

House Signatures

Appetizers 家シグネチャの前菜

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|-----|---|---------|
| S1. | Crispy Shrimp | \$6.95 |
| | Shrimp glazed with creamy spicy sauce | |
| S2. | Duck Tataki | \$9.95 |
| | Duck breast marinated with house special seafood sauce | |
| S3. | Beef Asparagus | \$7.25 |
| | Sliced beef rolled up with asparagus and cream cheese | |
| S4. | Miso Black Cod | \$10.95 |
| | Black cod fillet caramelized with sweet miso sauce | |
| S5. | Miso Salmon | \$7.25 |
| | Salmon caramelized with sweet miso sauce | |
| S6. | Tuna tartare | \$9.25 |
| | Finely chopped raw <u>tuna</u> with seasonings and sauces | |
| S7. | Kim Chee Tuna Sashimi | \$8.95 |
| | <u>Tuna</u> marinated with spicy kim chee | |
| S8. | Sweet Miso Mango Salmon 🌸 | \$7.95 |
| | Torched <u>salmon</u> , avocado and mango with sweet miso sauce | |

アペタイザー

Appetizers from Sushi Bar

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|------|---|---------|
| 201. | Sushi Appetizer (4 pcs) | \$7.95 |
| | <u>Tuna</u> , <u>tilapia</u> , <u>salmon</u> , and shrimp | |
| 202. | Sashimi Appetizer (7 pcs) | \$9.95 |
| | <u>Tuna</u> , <u>salmon</u> and <u>tilapia</u> | |
| 203. | Naruto | \$7.95 |
| | Crab stick, <u>tobiko</u> & <u>tilapia</u> rolled with thinly sliced cucumber | |
| 204. | Tuna Tataki | \$10.95 |
| | Thinly sliced seared <u>tuna</u> with spicy ponzu sauce | |
| 205. | Yellowtail Tataki | \$12.95 |
| | Thinly sliced seared <u>yellowtail</u> with spicy ponzu sauce | |
| 207. | Suno-mono (Tako / Ebi / Seafood) | \$7.25 |
| | Choice of octopus, shrimp or <u>seafood</u> tossed in light vinegar | |
| 208. | Avocado Salad | \$7.50 |
| | Avocado, cucumber, crabstick & <u>tobiko</u> mixed with sweet mayo sauce | |
| 209. | Chuka-Wakame | \$5.50 |
| | Seaweed Salad | |
| 210. | Seafood Salad | \$ 8.95 |
| | Shrimp, cucumber, <u>tobiko</u> , crab stick & <u>squid</u> with sweet mayo sauce | |

— Not responsible for lost articles.

— Subject to MA & Local Meals Tax.

— 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

Sushi: Sliced raw fish served on bite-size seasoned rice, served with miso soup (no substitutions)

Sashimi: Slices of raw fish served on shredded daikon, with rice & miso soup (no substitutions)

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|------|---|---------|
| 401. | Sushi Deluxe | \$23.75 |
| | Chef's choice of 7 pieces of <u>sushi</u> , <u>tobiko</u> , <u>spicy tuna</u> roll, and California roll | |
| 402. | Sashimi Deluxe | \$25.95 |
| | Chef's choice of assorted of 15 pcs. of <u>sashimi</u> | |
| 403. | Maki Combo | \$16.95 |
| | <u>Spicy tuna</u> roll, California roll and <u>salmon</u> roll | |
| 404. | Chirashi | \$21.75 |
| | Chef's choice of assorted <u>raw fish</u> , served on a bed of seasoned rice | |
| 405. | Sushi/Sashimi Boat (for 1) | \$26.95 |
| | Chef's choice of 5 pcs. sashimi, 6 pcs. nigiri <u>sushi</u> , California roll, <u>spicy tuna</u> roll and special appetizer. | |
| 406. | Sushi/Sashimi Boat (for 2) | \$47.95 |
| | Chef's choice of 9 pcs. sashimi, 14 pcs. nigiri <u>sushi</u> , <u>spicy tuna</u> roll, California roll and special appetizer | |
| 407. | Sushi/Sashimi Boat (for 4) | \$99.95 |
| | Chef's choice of 15 pcs. <u>sashimi</u> , 26 pcs. nigiri <u>sushi</u> , <u>spicy tuna</u> roll, California roll, <u>salmon</u> roll and your choice of any one special maki | |

