

# Edo Sushi

江戸  
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JAPANESE RESTAURANT

## Important Information

Edo Sushi's Japanese cuisine uses ingredients that may contain food allergens such as sesame, nuts, fish, eggs, soy, wheat, milk, and shellfish. Before placing your order, please inform your server if anyone in your party has food allergies or special dietary needs.

Please note that many items on our menu may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

- All pictures are for reference only
- Parties of 5 or more will be subject to 18% gratuity.
- We do not accept checks.

## BEVERAGES

### NON-ALCOHOLIC

- Soda & Iced Tea (free refills) 2.95
- Sparkling Water 3.50
- Hot Green Tea or Black Tea 2.50
- Apple Juice 2.95
- Orange Juice 2.95
- Ramune (Marble Soda) 4.50
- Japanese Iced Green Tea 5.50
- Bubble Tea 5.95



Iced Green Tea

## APPETIZERS

### FROM THE Sushi Bar

A1 Seared Tuna 15.95  
Choice of Cajun or garlic pepper seasoning.

A2 Sesame Seaweed Salad 5.95  
Seaweed in a sweet, tangy sesame marinade.

A3 Asparagus Salad 5.95  
Asparagus with homemade spicy tobiko sauce.

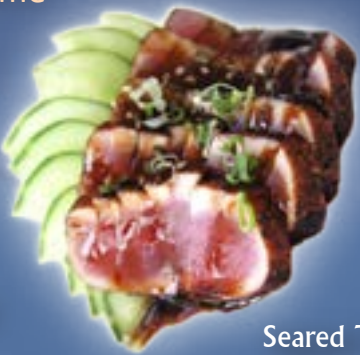
A4 Tuna Tartare 15.95  
Chunks of fresh tuna with spicy sweet sauce.

A5 Baby Octopus 9.95

A6 Takosu 11.95  
Octopus with a vinegar sauce.

A7 Sunomono 11.95  
Seafood and sliced cucumber with a sweet vinegar sauce.

A8 Crabstick & Cucumber Salad 8.95  
Your choice of tobiko or vinegar sauce.



Seared Tuna

### FROM THE Kitchen

A9 Vegetable Spring Rolls 4.95

A10 Beef Short Ribs (3) 12.95

A11 Spicy Sauteed Mussels 11.95  
Green-lipped mussels sauteed with garlic, onions, green peppers, scallions and spicy sauce.

A12 Kushiyaki 7.95  
Broiled chicken, skewered and served with a yakitori sauce.

A13 Gyoza 8.95  
Pan fried pork and chicken dumplings served with a soy vinegar sauce.

A14 Shumai 6.95  
Steamed shrimp dumpling.

A15 Wasabi Shumai 7.95  
Steamed pork dumpling with wasabi flavored wrapping.

A16 Fried Calamari 11.95  
Fried squid with spicy sweet sauce.



Spicy Sauteed Mussels



# APPETIZERS

FROM THE Kitchen

A17 Age Tofu 4.95  
Deep fried tofu.

A18 Shrimp & Vegetable Tempura 9.95  
Jumbo shrimp and vegetables lightly battered and fried.

A19 Grilled Calamari 11.95  
Grilled squid with spicy sweet sauce.

A20 Edamame 5.50  
Boiled soy beans.

A21 Chicken Katsu 7.95  
Chicken lightly battered and fried.

A22 Fried Oysters 8.95  
Oysters battered in breadcrumbs and fried.

A23 Tako Yaki 7.95  
Wheat flour-battered balls filled with pieces of octopus.  
Served with eel sauce on top.



Tako Yaki

## Salads

S1 Edo Salad 8.95  
Fried shrimp and iceberg lettuce with house peanut mustard dressing.

S2 Garden Salad 3.50  
Mixed lettuce with ginger dressing.

S3 Grilled Chicken Salad 9.95  
Mixed lettuce, grilled chicken with sesame dressing.



