



**SUSHIYA**

POINT LOMA





# SMALL PLATES

## FROM LAND

### AGEDASHI TOFU 4.25

FRIED TOFU IN TEMPURA SAUCE TOPPED WITH BONITO FLAKES & GREEN ONION

### CUCUMBER KIMCHEE 4

SPICY PICKLED CUCUMBER SALAD WITH DAIKON & SEASONED JAPANESE PARSLEY

### EDAMAME 3.50

STEAMED SOY BEANS SPRINKLED WITH SALT

### GARLIC EDAMAME 4.50

SAUTEED WITH OLIVE OIL, SEASONED GARLIC & SOY SAUCE

### CHICKEN KARAAGE 4.75

KARAAGE: JAPANESE STYLE FRIED CHICKEN NUGGETS WITH SPICY AIOLI

### GYOZA 5

PAN FRIED PORK & VEGETABLE DUMPLINGS (6PCS)

### KAMIKAZE FRIES 4.25

JAPANESE SEASONED FRIES WITH SPICY AIOLI

### MISO SOUP 2.75

TRADITIONAL JAPANESE SOUP WITH TOFU, SEAWEED & GREEN ONION

### MONKEY BALLS 6.75

DEEP FRIED SHITAKE MUSHROOMS STUFFED WITH SPICY TUNA & SPICY SAUCE

### RICE 2.75

CHOICE OF WHITE RICE, BROWN RICE OR SUSHI RICE

### SHISHITO PEPPER 4.25

JAPANESE CHILE SAUTÉED WITH SOY GINGER SAUCE TOPPED WITH BONITO FLAKES

### TEMPURA 4.50

LIGHTLY BATTERED & DEEP FRIED. CHOICE OF AVOCADO, MIXED VEGETABLES, SHRIMP (4PCS) OR MIX

## FROM SEA

### CRISPY FRIED CALAMARI 4.75

PANKO BREADED CALAMARI LIGHTLY FRIED WITH SPICY AIOLI

### FRESH HALF SHELL OYSTER (3PCS) 7

HALF SHELL OYSTER WITH PONZU SAUCE, GREEN ONION & MASAGO WITH SRIRACHA (3PCS)

### GREEN MUSSELS 5.50

BROILED GREEN MUSSELS & CRAB WITH CREAMY CRAB SAUCE, EEL SAUCE WITH TOBIKO & GREEN ONION ON TOP

### HAMACHI KAMA 9

BROILED YELLOWTAIL COLLAR/CHEEKBONE

### SALMON KAMA 6.25

BROILED SALMON COLLAR/CHEEKBONE

### SPIDER TEMPURA (1PCS) 3.50

SOFT SHELL CRAB LIGHTLY BATTERED & DEEP FRIED (1PC)

### STUFFED TOMATO (2PCS) 5.50

SPICY SCALLOPS WRAPPED WITH FRESH TUNA TOPPED WITH GREEN ONION & TOBIKO (2PCS)

### VOLCANO (2PCS) 5.50

BROILED WHITE FISH, SALMON & CRAB WRAPPED IN SEAWEED TOPPED WITH A CREAMY CRAB SAUCE, GREEN ONION & RED TOBIKO

\*We use only high quality, zero trans-fat, & cholesterol free, pure rice bran oil in our fryers.



# SALADS

## HOUSE SALAD 3.50

TOSSED GREEN SALAD WITH HOUSE DRESSING

## OCTOPUS SUNOMONO 7.25

CUCUMBER SALAD WITH SLICED OCTOPUS

## POKE SALAD 7.75

SEAWEED SALAD WITH CHOICE OF ALBACORE, SALMON, YELLOWTAIL OR TUNA

## SASHIMI SALAD 13.25

TOSSED GREEN SALAD WITH ASSORTED DICED FISH IN WASABI YUZU DRESSING

## SEAWEED SALAD 6

MARINATED SEAWEED WITH PONZU DRESSING & SESAME

## SUNOMONO SALAD 5

CUCUMBER SALAD MARINATED WITH SEASONED VINEGAR  
ADD TAKO/OCTOPUS FOR \$2



# RAMEN & NOODLES



## RED TONKOTSU RAMEN 11

SPICY MISO PORK BASE SOUP

## WHITE TONKOTSU RAMEN 11

PORK BASE SOUP WITH CHOICE OF SEA SALT OR TRADITIONAL SOY SAUCE

\*Ramen comes with bamboo shoots, thin sliced green onion, soft boiled egg & roast pork

