

SUSHINOBO

SPECIAL APPETIZERS

Please ask your
server about our
daily specials!

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| AGEDASHI TOFU — Fried Tofu, served with Sushinobo Tempura Sauce | 4 |
| BABY OCTOPUS — Marinated and Cooked in Sushinobo Teriyaki Sauce | 7 |
| BAKED BLACK COD FISH — Marinated in Sushinobo Saikyo Miso, then Baked to Perfection | 16 |
| CHICKEN YAKITORI SKEWER — Marinated with Yakitori Sauce | 2 |
| DYNAMITE HOT PLATE — Your Choice of Fresh Salmon or Green Mussels, Sushinobo Hot Sauce & Baked | 12 |
| EDAMAME — Steamed Soybeans | 4 |
| FRIED CALAMARI — Crispy Calamari, served with Sweet Chili Sauce | 12 |
| FRIED OYSTERS — Fried West Coast Oysters, coated with Panko Bread Crumbs | 12 |
| JALAPEÑO SURPRISE — Stuffed with Spicy Tuna, Fried, Glazed with Eel Sauce and served with Basil Sauce | 9 |
| LAMB CHOPS — Grilled served with 3 pieces of Fried Pumpkin | 17 |
| MAGIC MUSHROOM — Stuffed Mushroom with Shrimp and Scallop, fried & topped with Eel Sauce, served with Hot Sauce | 25 |
| SEAWEED SALAD | 5 |
| SMOKED SALMON OR YELLOW TAIL KAMA (JAW) — Your Choice of either Broiled Smoked Salmon Jaw or Yellow Tail Jaw, served with Ponzu sauce | 16 |
| SOFT SHELL CRAB — Fried Soft Shell Crab, With Sushinobo Ponzu Sauce, and a side of Crab Meat, Masago, and Japanese Mayonnaise | 12 |
| *SPICY TUNA TARTAR — Spicy Tuna and Quail Egg, served on Lightly-toasted Bread | 15 |
| SQUID SALAD — Squid Marinated in Sushinobo Sesame Vinaigrette | 7 |
| SUSHINOBO BURRITO — Shrimp, Crab, Cucumber, Green Onion, wrapped in our soft rice paper wrap, infused with our miso based sauce | 4 |
| SUSHINOBO SUSHI MARTINI — Seared Tuna, Fried Calamari, Cucumber, and Seaweed, with our Special Sauce, served in a Martini Glass | 12 |

SUNOMONO APPETIZERS

Your Choice of Seafood, served with Seaweed & Cucumber, over our Vinegar Reduction

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| CRAB SUNOMONO | 8 |
| OCTOPUS SUNOMONO | 14 |
| *SEAFOOD SUNOMONO — Served with Crab, Eel, Fresh Salmon, Shrimp, Octopus, Cucumber, and Seaweed | 14 |

KUSHI-AGE APPETIZERS

Lightly-fried Skewers, coated with Panko Bread Crumbs

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| KUSHI-AGE SAMPLER — Your Choice of 5 Pieces of Fish, Vegetables, or Meat (Please Make Your Selection from the List Below) | 12 |
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**BEEF, CHICKEN, CRAB, EEL, FRESH SALMON, MUSHROOM, ONION, PEPPER, PORK, SCALLOP,
SHIITAKE MUSHROOM, SHRIMP, SWEET POTATO**

TEMPURA APPETIZERS

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| SHRIMP AND VEGETABLE — 3 pieces of Tempura Shrimp and Vegetables, served with Tempura Sauce | 10 |
| VEGETABLE TEMPURA — Fresh Eggplant, Mushroom, Onion, Pumpkin, Shitake Mushroom, Snap Beans & Zucchini With Tempura Sauce | 8 |
| INDIVIDUAL VEGETABLE TEMPURA — (Fresh Eggplant Only, Zucchini Only, Sweet Potato Only, Pumpkin Only) | 8 |

***THESE ITEMS SERVED RAW OR UNDERCOOKED.**

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SUSHINOBO SPECIAL SUSHI ROLLS

