

APPETIZERS

FROM THE SUSHI BAR

Sushi Appetizer 9
One California Roll and three pieces of sushi (chef's choice)

Sashimi Appetizer 9
Slices of fresh catch of the day (chef's choice)

Sunomono 7
Octopus, seaweed salad with cucumber in ponzu sauce

Kani Su 7
Shrimp, crab, and cucumber in ponzu sauce

Naruto Maki 9
Crab sticks and avocado rolled in paper-thin cucumber wrap

Iidako 7
Marinated whole baby octopus (cooked)

Yellowtail App 9
Fresh yellowtail seared (rare) in hot sesame oil, topped with ponzu and our orange/pineapple salsa

Ika Sansai & Seaweed Salad 8
Cooked squid marinated in sesame oil sauce...served cold with seaweed salad

Spicy Fish 7
Diced fresh fish and cucumber in spicy sauce, scallions and smelt roe

Spicy Octopus 8
Diced octopus and cucumber in spicy sauce, scallions and smelt roe

Sesame Tuna 8
Diced fresh tuna and cucumber in our sesame oil flavored tangy sauce

Salmon Tataki 9
Slices of fresh seared salmon served with daikon and ponzu sauce

Tuna Tataki 9
Slices of fresh seared tuna served with daikon and ponzu sauce

Uzukuri 8
Thin slices of red snapper served with daikon and ponzu sauce

Tiger's Eye 8
Baked rings of fresh squid stuffed with salmon and asparagus

FROM THE KITCHEN

Dynamite 7
Mixed seafood, Japanese kewpie mayo, mushroom and onion

Lobster/Shrimp Dynamite 14
Diced lobster and jumbo tiger shrimp, Japanese kewpie mayo, mushroom and onion

Edamame 4.25/ Large 8
Steaming hot soybeans, lightly salted

Hamachi Kama 9
Lightly-salted, grilled yellowtail collarbone

Chicken Harumaki 6
Spring rolls stuffed with chicken and cheddar cheese

Ika Sugata Yaki 7
Whole squid grilled with fresh ginger and ponzu sauce

Ebi Shumai 6
Shrimp dumplings served with mustard sauce (steamed or fried)

Ebi Teri 7
Shrimp sauteed with mushrooms, carrots and snow peas

Ebi Gyoza 6
Seasoned shrimp dumpling wrapped in thin pastry, served with dipping sauce (steamed or fried)

Shrimp Tempura Appetizer 7
Shrimp and vegetables

Beef Negimaki 7
Broiled rolls of beef and scallion

Beef Tataki 8
Thin slices of extra rare beef served with ginger ponzu sauce

Pork Shumai 6
Dumplings filled with ground pork, served with hot mustard (steamed or fried)

Pork Gyoza 6
Seasoned pork wrapped in thin pastry, served with a dipping sauce (steamed or fried)

Yaki-Tori 7
Grilled chicken and scallions on skewers topped with teriyaki sauce

Mussels Dynamite 8
Cooked mussels topped with seafood dynamite

VEGETARIAN FAN CLUB

Veggie Harumaki 6
Japanese style spring rolls
stuffed with vegetables

Veggie Tempura Appetizer 6
Assortment of fresh cut vegetable tempura

Agetofu 6
Fried tofu served with dipping sauce

Hiya Yakko 5
A generous slice of tofu served cold, topped with ginger
and scallions

Yutofu 6
Tofu and vegetables in a steaming
house soup broth

Edamame 4.25/Large 8
Steaming hot soybeans, lightly salted

Big Count Basie Veggie Roll 9
Sweet potato and zucchini tempura, avocado,
and sesame seeds

The Blues Brothers 9
Onion rings, sweet potato tempura, cucumber,
avocado, tempura flakes, sesame seeds

Crunchy Roll 8
Tempura flakes, kampyo, cucumber, avocado,
and sesame seeds

Sushi Veggie Appetizer 8
Veggie roll, three pieces of veggie sushi

Tsukemono 6
An assortment of pickled Japanese vegetables

SALADS

Served with house ginger dressing or our
wasabi vinegarette

House Salad 5.00 (2.00 with any entree)
Assortment of fresh green garden vegetables

Oriental Chicken 7
House salad topped with tender pan seared chicken strips

Grilled tuna salad 12
With grilled fresh tuna

Seafood 8
A house salad topped with shrimp and crab

Seaweed Salad 4.5
Pickled seaweed in sesame oil and rice vinegar
VEGETARIAN

RICE

White or Brown Rice 2

Sushi Rice 2

Fried Rice 6

SOUPS

Miso 3
Seaweed, tofu and scallions in a delicate soybean broth
VEGETARIAN

Fish 6
Japanese-style soup with mixed vegetables

Vegetable 5
House broth soup with chunky vegetable
VEGETARIAN

Chicken 5
Japanese-style chicken and vegetable soup

Clam 5.5
Little-neck clams in miso broth

A gratuity of 20% will automatically
be added to your check for a party of six guests or more.

