



築地

TSUKIJI

— PAN-ASIAN CUISINE & SUSHI —

SMALL PLATES

GYOZA / DUMPLINGS	\$6
SHUMAI	\$6
CROQUETTES	\$5
EDAMAME	\$5
spicy - \$6 truffle - \$8	
FRIED CHICKEN	\$7
mochiko chicken or tatsuta-age chicken	
PANKO SHRIMP	\$9
PANKO OYSTERS	\$10
BLISTERED SHISHITO PEPPERS . .	\$6
HURRICANE FRIES	\$5
STEAMED HIRATA BUNS	
lobster - \$14 duck - \$12 pork belly - \$10	

LARGE PLATES

served with rice

808 FRIED RICE	\$8
KIMCHI FRIED RICE	\$9
YAKISOBA	\$9
Japanese pan fried noodles	
LO MEIN	\$9
charred shiitake, cabbage, chives	
TERIYAKI CHICKEN	\$12
GARLIC CHIVE CHICKEN	\$12
SALT & PEPPER SHRIMP	\$14
CHILI SHRIMP	\$14
MISO BUTTER SHRIMP	\$15
BASIL BEEF	\$16
YAKINIKU BEEF	\$16

NABE HOT POTS

Japanese style hotpots, served in a ceramic or hot iron pan. Served with rice, available in single portion or to share.

HAKATA	\$16 \$22
chicken, scallion, spinach, shiitake, cabbage, carrots, enoki, yam noodles, and spicy citrus paste in a soy chicken broth	
SUKIYAKI	\$18 \$24
wagyu beef, carrots, onion, tofu, shiitake, enoki, yam noodles, scallions, cabbage and spinach in a sweet soy broth	
KINOKO	\$14 \$18
shiitake, enoki, oyster, mushrooms, tofu, scallions, onion, cabbage, spinach, and bok choy in a spicy mushroom broth	
HAMAGURI	\$18 \$24
littleneck clams, onion, carrot, scallion, cabbage, enoki mushrooms, miso dashi broth	

served 11:30AM - 4PM

LUNCH MENU

SUSHI

NIGIRI & MAKI	\$11
tuna, salmon, yellowtail, shiromi, unagi nigiri and a spicy tuna roll	
NIGIRI & SASHIMI	\$12
tuna, salmon, yellowtail, shiromi, unagi nigiri, and salmon, scallop, tuna sashimi	

BENTO

choice of entree, served with rice, miso soup, salad, and gyoza

CHICKEN TERIYAKI	\$10
BEEF YAKINIKU	\$12
MISO BUTTER SHRIMP	\$10
SASHIMI	\$12
MOCHIKO CHICKEN	\$10

RICE BOWL

YAKINIKU DON	\$12
spicy beef, onion, pickled radish	
TERI DON	\$10
chicken teriyaki, sautéed cabbage, pickled ginger	
CHIRASHI (SUSHI RICE)	\$10
assorted sashimi, vegetables, and pickles	
POKÉ BOWL (SUSHI RICE)	\$12
tuna, salmon, yellowtail, with poke sauce, sweet pickled onion, and kimchi salad	

NOODLES BOWL

SOBA SALAD	\$9
sesame chili vinaigrette, watermelon radish, beets, carrots, hard boiled egg, scallion, avocado, kimchi, red cabbage	
SOMEN SALAD	\$9
sesame soy vinaigrette, watermelon radish, beets, carrots, hard boiled egg, scallion, avocado, kimchi, red cabbage	

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SUSHI MENU

SALADS

- TAMARI CAPRESE \$7
cherry tomato, arugula, pickled onion, ciliegine, basil microgreens, tamari balsamic vinaigrette
- HIJIKI SEAWEEED SALAD \$8
simmered hijiki seaweed, spiralized carrots, beets, baby butter lettuce, sesame ginger vinaigrette
- SPINACH MISO NICOISE \$9
baby spinach, cherry tomato, green beans, poached egg, smoked salmon skin, miso vinaigrette
- AVOCADO SALAD \$9
baby spinach, arugula, spiralized carrots, masago, Japanese avocado mash, sesame ginger vinaigrette

SMALL PLATES

- FLAVORED NIGIRI FLIGHT \$16
four pieces of delicately seasoned nigiri
- AHI TUNA POKE. \$12
hawaiian sesame tuna salad with slow fried shallots, sweet pickled onion, hijiki seaweed, smelt fish roe, and avocado
- TUNA TATAKI \$14
seared lean tuna, slow fried shallots, scallion, daikon, spicy ponzu sauce
- YELLOWTAIL CARPACCIO \$12
yellowtail, rice crackers, jalapeño, reduced tamari balsamic vinegar, rosemary oil, shiso
- SALMON SMORREBROD. \$10
dill cured salmon on rye bread, miso-lemon creme fraiche, salmon roe, radish sprouts, pickled onion
- HONEY HOTATE. \$16
seared scallops with truffle shallot jam, lavender salt and pecorino cheese

SUSHI & SASHIMI

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| SHIROMI \$5
plum shiso - \$6 | UNAGI \$6
truffle rosemary - \$7 |
| HAMACHI \$6
spicy citrus yuzu kosho - \$7
yellowtail belly - \$7 | HOTATE \$7 |
| SAKE \$5
torched salmon belly - \$6
tokyo style - \$6 | MASAGO \$5 |
| MAGURO \$7
seared & marinated - \$8 | TOBIKKO \$6 |
| | IKURA \$6 |
| | UNI (SEASONAL) MP |

RAW BAR

served with dashi mignonette, pickled wasabi, ponzu pepper jelly

- OYSTERS \$13
- CHERRYSTONES. \$11
- SHRIMP \$11
- SAMPLER \$17

MAKIMONO

SEAWEED OUTSIDE

- TUNA \$8
- SALMON \$7
- YELLOWTAIL SCALLION \$8
- PICKLED SHIITAKE \$6
- CUCUMBER \$5
- AVOCADO \$5

RICE OUTSIDE

- CALIFORNIA. \$8
- PHILADELPHIA \$8
- SPICY SALMON \$9
- SPICY YELLOWTAIL \$9
- SPICY TUNA \$10
- PICKLED WASABI TUNA \$11
- INCREDIBLY SPICY TUNA \$10
- AVOCADO CUCUMBER \$7
- SALMON SKIN ROLL \$7

SPECIALTIES

- DRAGON \$15
shrimp tempura, cucumber, and tobikko; topped with eel, sweet soy, and spicy mayo
- SPIDER. \$13
softshell crab, tobikko, spicy mayo, cucumber, avocado, topped with sweet soy
- CATERPILLAR \$12
sweet potato tempura, topped with thinly sliced avocado and unagi sauce
- TIGER \$13
shrimp tempura topped with torched spicy crab salad and sweet soy
- MOMIJI \$15
sweet potato topped with salmon, lemon-dill mayo, salmon roe, and scallion
- KILAUEA \$14
spicy salmon, pickled onion, shiso and tempura flakes; topped with torched spicy crab salad
- BAKED STUFFED SALMON \$15
crabstick, tempura flakes, spicy mayo, scallion and thyme; topped with seared salmon and chili powder
- JAPONESSA \$16
yellowtail, jalapeño, avocado, slow fried shallots, cilantro, miso-lemon creme fraiche made in a traditional box mould
- MELROSE \$17
sweet tuna tartare, shiso, tempura flakes, and scallion made in a traditional box mould



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