

# SUSHI KAUNTA

## Nigiri / Sashimi

-1pc, with rice	-3pcs, without rice
<b>Otoro*</b> ( Fatty Tuna)	7 / 21
<b>Chutoro*</b> (Medium Fatty tuna)	6 / 18
<b>Bluefin Tuna*</b> (Lean Tuna, akami)	5 / 15
<b>Albacore</b> (Shiro maguro)	4 / 12
<b>Salmon*</b> ( Atlantic Salmon)	3.5 / 10.5
<b>Sockeye Salmon*</b>	4 / 12
<b>Hamachi*</b> (yellowtail)	4.5 / 13.5
<b>Kanpachi*</b> (Amberjack)	5 / 15
<b>Kurodai*</b> (Black Sea Bream)	4.5 / 13.5
<b>Ama Ebi*</b> (sweet shrimp)	5.5 / 16.5
<b>Scallop*</b> (hotate)	4 / 12
<b>Unagi</b> (freshwater eel)	4 / 12
<b>Anago</b> (Sea eel)	4 / 12
<b>Ika*</b> (Squid)	3.5 / 10.5
<b>Tako</b> (cooked octopus leg)	3.5 / 10.5
<b>Ebi</b> (cooked shrimp)	3.5 / 10.5
<b>Saba*</b> (pickled mackerel)	3.5 / 10.5
<b>Tamago</b> (Japanese omelet)	3 / 9
<b>Inari</b> (soy marinated tofu pocket)	3
<b>Avocado</b>	3

## Rolls

>**Type A** : Regular 8 pcs, rice outside

<b>Boston</b> shrimp, avocado, cucumber	8
<b>Veggie</b> Avocado, cucumber, kanpyo ,radish	8
<b>Spicy Tuna*</b> w/ cucumber	10
<b>Spicy Salmon*</b> w/ cucumber	10
<b>San Diego*</b> Tuna, avocado, cucumber	12
<b>Seattle*</b> Salmon, avocado ,cucumber	11
<b>Philadelphia*</b>	12
cream cheese, salmon, avocado, cucumber	
<b>Spicy Creamy Scallop *</b>	12
Bay scallop, cucumber, spicy mayo, tobiko	
<b>California</b>	8
Crab salad, avocado, cucumber	
<b>California w/ Real Crab</b>	14
Real crab meat, avocado, cucumber, sesame seed	
<b>Spicy California</b>	9
Spicy crab salad, avocado, cucumber	
<b>Unagi</b>	14
Unagi, avocado, cucumber, unagi sauce, sesame seed	
<b>Lobster</b>	18
Cooked lobster tail, avocado, cucumber	

>**Type B** : Large 5 pcs, rice outside w/ Unagi sauce and sesame seeds

<b>Tempura Shrimp</b>	11
Tempura shrimp, crab salad, avocado, cucumber	
<b>Pink Panther*</b>	12
Spicy tuna, crab salad, avocado, cucumber	
<b>Titus</b>	13
Unagi, crab salad, cream cheese, avocado, cucumber	
<b>Yummy Yummy*</b>	14
Spicy tuna, salmon, cream cheese, avocado, cucumber, green onion	
<b>Energy*</b>	16
Unagi, tempura shrimp, spicy tuna, salmon, cream cheese, avocado, cucumber	

## Aburi-Searing

<b>Aburi for Nigiri</b>	0.25 / pc
<b>Aburi w/ Sauce</b>	0.5 / pc
(spicy mayo, sweet soy, green onion, depend on fish)	
<b>Aburi for roll</b>	0.5 / roll
<b>Aburi for roll w/ Sauce</b>	1 / roll
(spicy mayo, sweet soy, green onion, sesame seeds)	

## Sashimi Donburi

- Sashimi on a bowl of Sushi rice

	R.g / H.f
<b>Special Maguro Don*</b>	39 / 20
2pcs each, otoro, chutoro, akami, shiro maguro	
<b>Hon Maguro Don*</b>	37 / 19
8pcs bluefin tuna, akami	
<b>Shiro Maguro Don*</b>	26 / 14
8pcs albacore tuna	
<b>Sake Don*</b>	28 / 15
4pcs atlantic salmon, 4pcs sockeye salmon	
<b>Hamachi Don*</b>	30 / 16
8pcs yellowtail	
<b>Sake Ikura Don*</b>	32 / 17
Ikura on top of sake don	
<b>Sake &amp; Maguro Don*</b>	30 / 16
2 salmon, 2sockeye, 2bluefin tuna, 2 albacore	
<b>Sake Hotate Ikura Don*</b>	32 / 17
2 salmon, 2sockeye, 2 scallops, Ikura	