SIDES

DINNER ENTREES

Entrees come with steamed rice and
miso soup... add house salad, 2.00

TERIYAKI

*Seafood or meat sauteed in our
signature teriyaki sauce*

Seafood Teriyaki 25
Lobster, shrimp, and scallops

Shrimp Teriyaki 17
Juicy shrimp sauteed with mushrooms

Lobster Teriyaki 25
Two lobster tails sauteed with vegetables

Scallop Teriyaki 16
Chef's choice scallops sauteed with mushrooms

Salmon Teriyaki 15
Fresh salmon sauteed in a teriyaki sauce

Chicken Teriyaki 12
Boneless and skinless chicken breast

Steak Teriyaki 16
New York Strip steak cooked to order

TEMPURA

*Seafood or chicken lightly batter-dipped, deep
fried to a crispy golden brown, served with
house tempura sauce*

Vegetable 10
An assortment of fresh garden vegetables
VEGETARIAN

Chicken 13
Skinless chicken breast slices with fresh vegetables

Shrimp 15
Jumbo shrimp with fresh vegetables

Seafood 17
Shrimp, scallop, crab, and fish with mixed fresh vegetables

DONBURIMONO

Large bowl of rice topped with special donburi

Una-don 15
Smoked eel with eel sauce over rice

Katsu-don 13
Pork katsu with egg and onion in a special
katsudon sauce

Ten-don 14
Shrimp and vegetable tempura with egg and onion served
with a special ten-don sauce

Oyako-don 12
Chicken with egg and onion in a donburi sauce

ITAMEMONO JAPANESE STIR-FRY

Shrimp 15
Stir-fried shrimp and vegetables

Scallops 16
Stir-fried scallops and vegetables

Lobster 24
Stir-fried lobster and vegetables

Chicken 12
Stir-fried chicken and vegetables

Pork 13
Stir-fried pork and vegetables

Beef 14
Stir-fried beef and vegetables

Veggie 9
Stir-fried fresh garden vegetables
VEGETARIAN

DINNER ENTREES

Entrees come with steamed rice and
miso soup... add house salad, 2.00

NOODLE ENTREES

Japanese noodles

- Yakisoba
-sauteed noodles with veggies VEGETARIAN 9
-chicken and mixed veggies 12
-beef or pork with mixed veggies 13
-shrimp and mixed veggies 14

- Soba 8
Soba noodles in a
simmering broth VEGETARIAN

- Tempura Soba 13
Soba in a hot broth topped with
shrimp tempura

- Zaru Soba 8
Cold noodles with a special dipping sauce
VEGETARIAN

- Ten-zaru 14
Zaru soba with shrimp and
vegetable tempura

- Nabeyaki Udon 14
White wheat noodles in a broth topped with shrimp tempura

KATSU

Breaded and fried to perfection
served with a tangy dipping sauce

- Shrimp 15
Featuring colossal shrimp

- Fish 15
All white-meat fish fillet

- Chicken 12
Boneless, tender chicken breast

- Pork 14
Juicy pork cutlets

SPECIAL DINNER ENTREES

- Grilled Tuna Steak 18
Served with our tuna steak and ponzu sauce

- Seafood Teppanyaki 27
Lobster, shrimp, scallops, and mixed vegetables with
garlic sauce

- Grilled Salmon 15
Served with ponzu sauce

- Steamed Lobster Tails 25
Two steamed lobster tails served with drawn butter

- Spicy Chicken 12
Sauteed chicken breast in a spicy sauce

- Grilled Steak 17
New York Strip steak cooked to order and served
with our special steak sauce

- Wafu Chicken 11
Grilled chicken breast with ponzu sauce and daikon
oroshi

- Yaki-niku 13
Seasoned beef slices with onions in spicy
sauce

- Shoga-Yaki 13
Tender pork loin slices sauteed with a touch of
ginger

DINNER COMBOS

DINNER COMBINATION ENTREES

Served with rice and miso soup... add house salad for 2.00

Sushi, Sashimi, and Shrimp Tempura 18
California roll, three pieces sushi, three pieces of sashimi, and shrimp tempura

Sushi, Sashimi, and Chicken Teriyaki 17
California roll, three pieces sushi, three pieces sashimi, and chicken teriyaki

