

SOUP AND RICE

Miso Soup (Tofu & Wakame Seaweed)		3.5
Nameko Miso Soup (Tofu & Nameko Mushroom)		5
Shiitake Mushroom Miso Soup		5
Clam Miso Soup (Asari)		6
Black Mussels Miso Soup		6
Steamed Rice	GOHAN	3.5
Teriyaki Sauce Rice		4
Steamed Brown Rice	GENMAI	4

SALADS

Edamame - Steamed Soybeans		5
Tofu Salad - Fresh Tofu Served Cold & Fresh Ginger		5
Seaweed Salad - Wakame Seaweed & Sesame Oil		6
Asparagus Salad - Daikon radish & Asparagus (with Ginger House Dressing)		6
Dinner Salad - Mixed Greens with Ginger House Dressing		6
Sunomono - Choice of Shrimp or Octopus with Sliced Cucumber & Rice Vinegar		7
Soba Salad - Buckwheat Noodles & Slices Nori, Green Onion, Soba Sauce		8
Poki Salad - Mixed Greens Topped with Tobiko, Sweed, & Slices Tuna with Spicy Hawaiian Sauce		16

SASHIMI

Sliced Fish Served with Japanese Garnishes		
Gourmet Choice Oyster (3 pcs)	SUKAKI	7
Oyster Shooter (Oyster, Sake Wine, Quail Egg & Tobiko)		7
Mackerel (5 pieces)	SABA	13
Octopus (5 pieces)	TAKO	13
Albacore (5 pieces)	SHIROMAGURO	14
Salmon (5 pieces)	SAKE	14
Tuna (5 pieces)	MAGURO	15
Yellow Tail (5 pieces)	HAMACHI	15
Halibut (8 pieces)	HIRAME	17
Combination Sashimi (15 pcs) (Tuna, Halibut, Salmon, Yellow Tail & Albacore or Tako)	MORIAWASE	27

SOMETHING COOKED

Grilled Shiitake Mushroom		6
An-Kimo Pate - Steamed Monk Fish Live	Small	8
	Large	15
Black Mussels Steeped in Sake and Steamed		12
Unagi Kabayaki (Grilled Eel with Teriyaki Sauce)		15
Hamachi Kama Yaki (Grilled Yellowtail Collar)		16
Fried Prawn	3pcs	8
	5pcs	12

NIGIRI SUSHI A LA CARTE

	Price As a Pair	
Egg (Seasoned & Cooked)	TAMAGO	4
Squid	IKA	4
Prawn (Cooked)	EBI	5
Octopus	TAKO	5
Mackerel (Marinated)	SABA	5.5
Flying Fish Roe	TOBIKO	5.5
Eel (Grilled)	UNAGI	5.5
Albacore Tuna	SHIROMAGURO	6
Salmon		6
Oyster	KAKI	6
Halibut	HIRAME	6
Salmon Roe	IKURA	6
Surf Clam	HOKKI	6
Jack Mackerel	Aji	7
Bonito Tuna	Kats	7
Scallop	HOTATE	7
Yellowtail	HAMACHI	7
Crab	KANI	7
Tuna	MAGURO	7
Conger Eel (Grilled)	ANAGO	8
Sea Urchin	UNI	9
Raw Prawn	AMAEBI	9
Long Neck Clam	MIRUGAI	12
Fatty Tuna	TORO	17

VEGETARIAN SUSHI

Fried Tofu Pouch	INARI	4
Eggplant (with Garlic Glaze)	NASU	4
Asparagus	ASUPARA	4
Seasoned Seaweeds	WAKAME	5
Shiitake Mushroom	SHIITAKE	5
Grilled Tofu	DENGAKU	5
Avocado		5

SUSHI GOURMET COMBINATION

Served with your choice of Soup or Salad

UNAJU DON (Grilled Eel Served over Rice)		18
SUSHI PLATTER (5pcs Nigiri and California Roll)		19
TEKKA DON (Tuna Sashimi over Sushi Rice)		21
CHIRASHI SUSHI (Sashimi & Vegetable over Sushi Rice)		25

MAKI SUSHI ROLLS (with fish)