## Gunkan Sushi -1pc

<b>Uni*</b> (sea urchin)	8
<b>Tobiko*</b> (flying fish roe)	3
<b>Ikura*</b> (salmon roe)	4
<b>Spicy Creamy Scallop*</b>	4
(scallop, spicy mayo, sweet soy)	
<b>Scallop &amp; Ikura*</b>	6
<b>Kani</b> (real crabmeat)	7

## Rolls

>**Type C** : Large 5 pcs, seaweed outside w/ Ponzu sauce and sesame seeds

<b>Sashimi Maki*</b>	18
Tuna, salmon, albacore, yellowtail, avocado, kizame wasabi	
<b>Salmon Poke' Maki*</b>	15
Salmon, seaweed salad, cucumber.	
<b>Tuna Poke' Maki*</b>	17
Tuna, seaweed salad, cucumber	
<b>Scallop Poke' Maki*</b>	15
scallop, seaweed salad, cucumber	
<b>Salmon Kani Maki*</b>	13
Crab salad, salmon, avocado, green onion	
<b>Negi Hama Maki*</b>	13
Green onion, yellowtail	
<b>Negi Toro Maki*</b>	13
Green onion, chopped toro	
<b>Saba Gari Maki*</b>	13
Pickled mackerel & ginger, shiso leaf	
<b>Futo Maki</b>	13
Inari, cucumber, pickled radish, kanpyo, tamago	

>**Type D** : Small 6 pcs, seaweed outside

<b>Tuna*</b>	9
<b>Salmon*</b>	8
<b>Shrimp</b>	7
<b>Avocado</b>	6
<b>Cucumber</b>	6
<b>Asparagus</b>	6
<b>Ume shiso</b>	6
<b>Kanpyo</b>	5
<b>Pickled Radish</b>	5

## Salads

<b>Mixed Green Salad</b>	L 12 / S 6
Mixed greens, cucumber, w/ sesame vinaigrette	
<b>-Extra Toppings :</b>	
Seaweed Salad	3.50
Sliced Avocado	3.50
Crab Salad	3.50
Real Crab Meat	7.50
Asparagus	2.50

## Sashimi Donburi

- Sashimi on a bowl of Sushi rice

	R.g / H.f
<b>Kaisen Don*</b>	36 / 19
2 tuna, 2salmon, 2albacore, 2 hamachi, 2sockeye, 2shrimp, tamago	
<b>Premium Kaisen Don*</b>	59 / 30
2 otoro or chutoro, 2 tuna, 2 salmon, 2 sockeye, 2 albacore, 2 hamachi, 2scallop, Ikura	
<b>Unagi Don</b>	27 / 14
Broiled eel, Unagi sauce, sesame seed, nori	
<b>Bara Chirashi Don*</b>	39 / 20
Assorted diced and chopped sashimi, ebi, tako ikura, tamago, shiso leaf, seaweed salad, asparagus cucumber, nori, sesame seeds	

**\*\*Extra Toppings for Donburi\*\***

<b>Seaweed Salad 3.50</b>	<b>Sliced Avocado 3.50</b>
<b>Crab Salad 3.50</b>	<b>Real Crab Meat 7.50</b>
<b>Cucumber 1.50</b>	<b>Asparagus 2.50</b>

## Stuffed Inari - 1pc

w/ sweet soy, green onion, sesame seeds

<b>Spicy Creamy Scallop*</b>	5
<b>Spicy Tuna*</b> (w/ spicy mayo)	5
<b>Shrimp</b> (w/ spicy mayo)	5
<b>Tuna*</b>	6
<b>Salmon*</b>	5
<b>Avocado</b>	4
<b>Tamago</b>	4
<b>Crab Salad</b>	4
<b>Seaweed Salad</b>	4

