

# SUSHI KAUNTA

## Nigiri / Sashimi

-1pc` with rice      -3pcs, without rice

<b>Seabass*</b> (suzuki)	5 / 15
<b>Kurodai*</b> (Black Sea Bream)	5 / 15
<b>Kanpachi*</b> ( Amberjack)	5 / 15
<b>Hamachi*</b> (yellowtail)	5 / 15
<b>Salmon*</b> (Atlantic Salmon)	4 / 12
<b>Salmon Belly*</b>	5 / 15
<b>Sockeye Salmon*</b>	4.5 / 13.5
<b>Ocean Trout*</b> (Masu)	4.5 / 13.5
<b>Madai*</b> (Sea Bream)	5 / 15
<b>Albacore Tuna*</b> (Shiro maguro)	4 / 12
<b>Bluefin Tuna*</b> (Hon Maguro, Akami)	5 / 15
<b>Chutoro*</b> (Medium Fatty tuna)	6 / 18
<b>Otoro*</b> ( Fatty Tuna)	7 / 21
<b>Ama Ebi*</b> (sweet shrimp)	5 / 15
<b>Scallop*</b> (hotate)	4 / 12
<b>Unagi</b> (Freshwater eel)	4.5 / 13.5
<b>Anago</b> (Sea eel)	5 / 15
<b>Ika*</b> (Squid)	4.5 / 13.5
<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

## Aburi -Searing

<b>Aburi for Nigiri 0.5</b>
<b>Aburi for Nigiri w/ sauce 0.75</b>
<b>Aburi for Sashimi / Roll 1</b>
<b>Aburi for Donburi 2</b>

## Rolls

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

<b>Boston</b> shrimp, avocado, cucumber	9
<b>Spicy Tuna*</b> w/ cucumber	14
<b>Spicy Salmon*</b> w/ cucumber	12
<b>San Diego*</b> Tuna, avocado, cucumber	14
<b>Seattle*</b> Salmon, avocado ,cucumber	12
<b>Philadelphia*</b>	13
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>Unagi</b>	14
Unagi, avocado, cucumber, unagi sauce, sesame seed	
<b>Lobster</b>	19
Cooked lobster, avocado, cucumber	
<b>Veggie</b> Avocado, cucumber, kanpyo ,radish	8

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

<b>Tempura Shrimp</b>	12
Tempura shrimp, crab salad, avocado, cucumber	
<b>Pink Panther*</b>	14
Spicy tuna, crab salad, avocado, cucumber	
<b>Titus</b>	14
Unagi, crab salad, cream cheese, avocado, cucumber	
<b>Yummy Yummy*</b>	15
Spicy tuna, salmon, cream cheese, avocado, cucumber, green onion	
<b>Energy*</b>	18
Unagi, tempura shrimp, spicy tuna, salmon, cream cheese, avocado, cucumber	

## Gunkan Sushi -1pc

<b>Uni*</b> (sea urchin)	M.P
<b>Tobiko*</b> (flying fish roe)	3
<b>Ikura*</b> (salmon roe)	5
<b>Spicy Creamy Scallop*</b>	4
(scallop, spicy mayo, sweet soy)	
<b>Scallop &amp; Ikura*</b>	6
<b>Kani</b> (real crabmeat)	7

## Stuffed Inari - 1pc

w/ sweet soy, green onion, sesame seeds

<b>Spicy Creamy Scallop*</b>	6
<b>Spicy Tuna*</b> (w/ spicy mayo)	6
<b>Shrimp</b> (w/ spicy mayo)	5
<b>Tuna*</b>	7
<b>Salmon*</b>	6
<b>Avocado</b>	4
<b>Tamago</b>	5
<b>Crab Salad</b>	4
<b>Real Crab</b>	8
<b>Seaweed Salad</b>	4
<b>Inari</b> (plain inari w/rice only)	3

## Rolls

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

<b>Sashimi Maki*</b>	18
Tuna, salmon, albacore, yellowtail, avocado, kizami wasabi	
<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>	15
Green onion, chopped toro	
<b>Saba Gari Maki*</b>	12
Pickled mackerel & ginger, shiso leaf	
<b>Futo Maki</b>	15
Cooked shrimp, inari, tamago, cucumber, pickled radish, kanpyo	

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

<b>Tuna*</b>	11
<b>Salmon*</b>	8
<b>Shrimp</b>	7
<b>Avocado</b>	6
<b>Cucumber</b>	6
<b>Ume shiso</b>	6
<b>Kanpyo</b>	6
<b>Pickled Radish</b>	6
<b>Rice only</b>	4

## Chef's Choice

- Chef's selection, No substitution please	
- does not include tamago, uni	
<b>Chef's Choice Nigiri 10pcs*</b>	39
9pcs assorted nigiri sushi, unagi	
<b>Chef's Choice Nigiri 14pcs*</b>	54
13pcs assorted nigiri sushi, unagi	
<b>Chef's Choice Sashimi small*</b>	39
5 kinds of sashimi, 2pcs each	
<b>Chef's Choice Sashimi Large*</b>	54
7 kinds of sashimi, 2pcs each	