## TEMPURA UDON 10

JAPANESE THICK WHEAT FLOUR NOODLE SOUP WITH TWO SHRIMP TEMPURA

## SPICY SEAFOOD UDON SOUP 11

SPICY JAPANESE THICK WHEAT FLOUR NOODLE SOUP WITH ASSORTED SEAFOOD & VEGETABLES

## YAKISOBA 10

STIR-FRIED BUCKWHEAT NOODLES WITH VEGETABLES & CHOICE OF BEEF, CHICKEN OR VEGETARIAN





# ENTREES

## FROM LAND

All entrees served with rice, miso soup & salad. (Take out orders do not include miso soup.) Choice of brown rice add \$1

### CHICKEN TERIYAKI 10.75

GRILLED CHICKEN BREAST WITH HOUSE MADE TERIYAKI SAUCE OVER SAUTÉED BABY BOK CHOY

### BULGOGI 12.50

SHREDDED BBQ BEEF OVER GRILLED ONIONS

### CHICKEN KATSU 11.50

BREADED CHICKEN STRIP WITH KATSU SAUCE

### GINGER PORK 11.50

TENDER JUICY PORK SLICES COOKED IN A JAPANESE GINGER SWEET SAUCE OVER GRILLED ONIONS

### KALBI RIBS 13

GRILLED KOREAN STYLE MARINATED BBQ SHORT RIBS OVER GRILLED ONIONS

## FROM SEA

### MAHI MAHI 11.75

PAN SEARED MAHI MAHI COOKED IN GARLIC BUTTER SAUCE

### MISO SALMON 11.75

JAPANESE STYLE MISO MARINADE BAKED SALMON FILET

### MIX TEMPURA 11.75

SHRIMP & ASSORTED VEGETABLES LIGHTLY BATTERED & DEEP FRIED



KALBI RIBS



MISO SALMON

## COMBINATION PLATES

For every entree, pick one of the following for an additional \$2.50

### CALIFORNIA ROLL

4PCS

### GYOZA

4PCS

### SHRIMP TEMPURA

2PCS

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# SUSHI

## NIGIRI

ALBACORE **4.50**

CRAB **4**

FRESH WATER EEL **5.50**

IKURA / SALMON EGGS **4.50**

MACKEREL **4.50**

MASAGO / CAPELIN FISH EGGS **4.50**

OCTOPUS **4.50**

QUAIL EGGS **2.75**

SALMON **4.50**

SEA URCHIN **7**

SHRIMP **4.50**

SMOKED SALMON **4.50**

SPANISH MACKEREL **7.50**

SPICY SCALLOP **4.50**

SQUID **4.50**

SWEET SHRIMP **7**

TAMAGO / SWEET EGG OMELET **4**

TOBIKO / FLYING FISH EGGS **5**

TUNA **5**

TUNA TATAKI / SEARED TUNA **5.50**

YELLOWTAIL **5**

## SASHIMI

### COMBO SASHIMI (8PCS) 13.25

CREATE YOUR OWN WITH CHOICE OF TUNA, SALMON, SMOKE SALMON, OCTOPUS, YELLOWTAIL AND ALBACORE

### SALMON CARPACCIO (7PCS) 13.25

THIN CUT SALMON SASHIMI WITH UMESHISHO VINAIGRETTE TOPPED WITH BLACK TOBIKO & MICRO GREENS

### TUNA TATAKI (7PCS) 13.25

SEARED TUNA OVER DAIKON RADISH TOPPED WITH TATAKI SAUCE, SHISHITO PEPPERS, TOGARASHI CHILI POWDER & MICRO GREENS

