

RESTAURANT

# SUSHI DOMO

Family Owned

541-343-0935



## MENU

We are located in the  
Delta Oaks Shopping Mall.

1020 Green Acres Rd. #10  
EUGENE, OR 97408

**541-343-0935**  
[www.SushiDomoEugene.com](http://www.SushiDomoEugene.com)

## Lunch Special Soup & Noodle



**Veggie Yaki Soba.....6.50**

**Tofu yaki soba W/ miso soup.....6.95**

**Chicken Yakisoba w/miso soup.....7.25**

*(Fresh Japanese noodle saute'ed in house teriyaki sauce.)*



**Vegetable Udon.....7.25**

**Tofu Udon.....7.25**

**Tempura Udon.....7.95**

**Chicken Udon.....7.95**



**Nabeyaki Udon.....10.95**

*Thick noodle soup w/ chicken, shrimp, shitake mushroom, egg and vegetable.*

**Vegetable Nabeyaki Udon.....10.50**

*(Thick noodle soup w/ tofu & assorted vegetable)*



**Spicy Beef Soup w/Rice(육개장) 10.25**

*(Spicy hot beef soup w/ scallion & egg drop)*



**Sukiyaki .....11.50**

*USDA choice rib eye sliced and vegetables, tofu, cooked in our sukiyaki sauce at your table w/ a small stove.*



**Bowl** (served w/ miso soup)

**T. Chicken Bowl.....6.50**

*Char broiled Teriyaki chicken & sautee'd veggie on rice.*

**Korean B.B.Q Beef Bowl.....8.95**

*B.B.Q.beef & saute'ed veggies on the rice.*

**Korean BBQ Kalbi Bowl.....9.25**

*Thin sliced short rib marinated in sweet soy sauce and char broiled.*

**B.B.Q Unagi Bowl.....8.95**

*B.B.Q fresh water eel & sauteed veggies served over rice.*

**Tempura Bowl.....8.95**

*Shrimp tempura & veggie tempura served over rice.*

**Oyako Don.....7.95**

*Pan-fried Chicken & veggie in egg served over rice.*

**Chicken Katsu Don .....8.95**

*Deep-fried Chicken & Veggie in egg served over rice.*

**Ton Katsu Don.....8.95**

*Deep-fried pork cutlet & veggie in egg served over rice.*

**Hot& Spicy Bowl**

**Spicy Chicken Bowl.....7.95**

*Grilled spicy chicken & sautee'd veggies on rice.*



**Spicy Pork Bowl.....7.95**

*Grilled Spicy pork & sautee'd veggies.*

## Lunch Special

### Lunch Box (Bento)

Including soup, green salad, California roll(2pc), shrimp and vegetable tempura, gyoza and fruit.



**Tofu .....9.50**

**Teriyaki Chicken.....9.50**

**Chicken Kat Su.....9.75**

**Ton Kat Su.....9.50**

**Fish Kat Su w/wasabi tartar sauce.....10.25**

**Spicy Pork.....9.95**

**Spicy Chicken.....9.95**

**Korean BBQ Kalbi (갈비).....10.75**

**Seafood Tempura.....10.50**

**Korean Barbeque Beef (불고기).....10.50**

**Teriyaki Salmon.....10.95**

**Hibach Shrimp.....10.95**

**Teriyaki Scallop.....10.95**

**Sashimi (4pc).....10.50**

### Sushi Lunch Special

Served w/ Miso soup



**1. 8pc Avocado Roll + 6pc Cucumber Roll ..6.95**

**2. 8pc California Roll + 8pc California Roll 7.95**

**3. 8pc California Roll + 8pc Salmon Roll.....8.95**

**4. 8pc California Roll + 8pc Spicy Tuna.....8.95**

**5. 8pc California Roll + 8pc Philadelphia.....8.95**

**6. 8pc California Roll + 8pc Eel, Avo Roll.....9.75**

**A. 8pc California Roll + 6pc Cooked Sushi11.50**

**B. 8pc California Roll + 6pc Sushi.....11.50**

**C. 6pc Spicy Tuna Roll + 6pc sushi..... 11.95**

**D. 8pc Philadelphia Roll + 6pc Sushi.....11.95**

**E. 6pc Sushi + 6pc Sushi..... 16.25**

**F. 6pc Sushi+6pc Sashimi+ kappa maki....19.95**

\*6 pc Sushi (Tuna, Salmon, white fish, crab, Shrimp, Eel)

\*6 pc Sashimi (Tuna, Salmon, White Fish)

# Dinner

## Dinner Entrees



Korean B.B.Q Kalbi

Served w/ sautee'd veggies on sizzling, steamed rice, miso soup, salad & ginger sauce or sesame soy sauce.

**Tofu Teriyaki w/ green bean.....11.95**

**Chicken Teriyaki w/ green bean.....12.95**

Charbroiled chicken w/ our teriyaki sauce.