## Moriawase

-Set menu	
<b>Maguro Moriawase*</b>	45
Nigiri - 1 otoro, 1 chutoro, 1 bluefin tuna, 1 albacore, Sashimi - 2 bluefin tuna, 2 albacore tuna, tuna roll	
<b>Sake Moriawase*</b>	37
Nigiri - 2 salmon, 2 sockeye Sashimi - 2 salmon, 2 sockeye , salmon roll	

## Crudo Special

-Italian style raw seafood dish w/ EVOO, sea salt, herbs, citrus or vinegar	
<b>Seabass*</b>	19
<b>Kanpachi*</b>	19
<b>Black seabream*</b>	19
<b>Scallop*</b>	19
<b>Tuna*</b>	21

## Special Rolls

<b>Geisha*</b>	22
Yellowtail, jalapeno on scallop roll w/ cilantro lime dressing	
<b>Rainbow*</b>	20
Tuna, salmon, albacore, shrimp, avocado on California Roll w/ Ponzu	
<b>Hawaiian</b>	21
Tuna sashimi on California Roll w/ Ponzu	
<b>Pacific*</b>	19
Salmon sashimi on California Roll w/ ponzu	
<b>Dragon</b>	20
Unagi on California Roll w/ Unagi sauce, sesame seeds	
<b>Caterpillar</b>	20
Inside: Unagi, crab salad Top: Avocado w/ Unagi sauce, sesame seeds	
<b>Mangoster</b>	22
Sliced mango on top of lobster roll w/ cilantro lime dressing, unagi sauce	
<b>Flamingo*</b>	22
Spicy tuna on scallop Roll w/ Unagi sauce, Spicy mayo, green onion, sesame seeds, tobiko	
<b>Green Flamingo*</b>	24
Avocado, spicy tuna on scallop Roll w/ Unagi sauce, spicy mayo, green onion, sesame seeds, tobiko	
<b>Seared Spicy Scallop*</b>	23
Seared spicy creamy scallop on a bed of Boston Roll w/ Unagi sauce, spicy mayo, parmesan cheese, sesame seeds, tobiko	

## Sashimi Donburi

- Sashimi on a bowl of Sushi rice	
	<b>Half / Full</b>
<b>Premium Kaisen Don*</b>	35 / 65
2 Otoro, 2 chutoro, 2 tuna, 2 salmon, 2 sockeye salmon, 2 albacore, 2 hamachi, 2 scallop, Ikura	
<b>Kaisen Don*</b>	25 / 45
2 tuna, 2 salmon, 2 sockeye salmon,2 albacore, 2 hamachi, 2 scallop, 2 cooked shrimp	
<b>Special Maguro Don*</b>	23 / 42
2pcs each, otoro, chutoro, akami, shiro maguro	
<b>Sake Don*</b>	18 / 32
4pcs atlantic salmon, 4pcs sockeye salmon	
<b>Hamachi Don*</b>	20 / 36
8pcs yellowtail	
<b>Sake Hotate Ikura Don*</b>	20 / 36
3 salmon, 3 sockeye, 2 scallops, Ikura	
<b>Unagi Don</b>	22 / 39
Broiled eel, Unagi sauce, sesame seed, nori	
<b>Bara Chirashi Don*</b>	25 / 45
Assorted diced and chopped sashimi, ikura, tamago, shiso leaf, seaweed salad cucumber, sesame seeds	

## Sides

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

## Extra Sauces 1oz

<b>Unagi sauce, Spicy mayo,</b>	
<b>Pozu, Sriracha - 0.50</b>	

## Special Rolls

<b>White Tiger</b>	18
Inside: Tempura shrimp, crab salad, cucumber Top: Cooked shrimp, avocado w/ Unagi sauce, cilantro lime dressing	
<b>Sunset*</b>	19
Inside: Tempura shrimp, crab salad, cucumber Top: Salmon, avocado w/ Unagi sauce	
<b>Sunrise*</b>	22
Inside: Tempura shrimp, crab salad, cucumber Top: Tuna, avocado w/ Unagi sauce	
<b>Shooting Star*</b>	22
Inside: Tempura shrimp, crab salad, cucumber Top: Spicy tuna w/ Unagi sauce, green onion, sesame seeds, tobiko	
<b>Black Swan</b>	22
Inside: Tempura shrimp, crab salad, cucumber Top: Unagi, avocado w/ Unagi sauce, spicy sauce, sesames seeds	
<b>Snow Fox*</b>	22
Inside: scallop, avocado, cucumber Top: Seared white fish w/ Unagi sauce, ponzu sauce yuzu kosho, green onion, sesame seeds	
<b>Urban*</b>	22
Inside: Tempura shrimp, crab salad, cucumber Top: Seared salmon w/ spicy mayo, Unagi sauce, green onion, sesame seeds, tobiko	
<b>Lava*</b>	22
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>	25
Langoustine, Red Shrimp, Parmesan Aioli on a bed of California Roll w/ Unagi sauce, spicy mayo, sesame seeds, green onion, tobiko	

\*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.