Nabe 鍋

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|------|--|---------|
| 601. | Nabeyaki-Udon | \$16.75 |
| | Noodles with chicken, scallop, tempura shrimp, vegetables, & an egg cooked in our homemade broth. | |
| 602. | Spicy Seafood Udon | \$16.75 |
| | Udon noodles simmered in our spicy homemade broth, topped of shrimp, clams, scallops, salmon & vegetables | |
| 603. | Chicken Udon | \$14.95 |
| | Udon noodles topped with grilled chicken breast, teriyaki sauce and vegetable all cooked in our homemade broth | |
| 604. | Duck Udon | \$17.95 |
| | Udon noodles simmered in our freshly made soup with sliced duck, topped with vegetable | |
| 606. | Sukiyaki | \$22.00 |
| | Thinly sliced top prime rib of beef & vegetable in a special sweetened shoyu broth | |

Side Dishes おかず

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|------|---|--------|
| 801. | Tossed Salad | \$3.95 |
| 802. | Miso Soup | \$1.95 |
| 803. | Rice Bowl | \$1.50 |
| 804. | Sushi Rice | \$2.50 |
| 805. | Brown Rice (organic) | \$2.50 |
| 809. | Fried Banana (with honey & sesame seeds) | \$4.25 |

特別マキ

Special Maki

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|-------|---|---------|
| SP01. | Fuji Mountain Maki | \$14.95 |
| | Sweet potato tempura, eel rolled with crab meat, <u>tobiko</u> , with special mayo sauce on top. | |
| SP02. | Snow Mountain Maki | \$13.95 |
| | Tempura shrimps, <u>tobiko</u> rolled with kani and crab meat with mayo sauce. | |
| SP03. | Volcano Maki | \$16.95 |
| | Baked scallop, crabstick, <u>tobiko</u> , enoki & shitake mushroom mixed with mayo on a California maki | |
| SP04. | Mango Shrimp Maki | \$13.95 |
| | Cooked shrimp, mango, tempura crumbs, with sweet and spicy sauce rolled with sliced mango on top | |
| SP05. | Dragon Maki | \$13.95 |
| | Tempura shrimp rolled topped with eel, avocado, crab stick and <u>tobiko</u> . | |
| SP06. | Caterpillar Maki | \$10.95 |
| | Avocado slices on top of eel, cucumber and <u>tobiko</u> roll | |
| SP07. | Pink Lady Maki | \$13.95 |
| | Eel, avocado, <u>tobiko</u> , wrapped with pink rice paper with spicy mayo and unagi sauce on top | |
| SP08. | Red Sox Maki | \$14.95 |
| | Tempura shrimp, avocado, <u>tobiko</u> , wrapped with pink rice paper & <u>tuna</u> , topped with unagi and spicy sauce | |
| SP09. | New Spicy Tuna Maki 🌸 | \$12.95 |
| | Avocado, cucumber, tempura crumb rolled with chopped spicy <u>tuna</u> with eel sauce and spicy mayo. | |
| SP10. | Tempura Spicy Tuna Maki | \$13.95 |
| | Lightly fried spicy <u>tuna</u> , avocado with spicy, tomato and eel sauce. | |
| SP11. | Torch Yellowtail Maki | \$14.95 |
| | Avocado, <u>salmon</u> , roll with torched <u>yellowtail</u> with yuzu mayo sauce, and <u>tobiko</u> on top | |
| SP12. | Rainbow Maki | \$10.95 |
| | 5 pieces of assorted <u>fish</u> and shrimp on top of a California roll | |
| SP13. | Heart Lover | \$14.95 |
| | Tempura shrimp, <u>tobiko</u> , avocado rolled with rice paper, tomato & eel sauce. | |
| SP14. | Sweet Miso Yellowtail Maki 🌸 | \$13.95 |
| | Cucumber, <u>tobiko</u> , spicy mayo rolled with torched <u>yellowtail</u> on top with sweet miso sauce | |
| SP15. | Patriots Maki | \$13.95 |
| | Sweet potato tempura, avocado, topped with torched <u>salmon</u> & miso sauce with black <u>tobiko</u> . | |
| SP16. | Fried Philip Maki 🌸 | \$12.95 |
| | Lightly fried salmon, cucumber, Philip cheese with tomato mayo sauce. | |
| SP17. | Spicy Torched Sake Maki 🌸 | \$13.95 |
| | Cucumber, <u>tobiko</u> , tempura crumb, spicy mayo rolled with torched <u>salmon</u> and sweet miso sauce | |
| SP18. | Seared Toro Maki | \$17.95 |
| | Cucumber, <u>tobiko</u> , rolled with seared <u>toro</u> on top spicy and eel sauce. | |
| SP19. | Tempura Spicy Lobster Maki | \$15.95 |
| | 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

