

# House Signatures

Appetizers 家シグネチャの前菜

- \$1** **Crispy Shrimp** \$7.95  
Shrimp glazed with creamy spicy sauce
- S2.** **Duck Tataki** \$10.95  
Duck breast marinated with house special seafood sauce
- \$3** **Beef Asparagus Appetizer** \$8.25  
Sliced beef rolled up with asparagus and cream cheese
- \$4** **Miso Black Cod Appetizer** \$11.95  
Black cod fillet caramelized with sweet miso sauce
- S5.** **Kim Chee Tuna Sashimi** \$9.95  
Tuna marinated with spicy kim chee
- S6.** **Sweet Miso Mango Salmon Appetizer** \$8.55  
Torched salmon, avocado and mango with sweet miso sauce

アペタイザー

## Appetizers from Sushi Bar

- 203.** **Naruto** \$8.25  
Crab stick, tobiko & tilapia rolled with thinly sliced cucumber
- 204.** **Tuna Tataki** \$11.95  
Thinly sliced seared tuna with spicy ponzu sauce
- 205.** **Yellowtail Tataki** \$13.95  
Thinly sliced seared yellowtail with spicy ponzu sauce
- 206.** **Suno-mono (Tako / Ebi / Seafood)** \$7.95  
Choice of octopus, shrimp or seafood tossed in light vinegar
- 207.** **Avocado Salad** \$7.95  
Avocado, cucumber, crabstick & tobiko mixed with sweet mayo sauce
- 208.** **Chuka-Wakame** \$5.95  
Seaweed salad with seed

— 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

# 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** \$24.95
- 402.** **Sashimi Deluxe** \$26.95
- 403.** **Maki Combo** \$17.95  
Spicy tuna roll, California roll and salmon roll
- 404.** **Chirashi** \$22.95  
Chef's choice of assorted raw fish, served on a bed of seasoned rice
- 405.** **Sushi/Sashimi Boat (for 1)** \$28.25
- 406.** **Sushi/Sashimi Boat (for 2)** \$52.95
- 407.** **Sushi/Sashimi Boat (for 4)** \$106.95  
Choice of one special maki (From SP01 – SP14)

## Nabe 鍋

- 601.** **Nabeyaki-Udon** \$16.75  
Noodles with tempura shrimp, vegetables, & an egg cooked in our homemade broth.
- 602.** **Spicy Seafood Udon** \$17.75
- 603.** **Chicken Udon** \$15.95  
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

## Side Dishes おかず

- 801.** **House Salad** \$4.25
- 802.** **Miso Soup** \$1.99
- 803.** **Rice Bowl** \$1.75
- 804.** **Sushi Rice** \$2.75
- 805.** **Brown Rice (organic)** \$2.75
- 806.** **Fried Banana (with honey & sesame seeds)** \$4.75

特別マキ

## Special Maki

- SP01.** **Snow Mountain Maki** \$14.75  
Tempura shrimps, tobiko rolled with kani and crab meat with mayo sauce.
- SP02.** **Mango Shrimp Maki** \$14.75  
Cooked shrimp, mango, tempura crumbs, with sweet and spicy sauce rolled with sliced mango on top
- SP03.** **Dragon Maki** \$14.95  
Tempura shrimp rolled topped with eel, avocado, crab stick and tobiko.
- SP04.** **Caterpillar Maki** \$12.25  
Avocado slices on top of eel, cucumber and tobiko roll
- SP05.** **Pink Lady Maki** \$14.75  
Eel, avocado, tobiko, wrapped with pink rice paper with spicy mayo and unagi sauce on top
- SP06.** **Red Sox Maki** \$15.75  
Tempura shrimp, avocado, tobiko, wrapped with pink rice paper & tuna, topped with unagi and spicy sauce
- SP07.** **New Spicy Tuna Maki** \$13.75  
Avocado, cucumber, tempura crumb rolled with chopped spicy tuna with eel sauce and spicy mayo.
- SP08.** **Tempura Spicy Tuna Maki** \$14.75  
Lightly fried spicy tuna, avocado with spicy, tomato and eel sauce.
- SP09.** **Torch Yellowtail Maki** \$15.75  
Avocado, salmon, roll with torched yellowtail with yuzu mayo sauce, and tobiko on top
- SP10.** **Rainbow Maki** \$12.25  
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** \$14.75  
Cucumber, tobiko, spicy mayo rolled with torched yellowtail on top with sweet miso sauce
- SP13.** **Patriots Maki** \$14.75  
Sweet potato tempura, avocado, topped with torched salmon & miso sauce with black tobiko.
- SP14.** **Spicy Torched Sake Maki** \$14.75  
Cucumber, tobiko, tempura crumb, spicy mayo rolled with torched salmon and sweet miso sauce
- SP15.** **Fuji Mountain Maki** \$15.75  
Sweet potato tempura, eel rolled with crab meat, tobiko, with special mayo sauce on top.
- SP16.** **Volcano Maki** \$16.25  
Baked squid, crabstick, tobiko, mixed with mayo on a California maki
- SP17.** **Seared Toro Maki** \$18.95  
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.

— All underlined items are RAW.

