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DALLAS

SUSHI

WEST VILLAGE 3636 McKinney Ave. Suite 150 (214) 522.7253

SOUTHLAKE

SOUTHLAKE TOWN SQUARE 1420 E Southlake Blvd. (817) 310.3191

Order Delivery or Take-Out at: www.sushizushi.com

We accept cash, VISA, Master Card, American Express and Discover -No checks, please.

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Ø	Saturday Roll Fried shrimp, cream cheese, and Tampa Bay Sauce. Wrapped with avocado. Topped with Kushi-Agge Sauce.	13	
	Spicy Rolls Spicy mayo, kaiware sprouts, and green onions. Rolled with sesame seeds. Choice of scallop, tuna or salmon.*	7.5	
()	Spy Roll Spicy scallop, green onions, and avocado. Wrapped with salmon and yellowtail. Drizzled with LIR Sauce.*	13	
	Valentine's Roll Soft-shell crab and avocado. Wrapped with salmon and tuna.*	14	
₩	Vegetable Roll Avocado, asparagus, cucumber, carrots, and sprouts. Rolled with sesame seeds.	6	
	MAKI Sushi Rolls with rice on the inside and nori on the outside		
\bowtie	Futo-Maki Roll Cucumber, tamago, kampyo, sakura dembu, and shiitake mushroom.	5	
\bowtie	Key West Roll Shrimp tempura, avocado, and cucumber. Topped with Eel Sauce.	7.5	
	Q Roll Smoked salmon, kanikama crab, avocado, Tampa Bay Sauce, and cream cheese. Rolled in a fine sheet of cucumber.*	11	
0	Spider Roll Soft-shell crab, cucumber, avocado, and masago caviar. Topped with Creamy Chipotle Sauce.*	9	
	Spurs Roll Yellowtail, cilantro, avocado, tomato, green onions, and serrano chilies.*	12	
0	Summer Roll Tuna, salmon, yellowtail, and avocado. Topped with ikura (salmon caviar).*	14	
₩	Tekka Maki Roll Tuna Roll*	5	
	CRUNCHY		
◊	Acapulco Roll Tuna and cucumber. Tempura fried. Topped with Creamy Chipotle Sauce.*	10	
\bowtie	Boston Roll Kanikama crab, avocado, and cream cheese. Panko-breaded and deep fried. Drizzled with Eel Sauce.	13	
$\bowtie \lozenge$	Jack Roll Soft-shell crab and avocado. Topped with chopped snow crab salad and tempura fried. Drizzled with Eel Sauce and Las Vegas Sauce.	15	
\bowtie	Teo Roll Kanikama crab, avocado, and cream cheese. Topped with tempura fried carrots. Drizzled with Eel Sauce.	12	
	TEMAKI-ZUSHI Traditional, cone-shaped hand rolled sushi		
\bowtie	California Hand Roll Avocado and cucumber. Shrimp or kanikama crab Snow crab	5 6	
0	Spicy Hand Roll Spicy mayo, kaiware sprouts, and green onions. Choice of salmon, scallop or tuna.*	5	
0	Spider Hand Roll Soft-shell crab, cucumber, avocado, and masago caviar. Topped with Creamy Chipotle Sauce.*	7	

Smoked salmon, avocado, cream cheese, and cucumber. Rolled with sesame seeds."

Negi-Hama Roll

Creamy Wasabi Sauce.*

Topped with Las Vegas Sauce.

Red Moon Roll

San Antonio Roll (Rice-less)

Sauce and Kiwi Lime Sauce.*

URAMAKI

Shrimp or kanikama crab

Topped with Eel Sauce and sesame seeds.

Rolled in a fine sheet of cucumber.*

Spicy Sashimi Sauce.*

Stone Oak Roll

Strawberry Roll

Toreado Roll

□ \$\rightarrow\$ Tropical Roll

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©♦ Cajun Roll

California Roll

Caterpillar Roll

© Champion Roll

□ Favorite Roll

© () Las Vegas Roll

Part Yummy Yummy Roll

16

18

13

14.5

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15

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12

18

Fresh yellowtail, spicy mayo, thinly sliced lemon and tempura crumbs

inside wrapped with avocado on the outside. Topped with strips of tuna

that are tossed in a poké Sauce. Garnished with green onions, sesame

Tuna, salmon and yellowtail with spring mix, julienne carrots, and asparagus. Rolled maki style in a fine sheet of daikon. Drizzled with

Salmon, spicy mayo, kanikama crab, sprouts, and green onions.

style, then tempura fried. Drizzled with Eel Sauce.

