	\$15.00
Rock n Roll	\$21.00
Salmon Lemon	\$15.00
Seaside	\$21.00
Stingray	\$16.00
Tornado	\$13.00
Tuna Tango	\$20.00
Twint	\$16.00
Unate	\$21.00