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| ABSOLUTE ROLL — Grilled Smoked Salmon, Avocado, Cream Cheese, Cucumber, rolled in Green Onion & Sushinobo Spicy Sauce | 13 |
| B-52 ROLL — Yellow Tail, Jalapeño, Avocado, Cream Cheese, rolled and Lightly-fried, topped with Sushinobo Eel Sauce | 14 |
| BIG EEL ROLL — Double Eel, Avocado, Cucumber, Masago, topped with Sushinobo Eel Sauce | 16 |
| CALIFORNIA ROLL — Crab, Avocado, Cucumber | 10 |
| *CRUNCH ROLL — Fried Shrimp, Avocado, Cucumber, Japanese Mayonnaise, Masago, topped with Fresh Salmon & Eel Sauce | 15 |
| DANCING BEEF ROLL — Lightly-fried Beef, with Panko Bread Crumbs, Avocado, Cucumber, & Japanese Mayonnaise, topped with Masago | 15 |
| DRAGON ROLL — Crab, Avocado, Cucumber, topped with Eel and Sushinobo Eel Sauce | 15 |
| *DYNAMITE ROLL — Salmon, Yellowtail, Spicy Tuna mixed with Avocado, Japanese Mayo, & Sushinobo Spicy Sauce | 13 |
| EEL ROLL — Eel and Cucumber, served with Sushinobo Eel Sauce | 13 |
| EIGHTH LEG ROLL — Octopus, Seaweed Salad, Avocado, Cucumber, rolled with Seaweed on the outside | 12 |
| EXTRA SUPER CRUNCH ROLL — Tempura Batter, Sushinobo Spicy Sauce, topped with Shrimp, Jalapeño Slices & Sriracha Hot Chili Sauce | 15 |
| *FRESH SALMON ROLL — Fresh Salmon, Avocado, Cucumber | 12 |
| FRIED VEGETABLE ROLL — Fried Kabocha, Onion, and Zucchini, with Japanese Mayonnaise, Masago, & rolled with Seaweed on the outside | 10 |
| *HAMBURGER ROLL — Crab, Eel, Fried Shrimp, Shrimp, Tamago, Avocado, Cucumber, Masago | 21 |
| *HATCHING EGG ROLL — Tamago, Cucumber, Avocado, Eel, Kampyo, Masago, rolled with Seaweed on the outside | 12 |
| *HAWAIIAN ROLL — Crab, Tuna, Escolar, Avocado, Cucumber, topped with Masago, Black, Green, & Red Flying Fish Eggs | 17 |
| HOT DOG ROLL — Crab, Shrimp, Smoked Salmon, White Fish, Yellow Tail, and Cream Cheese-Lightly fried topped with Crab Meat, Japanese Mayonnaise, and Masago, served with Sushinobo Eel Sauce | 15 |
| HOT TAIL ROLL — Cooked Yellow Tail, Avocado, Cream Cheese, Cucumber, Green Onion, & rolled in Sushinobo Spicy Sauce, topped with Eel Sauce | 12 |
| JALAPEÑO ROLL — Jalapeño stuffed with Spicy Tuna, Avocado, Masago, and Japanese Mayonnaise, topped with Sushinobo Eel Sauce | 14 |
| JAPANESE MEATLOAF ROLL — Crab Meat mixed with Japanese Mayonnaise, Avocado, Masago, topped with Eel & Eel Sauce | 15 |
| KING COBRA - Fried Shrimp, Avocado, Japanese Mayonnaise, topped with Eel, Jalapeño Slices, & Sriracha Hot Chili Sauce | 15 |

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SUSHINOBO SPECIAL SUSHI ROLLS

