

スーパードラッグ		SOUPS & SALADS	
	Miso Soup (cup) Traditional white miso broth with tofu cubes, wakame seaweed and green onions.	2.75	
◎	Sukiyaki Udon Thinly sliced Ribeye with shiitake mushrooms, onion, eggplant, napa cabbage, and udon noodles in a sweet and savory red wine broth topped with kamaboko.	14	
	Seafood Bowl Shrimp, salmon, scallops, kanikama crab, octopus, wakame seaweed, tofu, udon noodles and green onions in a miso broth.	12	
	Tori Zosui Japanese style chicken and rice soup with egg, mushrooms, green onions, and wakame seaweed.	9.5	
	Japanese Garden Salad Spring mix with cucumbers, asparagus and tomatoes, with Miso or Ginger dressing.	4.5	
	Sea Garden Squid Salad Sesame marinated seaweed and squid with ginger.	5	
🍵	Seaweed Salad Sesame marinated seaweed.	4	
🍵	Sunomono Cucumber and wakame seaweed in a sweet vinaigrette dressing. Topped with sesame seeds.	3	
	Shrimp, kanikama crab or octopus	4	
	🍴 Spicy tuna* or combination	6	
	🍴 Snow crab	7	
🍷	Spicy Sashimi Salad Spring mix with tuna, salmon and yellowtail. Served with spicy sashimi dressing.*	14	
前菜		APPETIZERS	
	🍴🍴 Edamame	3.75	
	🍷 Spicy Edamame	4.75	
🍷	Shishito Peppers Roasted Japanese peppers served with a citrus spice. (One in ten peppers is spicy)	6	
	Gyoza Pan-seared Japanese dumplings filled with: Pork and vegetables	6	
	🍴 Vegetables	6	
🍷	Dynamite Crawfish - Boiled or fried crawfish baked with spicy mayo, topped with green onions and masago. ◎ Mussels - Baked green mussels with spicy mayo and green onions. Topped off with Eel Sauce.	7	7
	Shrimp Shumai Japanese style Dim Sum filled with shrimp and vegetables.	5.5	
	Soft Shell Crab Kara-Agge Crunchy on the outside, tender on the inside. Served with our house made Joy Sauce and green onions.	11	

	Tempura Traditional tempura battered and deep fried. Light and crunchy in texture.	5.5	
	Vegetable	9	
	Shrimp and vegetable	12	
	Shrimp	17	
	Shrimp and vegetable (dinner)		
	Tempura Tuna Poppers Fried jalapeños stuffed with spicy tuna, cream cheese then topped with green onions, habenero masago, sprinkled with sesame seeds and drizzled with our signature Las Vegas Sauce and Eel Sauce*	7	
	Kushi Agge Panko-breaded and deep fried on bamboo skewers. Served with a rich dipping Sauce.	3	
	Cheese	5.5	
	Shrimp & cream cheese		
	Agedashi Tofu Fried tofu with bonito shavings, green onions, and tempura broth.	5.5	
◎	Tower 🍷 Sushi rice layered with Tampa Bay Sauce, masago and avocado. Topped with Creamy Wasabi Sauce and furikake. Garnished with four caviars. Your choice of spicy tuna or salmon.*	14	
🍷	Mango Poké Tuna, mango and avocado, tossed in soy Sauce, sesame oil and shichimi pepper. Topped with habanero caviar.*	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, topped with cilantro, jalapeños, Sriracha and finished with Yuzu.*	25	
	Toro	12	
	Tuna, salmon or octopus.	13	
	Yellowtail		
🍷	Seared & Pepper Crusted Tuna, salmon or yellowtail. Topped with Las Vegas and Sriracha Sauce.*	13	
🍷	Tartare Bite-sized cuts of tuna or salmon tossed in LIR Sauce. Topped with sliced avocado, orange, black and wasabi tobiko, and green onions.*	14	
故郷の味		JAPANESE COMFORT FOODS	
		GRILLED	
🍴	Teppanyaki Lightly seasoned, al dente teppan-grilled vegetables, served with a peanut dipping Sauce.	9	
	Chicken	16.5	
	Scallop, shrimp, or salmon	19	
	Combination of shrimp, chicken, and beef	21	
	Seafood combination	22	
	Ribeye	21	
	🍷 8oz Center Cut Certified Angus Beef® Filet Mignon	28	

🍴	Yakitori Teppan-grilled selections. 2 bamboo skewers. Topped with a rich, savory Sauce.	5	
	Mushrooms	6	
	Chicken or beef tenderloin	8	
	Scallop or shrimp		
	Hamachi Kama Teppan-grilled yellowtail cheek. Served with our special Joy Sauce and green onions. Rich in flavor, low in calories.	12	
		NOODLES & RICE	
◎	Yakimeshi Teppan fried Japanese rice with vegetables and eggs.	3.5	
	Chicken or beef tenderloin	4.5	
	Shrimp	5	
	Combination	6	
🍷	Tokyo Yakisoba Stir fried noodles with vegetables in Yakisoba Sauce drizzled with Japanese mayo and grated ginger.	8	
	Chicken	10	
	Shrimp or beef tenderloin	12	
	Combination	13	
🍷	Yakiudon Stir fried thick white wheat-flour noodles with vegetables in Yakisoba Sauce.	7	
	Chicken	8.5	
	Shrimp or beef tenderloin	10	
	Combination	11	
◎	Katsu Don Panko-breaded pork tenderloin, egg, onion, and shiitake mushrooms over Gohan, in a sweet broth. Topped with kamaboko and nori.	10	
	Katsu Panko-breaded pork or chicken served with Gohan, and a small salad.	8.5	
🍷	Curry Rice Mild Japanese curry with Gohan.	7	
	Katsu Curry Curry Rice with your choice of panko-breaded chicken breast or pork tenderloin.	12	
		FRESH SAMPLERS	
	Chirashi Sashimi cuts of fish served over a bed of sushi rice in a traditional Japanese bowl: Tuna, salmon, yellowtail, shrimp, octopus, albacore, bonito, mackerel, kanikama crab, eel, tamago, ikura, shiitake mushrooms, and kampyo.*	17.5	
	Sushi Sampler Delicious assortment of nigiri and sushi including tuna, salmon, yellowtail, octopus and shrimp. Choice of: California, Philadelphia, Spicy Tuna, or Spicy Salmon Roll.*	14	
🍴	Sashimi Sampler Delicious assortment of sashimi / thin sliced sashimi: Tuna, salmon, yellowtail, and octopus.*	16/18	

Ask your server for the full list of green icon menu options.

-  Vegan
-  Vegetarian
-  Gluten free
-  No raw fish
-  Heat scale
-  Sushi Zushi favorites

*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.

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	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
Bonito (Katsuo)*	4	8	10
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		
🍷 Inari (Sweet-fried tofu)	3		
🍷 Egg Omelet (Tamago)	3	7	
Quail Egg*		2.5	(shooter)

*Denotes cooked selection.