

SIGNATURE ROLLS

◇ Bora Bora Shrimp tempura, avocado, cucumber and cream cheese. Topped with a chopped snow crab salad. Drizzled with four Sauces: Honey Wasabi, Sriracha, Eel and Las Vegas.	14
◇ Brandon's Tuna Kanikama crab, tempura crumbs, avocado, and green onions. Rolled uramaki style. Wrapped with pepper-crusting tuna. Topped with Las Vegas and Sriracha.	14
◆ Bull Shrimp tempura, avocado, kanikama crab, and Katana Sauce. Rolled uramaki style. Wrapped with salmon and yellowtail. Topped with shichimi seasoning, Yuzu Sauce, Sriracha, and jalapeño slices.*	16
○ Cosimo 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.	14
◆ Cristina Spicy snapper and cilantro rolled uramaki style. Topped with yellowtail, slices of fresh jalapeño, Sriracha, and Yuzu Sauce.*	16
◇ Dallas Tuna, salmon, yellowtail, snow crab, wasabi tobiko, and avocado. Rolled maki style in a fine sheet of daikon radish and nori.*	14
○ Delicato Fried shrimp, avocado, and cream cheese. Rolled uramaki style, then panko breaded and deep fried. Topped with Tampa Bay Sauce.	13
◇ Diamond Roll Spicy shrimp, avocado and cilantro rolled uramaki style. Wrapped with fresh yellowtail and habanero masago. Drizzled with Spicy Sashimi Sauce.*	14
◆ Flaming Fried crawfish, spicy mayo, habanero masago, and serrano chilis. Rolled uramaki style. Wrapped with tuna. Topped with LIR Sauce and tempura crumbs.*	16
◇ Godzilla Fried crawfish, cream cheese, serrano chilis, spicy mayo, and green onions. Rolled uramaki style. Wrapped with avocado. Topped with Sriracha.	13
◇ Lincoln Heights Spicy tuna, avocado, green onions, and cilantro. Rolled uramaki style. Wrapped with yellowtail and salmon. Drizzled with Lincoln Heights Sauce.*	16
◇ LIR Spicy tuna, avocado, and green onions. Rolled uramaki style. Wrapped with salmon. Topped with LIR Sauce.*	14
◇ Monterey Kanikama crab, tempura crumbs, avocado, and green onions. Rolled uramaki style. Topped with melted Monterey Jack cheese, serrano chilis and Creamy Chipotle Sauce.	10
◇ Oaklawn Fried crawfish rolled uramaki style. Topped with your choice of spicy tuna or spicy salmon. Wrapped in avocado. Topped with four colorful caviars. Drizzled with Creamy Wasabi Sauce.*	16
Red Moon Spicy yellowtail, tempura crumbs, sliced lemon, avocado, poké tuna, green onion, nori, Yuzu sauce*	17
◇ San Antonio (Rice-less) Salmon, spicy mayo, kanikama crab, sprouts, and green onions. Rolled in a fine sheet of cucumber.*	13.5
○ Stone Oak Unagi eel, kanikama crab, avocado, and cream cheese. Rolled maki style, then tempura fried. Drizzled with Eel Sauce.	10
◇ Strawberry Shrimp tempura and masago caviar. Rolled uramaki style. Wrapped with tuna, avocado and strawberry. Topped with Las Vegas Sauce and Kiwi Lime Sauce.*	13.5

◆ Toreado Kanikama crab, serrano chilies, and avocado. Rolled uramaki style with sesame seeds. Topped with your choice of scallops or crawfish (boiled or fried). Baked in spicy mayo. Sprinkled with green onions.	13
◇ Tropical Asparagus, avocado, cucumber, carrots, sprouts, and cream cheese. Rolled uramaki style. Wrapped in mango. Topped with Sriracha.	12
○ Yummy Yummy Shrimp tempura, snow crab, and avocado. Rolled uramaki style, wrapped with unagi eel. Topped with Eel Sauce. Sprinkled with sesame seeds.	16

