

SASHIMI

CHOOSE :

*MINI SASHIMI \$12.50

Sake (Salmon), White Fish, Maguro (Tuna) - Total 7 Pieces

🐞 *REGULAR SASHIMI \$18.00

Sake (Salmon), White Fish, Maguro (Tuna), Hamachi (Yellow Tail), Ika (Squid) – Total 12 Pieces



🐞 *OMAKASE SASHIMI \$28.00

Chef's choice of assorted sashimi



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

TORCHED SUSHI

CHOOSE:

*MINI SUSHI \$9.00

Sake (Salmon), White Fish, Maguro (Tuna) – Total 3 Pieces

🐞 *CHU SUSHI \$14.00

Sake (Salmon), Ika (Squid), Maguro (Tuna), Hamachi (Yellow Tail), Unagi (Eel) – Total 5 Pieces



🐞 *O SUSHI \$25.00

SAKE (SALMON), IKA (SQUID), MAGURO (TUNA), HAMACHI (YELLOW TAIL), UNAGI (EEL), SABA (MACKEREL), HOTATEGAI (SCALLOP), EBI (COOKED SHRIMP), UNI (SEA URCHIN) – Total 9 pieces



🌶️ Mild Spicy

🐞 Shellfish

SPECIAL MAKIMONO

🌶️🍤 STUFFED IKA \$14.00

Kampyo, cucumber, tempura crumb & oshinko filling in squid, (outside) wasabi mayo

🍤 *TORCHED WAGYU MAKI

\$18.00

Fried shrimp, wagyu beef, asparagus, lettuce, (outside) yakitori sauce



EEL MONSTER MAKI \$14.00

Fried sweet potato, eel, cream cheese, avocado, (outside) eel sauce

🍤 *SOUSAKU SPECIAL MAKI

\$16.00

Lettuce, asparagus, fried shrimp, (outside) torched scallop, basil & garlic mayo



🌶️🍤 *SOFTSHELL CRAB MAKI

\$14.95

Softshell crab tempura, cucumber & spicy mayo, (outside) tobikko, scallion & eel sauce

SIGNATURE DISHES

SOUSAKU SUSHI PIZZA

CRISPY FRIED RICE AS THE BASE, TOMATO SAUCE, NORI & CHEESE WITH CHOICES OF TOPPINGS



CHOOSE:

Shitake Mushroom, Zucchini & Eggplant

\$10.00

🌶️🍤 Shrimp, Scallop & Tuna \$14.00

🌶️🍤 Crawfish \$15.00

🌶️ Salmon with Pineapple \$12.00

MAKIMONO

MOST MAKI AVAILABLE IN HANDROLL STYLE

UME-SHISO MAKI \$4.50

Shiso leave, cucumber & plum sauce

OSHINKO MAKI \$4.50

Pickled radish

KAPPA MAKI \$4.50

Cucumber

AVOCADO MAKI \$4.50

Avocado

MUSHROOM TEMPURA MAKI

\$6.00

Shitake mushroom tempura & eel sauce

FUJI MAKI \$6.50

Fuji apple, fried sweet potato & eel sauce

*SPICY TUNA MAKI \$8.50

Spicy mayo, chopped tuna, tempura crumb & scallion

*SPICY SAKE MAKI \$8.00

Spicy mayo, chopped salmon, tempura crumb & scallion

* SPICY HAMACHI MAKI \$8.00

Spicy mayo, chopped yellowtail, tempura crumb & scallion

CALIFORNIA MAKI \$7.00

Tobikko, avocado, cucumber, crab stick

*SAKE MAKI \$6.25

Salmo

*TEKKA MAKI \$6.75

Tuna

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

*NEGI-HAMA MAKI \$6.50

Yellowtail, scallion & sesame

*PHILLY MAKI \$8.50

Smoked salmon, cream cheese, cucumber & scallion

UNA-KYU MAKI \$8.25

Eel, cucumber, scallion & eel sauce

UNA-AVO MAKI \$8.25

Eel, avocado, scallion & eel sauce

*CATERPILLAR MAKI \$12.00

Eel, tobikko, cucumber, spicy mayo topped with avocado & eel sauce

*RAINBOW MAKI \$14.50

Crab stick, tobikko, shrimp, spicy mayo topped with tuna, white fish, salmon & avocado