OPEN HOURS:

Monday - Thursday, Sunday & Holidays: 11:30 am - 9:00 pm
Friday & Saturday: 11:30 am - 9:30 pm

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寿司ハウス
Sushi HOUSE

Modern Japanese Cuisine

www.asiangourmetma.com

アペタイザー

Appetizers from Kitchen

- 102. **Grilled Squid** \$8.95
Grilled squid with house special sauce
- 103. **Calamari Tempura** \$9.95
Lightly fried calamari rings
- 105. **Agedashi-Tofu (Organic)** \$6.75
Fried tofu in tempura sauce with fish flakes
- 106. **Yakitori** \$6.95
Two skewers of chicken broiled, served with teriyaki sauce
- 107. **Spicy Edamame** \$5.50
Boiled green soy beans with chili sauce
- 108. **Edamame** \$4.75
Boiled green soy beans
- 109. **Tempura** \$7.95
Shrimp and vegetables dipped in batter lightly fried, served with dipping sauce
- 110. **Shumai (6)** \$4.95
Steamed shrimp dumplings
- 111. **Gyoza (6)** \$5.25
Lightly pan fried vegetable dumplings
- 112. **Vegetable Gyoza (6)** \$4.95
Lightly pan fried pork dumplings
- 113. **Ohitashi (Organic)** \$5.95
Boiled spinach sprinkled with bonito flakes
- 114. **Soft Shell Crab** \$8.95
Fried soft shell crab, served with dipping sauce
- 115. **Shrimp Teriyaki** \$8.75
Broiled shrimp with teriyaki sauce
- 116. **Pork Spring Rolls** \$5.25
Lightly fried rolls filled with vegetables and pork
- 118. **Kaiyaki (Squid / Scallop / Shitake Mushroom / Seafood)** \$8.95
Crabstick, mushroom, tobiko, spicy mayo with cheese baked on a clam shell
- 119. **Hamachi Kama** \$10.95
Lightly salted broiled yellowtail collar served with ponzu sauce

Seared Sushi

Lightly torched sushi (2 pcs) with seasoning and caviar on top

- 701. Maguro (Tuna) 🌱 \$5.95
- 702. Toro (Fatty Tuna) \$10.95
- 703. Hamachi (Yellowtail) 🌱 \$5.95
- 704. Tako (Octopus) \$5.50
- 705. Sake (Salmon) 🌱 \$5.95
- 706. Ika (Squid) \$5.50
- 707. Saba (Mackerel) \$4.95
- 708. Scallop (3 pcs) \$9.95

