

アペタイザー

# Appetizers from Kitchen

- 101. **Grilled Squid** \$9.95  
Grilled squid with house special sauce
- 102. **Agedashi-Tofu (Organic)** \$6.95  
Fried tofu in tempura sauce with fish flakes
- 103. **Spicy Edamame** \$6.95  
Boiled green soy beans with chili sauce
- 104. **Edamame** \$5.95  
Boiled green soy beans
- 105. **Shrimp & Vegetable Tempura Appetizer** \$10.95  
Shrimp and vegetables dipped in batter lightly fried, served with dipping sauce
- 106. **Shumai (6)** \$5.95  
Steamed shrimp dumplings
- 107. **Gyoza (6)** \$7.25  
Lightly pan fried vegetable dumplings
- 108. **Vegetable Gyoza (6)** \$6.25  
Lightly pan fried pork dumplings
- 110. **Pork Spring Rolls** \$6.25  
Lightly fried rolls filled with vegetables and pork
- 111. **Hamachi Kama** \$12.95  
Lightly salted broiled yellowtail collar served with ponzu sauce

# Dinner Box 弁当箱 \$21.95

Served with white rice, salad, miso soup & fruit, and choice of

two selections from below (A – I)

- A. **Tempura**  
Lightly fried shrimp & vegetables, served with dipping sauce
- B. **Beef Negima**  
Broiled beef & scallion roll with teriyaki sauce with seed
- C. **Tonkatsu**  
Pork cutlet, served with dipping sauce
- D. **Chicken Teriyaki**  
Broiled chicken with teriyaki sauce with seed
- E. **Sashimi**  
Tuna, salmon, & kanikama (No substitutions)
- F. **Sushi**  
Tuna, white fish, salmon, & shrimp (No substitutions)
- G. **California Roll**  
Avocado & kanikama
- H. **Chicken Katsu**  
Chicken cutlet, served with dipping sauce with seed
- I. **Salmon Teriyaki**  
Broiled salmon with teriyaki sauce with seed

# Entrées アントレ

Served with soup and white rice

- 301. **Teriyaki Entrée**  
Broiled, served with teriyaki sauce with seed
  - A. **Chicken** \$18.95
  - B. **Sirloin Steak** \$23.95
  - C. **Salmon** \$20.95
  - D. **Shrimp** \$21.95
- 302. **Tempura Entrées**  
Lightly fried, served with dipping sauce
  - A. **Shrimp & Vegetables** \$19.95
  - B. **Vegetables** \$17.95
- 303. **Beef Negima Entrée** \$20.95  
Broiled beef & scallion roll with teriyaki sauce with seed
- 304. **Cutlets** Breaded & deep fried cutlet, served with dipping sauce with seed
  - A. **Chicken Cutlet** \$17.95
  - B. **Pork Cutlet** \$18.95
- 305. **Una-Ju** \$23.95  
Broiled eel on a bed of rice with seed
- 306. **Miso Black Cod Fillet Entrée** \$22.95  
Caramelized with sweet miso
- 307. **Spicy Calamari Tempura** \$18.95  
with basil leaves

— All underlined items are RAW.

— 🍀 Must Try

# ランチメニュー LUNCH

Monday to Friday 11:30am – 2:30pm (except weekend & holidays)

## Lunch Box

No substitutions, served with miso soup, white rice, salad and dumplings

- L11. **Chicken Teriyaki Lunch Box** \$12.25
- L12. **Salmon Teriyaki Lunch Box** \$13.25
- L13. **California Roll Lunch Box** \$12.25
- L14. **Tempura Lunch Box** \$13.95

## Sushi & Sashimi

No substitutions, served with miso soup

- L15. **Sushi Special** \$12.95  
Assorted nigiri sushi & maki combination
- L16. **Sashimi Lunch** \$14.50  
Assorted filets of raw fish served with a bowl of rice
- L17. **Maki Combo** \$11.95  
Tuna roll, California roll & cucumber roll
- L18. **Vegetarian Set** \$10.95  
Kappa, oshinko & yasai roll
- L19. **Temaki Set** \$12.95  
Tuna hand roll, California hand roll, salmon hand roll
- L20. **Sushi Deluxe** \$14.95  
Assorted nigiri sushi & maki combination

## Entrée

Served with miso soup and white rice (Except L24)

- L21. **Teriyaki**  
Broiled, served with teriyaki sauce with seed
  - A. **Chicken** \$10.95
  - B. **Salmon** \$11.95
  - C. **Shrimp** \$12.95
- L22. **Tempura**  
Lightly fried, served with dipping sauce
  - A. **Shrimp & Vegetables** \$11.95
  - B. **Vegetables** \$9.95
- L23. **Cutlets**  
Breaded fried cutlet, served with dipping sauce
  - A. **Chicken Cutlet** \$10.95
  - B. **Pork Cutlet** \$11.95
- L24. **Tempura Udon Soup** \$11.95

— Not responsible for lost articles.

— Subject to MA & Local Meals Tax.

— Prices are subject to change without prior notice.

— Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illnesses.

— Before placing your order, please inform your server if a person in your party has a food allergies.

— All underlined items are RAW.