*HOLA HOLA MAKI \$15.50

Fried shrimp, avocado topped with spicy salmon, tempura crumb, tobikko, Jalapeno & eel sauce

*VOLCANO MAKI \$10.50

Baked maki: crab stick, avocado, cucumber topped with spicy mayo & tobikko

*SUGAR MAMA MAKI \$10.50

Sweet potato & pineapple topped with torched salmon, tartar sauce & eel sauce

*AMBOY MAKI \$12.75

Baked maki: cucumber, avocado & tempura crumb topped with scallop, tobikko, scallion & spicy mayo

*WHITE SAKURA \$14.25

Salmon, avocado, tempura crumb topped with escolar, seaweed salad & wasabi mayo

 **Mild Spicy**

 **Shellfish**

NIGIRI SUSHI

Sushi (SU): Two pieces per order


Most Sashimi (SA): Three pieces per order

***SABA \$5 (SU) / \$7 (SA)**

Pickled mackerel

 **KANIKAMA \$5 (SU) / \$7 (SA)**

Imitation crab stick

 ***IKA \$5.25 (SU) / \$7.25 (SA)**

Squid

 **EBI \$5.75 (SU) / \$7.25 (SA)**

Cooked shrimp

***IZUMIDAI \$5.5 (SU) / \$7.25 (SA)**

Tilapia

***SUZUKI \$6 (SU) / \$8 (SA)**

Stripe bass

***SAKE \$6.5 (SU) / \$8.5 (SA)**

Salmon

***TOBIKKO \$6.75 (SU) / \$8.75 (SA)**

Flying fish roe

***SMOKED SALMON \$6.50 (SU)
/\$8.50 (SA)**

Smoked salmon


***ESCOLAR \$6 (SU) / \$8 (SA)**

Escolar

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

UNAGI \$7.25 (SU) / \$9.25 (SA)

Eel

 ***TAKO \$6.75 (SU) / \$8.75 (SA)**

Octopus

***HAMACHI \$7.25 (SU) / \$9.25 (SA)**


Yellowtail

***MAGURO \$7.50 (SU) / \$9.50 (SA)**


Tuna

  ***SPICY HOTATEGAI \$9 (SU)**

Chopped raw scallop, tobikko, spicy mayo & scallion

 ***BOTAN EBI \$9.5 (SU) / \$11.5 (SA)**

Large sweet shrimp

 ***UNI \$10 (SU) / \$12 (SA)**

Sea urchin

 ***HOTATEGAI \$7.5 (SU) / \$9.5 (SA)**

Raw scallop

***IKURA \$7 (SU) / \$9 (SA)**

Salmon roe

 ***CALIFORNIA UNI / SEASONAL**

Sea urchin from CA

***TORO / SEASONAL**

Fatty Tuna

***CHU TORO / SEASONAL**

Medium fatty tuna

 **Mild Spicy**

 **Shellfish**

SIGNATURE DISHES

SOUSAKU CRUCHY MAKI

PAN FRIED MAKI WITH CHOICES OF INGREDIENTS

CHOOSE:

