

CREATE YOUR OWN BOWL

Snack Size - 1 Protein **\$7.99**
Regular - 2 Proteins **\$9.99**
Large - 3 Proteins **\$11.99**

Make It A Ramen!

Hand Made Ramen Noodles
 House Shoyu Broth

STEP 1: BASE CHOOSE ONE

White Rice Brown Rice
 Organic Greens
 Zucchini/Squash Noodles
 Ramen Noodles

STEP 2: PROTEIN

Ahi Salmon Spicy Salmon
 Shrimp Spicy Tuna Tuna Tataki
 Green Chili Chicken
 Seafood Ceviche Surimi Crab Salad
 Marinated Organic Tofu

STEP 3: SAUCE

Citrus Ponzu Miso Vinaigrette
 Chimichurri Chipotle Aioli
 Mango Habanero Spicy Aioli
 Coconut Curry Fins' Teriyaki
 Fins Atomic Thai Peanut



STEP 4: ADD-INS CHOOSE UP TO FIVE

Edamame Cucumber Salad
 Cucumber Radish
 Green Onion Mango
 Red Onion Cabbage
 Jalapeño Yellow Corn
 Carrot Red Quinoa
 Tobiko Fins' Kimchi
 Cilantro Pickled Onion
 Pico De Gallo Seaweed Salad
 Pickled Ginger
 Marinated Mushrooms



TOPPINGS

Sesame Seeds Pepitas
 Toasted Garlic
 Togarashi Fumi Furikake
 Toasted Rice

EXTRAS

SUNOMONO (cucumber salad) **\$1.49**
MISO SOUP **\$2.99**
SEAWEED SALAD **\$2.99**
EDAMAME **\$3.99**
WINTER SQUASH SOUP **\$3.99**
HOT & SOUR SOUP **\$3.99**
CRUNCHY TUNA TATAKI **\$4.99**
STUFFED POKE AVOCADO **\$5.99**



SIGNATURE BOWLS

CLASSIC \$9.99

Ahi, edamame, cucumber salad, jalapeño, green onion, seaweed salad, marinated mushrooms, tobiko, sesame seeds, citrus ponzu

SPICY SALMON \$9.99

Spicy salmon mix, red radish, cilantro, jalapeño, tobiko, fumi-furikake, spicy aioli and mango-habanero sauces

TUNA 2 WAY **NF** \$9.99

Ahi and tuna tataki, cucumber salad, marinated mushrooms, red radish, jalapeño, pickled onion, with citrus ponzu and miso vinaigrette

SOUTH OF THE BORDER \$9.99

Green chili braised Red Bird chicken, jalapeño, red onion, pico de gallo, corn, creamy chipotle sauce

SEAFOOD CEVICHE **NF** \$9.99

Seafood ceviche, mango, pico de gallo, cilantro, pumpkin seeds, cucumber, toasted garlic, verde-mint sauce

GREENBELT \$9.99

Marinated tofu, red quinoa, cucumber salad, marinated mushrooms, pickled onion, edamame, coconut curry mint sauce

TACOS

Choice of hand made flour or corn tortillas

No substitutions on Bao

PORK BAO **NF** **\$2.50**

Slow braised pork, house made kimchi, fresh jalapeño, and Fins' teriyaki sauce on steamed sesame seed bao bun

CHICKEN BAO **\$2.50**

Green chili braised Red Bird chicken, mango, pico de gallo, fresh cilantro, and house made salsa on steamed sesame seed bao bun

SEARED AHI BAO **\$2.75**

Ahi tuna tataki, cucumber salad, fresh cilantro, and Thai peanut sauce on steamed sesame seed bao bun

PORK BELLY BAO **\$3.00**

Seared pork belly, avocado, red onion, kimchi, spiced honey, and green onion on a sesame steamed bun

GRINGO TACOS **\$2.50**

Slow braised pork or green chili braised Red Bird Chicken, pico, cotija cheese

TREE HUGGER **NF** **\$3.00**

Marinated tofu, Asian slaw, red quinoa, edamame, marinated mushrooms, cucumber salad, miso vinaigrette

COCONUT CURRY CHICKEN **\$3.00**

Green chili braised Red Bird chicken, red quinoa, curry mint sauce, pickled onion, cucumber salad, fresh mint



BAO /bou/ : noun
A Chinese steamed bread roll



ROLLS

CALIFORNIA ROLL **\$4.99**

Surimi crab salad, cucumber, avocado, sesame seeds

SPICY TUNA ROLL **\$5.99**

Spicy Ahi mix, green onion, cucumber, spicy aioli, sriracha, sesame seeds

MANGO CRAB ROLL **\$5.99**

Surimi crab salad, cucumber, mango, avocado, tobiko, Fins' teriyaki

VEG OUT ROLL **\$4.99**

Marinated tofu, cucumber, carrot, cilantro, marinated mushrooms, red onion, curry mint sauce

SLAMMIN' SALMON ROLL **\$6.99**

Spicy salmon mix, cucumber, and toasted garlic topped with salmon, fresh cilantro and sesame seeds with Fins' teriyaki and Sriracha sauces

NAKED ROLL **\$6.99**

Salmon, Ahi, mango, citrus ponzu, sesame seeds, rolled in cucumber

208 ROLL **NF** **\$6.99**

Salmon, Ahi, surimi crab salad, cucumber, jalapeño, tobiko, mango-habanero sauce, sesame seeds, green onion

BIG PAPA ROLL **\$6.99**

Braised Pork, fried garlic, jalapeño, avocado, sesame seeds, sriracha, mango habanero sauce, green onion

Beverages

Coke Products

\$1.99

Smart Water

\$2.99

Local Snake River

INFUSED TEAS \$1.99

Mango Green Tea

Fresh Brewed Ice Tea

Modelo

\$3.50

New Belgium Juicy Haze

\$5.00

Woodbridge Wine

\$4.00

Social Sake

\$6.00

Happy Hour

\$1 OFF Beer & Wine

4pm - 6pm

Monday - Saturday

NAKED FINS

BOWLS • ROLLS • TACOS

1120 S. BROADWAY
BOISE, ID 83706



FRESH SUSTAINABLE NAKED

208-900-3467