Sushi, Sashimi, and Steak Teriyaki 18
California roll, three pieces sushi, three pieces sashimi, and steak teriyaki

Shrimp Tempura & Chicken Teriyaki 16

Shrimp Tempura & Lobster Teriyaki 26

Shrimp Tempura & Steak Teriyaki 19

Steak & Chicken Teriyaki 16

Steak & Shrimp Teriyaki 17

SUSHI COMBINATION

Served with miso soup... add house salad, 2.00

Sushi Moriawase 16
California roll and 7 pieces of sushi (Chef's choice)

Sushi Combo for Two 31
California roll, bagel roll, and 14 pieces of sushi

Vegetarian Combo 13
Crunchy roll and seven pieces of vegetable sushi (Chef's choice) VEGETARIAN

Veggie Hosomaki Combo 15
Crunchy roll, veggie roll, and avocado roll. VEGETARIAN

SUSHI & SASHIMI COMBINATION ENTREES

Served with miso soup... add house salad for 2.00

Miles Davis Going Solo (for one) 23
One California roll, five pieces of sushi, five pieces of sashimi, and spicy fish

Louis & Ella's Unforgettable Duet (for two) 45
One California roll, one bagel roll, 10 pieces of sushi, 10 pieces of sashimi, and spicy fish

Ellington's Jam Session (for three) 68
One California roll, one bagel roll, one futomaki, 15 pieces of sushi, 15 pieces of sashimi, and spicy fish

Ole Blue Eyes' Mistresses (for four) 90
One California roll, one bagel roll, one futomaki, one toro crunch, 20 pieces of sushi, 20 pieces of sashimi, and spicy fish

SASHIMI (Chef's choice)

Fresh sashimi grade fish decorated with daikon, served with sushi rice, miso soup... add house salad, 2.00

Sashimi Moriawase 22
An assortment of the day's fresh fish beautifully arranged

Uzukuri 14
Slices of fresh izumidai (red snapper) served with daikon radish in ponzu sauce

Chirashi 16
A delectable array of sashimi carefully arranged on a bed of sushi rice

Salmon Heaven 20
Fresh cut salmon sashimi

Tuna Heaven 23
Fresh cut tuna sashimi



Please join us for our

BOGO Special

Sunday–Thursday (all day)

Friday lunch

Friday and Saturday nights after 10PM

WINES

WHITE

House Chardonnay or Pinot Grigio 7

Hess Monterey Chardonnay (California) 8/32
Medium bodied, layered with tropical fruit and a citrus finish

Steele Cuvee Chardonnay (California) 9/36
Excellent depth of flavor, wonderful acidity and complex aromas

Steele Pinot Blanc (California) 9/36
The most common descriptor we hear is simply "yummy"

Von Kesselstatt Riesling (Germany) 8/32
Very lively & appealing balance of sweetness, acidity, and a dry finish

Pacific Rim Gewurztraminer (WA/OR) 8/32
Slight residual sugar of 1.7% with flavors of lychee, melon and tangerine.

Oroya (Spain) 8/32
Delicate and Crisp, blended specifically to compliment sushi

Santi Apostoli Pinot Grigio (Italy) 8/32
From Venetia, round texture, mineral & citrus lingering on the palate

St Clair Sauvignon Blanc (California) 8/32
Light & refreshing with loads of grapefruit and a touch of lime for zing

Hot Sake 6 / Large 8

Sho Chiku Bai Nigori 10 /Crème Sake 13
Unfiltered, creamy, silky and sweet

Sakè2me (Ginger Mango or Asian Pear) 8
Junmai sake. Lightly sparkling with a refreshing and clean flavor profile.

Tozai "Living Jewel" 15
Premium sake. White grape, anise, and a hint of sweet rice.

Mizbasha Ginjo 10
Delicately sweet, floral aromas with a clean finish

Kimoto Jun-Mai 15
Kurosawa sake. Rich, deep, and well-balanced.

RED

House Cabernet or Merlot 7

7 Deadly Zin (California) 9/36
A vibrant, sweet bouquet of raspberry jam, molasses and cinnamon.

Liberty School Cabernet (California) 8/32
Deep berry flavors enhanced by elegant tannins & a rich, full finish

Infinitus Tempranillo (Spain) 8/32
Has lactic tones with red fruits notes. Its acidity is well balanced with alcohol and makes it pleasant and very Spanish.