**Teriyaki Steak w/ Mushroom.....17.75**

Grilled strip loin w/ homemade teriyaki sauce.

**N.Y. Strip Loin w/ Mushroom.....17.75**

Grilled strip loin w/ special seasoning.

**Korean B.B.Q. Beef w/mushroom.....16.25**

Thinly sliced rib eye marinated w/ Korean barbeque Sauce.

**B.B.Q kalbi (갈비).....17.95**

Thin sliced short rib marinated sweet soy sauce and char broiled.

**Hibach Shrimp & Green Bean.....15.50**

Cooked perfection w/ just right touch of seasoning out the flavor of delicate shrimp

**Hibach Salmon w/ Asparagus.....16.25**

Salmon prepared w/ Sesame soy sauce.

**Salmon Teriyaki w/ Asparagus.....16.50**

Salmon prepared w/ tasty teriyaki sauce.

**Teriyaki Scallop w/ Green Bean.....16.95**

Sea scallops & Green beans seasoned w/ teriyaki sauce

**Unagi-kabaYaki w/Green bean.....16.25**

B.B.Q.Eel w/ saute'ed vegetable.



**Sukiyaki.....14.95**

USDA choice rib eye sliced and Veggie, tofu, cooked in our sukiyaki sauce at your table w/ a small stove.



Spicy pork

## Hot & Spicy

Served w/ saute'ed veggies, steamed rice, miso soup & salad.

**Spicy Chicken.....13.95**

Grilled chicken w/ our gochu-jang sauce on sizzling plate.

**Spicy Pork.....14.75**

Grilled pork w/our spicy gochu-jang sauce on sizzling plate. .

## Tempura Dinner

(Served w/ miso soup, steamed rice and salad)

**Vegetable Tempura (7pc).....11.75**

Vegetables dipped in our light batter and fried.

**Shrimp Tempura (5pc).....13.25**

**Seafood Tempura (6pc).....13.25**

(Shrimp, Oyster, Calamari and Veggie)

## Katsu (Japanese style cutlet / homemade katsu sauce)

Served w/ roll 2pc, rice, miso soup & salad & sunomono

**Ton Kat Su (Pork Cutlet).....11.95**

**Chicken Kat Su.....11.95**

**Fish kat su w/wasabi tartar sauce14.25**



## Soup & Noodle

**Vegetable Udon.....7.95**

Thick noodle soup W/ Vegetables

**Tempura Udon.....8.95**

Thick noodle soup W/ Shrimp & Veggie Tempura

**Nabeyaki Udon.....12.25**

Thick noodle soup W/ chicken, Shrimp Tempura, shitake mushroom & egg

**Vegetable Nabeyaki Udon.....11.75**

Thick noodle soup w/ tofu, shitake mushroom & assorted vegetables

**Zaru Soba.....11.95**

Cold buckwheat noodles to be dipped in soy wasabi sauce accompanied by shrimp & veggie Tempura (Seasonal)

**Spicy Beef Soup W/ Rice (육개장).....10.25**

(Spicy hot beef soup w/ scallion & egg drop)

## Yaki Soba

Fresh Japanese noodles sautéed in a homemade sauce served w/ roll 2pc, miso soup & salad.

**Vegetable.....9.75**

**Tofu yaki soba.....10.50**

**Chicken.....10.25**

**Seafood.....12.75**



## Dinner special

Served w/ miso soup, salad, dipping sauce

**Teriyaki Chicken, Gyoza, Tempura.....14.95**

**Korean B.B.Q. Beef, Gyoza, Tempura...18.75**

**Teriyaki Beef, Gyoza, Tempura.....18.95**

**N.Y. Strip Loin, Gyoza, Tempura.....19.25**

**Salmon Teriyaki, Gyoza, Tempura.....17.95**

**Hibach Shrimp, Gyoza, Tempura.....17.25**

## Kids Menu

**Chicken Teriyaki.....6.50**

**Beef Teriyaki.....7.95**

**Chicken yakisoba.....6.50**



Green Tea Ice Cream



## Specialty Salad

**Cucumber Sunomono...4.50**

( pickled cucumber )