 *Salmon with Fruit \$11.00

  Spicy Crab Meat \$13.00

 *Spicy Tuna \$12.00

SOUP

  SPICY SEAFOOD SOUP \$12.00

Spicy XO seafood soup with assorted seafood

  KIMCHI MISO SOUP \$12.00

Kimchi soft tofu miso soup with choices of assorted seafood or pork



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

SOUP

 SEAFOOD SOUP \$12.00

Assorted seafood in soy sauce soup

MISO SOUP \$2.50

Soy bean soup

SALADS

 LOBSTER SALAD \$15.00

Served with SOUSAKU house salad dressing

  SPICY SEAFOOD SALAD \$9.00

Shrimp, crab stick, octopus, tobikko & spicy mayo

 AVOCADO SALAD \$8.00

Crab stick, cucumber, tobikko & avocado mixed with mayo

SEAWEED SALAD \$5.00

Assorted seaweed & cucumber in light vinegar sauce

 Mild Spicy

 Shellfish

YAKITORI

1 GRILLED SKEWER PER ORDER, SERVED WITH SOUSAKU BARBECUE SAUCE AND SESAME

CHOOSE:

CHICKEN \$3.50

*WAGYU (BEEF) \$10.00

MATSUSAKA PORK (PORK TORO)
\$4.00

CHICKEN WING \$3.50

SHITAKE MUSHROOM \$3.00

🦪 SCALLOP \$5.00

ASPARAGUS \$4.00

KING MUSHROOM \$3.00

ARABIKI (JAPANESE PORK SAUSAGE) \$3.75

🦪 SHRIMP \$5.00

OYSTER MUSHROOM WRAPPED IN BACON \$3.00

CORN \$4.50

YAKITORI COMBO \$12.00

Shitake mushroom, Chicken wing, Oyster mushroom wrapped in bacon & Chicken



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

🌶️ Mild Spicy

🦪 Shellfish

KUSHIKATSU

1 DEEP- FRIED SKEWER PER ORDER, SERVED WITH SPECIAL SAUCE

CHOOSE:

CHICKEN \$3.50

SALMON \$4.50



🐚 SCALLOP \$5.00



ZUCCHINI \$2.50



SHITAKE MUSHROOM \$3.00



ARABIKI (JAPANESE PORK SAUSAGE) \$3.75

🐚 SHRIMP \$5.00



OYSTER MUSHROOM WRAPPED IN BACON \$3.00

🐚 KUSHIKATSU COMBO \$12.50

Zucchini, Shitake Mushroom, Scallop & Oyster mushroom wrapped in bacon

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

🌶️ Mild Spicy

🐚 Shellfish

TAPAS – HOT DISHES

MUSHROOMS MEDLEY \$6.00

Sauteed mix mushrooms, garlic & red wine vinegar



BUTTER CORN \$5.00

Grilled butter corns & smothered in our house custard sauce on top



SPICY GARLIC EDAMAME \$4.50

Boiled Japanese green soy beans with mild spicy garlic sauce

*FOIE GRAS RISOTTO \$9.50

Pan seared Foie Gras over Italian crispy pan fried risotto



CRAB CROQUETTE \$8.00

SOUSAKU crab cake dipped in Japanese bread crumb batter & deep fried to perfection, served with scallion, katsu & mayo sauce



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

*YOUZI MAGURO \$10.00

Semi-cooked tuna served with chef's special mixed grapefruit sauce

SWEET POTATO FRIES \$5.00

Hand cut strips of fried sweet potatoes & served with plum favor seasoning

PORK GYOZA \$6.00

Pan fried pork & vegetable dumplings



YAKI IKA MARU \$12.00

Squid teppanyaki & served with vegetables and teriyaki sauce



GARDEN CHICKEN \$6.50

Grilled boneless chicken with terkiyaki sauce wrapped in parchment paper with vegetables & baked to perfection



TATSUTA-AGE \$6.00

Deep fried marinated boneless chicken in light batter, served with spicy mayo sauce

SPICY CHICKEN WINGS \$7.00

Korean style fried chicken wings, served with Korean sweet chili sauce



 Mild Spicy

 Shellfish

TAPAS – HOT DISHES

GOLDEN TOFU \$5.00

Deep fried soft tofu in light batter, served with mixed mushroom & tempura sauce

KING MUSHROOM \$5.50

Deep fried oyster mushroom in light batter with salt & pepper



🦑 IKAGESO \$8.50

Fried octopus tentacles, served with spicy mayo



🦀 FRIED SOFTSHELL CRAB \$13.95

Fried salt & pepper softshell crab



🦐 SHRIMP TOAST \$8.00

Mango, cream cheese & shrimps rolled in toast and deep fried, served with sweet, spicy & sour sauce



