

# 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

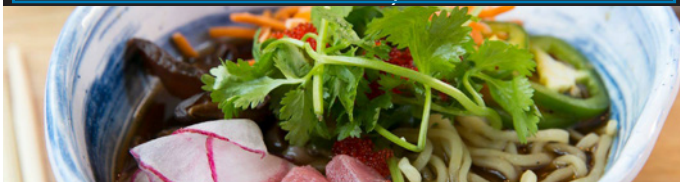
White Rice      Brown Rice  
Organic Greens  
Zucchini/Squash Noodles  
Ramen Noodles

### STEP 2: PROTEIN

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

### STEP 3: SAUCE

Citrus Ponzu      Miso Vinaigrette  
Verde-Mint      Chipotle Aioli  
Mango Habanero      Wasabi Soy  
Spicy Aioli      Coconut Curry  
Fins Atomic      Thai Peanut  
Fins' Teriyaki



### STEP 4: ADD-INS CHOOSE UP TO FIVE

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



### TOPPINGS

Sesame Seeds      Pepitas  
Toasted Garlic      Wasabi Peas  
Togarashi      Tortilla Strips  
Shredded Nori  
Fumi Furikake

### EXTRAS

**SUNOMONO (cucumber salad)**      **\$1.49**  
**MISO SOUP**      **\$2.99**  
**EDAMAME**      **\$3.99**  
**BUFFALO CHICKEN SOUP**      **\$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, wasabi soy

### 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 Albacore tuna, 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, tortilla strips

### SEAFOOD CEVICHE NF \$9.99

Shrimp & Spanish octopus ceviche, mango, pico de gallo, cilantro, pumpkin seeds, cucumber, toasted garlic, verde-mint sauce

### GREENBELT \$9.99

Marinated tofu, red quinoa, sweet potato, 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** **\$2.00**

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

**CHICKEN BAO** **\$2.00**

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** **\$2.50**

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

**GRINGO TACOS** **\$2.50**

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

**TREE HUGGER** **NF** **\$2.75**

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

**AHI POKE CUP** **\$3.50**

Ahi, butter lettuce, wasabi soy, edamame, jalapeño, avocado, red onion, cucumber salad, tobiko

**MANGO SALMON CUP** **\$3.75**

Spicy salmon, butter lettuce, cucumber, diced jalapeño, cilantro, mango, toasted garlic and tobiko



**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** **\$5.99**

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

**SLAMMIN' SALMON ROLL** **\$5.99**

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

**NAKED ROLL** **NF** **\$6.99**

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

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

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



# Beverages

**Fresh Coconut Water**



**Straight from the Nut!**  
**\$4.99**

**Coke Products**  
**\$1.99**

**Smart Water**  
**\$2.99**

**Monster Energy Drinks**  
**\$2.75**

**Local Snake River INFUSED TEAS** **\$1.99**  
**Mango Green Tea**  
**Fresh Brewed Ice Tea**

**Bottled, Can & Draft Beer**  
**White Claw Hard Seltzers**

# NAKED FINS

BOWLS • ROLLS • TACOS

1120 S. BROADWAY  
BOISE, ID 83706



FRESH SUSTAINABLE NAKED

208-900-3467