Edo Salad

## Soups

S4 Miso Soup 3.25  
Tofu, seaweed and scallions with soy bean broth.

S5 Rice Soup 3.25  
Rice, seaweed and scallions with soy bean broth.

S6 Shumai Soup 5.25  
Shrimp dumplings with seafood broth.

S7 Edo Soup 6.50  
Seafood and black mushrooms with seafood broth.



Miso Soup

# SPECIAL MAKIS

SP1 Crazy Roll (8) 16.95  
Spicy tuna and tempura crunchies roll with fresh salmon on top.



SP2 House Maki (8) 17.95  
Tuna, salmon, yellowtail and avocado. Served in a soy wrap and topped with ikura.



SP3 Chef Sampler (8) 19.95  
Thinly sliced cucumber wrapped around tuna, salmon and yellowtail. Served with sweet vinegar and spicy mayonnaise sauce on the side.



SP4 Tokyo Maki (8) 16.95  
Spicy yellowtail, tempura crunchies, scallion and tobiko roll with tuna, yellowtail and avocado on top.



SP5 Red Dragon (8) 16.95  
Shrimp tempura roll with spicy tuna on top.



SP6 Sakura Maki (8) 16.95  
Spicy salmon, tempura crunchies and avocado roll with smoked salmon and seaweed salad on top.



SP7 Sweetheart Maki (8) 18.95  
Spicy tuna and avocado roll with fresh tuna around it (heart shape).



SP8 Jade Maki (8) 15.95  
Spicy tuna and tempura crunchies roll with sliced avocado on top. Served with ponzu sauce.





# SPECIAL MAKIS

SP9 **Golden Dragon (10)** 16.95



Escolar, avocado and cream cheese roll. Tempura fried with roe, scallion and chef's special sauce on top.

SP10 **Black Dragon Roll (8)** 16.95



Shrimp tempura roll with eel, avocado and chef's special sauce on top.

SP11 **Double Spicy Crab Meat Maki (8)** 19.95



Spicy real crab meat and avocado roll. Served with spicy crab meat and tempura crunchies on top.

SP12 **Lobster Tail Tempura Roll (10)** 22.95



Lobster tail tempura, lettuce, cucumber, roe and chef's special sauce.

SP13 **Harbor Maki (8)** 17.95



Shrimp tempura roll with spicy lump crab meat, avocado and drizzled with a sweet citrus sauce.

SP14 **Chesapeake Roll (5)** 15.95



Lump crab meat, fried oyster and cucumber with chef's special sauce on top.

SP15 **Black Pearl Maki (10)** 15.95



Spicy lump crab meat with avocado rolled in crispy black rice.

SP16 **Elegant Maki (6)** 15.95



Lobster tail tempura, sweet potato tempura, avocado and tobiko in a soy wrap with chef's special sauce.

# SPECIAL MAKIS

SP17 **Domo Maki (8)** 17.95



Seared Cajun tuna roll topped with escolar, avocado, roasted garlic and a sweet & spicy sauce.

SP18 **Honey Honey Maki (8)** 17.95



Tempura shrimp roll topped with avocado, escolar, salmon and chef's sweet honey sauce.

SP19 **Summerfest Maki (8)** 17.95



Spicy shrimp and avocado inside. Crispy black rice on the outside. Topped with salmon, mango and spicy sauce.

SP20 **Ocean Star Maki (8)** 16.95



Salmon and cucumber on the inside. Salmon, tuna, yellowtail, escolar, avocado, tempura crunchies, roe, scallion and eel sauce on top.

SP21 **Wasabi Maki (8)** 16.95



Tuna, salmon, escolar, radish and cucumber mixed with creamy wasabi sauce; topped with roe and crispy onions.

SP22 **Ruby Maki (8)** 15.95



Crunch spicy tuna and avocado on the inside. Sliced mango and house special sauce on top.

