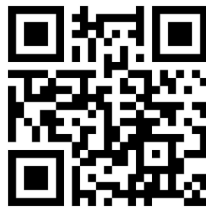


# Sushi Joa

— Japanese Cuisine & Sushi Bar



Take out Order  
use Online Menu at  
[www.SushiJoa.com](http://www.SushiJoa.com)

\*Parties of 5 or more are subject to a 20% service charge\*  
\*\*Pricing and availability are subject change without notice\*\*

2717 78th Ave SE Mercer Island, WA 98040  
206.230.4120

## Appetizers

### **Edamame** v

Lightly salted steamed soybean in pods 5

### **Gyoza**

Fried chicken & vegetable pot stickers 8

### **Tempura**

Light battered and fried, served with house tempura sauce.

- ◆ Vegetable v 10
- ◆ Shrimp 12
- ◆ Shrimp & Vegetable 14



### **Age-dashi Tofu** v

Lightly fried tofu, topped with green onions, daikon, nori in house sweet savory broth 10

### **Oyster Fry**

Panko breaded oyster with tonkatsu sauce (5pcs) 10

### **Chicken Kara-age**

Fried chicken pieces marinated in ginger, garlic and kara-age seasoning, served with spicy mayo 10

### **Shishito Pepper** GF

Lightly sauteed shishito peppers in house yuzu-miso sauce topped with ito-gaki. (Careful, 1 in 10 are spicy!) 10



## Sushi Bar Small Plates

### **Jalapeno Poppers**

Fried Jalapeño filled with cream cheese and spicy salmon topped with sweet sauce, spicy mayo 10

### **Crispy Rice Bites** GF

Fried sushi rice cubes topped avocado, spicy tuna, jalapeno slices, sweet sauce 12

### **Hamachi Jalapeño**

Yellowtail, jalapeño, ginger salsa, yuzu shoyu, garlic chips 16

### **Sashimi Carpaccio**

9pcs thinly sliced sashimi of tuna, Hamachi, Salmon seasoned with garlic olive oil, salt, pepper, yuzu shoyu dressing 20



## Salads

### **Sunomono** v GF

Marinated cucumber slices in sweet rice-vinegar dressing 6

### **Seaweed Salad** v

Seasoned seaweed topped with sesame seed 6

### **Ohitashi Spinach** v

Blanched spinach in house sesame dressing 5

### **House Salad** v

Mixed greens, cucumber, spring mix, served with house carrot dressing 8

### **Salmon Skin Salad** GF

Broiled crunch salmon skin over mixed green salad, cucumber, yamagobo, tobiko, sweet sauce, ginger shoyu dressing 14

### **Seared Salmon Salad**

Seared salmon (5pcs) over mixed greens, topped with cucumber, avocado, tobiko, sesame dressing 18

### **Sashimi Salad** GF

Assorted fish cubes, tobiko, avocado, cucumber over mixed greens, ginger shoyu dressing 22

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## Nigiri | Sashimi

	Nigiri   Sashimi	
	2pcs	3pcs
<b>Maguro</b> (Bluefin Tuna)	9	15
<b>Chu-Toro</b> (Med fatty Bluefin Tuna)	14	20
<b>O-Toro</b> (Bluefin Tuna Belly)	18	28
<b>Salmon</b> (Atlantic Salmon)	7	12
<b>Salmon Toro</b> (Belly)	8	12
<b>Sockeye Salmon</b> (Wild)	9	14
<b>Bincho Maguro</b> (Albacore)	8	13
<b>Hamachi</b> (Yellowtail)	8	13
<b>Kampachi</b> (Amberjack)	9	14
<b>Hotategai</b> (Hokkaido Scallop)	10	14
<b>Creamy Scallop</b> chopped bay scallop, tobiko, mayo	10	(gunkan)
<b>Ama Ebi</b> (Sweet Shrimp)	12	18
<b>Unagi</b> (Freshwater Eel)	9	12
<b>Saba</b> (Pickled Mackerel)	6	10
<b>Ebi</b> (Boiled White Shrimp)	6	9
<b>Ikura</b> (marinated Salmon Roe)	10	(gunkan)
<b>Tobiko</b> (Flying fish Roe)	7	(gunkan)
<b>Tamago</b> (Sweet Egg Omelet)	4	6
<b>Inari</b> (Tofu)	4	
<b>SeaUrchin (Uni)</b>	Market Price	
<b>Negi Toro (Fatty tuna)</b>	10	(gunkan)