Unagi eel, kanikama crab, avocado, and cream cheese. Rolled maki

Shrimp tempura and masago caviar. Rolled uramaki style. Wrapped with tuna, avocado and strawberry. Topped with Las Vegas

with sesame seeds. Topped with your choice of scallops or crawfish (boiled or fried). Baked in spicy mayo. Sprinkled with green onions.

Kanikama crab, serrano chilies, and avocado. Rolled uramaki style

Asparagus, avocado, cucumber, carrots, sprouts, and cream cheese.

Rolled uramaki style. Wrapped in mango. Topped with Sriracha.

Shrimp tempura, snow crab, and avocado. Rolled uramaki style,

SUSHI ROLLS

Sushi Rolls with rice on the outside and nori on the inside

wrapped with unagi eel. Topped with Eel Sauce. Sprinkled with

Fried crawfish and spicy mayo. Rolled with sesame seeds.

Avocado and cucumber. Rolled with sesame seeds.

Make it a Ragin' Cajun Roll: cream cheese inside, topped with melted Monterey Jack cheese and Creamy Chipotle Sauce.

Unagi eel, cream cheese, and cucumber. Wrapped with avocado.

A Kanikama crab, tempura fried julienne carrots, avocado, cream cheese and serrano chilies. Topped with Tampa Bay Sauce Sauce.

Unagi eel and cucumber. Wrapped with avocado, masago caviar, and sesame seeds. Topped with Eel Sauce.

Shrimp, avocado, and cream cheese. Wrapped with kanikama crab.

Spicy kanikama crab, green onions, and kaiware sprouts.

Wrapped with tuna, salmon, and yellowtail. Drizzled with

Yellowtail and green onions. Topped with sesame seeds.*

Shrimp tempura and avocado. Wrapped with kanikama crab.

16

14.5

10

14.5

14

12

16

6.5

8.5

7.5

13

12

13

12

12

10

10

7

14

Rainbow Roll Kanikama crab, avocado, and cucumber. Topped with colorful tuna, salmon, yellowtail, shrimp, and avocado.

Ask your server for the full list of green icon menu options.

colorful caviars. Drizzled with Creamy Wasabi Sauce.

Vegan

Vegetarian

SIGNATURE ROLLS

Kanikama crab, tempura fried julienne carrots and

Shrimp tempura, avocado, cucumber and cream cheese.

Kanikama crab, tempura crumbs, avocado, and green onions.

Shrimp tempura, avocado, kanikama crab, and Katana Sauce.

Shrimp tempura, asparagus, cream cheese, and avocado.
Rolled uramaki style. Topped with flash fried plantain and Creamy

Fried shrimp and cream cheese. Rolled uramaki style. Wrapped in

avocado, then tempura fried. Topped with Tampa Bay Sauce, sprinkled with furikake. Drizzled with Eel Sauce.

Topped with yellowtail, slices of fresh jalapeño, Sriracha,

Tuna, salmon, yellowtail, snow crab, wasabi tobiko, and avocado.

panko breaded and deep fried. Topped with Tampa Bay Sauce.

Spicy shrimp, avocado and cilantro rolled uramaki style. Wrapped with fresh yellowtail and habanero masago. Drizzled with Spicy Sashimi Sauce.*

Fried shrimp, avocado, and cream cheese. Rolled uramaki style, then

Spicy kanikama crab, avocado, green onions, and tempura crumbs.

Fried crawfish, spicy mayo, habanero masago, and serrano chilis. Rolled uramaki style. Wrapped with tuna. Topped with LIR Sauce and tempura crumbs.*

Kanikama crab, cilantro, and Katana Sauce rolled uramaki style,

Spicy tuna, avocado, green onions, and cilantro. Rolled uramaki

stylé. Wrapped with yellowtail and salmon. Drizzled with Lincoln

Spicy tuna, avocado, and green onions. Rolled uramaki style.

Kanikama crab, tempura crumbs, avocado, and green onions. Rolled uramaki style. Topped with melted Monterey Jack cheese, serrano chilies and Creamy Chipotle Sauce.

Fried crawfish rolled uramaki style. Topped with your choice of

spicy tuna or spicy salmon. Wrapped in avocado. Topped with four

Wrapped with salmon. Topped with LIR Sauce.*

Fried crawfish, cream cheese, serrano chilis, spicy mayo, and

wrapped in torched albacore. Topped with green onions.*

green onions. Rolled uramaki style. Wrapped with avocado.