SP23 **Tarzan Maki (8)** 15.95



Salmon, yellowtail, crab stick and asparagus with crispy black rice on the outside. On top of spicy, tangy sauce. Sprinkled with tempura crunchies and roe.

SP24 **Spicy Tuna & Eel Roll (8)** 17.95



Eel and avocado inside. Topped with spicy tuna and served with eel sauce.

See a la carte sushi list for complete selection of sushi rolls, sashimi and nigiri.



# ENTREES

## FROM THE Sushi Bar

Served with miso soup or a garden salad

B1 **Una Don** 24.95  
Broiled eel with unagi sauce over rice.

B2 **Tekka Don** 23.95  
Sliced tuna over seasoned rice.

B3 **Chirashi Sushi** 21.95  
Seasoned rice with assorted sashimi.

B4 **Sushi Assortment** 23.95  
8 pieces of nigiri and a Spicy Tuna Roll.

B6 **Sushi & Sashimi Combo** 28.95  
8 pieces of sashimi, 4 pieces of nigiri, and a Salmon Avocado Roll.

B7 **Love Boats**  
**Deluxe** 69.95  
16 pieces of sashimi, 8 pieces of nigiri, Crazy Roll and Shrimp Cucumber Roll.

**Regular** 55.95  
12 pieces of sashimi, 6 pieces of nigiri, California Roll and Spicy Tuna Roll.



Una Don

### B5 Sashimi

Chef's choice of best selected fish.

12 Pieces .....	25.00
15 Pieces .....	31.00
20 Pieces .....	40.00
30 Pieces .....	60.00
40 Pieces .....	80.00



Love Boat

## Sushi Platters

P1 **Non-Raw Sushi Platter (Rolls)** 80 pieces / 58.00  
Shrimp Cucumber Roll (16)  
California Roll (32)  
Avocado & Cucumber Roll (16)  
Philadelphia Roll (16)

P2 **Non-Raw Sushi Platter (Combination)** 40 pieces / 63.00  
Shrimp Nigiri (4)  
Eel Nigiri (4)  
Crabstick Nigiri (4)  
Tempura Salmon Roll  
Real Crab Meat Roll (8)  
Shrimp Tempura Roll (5)  
Volcano Roll (5)  
Chicken Katsu Roll

P3 **Sushi Special Platter (Regular)** 52 pieces / 70.00  
Tuna Nigiri (4)  
Salmon Nigiri (4)  
Shrimp Nigiri (4)  
Whitefish Nigiri (4)  
California Roll (8)  
Tuna Roll (6)  
Salmon Roll (6)  
Vegetable Roll (8)  
Salmon Skin Roll (8)

P4 **Sushi Special Platter (Deluxe)** 53 pieces / 99.00  
Tuna Nigiri (4)  
Salmon Nigiri (4)  
Yellowtail Nigiri (4)  
Escolar Nigiri (4)  
Shrimp Tempura Roll (5)  
Salmon Avocado Roll (8)  
Rainbow Roll (8)  
Domo Maki (8)  
Real Crab Meat Roll (8)

P5 **Sushi & Sashimi Platter** 46 pieces / 96.00  
Sashimi (20)  
Nigiri (10)  
Tokyo Maki (8)  
Crazy Roll (8)

# ENTREES

## FROM THE Kitchen

Served with rice and your choice of miso soup or a garden salad

T1 **Beef Negimaki** 28.95  
Tender beef wrapped around scallion, carrot, string bean and topped with a thick teriyaki sauce.

T2 **Teriyaki**  
All teriyaki platters are served on hot, sizzling plates and topped with sweet teriyaki sauce.

Salmon.....25.95  
2 pieces of salmon

Beef.....27.95  
Ribeye steak

Chicken.....15.95  
2 pieces of chicken breast

Pork.....15.95  
2 pieces of pork loin



Beef Negimaki



Chicken Teriyaki

## Tempura

T3 **Tonkatsu** 16.95  
Lightly breaded pork loin, fried and served with sauce.