## Special Rolls

<b>Geisha*</b>	15
Yellowtail, jalapeno on scallop roll w/ cilantro lime dressing	
<b>Rainbow*</b>	17
Tuna, salmon, albacore, shrimp, avocado on California Roll w/ Ponzu	
<b>Hawaiian</b>	15
Tuna sashimi on California Roll w/ Ponzu	
<b>Pacific*</b>	13
Salmon sashimi on California Roll w/ ponzu	
<b>Dragon</b>	13
Unagi on California Roll w/ Unagi sauce, sesame seeds	
<b>Caterpillar</b>	13
Inside: Unagi, crab salad Top: Avocado w/ Unagi sauce, sesame seeds	
<b>Flamingo*</b>	13
Spicy tuna on scallop Roll w/ Unagi sauce, Spicy mayo, green onion, sesame seeds, tobiko	
<b>Green Flamingo*</b>	22
Avocado, spicy tuna on scallop Roll w/ Unagi sauce, spicy mayo, green onion, sesame seeds, tobiko	
<b>Seared Spicy Scallop*</b>	22
Seared spicy creamy scallop on a bed of Boston Roll w/ Unagi sauce, spicy mayo, parmesan cheese, sesame seeds, tobiko	
<b>Mangoster</b>	22
Sliced mango on top of lobster roll w/ cilantro lime dressing, unagi sauce Microgreens	

## Sides

<b>Edamame</b>	5
<b>Miso Soup</b>	4
<b>Seaweed Salad</b>	5
<b>Steamed or Sushi Rice</b>	4

## Moriawase

-Set menu

<b>Maguro Moriawase*</b>	39
Tuna roll, 2 bluefin tuna, 2 albacore nigiri, 2 bluefin tuna, 2albacore sashimi	
<b>Sake Moriawase*</b>	35
Salmon roll, 2 salmon, 2 sockeye nigiri, 2 salmon, 2 sockeye sashimi	
<b>Nigiri Moriawase*</b>	36
Tuna, salmon, albacore, yellowtail, sockeye scallop, Shrimp, octopus, unagi, inari, tamago	
<b>Chef's Choice Nigiri *</b>	45
12pcs assorted nigiri sushi, unagi, tamago	
<b>Chef's Choice Sashimi *</b>	45
7 kinds of sashimi, 2pcs each served w/rice	
<b>Nigiri &amp; Roll *</b>	27
Tuna, salmon, albacore, yellowtail, sockeye Shrimp, inari w/ Veggie Roll	

## Crudo Special

-Italian style raw seafood dish Served w/ EVOO, sea salt, herbs & flavors

<b>Sockeye Crudo*</b>	15
Sockeye salmon	
<b>Kanpachi Crudo*</b>	18
Kanpachi	
<b>Kurodai Crudo*</b>	17
Black Seabream	
<b>Scallop Crudo*</b>	15
Scallop	
<b>Tuna Crudo*</b>	18
Tuna	

## Special Rolls

<b>White Tiger</b>	17
Inside: Tempura shrimp, crab salad, cucumber Top: Cooked shrimp, avocado w/ Unagi sauce, cilantro lime dressing	
<b>Sunset*</b>	18
Inside: Tempura shrimp, crab salad, cucumber Top: Salmon, avocado w/ Unagi sauce	
<b>Sunrise*</b>	19
Inside: Tempura shrimp, crab salad, cucumber Top: Tuna, avocado w/ Unagi sauce	
<b>Shooting Star*</b>	18
Inside: Tempura shrimp, crab salad, cucumber Top: Spicy tuna w/ Unagi sauce, green onion, sesame seeds	
<b>Black Swan</b>	20
Inside: Tempura shrimp, crab salad, cucumber Top: Unagi, avocado w/ Unagi sauce, spicy sauce, sesames seeds	
<b>Urban*</b>	20
Inside: Tempura shrimp, crab salad, cucumber Top: Seared salmon w/ spicy mayo, Unagi sauce, green onion, sesame seeds, tobiko	
<b>Lava*</b>	20
Salmon, cucumber, avocado, spicy mayo on a bed of California Roll w/ Unagi sauce, spicy mayo, sesame seeds, green onion, tobiko	
<b>Baked Baby Lobster</b>	22
Langostino, Parmesan Aioli on a bed of California Roll w/ Unagi sauce, spicy mayo, sesame seeds, green onion, tobiko	

## Extra Sauces 1 oz

<b>Unagi sauce, Spicy mayo, Pozu, Sriracha, Dressing</b>	- 0.50/ea
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\*Consuming raw or uncooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

\*\*Food allergy notice: please be advised that food prepared here may have come in contact or contain wheat, fish, shellfish, dairy, eggs, soybean, nuts.

\*\*\*We do not have a partnership with any third-party delivery services for quality control purposes. Utilizing a third-party delivery service is entirely at your own risk.