CRAB ROLLS

力二の巻寿司	
○ California Avocado, cucumber, sesame seeds, uramaki style. Shrimp or kanikama Snow crab Add masago caviar* +2	6.5 8
◇ Champion Kanikama, carrot kakiagé, avocado, cream cheese, serrano, Tampa Bay sauce, uramaki style.	12
○ Boston Kanikama, avocado, cream cheese, panko-breaded & deep fried, Eel sauce, uramaki style.	12
◇ Jack Soft-shell crab, avocado, chopped snow crab salad, tempura fried, Eel sauce, Las Vegas sauce, uramaki style.	15
◇ Spider Soft-shell crab, cucumber, avocado, masago caviar, chipotle mayo, maki style.*	8

EEL ROLLS

ウナギの巻寿司	
○ FBI Kanikama, cream cheese, avocado, wrapped with unagi eel, Eel sauce, sesame seeds, uramaki style.	13
○ Caterpillar Unagi eel, cream cheese, cucumber, wrapped with avocado, Eel sauce, sesame seeds, uramaki style.	12
Dragon Unagi eel, cucumber, wrapped with avocado, masago caviar, sesame seeds, Eel sauce, uramaki style.* Add shrimp +2	12

TUNA, SALMON, & YELLOWTAIL ROLLS

Rainbow Roll Kanikama, avocado, cucumber, wrapped with yellowtail, avocado, tuna, shrimp, salmon, uramaki style.*	13
Philadelphia Roll Smoked salmon, avocado, cream cheese, cucumber, sesame seeds, uramaki style* Add masago caviar* +2	7
Summer Roll Tuna, salmon, yellowtail, avocado, topped with ikura (salmon caviar), maki style*	13
Q Roll Smoked salmon, kanikama, avocado, Tampa Bay sauce, cream cheese, wrapped with cucumber, maki style*	10
◇ Spurs Roll Yellowtail, cilantro, avocado, tomato, green onion, serrano, maki style*	10
◇ Acapulco Roll Tuna, cucumber, tempura-fried, chipotle sauce, uramaki style*	10

SHRIMP, CRAWFISH & MORE

◇ Cajun Fried crawfish, spicy mayo, sesame seeds, uramaki style.	6.5
◇ Ragin' Cajun Fried crawfish, cream cheese, wrapped with melted Monterey Jack cheese, chipotle sauce, uramaki style.	8

○ Favorite Shrimp, avocado, cream cheese, wrapped with kanikama, uramaki style.	12
○ Las Vegas Shrimp tempura, avocado, wrapped with kanikama, Las Vegas sauce, uramaki style.	9
○ Key West Shrimp tempura, avocado, cucumber, Eel sauce, maki style.	6.5
○ Rooster Karaagé fried chicken, melted Monterey Jack cheese, serranos, Sriracha, uramaki style.	9
◇ B&G Spicy octopus, jalapeño, avocado, cilantro, wrapped with yellowtail, wasabi tobiko, habanero masago, uramaki style*	13

TRADITIONAL ROLLS

細巻き	
Tekka Maki Tuna Roll*	4
Salmon Maki Salmon Roll*	4
○ Kappa Maki Cucumber Roll	4
○ Avocado Maki Avocado Roll	4
○ Vegetable Roll Avocado, asparagus, cucumber, carrots, sprouts, sesame seeds, uramaki style	6
Negi-Hama Roll Yellowtail, green onion, uramaki style*	9
Negi-Toro Roll Fatty tuna, green onion, uramaki style*	13
○ Spicy Veggie Tempura Roll Tempura fried sweet potato, onion, bell pepper, asparagus, carrots, spicy mayo, maki style	6

SPICY ROLLS

Spicy Mayo, kaiware sprouts and green onion rolled uramaki style topped with sesame seeds. Choose from the selection below:	
Tuna*	7
Salmon*	7
Yellowtail*	9
Kanikama	6
Scallop*	7
Octopus	7
Tofu (flash-fried)	6