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Entrées アントレ

Served with soup and white rice

- 301. **Teriyaki** Broiled, served with teriyaki sauce
 - A. Chicken \$15.95
 - B. Beef \$18.95
 - C. Salmon \$16.95
 - D. Seafood \$19.95
 - E. Shrimp \$18.95
- 302. **Tempura** Lightly fried, served with dipping sauce
 - A. Shrimp & Vegetables \$16.95
 - B. Seafood (salmon, scallop & shrimp) \$18.95
 - C. Vegetables & Tofu \$14.95
- 303. **Beef Negimaki** \$18.95
Broiled beef & scallion rolls drizzled with teriyaki sauce
- 304. **Beef Asparagus** \$19.95
Sliced beef rolled up with asparagus and cream cheese
- 305. **Mushi Sakana** Steamed seafood with ginger, scallions & soy sauce
 - A. Salmon \$16.95
 - B. Shrimp \$17.95
 - C. Seafood \$18.95
- 306. **Katsu** Breaded & deep fried cutlet, served with dipping sauce
 - A. Chicken \$14.95
 - B. Pork \$14.95
- 308. **Una-Ju** Broiled eel on a bed of rice \$18.95
- 309. **Miso Fillet**
 - A. Black Cod \$19.95
Caramelized with sweet miso and side salad
 - B. Salmon \$15.95
Caramelized with sweet miso and side salad

Dinner Box 弁当箱 \$17.95

Served with white rice, salad, miso soup & fruit, and choice of two selections from below (A – J)

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

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** \$9.95
Broiled chicken with teriyaki sauce
- L12. **Salmon Teriyaki Lunch Box** \$10.95
Broiled salmon with teriyaki sauce
- L13. **California Roll Lunch Box** \$9.95
6 pieces of California roll
- L14. **Obento Special** \$12.95
Choice of sushi or sashimi appetizer, with shrimp & vegetable tempura

Sushi & Sashimi

No substitutions, served with miso soup

- L15. **Sushi Special** \$10.50
Assorted nigiri sushi & maki combination
- L16. **Sashimi Lunch** \$12.95
Assorted filets of raw fish served with a bowl of rice
- L17. **Maki Combo** \$9.75
Tuna roll, California roll & cucumber roll
- L18. **Vegetarian Set** \$8.75
Kappa, oshinko & yasai roll
- L19. **Temaki Set** \$9.75
Tuna hand roll, California hand roll, salmon hand roll
- L20. **Sushi Deluxe** \$13.50
Assorted nigiri sushi & maki combination

— Subject to MA & Local Meals Tax.

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

— Prices are subject to change without notice

— All underlined items are RAW.

Entrée

Served with miso soup and white rice

- L21. **Teriyaki** Broiled, served with teriyaki sauce
 - A. Chicken \$7.50
 - B. Beef \$10.95
 - C. Salmon \$8.95
 - D. Seafood \$10.95
 - E. Shrimp \$9.95
- L22. **Tempura** Lightly fried, served with dipping sauce
 - A. Shrimp & Vegetables \$8.95
 - B. Seafood (salmon, scallop & shrimp) \$10.95
 - C. Vegetables \$6.95
- L23. **Katsu** Breaded fried cutlet, served with dipping sauce
 - A. Chicken \$7.95
 - B. Pork \$8.95
- L24. **Yaki Udon or Soba** \$11.45 / \$9.95
Stir-fried noodles with shrimp & vegetables, served with miso soup

Donburi

Served with miso soup

- L25. **Ten-Don** \$7.25
Shrimp & vegetable tempura over a bed of rice
- L26. **Katsu-Don** \$8.95
Deep fried pork cutlets sauteed with egg & onion over a bed of rice
- L27. **Una-Don** \$10.95
Broiled fresh water eel over a bed of rice

Noodles

- L28. **Kitsune-Udon or Soba** \$8.45 / \$6.95
Noodles with sweet fried bean curd in broth
- L29. **Tempura-Udon or Soba** \$9.45 / \$7.95
Noodles with tempura in broth
- L30. **San Sai-Udon or Soba** \$9.45 / \$7.95
Noodles with mountain vegetables in broth