

29 N Gore Ave Webster Groves, MO 63119 Call: (314) 733-5511 Text: (314) 399-4152

thesushistation.com

Hours: Mon–Sat · 11AM-10PM Sunday · 11AM-9PM Effective 1/1/2024

Startors					
Starters			Specialt	y Entrees	
Spring Rolls (4 pieces) 6 Deep fried veggie roll, served with sweet & sour sauce		Cha-Han (options: Vegetable/Chicken/Shrimp) 12/16/17			
Puffs (2 pieces)		Japanese fried rice, served with mixed vegetables, and egg Tempura Udon (options: Shrimp/Vegetable) 17			
(options: Taro/Sweet Potatoes/Chicken/ Veggie)	6	·	-		17
Homemade dough stuffed		Thick wheat flour	ioodie in sc	by broth.	177
Rangoon (4 pieces) 6		Nabeyaki 17 Thick wheat flour people in say broth with lightly battered			
Crispy wonton with a creamy crab filling, served		Thick wheat flour noodle in soy broth with lightly battered fried shrimp, fish cake, and egg			
with sweet & sour sauce		•	· · ·		17
Edamame	7	the state of the s			
Steamed soybeans in pods, lightly salted		Stir fried rice noodle with cabbage, and green onion Katsu (options: Pork/Chicken/Tofu/ Shrimp Tempura) 17			
Agedashi Tofu	7	• •		•	
Deep fried tofu with dashi based sauce		Deep-fried breade			ı sauce,
Spicy Edamame	8	served with steam	ea white ric	ce	117
Stir-fried soybeans in pods, garlic, chili sauce, and	chili oil	Chicken Teriyaki			17
Takoyaki (5 pieces)	Grilled chicken breast glazed with teriyaki sauce, served with				
Grilled octopus fritter, tempura scraps, mayo, gree	steamed white rice and a side salad				
Gyoza (6 pieces) (options: Pork/Chicken/Veggie) 8		Katsudon (options: Pork /Chicken/Shrimp/Tempura/Tofu) 25			
Dumplings, pan seared		Deep-fried breaded meat cutlet and eggs cooked in a sweet			
Veggie Tempura 9		and salty broth, served with steamed white rice Katsu Kare (options: Tofu/Pork/Chicken/Shrimp) 25			
Lightly battered, and deep-fried vegetables		• •			
Shrimp Tempura (4 pieces)	9	Japanese style cur	ry with veg	gies, served with s	teamed
Panko battered shrimp		white rice	- -	2)	20
Orange Chicken	10	Gyudon (option:		•	20
Popcorn chicken sautéed with orange glaze	Slow cooked beef with caramelized onions, served with				
Calamari Rings 10		steamed white rice and a side salad			
Panko battered calamari rings with spicy mayo g		Sakedon (8 piece	•		25
Umami Leaves (2 pieces)	10			over steamed sush	
Seasoned salmon and smelt roe, topped with	10	Tekkadon (8 piec	•		25
fried oba leaves, spicy mayo, and eel sauce		Fresh cuts of tuna served over steamed sushi rice			
Kara-age	10	Unagidon -			25
Popcorn chicken sautéed with katsu sauce	10	Japanese barbecu	•		vhite rice,
Japanese Chicken Wings (6 pieces)	12	and small side of s	eaweed sal	ad	0.5
Chicken wings dusted with 5-spice, and deep-fried		Salmon Teriyaki		1 21	25
Hamachi Carpaccio (4 pieces)	12	Grilled wild-caugh	_	•	sauce, served
• • • • • • • • • • • • • • • • • • • •		with steamed white rice and a side salad			
Slices of fresh yellowtail, jalapeño, and ponzu sauce Seared Tuna Carpaccio/Big Eye (4 pieces) 12/14		Chirashi (10 pieces) 30 Chef's selection of assorted fresh fish cuts served over			
Slices of seared tuna with ponzu sauce	12/14			esh fish cuts serve	d over
•	0/55	steamed sushi rice		for Coopielts / Fatures	- / - - - (+*
Chef's selection of exceptionally fresh, raw, sliced	* Substitute Japanese Fried Rice for Specialty Entrees (add \$5) ** Substitute Noodles for Specialty Entrees (add \$4)				
Cher's selection of exceptionally fresh, raw, silced	11511	Substitute (100uies)		shi (1 piece)	
Soup & Salad			itigiii su	or (i piece)	
	3	Cuala Ctial	2	Vallarida II	7
Miso Soup		Crab Stick	2	Yellowtail	3
Traditional Japanese soup of fermented soybeans		Sweet Egg	2	Smelt Roe	3
House Salad	7				
Mixed greens in sesame dressing	_	Sweet Tofu Skin	2	Surf Clam	3
Goma Wakame	9	Mackerel	2	Salmon Roe	
Seaweed salad		Mackerei	2	Saimon Roe	4
Squid Salad	9	Snapper	2	Salmon	4
Squid slices in Japanese vinaigrette			_		
Kids Entrees (up to age 12)		Shrimp	3	Yellowfin Tuna	4
All kids entrees come with orange slices, cucumbe	er,	Albacore	3	Spicy Tuna	4
tomatoes and with Japanese Steamed Rice*			_	-p.05 / Wild	-
Orange Chicken	12	Smoked Eel	3	Spicy Salmon	4
Teriyaki Chicken	11	Oatawaa	7	Die Euro T	F
Tempura Shrimp	11	Octopus	3	Big Eye Tuna	5
Katau Park/Chickon	11	VA (1.1)	7	C	_

