

# **Appetizers**

Sunomono Salad		Takoyaki	7.00
Vegetable	6.00	(Deep fried Octopus Balls with our house made mayo	and Takoyaki
Octopus or Prawn	7.00	sauce. Seaweed powder and dried bonito flakes on to	p)
Crab or Assorted	8.00	Gyoza	8.00
Green Salad	7.00	(House made pan-fried Japanese pork dumplings)	
(Served with our house ginger dressing)		Soft Shell Crab	12.00
Smoked Salmon Salad	13.00	(Deep fried soft shell crab. Served with ponzu sauce)	
(Daikon radish and cucumber wrapped in cold smoked salmon, sitting in our house ginger dressing)		Spicy Grilled Tuna (Local albacore tuna steak dusted in cajun spices,	13.00
Edamame	5.00	grilled to your liking and served with greens and our s	spicy mayo dip)
(Poached green soy beans with sea salt)		Steamed Rice	2.50
Spinach Gomaae (Chilled, blanched spinach in sesame sauce)	5.00	Miso Soup	2.75

## **Tempura & Age-Mono**

Tempura	
Vegetable	11.00
Prawn	13.00
Mixed (Prawn, White Fish and Vegetable)	14.00
Spicy Prawn	14.00

Agedashi Tofu (Deep fried tofu served in light soy fish broth)	5.50
Japanese Vegetable Croquette (2pc) (Vegetable Croquette with Tonkatsu sauce and mixed	7.00 greens)
Chicken Kara-age (Boneless chicken marinated then deep fried)	9.00



④山葵家 BOWLS
\*All bowls are served on steamed rice with miso soup and mixed greens & ginger dressing. NO SUBSTITUTIONS. ginger dressing. NO SUBSTITUTIONS.

Kara-age Don (Regular or Spicy Korean Sty	le Sauce)
(Our popular house made chicken kara-age)	15.00
Poke Don (Regular or Spicy)	15.00
(Albacore tuna and cucumber marinated in our spec	ial poke sauce)
Spicy Grilled Tuna Don (Our famous Spicy Grilled Tuna served with house made Spicy Mayo dip)	16.00

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<ul> <li>Deep fried Tofu</li> </ul>	12.00
- Chicken	16.00
- Beef or Salmon	17.00
Chicken Katsu Don (Deep-fried breaded chicken with Tonkatsu sauce)	16.00
Japanese Chicken Curry	15.00

Ja (Our most favorite staff meal. No mixed greens)

### <u>Sashimi</u>

Sliced fish served raw, cooked or marinated

13.00
17.00
17.00
17.50
18.00

## Nigiri (Pieces)

All Nigiri have wasabi between the fish and the rice, except \*\*

Dashimaki Tamago **	3.00
Sweet Bean Curd (Inari)**	3.00
Mackerel	3.75
Octopus	3.75
Squid	3.75
Scallop	3.75
Surf Clam	3.75
Tuna (Albacore)	3.75
Salmon	3.75
Toro (Tuna belly)	3.75
Smoked Tuna Tataki	3.75
Prawn	4.00
Sweet Raw Prawn	4.00
Red Tuna	4.00
Sea Bream (Red snapper)	4.00
Yellowtail	4.00
Sea Eel **	4.00
Fresh Water Eel **	4.00
Smelt Roe	4.00
Salmon Roe	4.50
Flying Fish Roe	4.00
- add Quail's egg	+0.75

## **Specialty Rolls**

W -- Wasabi inside the roll

Tanuki de roll (4 lg. pc) W	8.25
(Red tuna, tempura bits, radish sprouts, pickled radish, shiso lea	0.20
Volcano roll (4 lg. pc) (Extra spicy tuna, tempura bits, radish sprouts, spicy mayo lava,	8.25 sesame)
Spider Roll (4 lg. pc)	9.75
(Deep fried soft shell crab, cucumber, pickled radish, smelt roe, mayo and sesame seeds)	
Dynamite roll (8 pc)	10.00
(Spicy tempura prawn, avocado, cucumber, pickled radish, chili sauce, nanami-Japanese chili pepper, sesam	ne)
Sunset roll (8 pc)	13.00
(Smoked salmon on the outside with tuna, dashimaki tamago,	

flying fish roe, avocado and mayo, sesame on the inside)

Kappa (Cucumber, sesame) (6 pc) W Oshinko (Japanese pickled radish, sesame) (6 pc)	3.75 3.75
Natto (Fermented soy bean) (6 pc)	3.75
Umeshiso (Plum, shiso leaf, cucumber, sesame) (6 pc)	3.75
Asparagus (6 pc)	3.75
Avocado (6 pc)	4.50
Kanpyo (Gourd) (6 pc)	4.50
Albacore Tuna (6 pc) w	4.75
Salmon (6 pc) w	4.75
Spicy Tuna (6pc)	4.75
Spicy Scallop (6 pc)	4.75
Negi Toro (Tuna belly, green onion) (6 pc) W	5.25
Negi Hamachi (Yellowtail, green onion) (6pc) W	5.25
Una-kyu (BBQ fresh water eel, cucumber, sesame) (6 pc)	5.25
Ana-kyu (Sea eel, cucumber, sesame) (6 pc)	5.25
Red Tuna (6 pc) W	5.25
Spicy Crab (6pc)	6.00
Vegetable (8 pc)	6.00
(Carrot, cucumber, avocado, asparagus, sesame)	
Salmon Skin (8 pc) (Crispy salmon skin, pickled radish, dried bonito, mayo, sesame)	6.50
Yam Tempura (8 pc) (Tempura yam, avocado, cucumber, pickled radish, mayo, sesam	7.00 e)
Lobster Chop (6 pc) (Lobster meat mixed with miso-mayo and roe, sesame)	8.00
Pacific (8 pc) with roe (Smoked salmon, cream cheese, fish cake, cucumber, pickled rad	9.00 ish, sesame)
Prawn Tempura (8 pc) with roe (Tempura prawn, avocado, cucumber, pickled radish, mayo, sesa	9.00 me)
California (8 pc) with roe (Real crab, avocado, cucumber, mayo, sesame)	9.00
Campbell River (8 pc) with roe (Real Crab, smoked salmon, avocado, cucumber, mayo, sesame)	10.00
Cone Style	5.75

Maki Sushi (Rolls)

W -- Wasabi inside the roll

Kamikaze roll (4 ex lg. pc) (Spicy crab, spicy tempura prawn, avocado, cucumber, radish sprout, chili sauce, nanami-Japanese chili pepper, sasame, with spicy mayo drizzled over roll)	13.50
Coast to Coast roll (8 lg. pc) (Lobster chop, crab, smoked salmon, dashimaki tamago, aspara	16.50 agus, sesame)
Futomaki (8 ex lg. pc)	16.50

(Prawn, dashimaki tamago, fresh water eel, cucumber, mushroom, fish flake, gourd strip, pickled radish, sesame)