\*Seared add \$1



## Sushi & Sashimi Combination

\*All combination are chef's selection no modifications

### Salmon Sampler

3pcs nigiri (Sockeye, Atlantic salmon, Seared Salmon belly) **12**

### Nigiri Sampler

Assorted nigiri sushi (6pcs) **20**

### Sushi Combo

Assorted nigiri sushi (6pcs) & Spicy Tuna roll served with miso soup **28**

### Nigiri Deluxe

Assorted nigiri sushi (8pcs) + 1 roll below served with miso soup **35**

◆ Salmon Roll

◆ Tuna Roll

◆ Hamachi Roll

### Sushi & Sashimi Combo

Assorted nigiri sushi (5pcs) & sashimi (5pcs) + Spicy Salmon Roll, Served with miso soup **45**

### Sashimi Sampler

Assorted sashimi (8pcs) **28**

### Sashimi Deluxe

Assorted sashimi (12pcs) & choice of 1 roll below, served with miso Soup **49**

◆ Spicy Salmon Roll

◆ Spicy Tuna Roll

◆ Tuna Roll

### Chirashi Dinner

Assorted fish(10pcs), tamago, ebi over sushi rice served with miso soup **36**

### Hae-Dup-Bop

Assorted fish over mixed green, cucumber, tobiko, tamago. gochujang sauce & steamed rice on side, miso soup **24**

### Poké Bowl

Assorted fish cubes, avocado, cucumber mixed in house spicy poke sauce, garnished with imitation crab mix, seaweed salad and tobiko.

-Choice of **Sushi Rice** or **Salad** **23**

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## Classic Rolls

Available as handrolls

### California Roll

Imitation crab mix, cucumber, avocado 8

- Real Crab California Roll 12
- Spicy California Roll 9

### Philadelphia Roll GF

Salmon, cream cheese, avocado 12

### Alaskan Roll GF

Salmon, cucumber, avocado 12

### Unagi Roll

Broiled eel, cucumber, avocado, sweet sauce 12

### Salmon Skin Roll GF

Broiled salmon skin, cucumber, yamagobo, kaiware, sweet sauce 10

Tuna Avocado Roll GF 12

Salmon Avocado Roll GF 12

## Classic Spicy Rolls

Available as handrolls

### Spicy Tuna Roll GF

Ground tuna mixed in house spicy sauce, cucumber, kaiware 12

### Spicy Hamachi Roll GF

Yellowtail, spicy sauce, cucumber, kaiware 11

### Spicy Scallop Roll GF

Spicy scallop, tobiko, cucumber, kaiware 12

### Spicy Salmon Roll GF

Spicy salmon, cucumber, kaiware 10

- Real Crab Substitution Available add \$4
- Brown Rice Substitution add \$1

## Hosomaki Rolls

(Nori outside & cut into 6 pieces)

Available as handrolls

Tuna Roll GF 10

Negi-Toro Roll GF 12

Negi-Hamachi Roll GF 9

Salmon Roll GF 8

Cucumber Roll V GF 5

Avocado Roll V GF 6

Oshinko Roll V GF 5

## Vegetarian Rolls

### Go Green Roll V

Tempura green beans & green onion topped with avocado slices, special house go green sauce 13

### Crunch Asparagus Roll V

Asparagus tempura, cream cheese, avocado, tempura bits, sweet sauce 12

### Vegetable Tempura Roll V

Green bean, yam, kabocha tempura, sweet sauce 10

### Garden Roll V GF

Cucumber, avocado, takuan, yama gobo, kaiware 8

### Tofu Tempura Roll V GF

Fried tofu, avocado, cucumber, sweet sauce 10

Cucumber/Avocado Roll V GF 7

## Fried Roll

### Seattle Tempura Roll

Fried Salmon, cream cheese, avocado, sweet sauce 14

### Red Lantern Roll

Fried spicy tuna, jalapeños, spicy mayo, sweet sauce 14

### Golden California Roll

Fried California roll, sweet sauce 12

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## Signature Rolls

### 7th Heaven Roll \*\*

Spicy tuna, green onion tempura, topped seared albacore, garlic chips, avocado, 7-spice, creamy sesame dressing

19

### Kaleidoscope Roll

Yellowtail, tuna, salmon, avocado, tobiko, imitation crab mix

15

### Tsunami Roll \*

Shrimp tempura, avocado, topped seared salmon, sweet & spicy mayo sauce

18

### Dragon Roll

California Roll topped broiled eel, avocado, sweet sauce

18

### Hot Night Roll \*\*

Shrimp tempura, avocado, topped spicy tuna, sweet sauce, tobiko

18

### Sunshine Roll\*

California Roll topped seared salmon, spicy mayo, sweet sauce

16

### Crunch Roll

Shrimp tempura, avocado, rolled in crunch bits, sweet sauce

13

### Caterpillar Roll

Broiled eel, cucumber topped avocado slices, tobiko, sweet sauce

18

### Ultimate Roll

Shrimp tempura, imitation crab mix, cucumber, topped salmon, tuna, sweet sauce, tobiko, green onion