Rolléd uramaki style. Topped with a layer of cream cheese. Wrapped with fresh kiwi. Drizzled with Kiwi Lime Sauce and LIR Sauce. 14.5

Rolled maki style in a fine sheet of daikon radish and nori.*

Spicy snapper and cilantro rolled uramaki style.

Rolled uramaki style. Wrapped with salmon and yellowtail. Topped with shichimi seasoning, Yuzu Sauce, Sriracha, and jalapeño slices.*

Rolled uramaki style. Wrapped with pepper-crusted tuna. Topped with Las Vegas and Sriracha.*

Topped with a chopped snow crab salad. Drizzled with

four Sauces: Honey Wasabi, Sriracha, Eel and Las Vegas.

avocado rolled uramaki style. Topped with spicy tuna and habanero masago. Drizzled with Spicy Sashimi Sauce.*

店

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慢

△ Brandon's Tuna Roll

Chipotle Sauce.

and Yuzu Sauce.*

Cosimo Roll

△ Godzilla Roll

Katana Roll

Topped with Sriracha.

△ Austin Roll

No raw fish

(Heat scale

O Sushi Zushi favorites

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

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スサ _	SOUPS & SALADS		
ラ プ ダ と	Miso Soup (cup) Traditional white miso broth with tofu cubes, wakame seaweed and green onions.	3.25	
eggplant	i Udon iced Ribeye with shiitake mushrooms, onion, , napa cabbage, and udon noodles in a sweet ry red wine broth topped with kamaboko.	15	
Seafood Shrimp, wakame in a misc	salmon, scallops, kanikama crab, octopus, seaweed, tofu, udon noodles and green onions	13	
	ui e style chicken and rice soup with egg, ms, green onions, and wakame seaweed.	10	
Spring m	e Garden Salad ix with cucumbers, asparagus and tomatoes, o or Ginger dressing.	5.5	
	den Squid Salad marinated seaweed and squid with ginger.	5.5	
Seaweed Sesame	l Salad marinated seaweed.	4	
dressing. Shrin	er and wakame seaweed in a sweet vinaigrette Topped with sesame seeds. np, kanikama crab or octopus v tuna* or combination	3.5 5 7 8	
Spring m	ishimi Salad nix with tuna, salmon and yellowtail. ith spicy sashimi dressing.*	15	
前	前 APPETIZERS		
菜 —	♥ Edamame \$ Spicy Edamame	5.25 6.25	
Shishito Roasted (One in the state)	Peppers Japanese peppers served with a citrus spice. ten peppers is spicy)	6.5	
	red Japanese dumplings filled with:	<i>4</i> E	
	k and vegetables etables	6.5 6.5	
VegDynamiCrawspicyMuss	etables		
Dynamic Craw spicy Muss and g	te te fish - Boiled or fried crawfish baked with mayo, topped with green onions and masago. els - Baked green mussels with spicy mayo where onions. Topped off with Eel Sauce. Shumai e style Dim Sum filled with shrimp	8.5	

	Tempura Traditional tempura battered and deep fried. Light and crunchy in texture. Vegetable	7
	Shrimp and vegetable Shrimp Shrimp and vegetable (dinner)	10 14 18
1	Tempura Tuna Poppers Fried jalapeños stuffed with spicy tuna, cream cheese then topped with green onions, habenero masago, sprinkled with sesame seeds and drizzled with our signature Las Vegas Sauce and Eel Sauce*	7
1	Kushi Agge Panko-breaded and deep fried on bamboo skewers. Served with a rich dipping Sauce. Cheese Shrimp & cream cheese	4 6
	Agedashi Tofu Fried tofu with bonito shavings, green onions, and tempura broth.	6
0:	Tower Sushi rice layered with Tampa Bay Sauce, masago and avocado. Topped with Creamy Wasabi Sauce and furikake. Garnished with four caviars. Your choice of spicy tuna or salmon.*	15
	Mango Poké Tuna, mango and avocado, tossed in soy Sauce, sesame oil and shichimi pepper. Topped with habanero caviar.*	16
	Beef Sashimi 4oz Center Cut Certified Angus Beef® Filet Mignon, seared and thinly sliced. Served with our house made Joy Sauce and green onions.*	14
₩.	Razor Thinly sliced sashimi, topped with cilantro, jalapeños, Sriracha and finished with Yuzu.* Toro Tuna, salmon or octopus. Yellowtail	25 13 14
	Seared & Pepper Crusted Tuna, salmon or yellowtail. Topped with Las Vegas and Sriracha Sauce.*	15
	Tartare Bite-sized cuts of tuna or salmon tossed in LIR Sauce. Topped with sliced avocado, orange, black and wasabi tobiko, and green onions.*	15
	故 郷 JAPANESE COMFORT FOODS	
	の 味 GRILLED	
	Teppanyaki Lightly seasoned, al dente teppan-grilled vegetables, served with a peanut dipping Sauce. Chicken Scallop, shrimp, or salmon Combination of shrimp, chicken, and beef Seafood combination Ribeye 802 Center Cut Certified Angus Beef® Filet Mignon	10.5 17 21 23 22 23 28