Salmon Roll (Marinated or Smoked)		6
Kyoto Roll (Marinated Mackerel)		6
Salmon Skin Roll (Grilled)		6
Una Kyu Roll (Grilled Eel & Cucumber)		7
New York Roll (Cooked Prawn & Avocado)		7
Tuna Roll		7
Yellow Tail Roll		7
Alaskan Roll (Salmon & Tobiko)		7
Rock'n' Roll (Grilled Eel, Avocado & Cucumber)		8
Scallop Roll (Tobiko & Spicy Sauce)		8
Spicy Tuna Roll (Tuna w/Spicy Sauce & Cucumber)		8
Fried Prawn Roll		8
California Roll (Cooked Crab & Avocado)		8.5
Strawberry Village Roll (Tuna & Avocado)		8.5
Philadelphia Roll (Smoked Salmon, Cream Cheese & Cucumber)		8.5
Spicy Cod Roe Roll		9
Thick Roll (Mix Vegetables & Cooked Egg)		9
Caterpillar Roll Inside: Grilled Eel & Cucumber Outside: slices of Avocado		15
Go 49er Roll Inside: Avocado, Shiso Leaf, Tobiko Outside: Salmon with Slices of Lemon		15
Rainbow Roll Inside: Crab & Avocado Outside: Tuna, Whitefish, Prawn, Salmon, Yellowtail		16
Crunch Dragon Roll inside: Breaded Fried Prawn Outside: slices Avocado & Grilled Eel, Tobiko		16

VEGETARIAN ROLLS

Ginger Roll	GARI MAKI	4
Cucumber Roll	KAPPA MAKI	4
Kanpyo Roll (Cooked Dried Gourd)		5
Plum Paste & Cucumber Roll	UMEMA	5
Pickles Roll	OSHINKOMAI	5
Shitake Mushroom Roll		5
Sweet Carrot Roll		6
Asparagus Roll		6
Avocado Roll		6
Eggplant Roll	NASU MAKI	6
Grilled Tofu Roll (Tofu & Avocado)		6
Vegetarian Thick Roll (Mix Vegetable)		9

EXTRA ADDITIONAL CHARGE

Quail Egg	UZURA	2
Ginger	GARI	2
Tobiko Outside (Flying Fish Roe)		2.5

BEVERAGES

Soft Drinks (Coke, 7up, mineral water)			2.5
Iced Green Tea			3.5
Japanese Beer	Sapporo	Small	5.5
		Large	7.5
	Asahi	Small	5.5
	Hot Sake	Small	5.5
		Large	7.5

GOURMET CHOICE WINE

Chardonnay & Cabernet Sauvignon	6
(Robert Mondavi Wood Bridge)	
Japanese Plum Wine	5
Corkage Charge	15

DESSERT

Green Tea Ice Cream	5
Special Japanese Tea (Maccha)	6

Visa, Master Card Welcome
\$10.00 minimum per person
NO Personal Checks

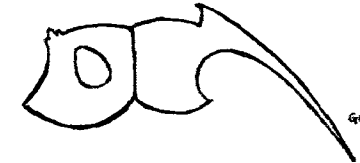
PREMIUM SAKE LIST

	(Masu Cup)	(Bottle)
Nigori	6	30
Kikumasamune	7	45
Ohkagura	7	45
Hakutaka	7	45
Yamada Nishiki	7	45
Onikoroshi	7	45
Karatanba	7	45
Kuro Sawa	8	60
Eisen	8	60
Suigei	8	60
Hatsu Hana	8	60
Kaishu	8	60
Kokushi Muso	8	60
Otoko Yama	9	75
Suishin	9	75
Bisho nen	9	75
Namahage	9	75
Kira	9	75
Nihon Jo	9	75
Kimoto	10	85
Hakkaisan	13	120
Kubota	15	140
Hakushika-Sennenjy	15	

SUSHI GOURMET

Healthy Japanese Cuisine

壽司 剛味



Tai of Tai

This is the "signature" cartilage from the collar of the tai or Japanese sea bream. Many consider the tai as the finest of fish and feature it for New Year and other special celebrations.

Usu-cha is a substantial broth of **Maccha**, a premium ground tea, brewed by a master hand to display its noblest qualities. The "Queen of Camellias" is extolled for "relieving fatigue, delighting the soul, strengthening the will, and repairing eyesight". Enjoy it as a finale to a repast of sushi. Thank you.

Dear Our Valued Customers....

Welcome to Sushi Gourmet. We are happy you enjoy our specialty - which is sushi. We'd like you to know, that we make each order by request, so we can offer you the freshest and most delicious Japanese cuisine for your enjoyment and nourishment.

Therefore, we usually need **twenty minutes**, and sometimes a little more time is necessary.

We appreciate your understanding and patience. Enjoy your meal knowing it was prepared especially and only for you with great care.

Thank you, Chef Endo and Crew at Sushi Groumet