T4 **Chicken Katsu** 16.95  
Lightly breaded chicken breast, fried and served with sauce.

T5 **Shrimp Tempura** 25.95  
Jumbo shrimp lightly battered and fried.

T6 **Vegetable Tempura** 13.95  
Mixed vegetables lightly battered and fried to perfection.

T7 **Shrimp and Vegetable Tempura** 20.95  
Jumbo shrimp and vegetables lightly battered and fried.

T8 **Chicken and Vegetable Tempura** 16.95  
Chicken breast and vegetables lightly battered and fried.



Tonkatsu



Shrimp Tempura



# NOODLES

## Udon

Thick, white, Japanese noodles

### N1 Udon

Thick, white, Japanese noodles in a seafood broth.

Vegetable and Tofu.....	9.95
Chicken.....	12.95
Tonkatsu.....	13.95
Beef.....	14.95
Shrimp Tempura.....	14.95
Seafood.....	15.95



Shrimp Tempura Udon

### N2 Yaki Udon

Thick, white, Japanese noodles stir-fried.

Seafood.....	15.95
Chicken.....	12.95



Chicken Udon

### N3 Ramen Noodle 14.95

#### Step 1 Choose a soup base

- Tonkotsu Pork broth
- Shoyu Soy sauce broth
- Miso Soy bean broth

#### Step 2 Choose a protein

- Grilled Chicken Breast
- Tonkatsu Pork loin lightly battered & fried
- Shrimp Tempura Jumbo shrimp lightly battered & fried

#### Toppings Include

- Fish Cake
- Boiled Egg
- Seaweed
- Scallions
- Vegetables



Ramen Noodles

# LUNCH SPECIALS

Available Monday - Friday 11:30am - 3:00pm

Not available on holidays. No substitutions.  
Served with miso soup or a garden salad.

### L1 Your choice of 2 items from the selection below 10.50

- California Roll
- Avocado & Cucumber Roll
- Philadelphia Roll
- Salmon Avocado Roll
- Salmon Roll
- Salmon Skin Roll
- Shrimp Cucumber Roll
- Spicy Salmon Roll
- Spicy Tuna Roll
- Sweet Potato Roll
- Tuna Cucumber Roll
- Tuna Roll

- Tuna Nigiri (2 pcs)
- Salmon Nigiri (2 pcs)
- Smoked Salmon Nigiri (2 pcs)
- Crabstick Nigiri (2 pcs)
- Shrimp Nigiri (2 pcs)
- Escolar Nigiri (2 pcs)
- Mackerel Nigiri (2 pcs)
- Bean Curd Nigiri (2 pcs)
- Egg Nigiri (2 pcs)



California Roll & Salmon

### L2 Sushi Assortment 17.45

6 pieces of nigiri & a Spicy Tuna Roll

### L3 Sashimi 17.45

9 pieces of sliced raw fish.

### L4 Sushi & Sashimi Combo 19.95

6 pieces of sashimi, 4 pieces of nigiri and a California Roll.

### L5 Teriyaki

Chicken 10.95    Salmon 12.95

### L6 Shrimp & Vegetable Tempura 12.95

### L7 Chicken Yaki Udon 12.95

Noodles stir-fried with chicken.

# DESSERTS

### D1 Green Tea Ice Cream 4.50

A sweet, creamy ice cream with exotic green tea flavor.

### D2 Red Bean Ice Cream 4.50

A sweet, creamy ice cream with exotic red bean flavor.

### D3 Tempura Ice Cream 6.50

Vanilla ice cream covered in tempura and fried to perfection.

### D4 Mochi Ice Cream 5.50

Ice cream wrapped in a sweet rice dough. Your choice of green tea or red bean flavor.

### D5 Honey Banana 5.50

Banana slightly fried and drizzled with honey on top.

### D6 Tempura Oreo Cookie 4.95



Tempura Oreo Cookie