TRADITIONAL BOWLS

CHIRASHI ZUSHI & DONBURI A traditional assortment of sashimi, seafood and more served over a bed of sushi rice.	
Chirashi Sashimi cuts served over a bed of sushi rice in a traditional Japanese bowl. (14 pcs) Includes: tuna (3), salmon, yellowtail, shrimp, albacore, mackerel, unagi, tako, kanikama, tamago, ikura, kampyo, daikon and shiso leaf.*	17.5
Mini (10 pcs) Includes: tuna (3), salmon, shrimp, albacore, masago, tamago, tako, kampyo, daikon and shiso leaf.	10
Hamachi Don* はまち Yellowtail.	17
Shaké Don* しゃけ/さけ Salmon.	17
Tekka Don* まぐろ Tuna.	14.5
Una Don* うなぎ Eel	16

*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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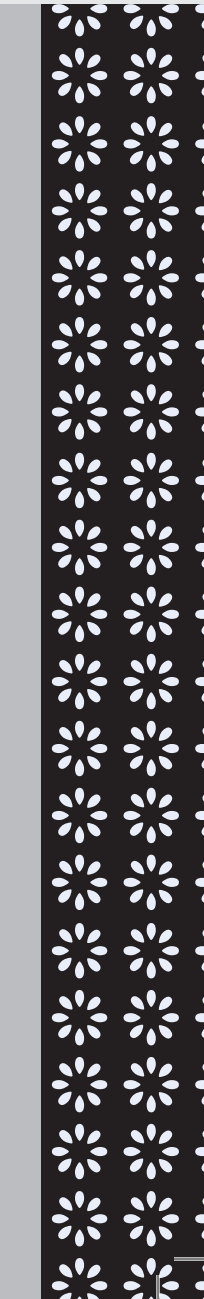
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お持ち帰り×二ユ一
TAKE OUT



SAMPLERS	
Sushi Sampler Assortment of nigiri and sushi including tuna, salmon, yellowtail, octopus and shrimp with choice of: California, Philadelphia, Spicy Tuna or Spicy Salmon roll.*	14
Sashimi Sampler Assortment of sashimi: Tuna, salmon, yellowtail and octopus.* Thin sliced +2	16
Razor Sashimi Sampler Assortment of thinly sliced sashimi: tuna, salmon, yellowtail, and octopus topped with cilantro, jalapeño, Sriracha, and Yuzu sauce.*	20

前菜 APPETIZERS	
Miso Soup (cup) Traditional white miso broth with tofu cubes, wakame seaweed and green onions.	3
Tori Zosui Japanese style chicken and rice soup with egg, mushrooms, green onions, and wakame seaweed.	9.5
Garden Salad Spring mix, cucumbers, asparagus, carrots, tomatoes, tossed in choice of Ginger or Miso dressing.	4.5
Kale Salad Chopped kale, blueberries, mango, Roasted Sesame dressing, crunchy bubu araré (tiny baked rice crackers).	4.5
Sea Garden Squid Salad Sesame marinated seaweed and squid with ginger.	5
Seaweed Salad Sesame marinated seaweed.	4
Sunomono Cucumber, wakame seaweed, Sweet Vinaigrette dressing, sesame seeds.	4
♦ Plain	4
♦ Cucumber Only	4
♦ Shrimp, kanikama crab or octopus	4.5
♦ Spicy tuna* or combination	6
♦ Snow crab	7
Spicy Sashimi Salad Spring mix, julienne carrots, kaiwaré sprouts, tuna, salmon, yellowtail, Spicy Sashimi dressing.*	14
Edamame	4.5
Spicy Edamame	5.5
Shishito Peppers Roasted Japanese peppers served with a citrus spice. One in ten peppers is spicy.	6
Gyoza Pan-seared Japanese dumplings.	6
♦ Pork and vegetables	6
♦ Vegetables	6
Dynamite Crawfish - Boiled or fried crawfish baked in spicy mayo, topped with green onions and masago.	7
♦ Mussels - Baked green mussels, spicy mayo, green onions, Eel Sauce.	7
Soft Shell Crab Karaagé Flash-fried soft-shell crab, served with house made Joy sauce, green onion.	11
Tempura Tuna Poppers Tempura-fried jalapeño, spicy tuna, cream cheese, habanero masago, green onion, Las Vegas sauce, Eel sauce.*	7