**Seaweed Salad.....4.75**

*A taste of the sea and it's vegetarian*

**Combo Sunomono.....5.95**

*Pickled Cucumber, Seaweed salad and Sebazuke*

**Calamari Salad.....5.95**

*Seasoned B.B.Q. calamari W/ vegetable*

**Shrimp Sunomono.....7.95**

**B.B.Q. Eel Sunomono...8.95**

**Octopus Sunomono.....8.95**

**Shrimp and Tako Sunomono.....8.95**

**Spicy Salmon Skin Salad.....7.95**

*Grilled salmon skin & springs w/ Spicy garlic ponzu sauce.*

**Hawaiian ppoki.....14.75**

*Fresh tuna, greens, herb, seaweed and daikon w/ Spicy ponzu.( Hawaiian style)*

**Yakitori salad.....8.75**

*Charbroiled chicken skewers on fresh spring mix w/ginger dressing.*

## Tataki( Seared) w/ Salad



**Salmon w/yuzu ponzu dressing...12.75**

**Tuna w/ yuzu ponzu dressing.....13.25**

**Bonito w/ spicy aioli.....13.25**

**Albacore w/ miso dressing.....12.75**

## Carpaccio w/ Salad

*Thin slices w/virgin olive oil & balsamic sauce.*

**Seared Albacore .....12.75**

**Salmon(Sake).....12.75**

**Red Snapper (Tai).....12.50**

**Tuna (Maguro).....13.25**

**Super White Tuna.....12.95**

**Smoked Salmon.....12.95**

**Toro (Patty tuna).....M.P**



## Sashimi Appetizers (6pc)



**Salmon (Sake).....11.00**

**Tuna (maguro).....11.25**

**Yellow tail (Hamachi) 12.50**

**Seared bonito(katsuo tataki ).....12.50**

**Sea bass (Suzuki).....11.25**

**Red Snapper (Tai).....10.75**

**Mackerel (Saba).....10.75**

**Giant clam (Mirugai).....M.P**

**Octopus (Tako).....11.75**

**Fatty Tuna (Toro).....M.P**

**Seared Albacore (Shiro Maguro Tataki).....11.20**

## Cold Appetizers



**Ankimo(monkfish liver) w/Ponzu Sauce  
.....16.25**

**Fresh Oyster(4pc) w/ Two Sauces8.50**

*Oyster on half shell w/ spicy herb salsa& Korean chirash sauce.*



**Edamame.....5.75**

*Steamed soybean*

**Shichimi Edamame.....5.75**

*Edamade w/ 7 kind of seasoning*



**Kim-chi Tofu .....7.95**

*Stir fried Kim-chi w/pork & steamed tofu*



## Hot Appetizers

**Tempura & Deep fry**

**Veggie (6pc).....6.75**

**Shrimp (5pc).....8.95**

**Seafood Combo (6pc) (Seafood& Veggie).....8.95**



**Soft Shell Crab.....8.75**

*Maryland blue crab deep-fried served w/Garlic aioli unagi sauce.*



**Sea Urchin Tempuras...12.95**

*Fresh sea urchin roe is wrapped in shiso and nori and served w/shichimi, Ponzu.*

**Deep Fried Calamari.....7.75**

*Japanese style deep fried calamari.*

**Spicy creamy calamari.....7.95**

*Deep fried calamari marinated spicy creamy sauce.*

**Spicy Creamy Shrimp Tempura...9.75**

**Shrimp Egg Roll (2pc).....5.75**

*Crispy and crunch on the outside w/ hidden delights (served w/ our special sauce)*

**Korokke Japanese style croquette**

.....5.95



Korokke



**Age-Dash Tofu.....5.95**

*Crunchy tofu in special broth.*

**Teriyaki Tofu.....5.95**

*Deep fried tofu covered w/ teriyaki glaze.*

**Pork Asparagus Roll.....7.95**

*Our favorite Appetizer of all time, featuring a combination of Lemon aioli, unagi sauce & parmesan cheese powder.*



**Grill**

**Yakitori.....6.50**

*Charbroiled chicken skewers with teriyaki sauce.*

**Spicy Yakitori.....6.75**

*Chicken yakitori w/ Spicy teriyaki sauce.*

**Ukaba.....8.95**

*B.B.Q unagi w/ veggie Served in hot Iron.*



**Saute' / Steam**



**Gyoza (pork or veggie) (6pc).5.75**

*Japanese style dumpling (pan fried)*

**Shumai.....5.95**

*Steamed shrimp dumplings.*

**Saute'ed Asparagus & Garlic w/miso sauce...6.50**

*Parched garlic, asparagus and mushrooms w/ butter soy sauce. Garnished w/bonito flake.*



**Bake**

**Green Lip Mussels (4pc) 5.50**

*Baked w/ spicy creamy sauce & garnished w/smelt roe & green onion.*

**Baked Oyster (3pc).....7.75**

**Stuffed Mushroom.....6.75**

*Fresh mushroom filled w/ flavorful seafood stuffing & garnished w/ smelt roe, green onion & unagi sauce.*

**Dynamite.....8.75**

*Mixed Seafood, avocado, shitake mushroom & Creamy spicy sauce baked w/ smelt roe, green onion & unagi sauce.*

**Side dish**



**Miso Soup.....2.25**

**Bowl of Rice.....2.50**

**House salad...2.95**

**Kim-chi 2.95**



Kim-chi



Ika and Uni



Bunraku Junmai Sake



Korea B.B.Q. Kalbi



Salmon Carpaccio

# SUSHI

## *Bana Nigiri (Torched Nigiri Sushi)*

- Albacore** w/scallion, ponzu, special sauce ....**4.50**
- Yellow Tail** w/scallion, spicy ponzu sauce .....**5.00**
- Bonito** w/scallion, spicy ponzu sauce .....**5.00**
- Scallop (Hotategai)** w/ lemon.....**5.25**
- Tuna (Maguro)** w/spicy scallion, ponzu sauce   **4.75**
- Salmon (Sake)** w/ spicy garlic ponzu & aioli   **4.75**
- Squid (ika)** w/masago, miso aioli &ponzu sauce   **5.00**

## *Deviations*

Served in pairs like nigiri with a combination of flavor.  
Domo specialty.