— 🍄 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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## アペタイザー

# Appetizers from Kitchen

- |      |   |         |
|------|---|---------|
| 101. | <b>Grilled Squid</b><br>Grilled squid with house special sauce  | \$9.95  |
| 102. | <b>Agedashi-Tofu (Organic)</b><br>Fried tofu in tempura sauce with fish flakes                              | \$6.75  |
| 103. | <b>Spicy Edamame</b><br>Boiled green soy beans with chili sauce   | \$6.25  |
| 104. | <b>Edamame</b><br>Boiled green soy beans  | \$5.25  |
| 105. | <b>Tempura Appetizer</b><br>Shrimp and vegetables dipped in batter lightly fried, served with dipping sauce | \$8.95  |
| 106. | <b>Shumai (6)</b><br>Steamed shrimp dumplings   | \$5.75  |
| 107. | <b>Gyoza (6)</b><br>Lightly pan fried vegetable dumplings   | \$6.25  |
| 108. | <b>Vegetable Gyoza (6)</b><br>Lightly pan fried pork dumplings  | \$5.75  |
| 109. | <b>Ohitashi (Organic)</b><br>Boiled spinach sprinkled with bonito flakes                                    | \$6.25  |
| 110. | <b>Pork Spring Rolls</b><br>Lightly fried rolls filled with vegetables and pork                             | \$5.75  |
| 111. | <b>Hamachi Kama</b><br>Lightly salted broiled yellowtail collar served with ponzu sauce                     | \$12.65 |

## Dinner Box 弁当箱 \$18.95

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 Negimaki**  
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. | <b>Teriyaki Entrée</b><br>Broiled, served with teriyaki sauce with seed                             |         |  |
|      | A. Chicken  | \$16.95 |  |
|      | B. Beef   | \$20.95 |  |
|      | C. Salmon   | \$18.25 |  |
|      | D. Shrimp   | \$19.95 |  |
| 302. | <b>Tempura Entrées</b><br>Lightly fried, served with dipping sauce                                  |         |  |
|      | A. Shrimp & Vegetables  | \$17.95 |  |
|      | B. Vegetables & Tofu  | \$15.95 |  |
| 303. | <b>Beef Negimaki Entrée</b><br>Broiled beef & scallion rolls drizzled with teriyaki sauce with seed | \$19.95 |  |
| 304. | <b>Beef Asparagus Entrée</b><br>Sliced beef rolled up with asparagus and cream cheese               | \$20.95 |  |
| 305. | <b>Mushi Sakana</b><br>Steamed shrimp with ginger, scallions & soy sauce                            |         |  |
|      | A. Salmon   | \$17.95 |  |
|      | B. Shrimp   | \$18.95 |  |
| 306. | <b>Katsu</b> Breaded & deep fried cutlet, served with dipping sauce with seed                       |         |  |
|      | A. Chicken  | \$15.95 |  |
|      | B. Pork   | \$15.95 |  |
| 307. | <b>Una-Ju</b><br>Broiled eel on a bed of rice with seed   | \$19.95 |  |
| 308. | <b>Miso Black Cod Fillet Entrée</b><br>Caramelized with sweet miso                                  | \$20.95 |  |
| 309. | <b>Spicy Calamari Tempura</b><br>with basil leaves  | \$17.95 |  |

— 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. | <b>Chicken Teriyaki Lunch Box</b>                               | \$10.95 |
| L12. | <b>Salmon Teriyaki Lunch Box</b>                                | \$11.95 |
| L13. | <b>California Roll Lunch Box</b><br>6 pieces of California roll | \$10.95 |
| L14. | <b>Tempura Lunch Box</b>  | \$12.95 |

### Sushi & Sashimi

No substitutions, served with miso soup

- |      |   |         |
|------|---|---------|
| L15. | <b>Sushi Special</b><br>Assorted nigiri <u>sushi</u> & maki combination                   | \$11.95 |
| L16. | <b>Sashimi Lunch</b><br>Assorted filets of <u>raw fish</u> served with a bowl of rice     | \$13.95 |
| L17. | <b>Maki Combo</b><br><u>Tuna</u> roll, California roll & cucumber roll                    | \$10.75 |
| L18. | <b>Vegetarian Set</b><br>Kappa, oshinko & yasai roll                                      | \$9.75  |
| L19. | <b>Temaki Set</b><br><u>Tuna</u> hand roll, California hand roll, <u>salmon</u> hand roll | \$11.75 |
| L20. | <b>Sushi Deluxe</b><br>Assorted nigiri <u>sushi</u> & <u>maki</u> combination             | \$14.50 |

### Entrée

Served with miso soup and white rice (Except L24)

- |      |  |         |
|------|--|---------|
| L21. | <b>Teriyaki</b><br>Broiled, served with teriyaki sauce with seed |         |
|      | A. Chicken   | \$8.75  |
|      | B. Salmon  | \$9.95  |
|      | C. Shrimp  | \$10.95 |
| L22. | <b>Tempura</b><br>Lightly fried, served with dipping sauce       |         |
|      | A. Shrimp & Vegetables   | \$9.95  |
|      | B. Vegetables  | \$8.95  |
| L23. | <b>Katsu</b><br>Breaded fried cutlet, served with dipping sauce  |         |
|      | A. Chicken   | \$8.95  |
|      | B. Pork  | \$9.95  |
| L24. | <b>Tempura Udon Soup</b>   | \$10.25 |

### Donburi

Served with miso soup

- |      |   |         |
|------|---|---------|
| L26. | <b>Ten-Don</b><br>Shrimp & vegetable tempura over a bed of rice                         | \$8.75  |
| L27. | <b>Katsu-Don</b><br>Deep fried pork cutlets sauteed with egg & onion over a bed of rice | \$9.95  |
| L28. | <b>Una-Don</b><br>Broiled fresh water eel over a bed of rice with seed                  | \$11.95 |