SOUSAKU BOKY BUN \$6.00

Roasted pork bun, served with lettuce, fried scallion & special SOUSAKU barbecue sauce



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

VEGETABLE TEMPURA



CHOICE OF ANY 3 PIECES OF DEEP FRIED VEGETABLES IN LIGHT BATTER, SERVED WITH TEMPURA SAUCE

\$2.95

CHOOSE:

ASPARAGUS

ZUCCHINI

SHITAKE MUSHROOM

SWEET POTATO

EGGPLANT

PUMPKIN

🌶️ Mild Spicy

🦑 Shellfish

TAPAS – COLD DISHES

*GYU TATAKI \$10.00

Lightly sliced seared sirloin steak semi-cooked, served with ponzu sauce



*NEW STYLE MAGURO TATAKI \$12.00

Lightly sliced seared tuna semi-cooked, served with mustard salad dressing

YOUZI SUNO MONO

Seafood in light vinegar

Choose:

Kanikama \$6.50

Imitation crab stick

Shrimp \$7.00

Cooked shrimp

*Tako \$8.00

Octopus

*Seafood \$8.50

Imitation crab stick, cooked shrimp & Octopus

*TARTAR TRIO \$11.00

Raw tuna, raw salmon & avocado mixed with spicy mayo, & eel sauce



*KIMCHI KING \$7.50

Cooked shrimp, raw scallop, raw white fish, lettuce & cucumber wrapped in Korean Kimchi



NARUTO \$8.00

Avocado, crab stick, shrimp, tobikko & spicy mayo rolled in thinly sliced cucumber



*FUJI SAKE \$6.50

Torched salmon wrapped in sliced Fuji apple, served with sweet ume sauce



*SAKE ABURI \$12.95

Torched salmon on top of seafood salad & spicy mayo. Topped with eel sauce & scallion



 Mild Spicy

 Shellfish

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

RICE BOWL FROM KITCHEN

TORIMOMO TERIYAKI DON \$6.50

Pan fried chicken, nori, sesame, scallion over white rice, served with teriyaki sauce



STEAK TERIYAKI DON \$9.50

Grilled sirloin steak, nori, sesame, scallion over white rice, served with teriyaki sauce

CURRY TATSUTA DON \$7.50

Fried boneless chicken over white rice, served with Japanese curry sauce

EEL CHAZUKE \$7.50

Grilled eel, nori, sesame, scallion and seasoning with white rice in fish broth

UNAJU DON \$9.50

Broiled eel glazed with eel sauce over a bed of rice



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

CRISPY DUCK \$12.00

Grilled duck breast, nori, sesame, scallion over white rice, served with teriyaki sauce

PORK TORO \$10.00

Grilled pork toro, nori, sesame, scallion over white rice, served with teriyaki sauce

SALMON TERIYAKI DON \$10.00

Grilled salmon, nori, sesame, scallion over white rice, served with teriyaki sauce

RICE BOWL FROM SUSHI BAR

*SALMON DON \$12.00

Salmon on bed of sushi rice

🍤 *UNI SWEET SHRIMP DON \$18.00

Uni and botan ebi on bed of sushi rice

🍤 *CHIRASHI \$15.00

Chef's selection of sashimi on bed of sushi rice

🌶️ **Mild Spicy**

🍤 **Shellfish**

ISHIYAKI

STONE GRILL ENABLE YOU TO ENJOY FRESHLY MEAT OR SEAFOOD GRILLED TO PERSONAL TASTE, WHETHER IT IS MEDIUM RARE, MEDIUM OR WELL DONE, SERVED WITH MIX VEGETABLES & WHITE RICE. (Serve at dinner time only, not available for take-out order)