- Ebi and Tide.....6.75**

Prawn and salmon

- Ika and Uni.....7.50**

Ika, uni, black-tobiko and creamy& ponzu sauce.

- Tiger Eye.....7.75**

Salmon, scallop and tobiko

- Angel.....8.95**

Snow crab, white tuna, mango, cucumber, kaiware, gobo, mango, ponzu sauce.

- Ice Flower .....8.00**

Ika , cucumber, tuna, salmon, kaiware, masago, ponzu sauce.

- Domo Jewel.....9.75**

Ama ebi, tobiko and quail egg

- Sunrise.....8.95**

Maguro,Tobiko and quail egg.

- Scallop Mania.....8.75**

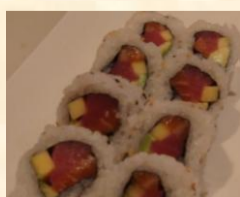
Super white tuna, scallop, seaweed salad and tobiko

## *Roll Sushi*

- 1. California (8pc).....4.50**

Crab, cucumber, avocado

- 2. California with masago(8pc) 5.75**



- 3. Negi Hama (8pc).....6.95**

Yellow tail with scallion and sesame oil.

- 4. Hawaiian (8pc).....7.25**

Tuna, salmon, avocado & mango



- 5. Salmon Roll (8pc).....6.00**

Fresh salmon, avocado, cucumber

- 6.Philadelphia(8pc).....6.00**

Smoked salmon, cream cheese, avocado.



- 7. Herb (8pc).....8.00**

Yellowtail, garlic, green onion, gobo, kaiware, ponzu sauce.

- 8. Negi Saba (8pc).....5.25**

Mackerel w/ green onion, avocado, ponzu sauce.

- 9. Negi Sake (8pc).....6.50**

Salmon w/ green onion, avocado, ponzu sauce.

- 10. Salmon Skin (8pc).....5.95**

Salmon skin, green onion, kaiware, gobo cover special sauce.



- 11. Spicy Tuna (6pc).....5.75**

- 12. Spicy Salmon (6pc).....5.50**

Salmon, cucumber w/ spicy sauce.

- 13. Creamy Scallop (6pc)...6.25**

Creamy scallop, cucumber, kaiware.

- 14 . Albacore (6pc) .....6.25**

Seasoned albacore w/ kaiware, cucumber.

- 15. Tekka (Tuna roll) (6pc).....5.00**



## *Special Rolls*

- 16. Rainbow (8pc).....10.50**

California roll with 4kinds of fish.

- 17. White Tree (8pc).....10.50**

California roll covered w/ white fish, spicy ponzu,tobiko.

- 18. Crunchy Spicy (8pc).....8.95**

California roll w/ spicy tuna, masago, green onion & crunchy.



- 19. Hot Night Roll(8pc).....10.00**

Shrimp tempura roll & crunchy spicy tuna spread spicy aioli w/ unagi sauce.

- 20. In & out Salmon (8pc)....10.75**

Spicy salmon, crab meat, avocado topped w/salmon, avocado and tobiko.



- 21. In & out Tuna (8pc).....11.75**

Spicy tuna, crab meat, avocado topped w/ tuna, avocado and tobiko.

- 22. Mexico City (8pc).....9.00**

Spicy crab meat, cucumber & topped w/avocado, spicy sauce.



- 23. Shrimp Killer (8pc)...11.95**

Shrimp tempura , mango, cooked shrimp, avocado, mango, mango ponzu& unagi sauce.



24. Tiger (8pc).....8.25

California roll covered w/ shrimp, avocado.

25. San Francisco (8pc).....5.95

Shrimp, avocado, cucumber



26. Manhattan (8pc).....10.25

Salmon baked on California w/special sauce and Garnish scallion ,masago.

27. Snow Corn Roll (8pc).....10.25

White fish baked on California cheese aioli and unagi sauce.

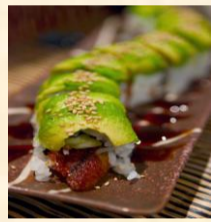
28. Red Bull (8pc).....12.25

Shrimp tempura, unagi, avocado and Garnish; smelt roe, special sauce.



29. Dragon (8pc).....11.95

California with unagi, masago with special sauce.



30. Caterpillar (8pc).....9.75

Eel roll with avocado on the outside.

31. Delta (8pc).....7.50

Unagi, cashews, avocado & unagi sauce.