 $^{^{*}}$ Substitute Japanese Fried Rice for Kids Entree (add \$3) or Substitute Noodles for Kids Entree (add \$2)

Katsu Pork/Chicken

We reserve the right to add a service charge to any order. A service charge will be added to all take out orders. NO CASH ACCEPTED

White Tuna

3

Sweet Shrimp 5

11

Regular Sushi Roll

Avocado Roll, or Cucumber Roll, or Asparagus Roll	5		
Crab Stick Roll, or Salmon Roll, Tuna Roll, or Yellow Tail Roll	II 6	Spicy Shrimp Tempura Roll	8
Veggie Roll	8	Shrimp tempura, masago*, avocado, spicy mayo and eel sauce	
Avocado, cucumber, asparagus, sprouts, takuan*, kanpyo*, and		Spicy Fried Calamari Roll	8
gobo*		Fried calamari, masago*, avocado, eel sauce, and spicy mayo	
Sweet Potato Roll	8	Philly Roll	8
Fried sweet potato, mayo and eel sauce		Salmon, cream cheese, and avocado	
California Roll	8	Eel Cucumber Roll	8
Crab salad, avocado, and cucumber		BBQ eel, cucumber, and eel sauce	
Chicken Tempura Roll	8	Eel Avocado Roll	8
Chicken tempura, avocado, mayo and eel sauce		BBQ eel, avocado, and eel sauce	
Spicy Asparagus Cream Cheese Roll	8	Crunchy Spicy Salmon Roll	8
Cream cheese, fried asparagus, eel sauce, and spicy mayo		Marinated salmon, house made spicy mayo, eel sauce, and crur	nch
Salmon Skin Roll	8	Crunchy Spicy Tuna Roll	8
Fried salmon skin, cucumber, mayo and eel sauce		Marinated red tuna, house made spicy mayo, eel sauce, and cru	ınch
Shrimp Tempura Roll	8	Spicy Girl Roll	10
Lightly battered and fried shrimp, masago*, avocado, mayo and		Shrimp tempura, crab salad, masago*, spicy mayo, and scallion	
sauce	001	Fried Philly Roll	10
Spicy Salmon Roll	8	Salmon, cream cheese, eel sauce, and avocado - deep fried	
Marinated salmon, cucumber, and avocado	O	Fried California Roll	14
Spicy Tuna Roll	8	Crab salad, avocado, eel sauce, and cream cheese - deep fried	
Marinated red tuna, cucumber, and avocado	O		
Special Sushi Roll			
·	10	Firecracker Roll	17
Kobe Roll	10	Marinated red tuna, cucumber, cream cheese, BBQ eel, crunchy	
Slow cooked Japanese style beef with oba*, cucumber, and		potato flakes, sriracha sauce, and eel sauce	,
habanero sauce*		Rangoon Roll	16
St Louis Roll	11	Crab salad, shrimp tempura, cream cheese, white tuna, spicy m	
Spicy tuna, white tuna, crunch, masago*, spicy mayo, and seawe	eed	eel sauce, and tempura crunch	ayo,
flakes		Dragon Roll	18
Fried Spicy Tuna Roll	12	Crab salad, cucumber, avocado, BBQ eel, eel sauce, and potato	10
Spicy tuna, avocado and cream cheese with eel sauce, and spicy	y	flakes	
mayo – deep fried		Spider Roll	17
The Thomas Roll	12	•	17
Veggie roll on top with fresh avocado slices		Soft-shell crab, crab salad, asparagus, masago*, and eel sauce	717
Dr. Brooke Roll	12	Mattagator Roll	17
Deep fried asparagus with cream cheese on top with fresh avoc	ado	Spicy tuna, shrimp tempura, cream cheese, eel sauce on top wi	τn