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| *LETTUCE SUSHI WRAP — 5 Romaine Lettuce Wraps, Each with Crab Meat, Fried Squid, Spicy Tuna, Shrimp, & Tuna, with Japanese Mayonnaise, Rice, Sesame Seed | 15 |
| *MERMAID ROLL — Fried Shrimp, Avocado, Cucumber, Masago, topped with Fresh Salmon, Shrimp, Tuna, White Fish & Yellow Tail | 16 |
| MEXICAN ROLL — Fried Shrimp, Avocado, Japanese Mayonnaise, Masago | 12 |
| MONSTER ROLL — Fried Lobster, Avocado, Japanese Mayonnaise, Masago, topped with Sushinobo Eel Sauce | 19 |
| *NORWAY ROLL — Fresh Salmon, Avocado, Cucumber, Green Onion, Japanese Mayonnaise, & served with Sushinobo Spicy Sauce | 12 |
| PHILADELPHIA Roll — Smoke Salmon, Avocado, Cream Cheese topped with Green Onion | 12 |
| *RAINBOW ROLL — Fresh Salmon, Shrimp, Tuna, White Fish, Yellow Tail, over a California Roll | 16 |
| ROLLIN' DOWN THE RIVER ROLL — Fried Shrimp, Cucumber, Avocado, Japanese Mayonnaise, topped with Black, Green, and Red Flying Fish Eggs, & Masago | 16 |
| *SAMURAI ROLL — Tuna, Yellow Tail, Avocado, Cucumber, topped with Mackerel, Fresh Ginger, Green Onion | 14 |
| SEA DRAGON ROLL — Fried Oyster, Avocado, Eel, topped with Masago and Sushinobo Eel Sauce | 14 |
| SOFT SHELL CRAB ROLL — Fried Soft Shell Crab, Avocado, Cucumber, served with Sushinobo Ponzu Sauce | 14 |
| SPECIAL CALIFORNIA ROLL — Crab, Avocado, Cucumber, Masago | 12 |
| SPICY CALAMARI ROLL — Fried Calamari, Avocado, Cucumber, Masago, Japanese Mayonnaise, rolled in Sushinobo Spicy Sauce, topped with Sushinobo Eel Sauce | 12 |
| *SPICY TUNA ROLL — Spicy Tuna and Avocado | 12 |
| SUSHI SIZZLER — Shrimp Tempura Roll, Baked with Sushinobo Special Mayonnaise Sauce, & topped with Avocado & Masago | 10 |
| TEXAS BEEF ROLL — Beef, Avocado, Cucumber, Lettuce, rolled in Sushinobo Spicy Sauce, topped with Sushinobo Eel Sauce | 14 |
| TRIPLE FRIED FISH ROLL — Coated with Panko Bread Crumbs, and Lightly-fried Salmon, Tuna, & Yellow Tail, Avocado, Cucumber, & Japanese Mayonnaise, topped with Sushinobo Eel Sauce | 12 |
| *TUNA ROLL | 10 |
| *TUNA-FORNIA ROLL — Fresh Tuna, Masago, Sushinobo Eel Sauce, over a California Roll | 15 |
| VEGETABLE ROLL — Japanese Yellow Pickled Radish, Kampyo, Lettuce, Shiitake Mushroom, Yamagobo, Avocado, & Cucumber, rolled with Seaweed on the outside | 10 |
| VOLCANO ROLL — Crab Meat, Spicy Tuna, White Fish, Yellow Tail cooked in Sushinobo Spicy Sauce, Japanese Mayonnaise over a California Roll, topped with Masago | 15 |
| *YELLOW TAIL ROLL — Yellow Tail and Green Onion | 13 |

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BEVERAGES

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| COKE | 2 |
| COKE ZERO | 2 |
| DIET COKE | 2 |
| GINGER ALE | 2 |
| GREEN TEA (HOT) | 2 |
| GREEN TEA (ICE) | 2 |
| ICE TEA | 2 |
| SODA WATER | 2 |
| SPRITE | 2 |

DESSERTS

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| COFFEE JELLO - Served with sweet cream | 4 |
| CRÈME BRULÉE — Our Homemade French Custard with a Rich Caramelized Crust | 4 |
| GREEN TEA ICE CREAM — Specially Imported from Japan | 4 |

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SUSHI & SASHIMI

DINNERS

Served with Chef's Choice of Green Salad and Soup

- *CHIRASHI** — Crab Meat, Fresh Salmon, Mackerel, Octopus, Shrimp, Spicy Tuna, Squid, Tamago, Tuna, White Fish, and Yellow Tail, served over Sushi Rice, topped with Thin Sliced Seaweed 29
- *SUSHI DINNER** — Served with Your Choice of 1 Roll: Dragon Roll, Eel Roll, Fresh Salmon Roll, Meatloaf Roll,** Mexican Roll, Special California Roll, Spicy Tuna Roll, or Tuna Roll; Accompanied by Eel, Fresh Salmon, Shrimp, Surf Clam, Tuna, White Fish, and Yellow Tail Nigiri 29
- *DELUXE SUSHI DINNER** — Served with Your Choice of 2 Rolls: Dragon Roll, Eel Roll, Fresh Salmon Roll, Meatloaf Roll, Mexican Roll, Special California Roll, Spicy Tuna Roll, or Tuna Roll; Accompanied by Eel, Fresh Salmon, Octopus, Tuna, Scallop, Shrimp, Surf Clam, White Fish, and Yellow Tail Nigiri 39
- *SUSHI AND SASHIMI DINNER** — Your Choice of 1 Roll: Dragon Roll, Eel Roll, Fresh Salmon Roll, Meatloaf Roll, Mexican Roll, Special California Roll, Spicy Tuna Roll, or Tuna Roll; Accompanied by Eel, Fresh Salmon, Octopus, Tuna, Shrimp, White Fish, & Yellow Tail Nigiri; With Fresh Salmon, Tuna, & Yellow Tail Sashimi 40
- *SASHIMI DINNER** — Chef's Choice of Fresh Salmon, Mackerel, Octopus, Surf Clam, Tuna, White Fish, & Yellow Tail 45
- *SASHIMI BOAT FOR TWO** — Served with our Finest Selection of Fish: Crab Meat, Fresh Salmon, Mackerel, Octopus, Spicy Tuna, Squid, Tuna, White Fish, & Yellow Tail 110
- *SUSHI BOAT FOR TWO** — Served with a Mexican Roll, Rainbow Roll, and Spicy Tuna Roll; With Crab Meat, Eel, Fresh Salmon, Mackerel, Octopus, Scallop, Shrimp, Spicy Tuna, Squid, Surf Clam, Tuna, White Fish, & Yellow Tail Nigiri 90
- *SASHIMI/SUSHI BOAT FOR TWO** — Served with a Mexican Roll and Rainbow Roll; Eel, Fresh Salmon Shrimp, Scallop, & Tuna Nigiri, Accompanied by our Finest Selection of: Crab Meat, Fresh Salmon, Mackerel, Octopus, Spicy Tuna, Squid, Tuna, White Fish, & Yellow Tail 100
- *ALASKAN DON** — Crab Salad, Fresh Salmon, Japanese Mayo, Masago, Sushinobo Eel Sauce, served over Rice 25
- *SPICY TUNA DON** — Spicy Tuna served over Rice 27
- *TUNA DON** — Fresh Tuna served over Rice 27
- UNA DON** — Baked Eel served over Rice, topped with Sushinobo Eel Sauce 27