Ask your server to see a Vegan & Gluten Free Menu.
 ♦ Heat scale ♦ Vegetarian (lacto-ovo) ◊ Cooked

Kushiagé Panko-breaded and deep fried on bamboo skewers. Served with a rich dipping Sauce (3 pieces).	4
♦ Cheese	5.5
♦ Shrimp & cream cheese	5.5
Tower Sushi rice, Tampa Bay sauce, masago, avocado, Creamy Wasabi sauce, furikaké, four caviars with choice of spicy tuna or salmon.*	14
Tuna Poké Bite-sized cuts of tuna tossed with soy, sesame oil, hot chili oil, green onions and shichimi pepper topped with sprouts and served over your choice of sushi rice, mixed greens, or daiko.*	12
Mango Poké Tuna, mango, avocado, tossed in sesame soy poké sauce, topped with habanero masago served over choice of sushi rice, mixed greens, or daikon.*	15
Beef Sashimi 4oz Center Cut Certified Angus Beef® Filet Mignon, seared and thinly sliced. Served with our house made Joy Sauce and green onions.*	13
Razor Thinly sliced sashimi, cilantro, jalapeño, Sriracha, Yuzu sauce.*	12
♦ Tuna, salmon or octopus.	13
♦ Yellowtail	13
♦ Toro	25
Seared & Peppered Tuna Seared pepper-crusting tuna, Las Vegas sauce, Sriracha.*	13
Tartare Choice of tuna or salmon, LIR sauce, avocado, three kinds of tobiko, green onion.*	14

故郷の味 JAPANESE COMFORT FOODS	
Teppanyaki Lightly seasoned, al dente teppan-grilled vegetables, served with a peanut dipping Sauce.	9
♦ Vegetables	14
♦ Tofu	14
♦ Chicken	16.5
♦ Scallop, shrimp, or salmon	19
♦ Combination of shrimp, chicken, and beef	21
♦ Seafood combination	22
♦ 8oz Center Cut Certified Angus Beef® Filet Mignon	26
Katsu Don Panko-breaded pork tenderloin, egg and onion over rice, sweet broth, topped with kamaboko and nori.	10
Katsu Panko-breaded pork tenderloin or chicken breast, served with gohan and a small salad.	8.5
Japanese Curry Rice Mild Japanese curry with Gohan.	7
Katsu Curry Japanese curry rice with your choice of panko-breaded chicken breast or pork tenderloin.	12
Hamachi Kama Teppan-grilled yellowtail cheek. Served with our special Joy Sauce and green onions.	12
Seafood Udon Shrimp, salmon, scallops, kanikama, octopus, wakame seaweed, tofu, udon noodles, green onion, miso broth.	12
Tempura Traditional tempura battered and deep fried. Light and crunchy in texture.	5.5
♦ Vegetable	9
♦ Shrimp and vegetable (appetizer)	12
♦ Shrimp	12
♦ Shrimp and vegetable (dinner)	17

Yakitori Teppan-grilled selections. 2 bamboo skewers. Topped with a rich, savory Sauce.	6
♦ Chicken	8
♦ Beef tenderloin	8
♦ Shrimp	8

NOODLES & RICE	
Yakimeshi Teppan-fried Japanese rice, eggs, carrots, zucchini, peppers, onions.	3.5
♦ Vegetable	4.5
♦ Chicken	5
♦ Shrimp or Beef tenderloin	5
♦ Combination (Beef, chicken and shrimp.)	6
Gohan Steamed Japanese white rice.	1.5
Sushi Rice Steamed Japanese white rice.	2.5
ADD-ONS	
Tampa Bay Sauce Kanikama, onion and serrano all finely chopped, with mayo. Perfect accompaniment to mix with yakimeshi or gohan.	3
Furikaké Nori, sesame seeds, Japanese seasonings. Sprinkle over yakimeshi or gohan.	1
Tokyo Yakisoba Stir fried noodles with vegetables in Yakisoba Sauce drizzled with Japanese mayo and grated ginger.	8
♦ Vegetable	9
♦ Tofu	10
♦ Chicken	12
♦ Shrimp or beef tenderloin	12
♦ Combination (Beef, chicken and shrimp.)	13
Yakiudon Stir fried thick white wheat-flour noodles with vegetables in Yakisoba Sauce.	7
♦ Vegetable	8
♦ Tofu	8.5
♦ Chicken	10
♦ Shrimp or beef tenderloin	10
♦ Combination (Beef, chicken and shrimp.)	11