32. Pink Lady (6pc).....8.75

Soy bean paper, salmon, tuna, white fish, masago.

33. Spider (6pc).....9.25

Deep fried soft shell crab, cucumber, gobo, crab meat, kaiware, masago & unagi sauce.



34. Titanic (8pc).....12.95

Shrimp Tempura, tuna, salmon, crab, avocado, asparagus and spicy aioli, ponzu sauce.

### Tempura & Deep fried Rolls



35. Crunchy California (8pc) 6.50

Deep fried California roll w/ unagi sauce.

36. Crunchy Philadelphia(8pc) 7.75

Deep fried Philadelphia, garnished pickled jalapeno w/ miso aioli & unagi sauce.

37. Vegas (8pc).....8.50

Salmon, cream cheese, avocado w/creamy unagi sauce.

38. Downtown (6pc).....7.95

Tuna, salmon, white fish, avocado, broccoli & Deep fried.



39. Spicy Tuna Tempura(6pc) 6.75

Tuna, cucumber, kaiware w/ special sauce.



40. Shrimp Tempura (6pc) 8.25

Shrimp tempura, avocado, cucumber, kaiware.

41. Crunchy Scallop Roll (6pc).....7.95

Scallop tempura, avocado cucumber, kaiware and crunchy bits.

42. Salmon Tempura Roll (6pc).....6.75

Salmon, cucumber, avocado w/ unagi sauce.

43. Sea side (6pc).....6.50

Deep fried Oyster, cucumber & kaiware w/ unagi sauce.

44. Calamari Tempura Roll (6pc).....7.50

Deep fried calamari, cucumber, radish flower, avocado.



45. Heart Attack (8pc) 7.95

spicy tuna, jalapeno, cream cheese & sauce.



46. Crazy Roll (8pc).....9.50

Unagi, crab meat, asparagus, avocado w/coconut & special sauce.



### Baked Topping Roll

47. Dynamite Roll (6pc) 10.75

Deep fried spicy tuna & mixed dynamite sauce, topped w/ masago, miso aioli and unagi sauce.

48. Eugene Roll (8pc).....11.75

Deep fried california w/ cream cheese & baked salmon & special sauce.

49. Hot cracker (8pc).....11.25

Spicy tuna, cucumber, kani, avocado inside, baked-creamy scallop, bacon topped & hot, special sauce.

50. Lobster (8pc).....11.25

Spicy tuna, cucumber, crabmeat, avocado, baked lobster & stuffed lobster top.

51. Volcano (8pc).....9.75

Baked spicy tuna on california roll w/ garnished masago, green onion, hot sauce, unagi sauce.



52. S.B.C #1 (8pc).....9.75

Scallops baked on California w/ creamy unagi sauce.

53. S.B.C #2 (8pc).....9.75

Shrimp baked on California w/ creamy unagi sauce.

### Vegetarian Rolls

54. Avocado (8pc).....4.00

Avocado and Cucumber



55. Arbor Maki (6pc).....5.25

Avocado, cashews, broccoli and cucumber w/ garlic aioli sauce.

56. Asparagus (8pc).....5.00

Asparagus, avocado and cashews.

57. Crop Burning (8pc).....4.50

Avocado, cucumber, shitaki, cilantro and spicy sauce.

58. Veggie Tempura Roll (6pc)...6.95

Veggie tempura ,cream cheese, avocado, cucumber.



59. The Guido Tempura (8pc)....7.25

Deep fried The Guido w/ pickled jalapeno.

60. The Guido (8pc).....5.50

Avocado, cream cheese, garlic, basil and cashews.

61. Dessert Maki (8pc).....5.00

Avocado, cashews, mandarin orange, coconut & kampyo.

62. Emerald City (8pc).....5.00

Avocado, shiitaki, gobo, radish sprouts & black goma w/sweet tosaju sauce.

63. Futo Maki (6pc).....5.25

Tamago, gobo, kampyo, cucumber and pickle radish.

64. Gobo Maki (8pc).....4.50

Pickled burdock root, cucumber and avocado.

65. Iron Man (6pc).....5.00

Smoked tofu, radish sprouts, cucumber, and green onion.

66. Magic Maki (8pc).....5.25

Avocado, shiitaki, cashew, scallion, gobo.

67. Sinko Roll (6pc) (Pickled radish).....3.95

68. Sweet & Sour Roll (6pc).....5.50

Cucumber, kampyo, smoked tofu, sour plum sauce.

69. Vern Maki (8pc).....4.75

Cucumber, cilantro, shiitaki, chili pepper & spicy sauce.