slices, tempura crunch, and spicy mayo		fresh avocado, ponzu sauce, green onion and jalapeño slices	
Dr. Dan Roll	12	Anna B Roll	17
Fried sweet potato with fresh avocado slices on top, potato flake	es,	Crab Salad with Shrimp tempura, avocado, top with fresh salmo	on,
and eel sauce		jalapenos, spicy mayo, and spicy sauce	
Sunrise Roll	17	The Tulley Roll	17
Crab salad, cucumber, avocado, salmon, eel sauce, crunch, and		Fried calamari with spicy crab salad on top with fresh slide	
masago*		mangoes, habaneros sauce with radish sprout	
Trio Roll	17	Dr. Merys Roll	17
Crab, avocado, shrimp, spicy mayo, wasabi mayo, scallion, and se	ushi	Fried asparagus and cream cheese with spicy tuna on top with	
sauce – deep fried		fresh red tuna, radish sprout, and spicy mayo	
Sexy Girl Roll	17	Lantastic Roll	17
Shrimp tempura, cream cheese, asparagus, mango, eel sauce,	.,	Crab salad, avocado and cucumber on top with slices of avocad	lo,
crunch, masago*, scallion, and spicy mayo		white and red tuna on top, spicy mayo, masago, and sprout	
White House Roll	17	Caterpillar Roll	18
Fried calamari, avocado, masago*, white tuna, wasabi mayo,	17	BBQ eel, cucumber, topped with avocado, eel sauce, and masag	go*
tempura crunch on top, and eel sauce		Crazy Salmon Roll	18
Old Webster Roll	16	Spicy salmon, asparagus, crunch, seared salmon, salmon roe, ar	nd
		scallion with eel sauce	
Salmon, tuna, yellow tail, asparagus, avocado, sprouts, and taku		Caliente Roll	18
Rainbow Roll	17	Albacore, asparagus, crab salad, seared japanese snapper, masa	ago.
Crab salad, cucumber, avocado and topped with a variety of fish		scallion, and habanero sauce*	- J - ,
Cardinals Roll	16	Marcos Roll	18
Deep fried asparagus, crab salad top with spicy tuna, eel sauce,		Crab salad, cream cheese, shrimp tempura, asparagus, top with	
wasabi mayo, and sprouts		avocado, eel sauce, spicy mayo, masago*, and sprouts	=
Shin-kan-sen Roll	16	Volcano Roll	18
Albacore, asparagus, avocado, eel, spicy mayo, and salmon roe		Crab salad, cream cheese, shrimp tempura top with BBQ eel, ee	
Holy Crab Roll	17	sauce, avocado and wasabi mayo	
Soft-shell crab, crab salad, asparagus, crab stick, ponzu sauce, ar	nd	Crazy Cat Roll	17
crunch		Shrimp tempura with asparagus and cream cheese, topped wit	
JCS Lobster Roll	20	fresh red Tuna, radish sprouts, ponzu sauce, spicy mayo, and tol	
Fried Lobster with avocado and asparagus topped with spicy m	ayo,		
eel sauce and smelt roe.			

Masago*/Smelt Roe (fish eggs) Kanpyo*/Dried Gourd Takuan*/Japanese Pickled Radish Oba*/Perilla leave (herb of mint family) Gobo*/Root of the young perennial burdock plant Habanero Sauce*/Lime, Habanero, Mayo, and Parsley *Consuming raw or under-cooked, seafood, shellfish, eggs, or milk, may increase your risk of food-borne illness. **Please inform your server of any allergy sensitivities you may have.