手巻き寿司 TEMAKI-ZUSHI	
Traditional, cone-shaped hand-rolled sushi	
California Hand Roll Avocado and cucumber. Shrimp or kanikama crab Snow crab	4
♦ Shrimp or kanikama crab	5
♦ Snow crab	5
Spicy Hand Roll Spicy mayo, kaiware sprouts, and green onions. Choice of salmon, scallop or tuna.*	4.5
Spider Hand Roll Soft-shell crab, cucumber, avocado, and masago caviar. Topped with Creamy Chipotle Sauce.*	6
Q Hand Roll Smoked salmon, kanikama, avocado, Tampa Bay sauce, cream cheese, fine cucumber wrap*	7.5
Philadelphia Hand Roll Smoked salmon, cucumber, avocado, cream cheese*	4
Favorite Hand Roll Shrimp, cream cheese, avocado, kanikama	5
Negi-Hama Hand Roll Yellowtail, green onion*	6
Unagi Hand Roll Unagi eel, cucumber, avocado, Eel sauce	5

BENTO BOXES	
Hawaiian Poké Bento Mango tuna poké, sushi rice, 1 pc each of the Cristina, Oaklawn, Bora Bora and LIR roll, kale salad, pork gyoza.*	16
Chirashi Zushi Bento Mini Chirashi Zushi, 4 pc California roll, pork gyoza, sea garden squid.*	14
Sushi Bento 4 pc Nigiri-Zushi (tuna, salmon, octopus and tamago), 2 pc each of California roll, Tekka Maki roll, Kappa Maki roll, Key West roll; 1 chicken yakitori skewer, Yakimeshi rice.*	14
Yakimeshi Bento Four pieces of either the Key West or Philadelphia roll, kale salad, pork gyoza, vegetable Yakimeshi rice* (add chicken, beef or shrimp for 1).	10
Kid's Bento *for kids 12 & under* Choice of breaded or grilled chicken, grilled beef tenderloin or fried tofu. Choice of Yakimeshi or gohan. Served with a drink, fruit, cheese kushiagé and ice cream.	7.5

料理長のおすすめ THE ITAMAE'S PICKS

NIGIRI • SASHIMI			
	NIGIRI Sushi rice topped with slices of raw or cooked fish and other delicacies (2 pieces)		
	SASHIMI Slices of raw fish, rice-less		Thinly Sliced
	Nigiri	Sashimi	Thinly Sliced
Tuna (Maguro)*	4.5	9	11
Salmon (Shake)*	5	9.5	11.5
Smoked Salmon*	5	9	11
Yellowtail (Hamachi)*	5.5	11.5	13.5
Fatty Tuna (O-Toro)*	15	30	32
Albacore (Bin-Toro)*	5	9	11
Mackerel (Saba)*	4	8	10
Fresh Water Eel (Unagi)	5.5	10.5	12.5
Scallop (Hotate)*	4	9	11
Spicy Scallop*	4.5		
Crab (Kanikama)	4	8	
Snow Crab (Kani)	7	12.5	
Shrimp (Ebi)	4	8	
Sweet Shrimp (Ama Ebi)*	7.5	13	
Octopus (Tako)	4	9	11
Sea Urchin (Uni)*	7	13	
Salmon Caviar (Ikura)*	5		
Smelt Caviar (Masago)*	4.5		
Habanero Masago*	4.5		
Flying Fish Caviar (Tobiko)*	4.5		
Wasabi Tobiko*	5		
Black Tobiko*	4.5		
Egg Omelet (Tamago)	3	7	
Quail Egg*		2.5 (shooter)	

*Denotes cooked selection.

*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.