### YELLOWTAIL TIRADITO (7PCS) 13.25

YELLOWTAIL SASHIMI MARINATED WITH SHISO PONZU VINAIGRETTE, TOPPED WITH ROASTED JALAPEÑO & MICRO GREENS

### CHEF'S CHOICE 37.50

CHEF-PREPPE SASHIMI PLATE CREATION WITH THE FRESHEST FISHES OF THE DAY

## HAND ROLLS

### CRAB 5

CRAB, AVOCADO, CUCUMBER, RADISH SPROUTS

### EEL 5.50

EEL, CUCUMBER, RADISH SPROUTS, AVOCADO, EEL SAUCE

### SALMON SKIN 5

SALMON SKIN, AVOCADO, CUCUMBER, GOBO, BONITO FLAKES ON TOP

### SHRIMP TEMPURA 5

SHRIMP TEMPURA, AVOCADO, CRAB, CUCUMBER, SHISO LEAF, RADISH SPROUTS

### SPICY SCALLOP 5

SPICY SCALLOP, CUCUMBER, RADISH SPROUTS, GOBO

### SPICY TUNA 5

SPICY TUNA, CUCUMBER, RADISH SPROUTS

### SPIDER 5.50

SOFT SHELL CRAB, CRAB, AVOCADO, CUCUMBER, RADISH SPROUTS, GOBO

### OKONOMI 5

CHOICE OF YELLOWTAIL, SALMON, SMOKED SALMON, OCTOPUS OR TUNA WITH GREEN ONIONS, CUCUMBER, SHISO LEAF AND RADISH SPROUTS

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**ALBACORE SPECIAL**



**OTOTO**



**SCALLOP DYNAMITE**



**KILLER SMOKED**



**HAWAIIAN**



**SPICY ALBACORE**



**SUNSET**



**CHUCK**

# SUSHI



## ALASKAN 8.25

(INSIDE) SALMON, CRAB, AVOCADO, CUCUMBER, SOY PAPER WRAP, PONZU SAUCE

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## ALBACORE SPECIAL 9.75

(INSIDE) SHRIMP TEMPURA, CRAB, CUCUMBER (TOP) ALBACORE, AVOCADO, GREEN ONION, MASAGO, PONZU SAUCE

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## CALIFORNIA 4

CRAB, AVOCADO, CUCUMBER

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## CATERPILLAR 9.50

(INSIDE) EEL, CUCUMBER (TOP) AVOCADO, EEL SAUCE

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## CHUCK 10.50

(INSIDE) SHRIMP TEMPURA, CRAB, CUCUMBER (TOP) SPICY TUNA, AVOCADO, TEMPURA FLAKES, EEL SAUCE, SPICY MAYO

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## CRUNCHY 8.75

(INSIDE) SHRIMP TEMPURA, CRAB, CUCUMBER, AVOCADO (TOP) TEMPURA FLAKES, EEL SAUCE

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## CRUNCHY DRAGON 10.25

(INSIDE) CRUNCHY ROLL (TOP) EEL, TEMPURA FLAKES, EEL SAUCE, AVOCADO

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## CRUNCHY SPICY TUNA 9.75

(INSIDE) CRAB, CUCUMBER, AVOCADO (TOP) SPICY TUNA, TEMPURA FLAKES, EEL SAUCE

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## CRUNCHY VEGGIE 9.75

(INSIDE) ASPARAGUS TEMPURA, SHISO LEAVES, AVOCADO, KANPYO (TOP) TEMPURA FLAKES, GREEN ONION, ROASTED SHITAKE MUSHROOM SAUCE