70 kappa Maki (6pc)(cucumber roll).....3.75

### Sushi Combo Plate

(Served w/ Miso soup)

71. Sushi 101.....15.25

Assorted nigiri (6pc) and California (8pc)



72. Maki Combo.....14.95

California roll(8pc),spicy tuna(6pc), salmon skin. (8pc)

73. 🥕🥬Veggie Combo.....12.95

Kappa (6pc) vegetable roll (6pc) futo maki. (6pc)

74. Sushi Combo.....23.25

Nigiri (5pc), kappa (6pc), rainbow (8pc)

75. Nigiri Combo (12pc).....23.25

Sushi chef's choice of assorted nigiri (12pc)

76. Sushi and Sashimi.....23.25

Sashimi (6pc), Nigiri (6pc), California roll. (8pc)

77. Sashimi Domo.....23.25

Sushi chef's choice of sashimi. (15pc)

78. Sashimi Domo Arigato.....45.25

Sushi chef's choice of sashimi.(30pc)

### Boat

Served w/ miso soup



79. Domo Boat.....33.50

Sashimi (9pc), Nigiri (10pc), California (8pc)

80. Domo Family Boat.....64.25

Sashimi (12pc), sushi (10pc), California roll (8pc), spicy tuna (6pc) crunchy California (8pc), veggie roll(8pc), shrimp tempura (4pc), Salmon skin roll(8pc), chicken katsu, fruit.

81. Sogun Boat.....100.00

Nigiri (20),Sashimi(28pc),rainbow(8pc), spicytuna(6pc), Spider roll(6pc) , Lobster roll( 8pc), Fruit.

### Sushi Bowl (Chirash)

(served w/ miso soup)

82. Japanese Chirash.....15.75

Assorted artistic sashimi slices over sushi rice



83. Tekka Don.....17.75

Raw sliced tuna over sushi rice

84. Sake & Ikura don.....17.75

Raw sliced samon & salmon roe sushi rice.

85. Korean Chirash.....15.50

Chopped fresh fish over rice w/ Home - made spicy sauce.



Hamachi sashimi





### Ozeki Sake (house sake)

- Junmai

This well balanced traditional sake is full bodied with a light melon flavor. Served warm or cold it compliments sushi, sashimi, grilled meals, vegetables and tempura.

Small.....\$ 4.50 Large..... \$ 7.50



### Ozeki Fancy Dry -- Junmai

This airy sake is light, dry and delicate on the palate with a refreshing fruitiness – a great match for salad, tofu and other light fare.

180ml Bottle.....\$ 6.95



### Ozeki Reishu - Junmai

This refreshing sake is brewed specifically to be enjoyed cold. Its pleasant combination of full body flavor and a smooth finish make it an ideal match for the sushi, grilled fish and salad.

300ml bottle.....\$ 20.00



### Ozeki Yamadanishiki –

-Junmai

Made from the famous Yamadanishiki rice, this lush, charming sake boasts light fruit and floral flavors with a hint of rice and a dry finish- full and round in the mouth, it is excellent with richly flavored dishes and fried foods.

300ml Bottle .....\$ 14.95



### Namburyu -Junmai

A rich, silky, smooth sake with a subtle dried fruit flavor – slightly dry and very well balanced- a nice match with grilled meats, vegetables and shellfish.

720ml bottle.....\$ 61.95



### G- Joy- Junmai

Offering ripe melon flavors with hints of pear in your mouth

375ml Bottle.....\$ 20.00



### Bunraku Nihonjin No Wasuremono Junmai

Earthy flavors with a dry finish create this very unique sake. For sushi, grilled fish and salad.

300ml Bottle.....\$ 19.95



### Hakutsuru Excellent - Junmai

It has been brewed with a 250-year-old traditional technique. Matches almost any dishes

720 ml Bottle.....\$ 20.00 Glass.....\$ 5.50



### Ozeki Ginjo Premier Junmai Ginjo

Renowned for its fruity fragrance, this carefully crafted sake is brewed from highly refined rice to create a pure sake with a rich, complex flavor and strikingly smooth finish. It complements anything from lighter fare to full flavored dishes.

375ml Bottle.....\$ 11.95



### Yumeakari – Junmai Ginjo

This delicious, refreshing sake boasts bright tropical fruit aromas. It's smooth, well balanced flavor is accompanied by an edge of sweetness that makes it difficult to resist- lovely with rich, slightly acidic foods.

720 ml Bottle.....\$ 48.00 Glass.....\$ 12.75



### Momokawa Organic

- Junmai Ginjo

(Fully organic) Lush fruit and spice aromas layer their way to big fruit flavors packed in a complex finish.

375 ml Bottle..... \$ 12.00



### Momokawa Diamond-Junmai Ginjo

Off-dry with melon. And tropical fruit flavors and mineral notes.

750ml Bottle.....\$26.00 Glass.....\$ 7.00



### Momokawa Silver –Junmai Ginjo

Aromatic, Crisp and dry, mineral and steel notes with hints of green - apple and pear. The crisp, brine mineral flavors make silver an exquisite match for oyster and fish.

750ml Bottle.....\$ 26.00 glass.....\$ 7.00



### Hakutsuru Superior -Junmai Ginjo

This flowery fragrant Sake with silky, well- balanced smoothness can be enjoyed chilled or at room temperature. Match dishes with a slightly salty taste or a slightly soy taste. Saute'd vegetable, baby clams, Japanese pickles, sashimi, yakitori.