CHOOSE:

***Filet Mignon Wagyu \$58.00**



***Duck Breast \$26.00**



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

SIDE ORDER

WHITE RICE \$2.50

SUSHI RICE \$3.50

STEAM UDON \$5.00

DESSERT

FRIED BANANA \$5.00

FRIED ICE-CREAM ROLL \$6.00
(Green Tea or Vanilla)

ICE-CREAM \$4.00
(Green Tea, Vanilla or Mango)

MOCHI \$6.00
(Green Tea, Red Bean and Vanilla)

 Mild Spicy

 Shellfish

Party Platter

For Take-Out Order Only

*SMALL (40 PIECES) \$62

Assorted maki & sushi

Spicy tuna maki (6 pcs), Spicy salmon maki (6 pcs), Tekka maki (6 pcs), California maki (6 pcs), Avocado maki (6 pcs), Tuna sushi (2 pcs), Ebi sushi (2 pcs), Izumidai sushi (2 pcs), Salmon sushi (2 pcs), Unagi sushi (2 pcs)

*MEDIUM (60 PIECES) \$90

Assorted maki & sushi

Spicy tuna maki (6 pcs), Spicy salmon maki (6 pcs), Fuji maki (6 pcs), Caterpillar maki (8 pcs), Avocado maki (6 pcs), Kappa maki (6 pcs), Una-avo maki (6 pcs), Tuna sushi (3 pcs), Escolar sushi (2 pcs), Salmon sushi (3 pcs), Ebi sushi (3 pcs), Kanikama sushi (3 pcs), Unagi sushi (2 pcs)

*LARGE (80 PIECES) \$165

Assorted maki, sushi & sashimi

Caterpillar maki (8 pcs), Sugar mama maki (8 pcs), Spicy tuna maki (6 pcs), Negi-Hama maki (6 pcs), Una-avo maki (6 pcs), California maki (6 pcs), Unagi sushi (4 pcs), Ebi sushi (4 pcs), Tuna sushi (4 pcs), Salmon sushi (4 pcs), Escolar sushi (2 pcs), Hamachi sushi (2 pcs), Izumidai sushi (4 pcs), Tuna sashimi (4 pcs), Salmon sashimi (4 pcs), Hamachi sashimi (4 pcs), Tako sashimi (4 pcs)

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

 **Mild Spicy**

 **Shellfish**

➔ Before placing your order, Please inform your server if a person in your party has a food allergy. Thank you for your business.

Chef's Suggestions

- TUNA SALMON POKE BOWL: **freshly chopped tuna & salmon mixed with salad over sushi rice* \$13.5



- GRILLED PORK BELLY POKE BOWL: *grilled pork belly mixed with salad over steamed rice* \$12
- SOUSAKU HOMEMADE BURGERS: \$13



- SHRIMP SHUMAI: *steamed or deep fried* \$6.5
- DEEP FRIED PORK BELLY: \$7
- FRIED OYSTERS MAKI: *deep fried oysters, cucumber, scallion, sesame & katsu sauce roll* \$8
- SUSHI DONUT: **tuna, salmon, avocado, tobiko, sesame & spicy mayo with tempura crumb* \$8.5



- STIRFRY KIMCHI PORK: \$10.5



- TRIPLE EGGS: *stuffed eggs filled with a paste made from the egg yolks mixed with crab stick, avocado & garlic mayo* \$8.88



- FRIED OYSTERS APPETIZER: *deep fried oysters served with katsu sauce & garlic mayo* \$11
- CHASHU PORK NOODLE SOUP: *slices of roasted pork, shitake mushroom, fried onion, scallion, corns, half boiled egg, sesame & wakame* \$9.25
 1. Pick One – *curry broth or tonkotsu broth* (pork bone)
 2. Pick One – *ramen* (yellow wheat noodle), *udon* (thick wheat flour noodle) *or soba* (thin buckwheat & wheat flour noodle)