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## CUCUMBER 3.50

CUCUMBER, SEAWEED OUTSIDE

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## DRAGON 9.50

(INSIDE) CRAB, CUCUMBER (TOP) EEL, AVOCADO, EEL SAUCE

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## EEL 5.50

EEL, AVOCADO & CUCUMBER WITH EEL SAUCE

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## EL FUEGO 9.75

(INSIDE) SPICY TUNA, CRAB. (TOP) TUNA, AVOCADO, JALAPEÑO, FIRE SAUCE

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## HAWAIIAN 9.25

(INSIDE) SNOWCRAB, AVOCADO, CUCUMBER (TOP) SPICY TUNA, GREEN ONION, PONZU SAUCE

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## KILLER SMOKED 9.75

(INSIDE) SHRIMP, CRAB, CUCUMBER (TOP) SMOKED SALMON, AVOCADO, GREEN ONION, PONZU

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## KRAB KNOSH 6

CRAB, CUCUMBER, AVOCADO, CREAM CHEESE

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## MURICA 10.50

(INSIDE) CRAB, ASPARAGUS, BACON (TOP) CRUNCHY BACON, AIOLI, EEL SAUCE, GREEN ONION

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## OTOTO 13.25

(INSIDE) TUNA, YELLOWTAIL, SALMON, AVOCADO & CRAB WRAPPED IN CUCUMBER & SOY PAPER, SERVED WITH PONZU SAUCE & DAIKON

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## PHILADELPHIA 5.50

SALMON, CREAM CHEESE, AVOCADO, CUCUMBER

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## POKIE 9.75

(INSIDE) SPICY TUNA, CILANTRO, GOBO, CUCUMBER (TOP) SALMON, AVOCADO, PONZU SAUCE, GREEN ONION

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**RAINBOW 8.50**

(INSIDE) CRAB, CUCUMBER, AVOCADO (TOP) TUNA, SALMON, ALBACORE, SHRIMP, AVOCADO

**SALMON SKIN 6**

SALMON SKIN, AVOCADO, CUCUMBER, BONITO FLAKES & GOBO

**SCALLOP DYNAMITE 9.75**

BAKED CRAB ROLL TOPPED WITH SCALLOP, CREAMY CRAB SAUCE, GREEN ONION, EEL SAUCE & TOBIKO

**SHRIMP TEMPURA 6**

SHRIMP TEMPURA, CRAB, AVOCADO, CUCUMBER, SPROUTS, WRAPPED IN SOY PAPER & SEAWEED, EEL SAUCE

**SNOWBALL 8.25**

(DEEP FRIED) JALAPEÑO, CRAB, CREAM CHEESE (TOP) SPICY MAYO, EEL SAUCE, GREEN ONION, MASAGO

**SPANISH 9.50**

(INSIDE) CRAB, CUCUMBER, CILANTRO (TOP) SALMON, PONZU SAUCE, GREEN ONION

**SPICY ALBACORE 9.50**

(INSIDE) SHRIMP TEMPURA, SPICY TUNA (TOP) ALBACORE, AVOCADO, TOBIKO, GREEN ONION, SPICY MAYO



**SPICY SCALLOP 5**

AVOCADO, CUCUMBER, SPICY SCALLOP, GOBO

**SPICY TUNA 5**

SPICY TUNA, CUCUMBER

**SPIDER 7.75**

SOFT SHELL CRAB, AVOCADO, CUCUMBER, SPROUTS, WRAPPED IN SOY PAPER & SEAWEED, EEL SAUCE

**SUNSET 10**

(INSIDE) CRAB, CUCUMBER, GOBO (TOP) SEARED TUNA, AVOCADO, TATAKI GARLIC SAUCE

**TIGER 9.75**

(INSIDE) SHRIMP TEMPURA, SNOW CRAB, CUCUMBER (TOP) SHRIMP, AVOCADO, SPICY EEL SAUCE

**TWISTER 9.50**

(INSIDE) CRAB, CILANTRO (TOP) AVOCADO, YELLOWTAIL, TANGY MISO SAUCE, SRIRACHA SAUCE

**TUNA, YELLOWTAIL OR SALMON 4.50**

CHOICE OF FISH, SEAWEED OUTSIDE

**UNCLE PHIL 7**

(DEEP FRIED) (INSIDE) PHILADELPHIA ROLL (TOP) JALAPEÑO, EEL SAUCE

**VEGETABLE 5**

AVOCADO, CUCUMBER, GOBO, LETTUCE, KANPYO, SPROUTS, WRAPPED IN SOY PAPER & SEAWEED

**YELLOW FLASH 9.75**

(INSIDE) CRAB, CUCUMBER, GOBO (TOP) YELLOWTAIL, AVOCADO, SHISHITO PEPPER, PONZU

\*Modifications may be subject to extra charge.





# DRINKS



## BEER

### DRAFT

SAPPORO 4

BALLAST POINT SCULPIN IPA 6

BITTER BROTHERS:

GOLDEN CHILD HEFEWEIZEN 5.75

STONE: DELICIOUS IPA 5.75

### BOTTLED

SAPPORO 20oz 6.25

ASAHI BLACK 12oz 4.50

SAPPORO LIGHT 12oz 4.50

EEL RIVER ORGANIC ACAI BERRY WHEAT 12oz 5

GREEN FLASH WEST COAST IPA 12oz 5

## SAKE

HOT SAKE 7.75

SHOCHIKUBAI NIGORI UNFILTERED SAKE 12

HOMARE STRAWBERRY NIGORI UNFILTERED

SAKE 13.75

HANA WHITE PEACH 12

## COCKTAILS

MANGO SAMURAI 5.50

SAKE, LEMON, MANGO, SPRITE

MOSCOW MULE 6.50

VODKA, GINGER BEER, LIME

MOJITO 6.50

RUM, LIME, CLUB SODA, MINT

RUM & COKE 6.50

RUM, COKE, LIME

DARK & STORMY 6.50

RUM, GINGER BEER, COKE, LIME

## WINE

CLOS DU BOIS CABERNET SAUVIGNON 6.50 / 23

MAGGIO PINOT NOIR 5.50 / 20

HAPPY CAMPER CHARDONNAY 5.50 / 20

CAMPAGNOLA PINOT GRIGIO 5.50 / 20

MONKEY BAY SAUVIGNON BLANC 5.50 / 20

## SOFT DRINKS

ARNOLD PALMER 3.25

SHIRLEY TEMPLE 3.25

ICED BLACK TEA 3

ICED GREEN TEA / HOT GREEN TEA 3.25

GINGER BEER 3.25

SIERRA MIST 2.75

PEPSI 2.75

DIET PEPSI 2.75

LEMONADE 2.75

RASPBERRY ICE TEA 2.75



# DESSERTS

GREEN TEA ICE CREAM 3.50

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MOCHI ICE CREAM 4

CHOICE OF GREEN TEA, MANGO OR STRAWBERRY

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VANILLA TEMPURA ICE CREAM 5.50

VANILLA ICE CREAM WRAPPED WITH POUND CAKE & DEEP FRIED

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