300ml Bottle.....\$ 10.00



### Mu - Junmai Daiginjo

A harmonious balance of sweetness and acidity backed by rich flavors of ripe and fragrant fresh fruit- a marvelous complement of full flavored dishes.

300 ml bottle.....\$ 28.95



### Koikawa – Junmai Daiginjo

This exquisite sake is brewed from the very finest, highly- polished rice, yielding Winner of Gold medals in the Monde Selection 8 consecutive years. One of the finest cold sakes

720 ml Bottle.....\$ 63.95



### Gekkeikan Horin – Junmai Daiginjo

Sake is slowly fermented at low temperatures to give it a refreshing fruit like aroma and mild flavor.

300ml Bottle.....\$ 20.00



### Hakusukuru Sho-Una- Junmai Daiginjo

The finished sake is graceful with fruity aromas and velvety smoothness. It is one of the sakes of which the brewery is most proud.

300ml Bottle.....\$ 18.00



### Ozeki Osakaya Chobe –Daiginjo

Produced from highly polished rice, this refined sake exhibits a delicate, fruity aroma. It is round, full & silky on the palate, with an abundance of ripe fruit flavors – best with light, flavorful dishes.

300 ml Bottle ..... \$ 22.00



### Ozeki Karatamba- Honjozo

Brilliantly clear and refined but also possessing real depth, the distinctive crisp edge packs real power.

300ml Bottle.....\$ 22.00



### Kira - Honjozo

A creamy, rich fragrance of yogurt accompanies the light, nutty flavor of this vibrant, very dry, yet approachable sake an ideal companion for a wide variety of foods.

720 Bottle..... \$ 32.00



### Otouta - Namasake

A smooth, velvety sake that is un-pasteurized to produce a mild, peaceful flavor reminiscent of rose petals. This easy going sake is best with lighter cuisine.

720Bottle..... \$ 46.00



### Momokawa Pearl sake –Nigori

This old style, roughly filtered sake is an amazing experience. Pearl offers notes of vanilla and pineapple with banana, coconut, and anise rounding out a creamy body. Pearl balances spicy dishes.

750 ml Bottle..... \$ 26.00 Glass.....\$ 7.00



### Hakutsuru Sayuri - Nigori Sake

SAYURI means "a little lily" A good match not only with Japanese food like Yakitori, Sukiyaki, sushi and spicy dishes. Enjoy chilled. Shake well before drinking.

300 ml Bottle.....\$ 10.00



### Momokawa Organic- Nigori Sake

Rich and silky layers of coconut and cream with big burst of fresh pineapple and a hint of banana

375ml Bottle.....\$12.00



### Hakutsuru Plum Wine

Hakutsuru Plum Wine has been brewed with highly developed fermentation skills and technique. It is characterized by its semi-sweet, sour taste and well-matured aroma from plum fruit.

750ml Bottle.....\$ 25.00 Glass.....\$ 6.50



### Poochi-Poochi –Sparkling Sake

The fine citrus flavors coupled with subtle sweetness make Poochi Poochi an unforgettable experience. Enjoy the delicate bubbles of this sparkling sake as an aperitif or with lighter fare.

330ml Bottle.....\$ 44.95



### Green Tea - Jumai - Sparkling sake

A blend of Asian greens teas with notes of lemongrass and wildflower honey; green tea is well known for its anti-oxidant qualities.

187ml Bottle..... \$ 7.00



### Ginger mango- Junmai- Spakling sake

Ginger a refreshing and clean flavor has been prized as a natural herb for centuries. mango: fleshy, sensual fruit flavor., native to southeast Asia.

187ml Bottle.....\$ 7.00



### Yuzu - Jumai -Sparkling Sake

Lemony citrus aroma w/ a hint of mandarin orange peel and mint

187ml Bottle.....\$ 7.00



### Asian pear - Junmai -Sparkling sake

Ripe, sunset fruit with subtle spicy aromatics: Asian pear originated in Japan.

187ml Bottle..... \$ 7.00



### Chamisul -Soju

Soju is an ancient form of clear alcohol distilled from rice and The other grains (21% alcohol), Match spicy food, sushi, sashimi.

375 ml Bottle..... \$ 14.95

### Sake Sampler (2oz of each).....\$ 12.50

Junmai Ginjo (momokawa silver), Junmai Ginjo (Diamond), Nigori (pearl)

### Domo cocktail

#### Samurai (385ml).....\$ 15.50

Soju and Mango liqueur

#### Tsunami (385ml).....\$15.50

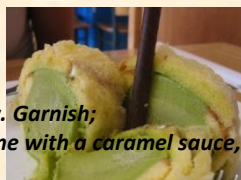
Soju and Lemon liqueur



### Dessert

#### Tempura Ice cream.....\$ 5.95

Ice cream wrapped in pound cake is fried lightly. Garnish; Whipping cream, French cookies and fruit, Come with a caramel sauce, coconut sauce or chocolate sauce.