SUSHINOBO ENTRÉES

Served with a Green Salad, Soup, and Steam Rice

- *8 OZ FILET MIGNON** — Our Most Tender Steak, plated with Fresh Vegetables, & served with our Ginger and Loli Sauce 30
- FRESH GRILLED SALMON** — Pan-Sautéed Salmon, served with our Vegetable Melody & Teriyaki & Seafood Sauces 30
- LOBSTER LOVER** — Grilled Lobster accompanied with our Assorted Fresh Vegetables, served with Teriyaki Sauce and Sweet-and-Sour Sauce 40
- SHRIMP AND SCALLOPS** — Pan Seared Shrimp and Scallops, served with Seasoned Vegetables, offered with Teriyaki and Special Seafood Sauces 30

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SUSHI (1 piece)

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| EEL (UNAGI) | 3 | *SALMON ROE (IKURA) | 4 |
| *EGG (TAMAGO) | 2 | *SEA URCHIN (UNI) | 7 |
| *FLUKE (HIRAME) | 3 | SHRIMP (EBI) | 2 |
| *FRESH SALMON (SAKE) | 3 | *SMELT ROE (MASAGO) | 2 |
| *FRESH SCALLOP (HOTATEGAI) | MP | *SMOKED SALMON (SAKE KUNSEI) | 3 |
| *GIANT CLAM (MIRUGAI) | MP | *SQUID (IKA) | 2 |
| INARI (TOFU) | 2 | *SURF CLAM (HOKKIGAI) | 3 |
| *MACKEREL (SABA) | 3 | *SWEET SHRIMP (AMAEBI) | 4 |
| OCTOPUS (TAKO) | 4 | *TUNA (MAGURO) | 3 |
| *QUAIL EGG (UZURA) | 1 | *TUNA BELLY (TORO) | MP |
| *RED SNAPPER (MADAI) | 4 | *YELLOW TAIL (HAMACHI) | 3 |
| | | *WHITE TUNA (ESCOLAR) | 3 |

SASHIMI

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| *COMBINATION SASHIMI — 3 pieces of: Fresh Salmon, Tuna, & Escolar | 20 |
| *FLOUNDER CARPACCIO — Served in Garlic, Olive Oil, and Sushinobo Ponzu Sauce | 18 |
| *FRESH SALMON (6 PIECES) | 14 |
| OCTOPUS (6 PIECES) | 13 |
| *SALMON CARPACCIO — Served in Garlic, Olive Oil, and Sushinobo Ponzu Sauce | 15 |
| *SEARED TUNA (6 PIECES) | 13 |
| *SMOKED SALMON (6 PIECES) | 15 |
| *TUNA (8 PIECES) | 20 |
| *TUNA CARPACCIO (8 PIECES) — Served in Garlic, Olive Oil, and Sushinobo Ponzu Sauce | 20 |
| *YELLOW TAIL (6 PIECES) | 14 |

SALAD, MISO SOUP, & RICE

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| GREEN SALAD — Mixed Green Salad, served with Japanese Ginger Dressing | 3 |
| MISO SOUP | 2 |
| WHITE RICE | 2 |

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