— 🍀 Must Try

# House Signatures

Appetizers 家シグネチャの前菜

- S1** **Crispy Shrimp** \$9.95  
Shrimp glazed with creamy spicy sauce
- S2** **Duck Tataki** \$11.95  
Duck breast marinated with house special seafood sauce
- S3** **Beef Negima Appetizer** \$10.95  
Grilled thin sliced steak rolled with scallion, drizzled with teriyaki sauce and seed
- S4** **Miso Black Cod Appetizer** \$11.95  
Black cod fillet caramelized with sweet miso sauce
- S5** **Kim Chee Tuna Sashimi** \$11.95  
Tuna marinated with spicy kim chee
- S6** **Sweet Miso Mango Salmon Appetizer** \$10.95  
Torched salmon, avocado and mango with sweet miso sauce

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## Appetizers from Sushi Bar

- 204** **Tuna Tataki** \$12.95  
Thinly sliced seared tuna with spicy ponzu sauce
- 205** **Yellowtail Tataki** \$14.95  
Thinly sliced seared yellowtail with spicy ponzu sauce
- 206** **Suno-mono (Tako / Ebi / Seafood)** \$9.95  
Choice of octopus, shrimp or seafood tossed in light vinegar
- 207** **Avocado Salad** \$8.95  
Avocado, cucumber, crabstick & tobiko mixed with sweet mayo sauce
- 208** **Chuka-Wakame** \$6.25  
Seaweed salad with seed

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# Sushi 寿司 刺身 & Sashimi

Organic Brown Rice Available

Chef's choice of assorted sushi, sashimi and maki, served with miso soup (No substitutions)

- 401.** **Sushi Deluxe** \$25.95
- 402.** **Sashimi Deluxe** \$27.95
- 403.** **Maki Combo** \$18.95  
Spicy tuna roll, California roll and salmon roll
- 404.** **Chirashi** \$23.95  
Chef's choice of assorted raw fish, served on a bed of seasoned rice
- 405.** **Sushi & Sashimi Boat (for 1)** \$28.95
- 406.** **Sushi & Sashimi Boat (for 2)** \$53.95
- 407.** **Sushi & Sashimi Boat (for 4)** \$110.95  
Choice of one special maki (From SP01 – SP14)

## Nabe 鍋

- 601.** **Nabeyaki-Udon** \$17.25  
Noodles with tempura shrimp, vegetables, & an egg cooked in our homemade broth.
- 602.** **Spicy Seafood Udon** \$17.95
- 603.** **Chicken Udon** \$16.25  
Udon noodles topped with grilled chicken breast, teriyaki sauce and vegetable all cooked in our homemade broth
- 604.** **Duck Udon** \$18.95  
Udon noodles simmered in our freshly made soup with sliced duck, topped with vegetable
- 605.** **Tempura Vegetable Udon** \$14.25

## Side Dishes おかず

- 801.** **House Salad** \$4.95
- 802.** **Miso Soup** \$2.50
- 803.** **Rice Bowl** \$2.00
- 804.** **Sushi Rice** \$3.25
- 805.** **Brown Rice (organic)** \$3.00
- 806.** **Fried Banana (with honey & sesame seeds)** \$5.95

特別マキ

## Special Maki

- SP01. Snow Mountain Maki** \$15.95  
Tempura shrimps, tobiko rolled with kani and crab meat with mayo sauce.
- SP02. Mango Shrimp Maki** \$15.50  
Cooked shrimp, mango, tempura crumbs, with sweet and spicy sauce rolled with sliced mango on top
- SP03. Dragon Maki** \$15.95  
Tempura shrimp rolled topped with eel, avocado, crab stick and tobiko.
- SP04. Caterpillar Maki** \$14.25  
Avocado slices on top of eel, cucumber and tobiko roll
- SP05. Pink Lady Maki** \$15.95  
Eel, avocado, tobiko, wrapped with pink rice paper with spicy mayo and unagi sauce on top
- SP06. Red Sox Maki** \$16.50  
Tempura shrimp, avocado, tobiko, wrapped with pink rice paper & tuna, topped with unagi and spicy sauce
- SP07. New Spicy Tuna Maki** \$14.50  
Avocado, cucumber, tempura crumb rolled with chopped spicy tuna with eel sauce and spicy mayo.
- SP08. Tempura Spicy Tuna Maki** \$15.95  
Lightly fried spicy tuna, avocado with spicy, tomato and eel sauce.
- SP09. Torch Yellowtail Maki** \$16.95  
Avocado, salmon, roll with torched yellowtail with yuzu mayo sauce, and tobiko on top
- SP10. Rainbow Maki** \$14.25  
5 pieces of assorted fish and shrimp on top of a California roll
- SP11. Heart Lover** \$15.75  
Tempura shrimp, tobiko, avocado rolled with rice paper, tomato & eel sauce.
- SP12. Sweet Miso Yellowtail Maki** \$15.75  
Cucumber, tobiko, spicy mayo rolled with torched yellowtail on top with sweet miso sauce
- SP13. Patriots Maki** \$15.75  
Sweet potato tempura, avocado, topped with torched salmon & miso sauce with black tobiko.
- SP14. Spicy Torched Sake Maki** \$15.75  
Cucumber, tobiko, tempura crumb, spicy mayo rolled with torched salmon and sweet miso sauce
- SP15. Fuji Mountain Maki** \$16.75  
Sweet potato tempura, eel rolled with crab meat, tobiko, with special mayo sauce on top.
- SP16. Volcano Maki** \$16.95  
Baked squid, crabstick, tobiko, mixed with mayo on a California maki
- SP17. Seared Toro Maki** \$19.95  
Cucumber, tobiko, rolled with seared toro on top spicy and eel sauce.
- SP18. Tempura Spicy Lobster Maki** \$16.95  
Avocado rolled with spicy lobster and eel sauce.

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— 🌱 Must Try

Catering available  
Tatami rooms are available  
Organic brown rice is available

794 Elm Street, 2nd floor  
Concord, MA 01742  
978.369.8856

寿司ハウス  
**Sushi HOUSE**

Modern Japanese Cuisine

www.asiangourmetma.com

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