Lurton Pinot Noir "Les Salices" (France) 8/32
Smooth, very approachable, pleasant plum and cranberry flavors

Red Tree Pinot Noir (California) 8/32
Red cherry and strawberry fruit flavors complete the package

Four Sisters Shiraz (Australia) 8/32
Packed with spice and fragrant dark berry fruits with a floral undertone

Tintara Grenache (South Australia) 8/32
Hints of Dark cherry, anise, cinnamon and allspice aromas

Budini Malbec (Argentina) 8/32
Perfumed with aromas of ripe black cherries and some sweet oak.

DESSERT

Fu-Ki Plum Wine (Japan) 7.5/30
It's made with grape spirits and other natural flavors.

SAKE

Horin 23
Premium filtered sake, refreshing fruit aroma and mild flavor

Zipang 15
Naturally bubbly, sweet and refreshingly light

Yaegaki Nigori 13
Unfiltered. One of the creamier type.

Flavored Hot Sake 10
Hot sake topped with your choice of Raspberry, Melon, Sour Apple, Peach, Black Currant, Banana, Butterscotch, or Watermelon

MARTINIS

Etta James 8
Premium tequila, Cointreau, fresh lime, topped with a salted rim.
A margarita so good you don't even need ice!

Lychee Martini 8.5
Stoli Vodka, Riesling, Pinot Grigio, lychee and lychee juice

Sinatra 8
Stoli Vanil, lime and pineapple juice. Tastes like key lime pie!

Red Delicious Apple 8.5
Apple Pucker, Crown Royal, and cranberry juice.
Sweeter than any other apple martini!

Caramel Apple 8
Stoli vodka, Apple Pucker and butterscotch schnapps.

Dirtiest Martini 8.5
A classic martini straight from the jazz era!
Your choice of Absolut or Tangueray with plenty of olive juice.

Chocolat 8.5
Stoli Vanil, Godiva liqueur and Bailey's.
Sweet and sensual...

Memphis 8.5
Stoli vodka, peach schnapps, Chambord and pineapple juice.

Little Red Corvette 8.5
Stoli Strasberi topped with premium champagne and cranberry juice

Lena Horne 7.5
Absolut vodka and your choice of Apple or Watermelon Pucker!

Ginger Rogers 8.5
Canton Ginger liqueur, Stoli and fresh squeezed lemon juice

Diana Krall 8.5
Absolut Citron, Sprite, grapefruit juice and cranberry juice

Blue Vinyl 8.5
Stoli Vodka, and HynotiQ

French Martini 8.5
Stoli Vanil, Chambord, pineapple juice,
topped with premium champagne

BEER

Domestic 3.5
Budweiser, Bud Light, Duck Rabbit Milk Stout, Michelob Ultra,
Miller Lite, Samurai Ale, Flying Dog Pale Ale

Imported 4.5
Asahi, Kirin Light, Corona, Amstel Light, Newcastle,
Stella Artois, Tiger, Heineken, Guinness (5.5)

Draft 5
Yuengling, Kirin Ichiban, Blue Moon, Sweet Josie, Shotgun Betty,
Sam Adams Seasonal

22oz. Sapporo, Kirin Ichiban and Fat Tire 7

Sparkling Water 5

BOTTOMLESS BEVERAGES

Soft Drinks & Tea 3: Coke, Diet Coke, Dr Pepper, Mello
Yello, Sprite, Coffee, Iced Tea, Green Tea- per guest

OUR SPECIALTY DRINKS

Mojito 8
A crisp and refreshing drink from our neighbor to the south, Cuba.
Bacardi rum, fresh mint, lime, soda, and plenty of rocks.

Lychee Mojito 9
Made with crushed lychee and lychee juice

Midori Margarita 8
Classic margarita with Midori, ooooh!

The Big Band Margarita 9
A margarita of the highest order!
Top shelf...tequila, Cointreau topped with Grand Marnier.

The Rat Pack 9
Classic Long Island Iced Tea...one liquor for each of the Fab Five!

Pear Mojito 8.5
With Bacardi Limon, crushed pears, fresh lime juice, mint

Pineapple and Jalapeno 9
Your choice of a mojito or a margarita made with fresh roasted
pineapple and Jajapeno

Two 2 Mango 9
Mojito or margarita made with fresh mango

DRINKS & DESSERTS

DESSERTS

(All desserts come with hot coffee, please let your server know)

Ice Cream Tempura 5
Batter-dipped and fried ice cream

Green Tea Ice Cream Tempura 6
Made from the world's finest green tea

Banana Tempura Ice Cream 7
Tempura-style fried banana served with vanilla ice cream

Green Tea Ice Cream 3.5
Made from the world's finest green tea

Vanilla ice-cream 3

Cheese cake 5

Sushi Blues Merchandise:
T-shirts 14 / Caps 18