**Green Tea Vanilla Mango**

#### Banana mango Tempura & Ice Cream

.....\$5.95

Banana & mango wrapped in Gyoza skin is fried lightly and served w/ vanilla ice cream. Garnish: whipping cream, fruit and French cookies. Come with a caramel sauce, coconut or chocolate sauce.

**Green Tea Vanilla Mango**



### Beer

Budweiser		Small.....\$ 3.00
Bed Light		Small.....\$ 3.00
Sapporo	Large..... \$ 6.50	Small.....\$ 3.50
Kirin	Large.....\$ 6.50	Small.....\$ 3.50
Asahi	Large.....\$ 6.50	Small.....\$ 3.50
HeFeweizen		Small.....\$ 3.50
Corona		Small.....\$ 3.50
Fat Tire		Small.....\$ 3.50
Mirror Pond Pale Ale		Small.....\$ 3.50

### Non Alcoholic

Coke.....	\$ 2.15
Sprite.....	\$ 2.15
Dr. Pibb.....	\$ 2.15
Nestea Iced Tea.....	\$ 2.15
Lemonade.....	\$ 2.15
Strawberry Lemonade.....	\$ 2.75
Cherry Lemonade.....	\$ 2.75
Pineade.....	\$ 2.75
Appleade.....	\$ 2.75
Thomas Kemper Root Beer.....	\$ 2.50

(Free refills except on Tomas Kemper Root Beer)

### Well Young Healthy Tea

Green Tea.....	\$ 2.25
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Drinking green tea lowers total cholesterol levels, as well as improving the ratio of good (HDL) cholesterol to bad (LDL) cholesterol. Green tea is reputed to be helpful: cancer, rheumatoid arthritis, high cholesterol levels, cardiovascular disease infection, and impaired immune function.

#### Citron Tea (Honey Lemon).....\$ 3.00

A citron makes a capillary strong and accelerates circulation of the blood to protect from palsy and relief neuralgia. It contains carotene and vitamin C which protect against cancer. Drinking hot citron tea is effective to heal your body. Now everyone can enjoy the sweet and smooth of a quality shangrila citron tea.

#### Honey Ginger Tea.....\$ 3.00

It is good for headaches, enhancing appetite, and immunity. It has a whole some effect on the circulatory system as it makes the platelets less sticky and is of great benefit in case of circulatory disorders. As a mood enhancer, ginger's cineole content may help contribute to stress relief. It is a great mouth freshener and ginger tea has vastly refreshing properties.

### Dessert

#### Ice Cream .....\$ 4.25

Ice cream with French cookies and fruit

#### Green Tea

#### Vanilla

#### Mango



#### Mochi Ice Cream (2pc)\$ 3.95

Ice cream filling in rice cake Garnished cherry.

#### Green Tea

#### Chocolate

#### Mango

#### Strawberry



## **Sake Basics**

*Sake, the national drink of Japan, has been brewed continuously for at least 2,000 years. Once reserved for the elite of Japanese society, it is now enjoyed by all.*

*Today sake is produced throughout Japan, but the art of sake brewing was born in the western region known as "Nada," where Miyamizu spring water is filtered through the rock strata of the Rokko Mountains. This water, combined with the area's superb rice, is what makes Nada's sakes so special.*

*Quality sake is produced from highly polished rice. All rice contains fat, proteins and starch. Polishing the rice removes the fat and proteins leaving the starchy core. Quality sakes are made from rice kernels that have had at least 25% of their surface removed.*

## **Serving Sake**

*Premium sakes should always be served chilled or at room temperature. Everyday sakes may be served warm, but never hot. Warm sake, served slightly higher than body temperature, tastes wonderful on a cold evening. Wine glasses can bring out the delicate aromas of a fine sake, while small ceramic cups are good for warm sake.*

## **Types of Sake**

**Junmai-** Junmai sakes are made from rice that has been polished at least 25% .  
*There can be no addition of grain alcohol.*

**Ginjo-** Sakes classified as Ginjo must be made from rice that has been polished at least 40%. Ginjo sakes are usually brewed longer and at lower temperatures than other sakes in order to maximize the flavor of the rice. Ginjo sakes can range from dry to slightly sweet, with a distinct melon and banana flavor.

**Daiginjo-** These sakes are made from rice that has been polished at least 50%. Most quality producers exceed that and polish at least 65%. The flavors are usually sweet and concentrated.

**Honjozo-** Honjozo sakes also have at least 25% of the rice removed by polishing, but also have a small amount of grain alcohol added. A Honjozo sake may also be of Ginjo or Daiginjo quality.

**Nigori-** Rice particles remaining in this unfiltered sake give it a milky appearance. Most are slightly sweet.

# MENU

We are located in the  
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