*	Yakitori Teppan-grilled selections. 2 bamboo skewers. Topped with a rich, savory Sauce. Mushrooms Chicken or beef tenderloin Scallop or shrimp	6 8 10
	Hamachi Kama Teppan-grilled yellowtail cheek. Served with our special Joy Sauce and green onions. Rich in flavor, low in calories.	14
	NOODLES & RICE	
0	Yakimeshi Teppan fried Japanese rice with vegetables and eggs. Chicken or beef tenderloin Shrimp Combination	4.5 6.5 6 8
	Tokyo Yakisoba Stir fried noodles with vegetables in Yakisoba Sauce drizzled with Japanese mayo and grated ginger. Chicken Shrimp or beef tenderloin Combination	9 11 13 14
•	Yakiudon Stir fried thick white wheat-flour noodles with vegetables in Yakisoba Sauce. Chicken Shrimp or beef tenderloin Combination	8 9.5 11 12
0	Katsu Don Panko-breaded pork tenderloin, egg, onion, and shiitake mushrooms over Gohan, in a sweet broth. Topped with kamaboko and nori.	11
	Katsu Panko-breaded pork or chicken served with Gohan, and a small salad.	9.5
0	Curry Rice Mild Japanese curry with Gohan.	7
	Katsu Curry Curry Rice with your choice of panko-breaded chicken breast or pork tenderloin.	12
	FRESH SAMPLERS	
	Chirashi Sashimi cuts of fish served over a bed of sushi rice in a traditional Japanese bowl: Tuna, salmon, yellowtail, shrimp, octopus, albacore, bonito, mackerel, kanikama crab, eel, tamago, ikura, shiitake mushrooms, and kampyo.*	19.5
	Sushi Sampler Delicious assortment of nigiri and sushi including tuna, salmon, yellowtail, octopus and shrimp. Choice of: California, Philadelphia, Spicy Tuna, or Spicy Salmon Roll.*	18
₩	Sashimi Sampler Delicious assortment of sashimi / thin sliced sashimi: Tuna, salmon, yellowtail, and octopus.*	17/19

THE ITAMAE'S PICKS NIGIRI • SASHIMI

料理長

NIGIRI Sushi rice topped with slices of raw or cooked fish and other delicacies (2 pieces)

SASHIMI Slices of raw fish, rice-less Thinly

	A SASHIMI Sinces of tu	W Jisii, 110 Nigiri		Thinly Sliced
	Tuna (Maguro)*	5.5	10	12
	Salmon (Shake)*	5.5	10	12
	Smoked Salmon*	5.5	10	12
	Yellowtail (Hamachi)*	6	12	14
	Fatty Tuna (O-Toro)*	15	30	32
	Albacore (Bin-Toro)*	5.5	9.5	12
	Bonito (Katsuo)*	5	8	10
	Mackerel (Saba)*	5	8	10
\bowtie	Fresh Water Eel (Unagi)	6	11	13
	Scallop (Hotate)*	4	10	12
	Spicy Scallop*	4.5		
\otimes	Crab (Kanikama)	5.5	9	
\bigcirc	Snow Crab (Kani)	7	13	
\bigcirc	Shrimp (Ebi)	5.5	9	
	Sweet Shrimp (Ama Ebi)*	7.5	13.5	
\bigcirc	Octopus (Tako)	4.5	10	12
	Sea Urchin (Uni)*	8	14	
	Salmon Caviar (Ikura)*	5.5		
	Smelt Caviar (Masago)*	5.5		
	Habanero Masago*	5.5		
	Flying Fish Caviar (Tobiko)*	5		
	Wasabi Tobiko*	6		
	Black Tobiko*	6		
\bowtie	Inari (Sweet-fried tofu)	5		
\otimes	Egg Omelet (Tamago)	4	8	
	Quail Egg*		3 (shooter)	
	*Denotes cooked selection.			

Ask your server for the full list of green icon menu options.













O Sushi Zushi favorites

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