20

### Truffle Scallop Roll GF

Shrimp, cucumbers, avocado, topped seared scallop, truffle oil, cracked peppercorn

21

### Tarantula Roll \*\*

Fried soft-shell crab, spicy tuna, jalapeño topped avocado slices, spicy mayo, tobiko

22

- *Real Crab Substitution add \$4*
- *Brown Rice Substitution add \$1*

### Red Dragon Roll

Spicy tuna, cucumber topped with eel, avocado, sweet sauce

19

### Soul Train Roll

Shrimp tempura, imitation crab mix, cucumber topped with tuna, avocado, spicy mayo sauce, green onion

18

### Salmon Lovers Roll \*\* GF

Spicy salmon, cucumber, topped salmon, lemon slice, green onion

18

### Shrimp Tempura Roll

Shrimp tempura, imitation crab mix, cucumber, avocado, tobiko & sweet sauce

14

### Spider Roll

Fried soft-shell crab, imitation crab mix, cucumber, avocado, tobiko & sweet sauce

15

### Rainbow Roll

California Roll topped Tuna, Albacore, Salmon, Hamachi, Shrimp, Avocado

18

### Crazy Joe Roll \*\*

Spicy tuna, spicy crab mix, cucumber topped fried Jalapeno poppers, sweet sauce, spicy mayo

19

### Sea Monster Roll \*\*

Spicy salmon, cucumber, avocado topped with seared scallop & tobiko mixed in house spicy sauce, green onion, crunch bits, sweet sauce

18

### Firecracker Roll\*\*

Spicy California roll, topped spicy tuna, tobiko, sweet sauce

17

### Ceviche Roll \*\*

Albacore, cilantro, jalapeno, onion topped with Hamachi, spicy sauce, ponzu, tobiko

21



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## Combination Bento

Pick any **2** items from the list below. Served with steamed rice, side salad, miso Soup **22**

- |   |                                    |                                      |
|---|------------------------------------|--------------------------------------|
| ◆ <b>Gyoza (Chicken)</b>                | ◆ <b>Chicken Teriyaki</b>          | ◆ <b>California Roll</b> (add \$1)   |
| ◆ <b>Shrimp &amp; Vegetable Tempura</b> | ◆ <b>Chicken Katsu</b>             | ◆ <b>Philadelphia Roll</b> (add \$2) |
| ◆ <b>Vegetable Tempura</b>              | ◆ <b>Pork Katsu</b>                | ◆ <b>Spicy Tuna Roll</b> (add \$2)   |
| ◆ <b>Shrimp Tempura</b>                 | ◆ <b>Spicy Chicken</b>             | ◆ <b>Spicy Salmon Roll</b> (add \$2) |
| ◆ <b>Age-dashi Tofu</b>                 | ◆ <b>Beef Teriyaki</b> (add \$1)   | ◆ <b>4-piece Nigiri</b> (add \$4)    |
| ◆ <b>Chicken Kara-age</b>               | ◆ <b>Salmon Teriyaki</b> (add \$2) | ◆ <b>6-piece Sashimi</b> (add \$6)   |

### Entrée

Served with Rice  
(add Soup & Side Salad for extra \$5)

#### **Teriyaki Plates**

Marinated and grilled topped with house teriyaki sauce

- **Chicken Thigh** **17**
- **Chicken Breast** **18**
- **Beef** **20**
- **Salmon** **22**

#### **Spicy Chicken**

Marinated chicken thigh sauteed with onions in house spicy sauce **18**

#### **Chicken Katsu**

Panko breaded chicken breast & fried served with house Katsu sauce on the side **19**

#### **Black Cod Kasuzuke**

Pan-fried black cod marinated in sweet and savory miso sauce **27**

- *Brown Rice Substitute add \$1.00*

### Yakisoba

Stir-fried mixed vegetable with egg noodle in house yakisoba sauce

- **Chicken** **17**
- **Tofu** **16**
- **Beef** **18**
- **Vegetable** **15**

### Udon Noodle Soup

Thick wheat noodles in clear soy broth with mixed vegetable & green onions.

- **Vegetable** **12**
- **Tofu** **13**
- **Chicken** **14**
- **Tempura** **18**
- **Chicken Katsu** **19**

#### **Nabeyaki Udon**

Thick wheat noodles in clear soy broth, chicken, poached egg, shitake mushroom, vegetables, shrimp tempura, tempura bits **21**



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## Rice Bowls

### Vegetable Stir Fry

Sauteed assorted vegetable in house sauce  
Served with steam rice Choice of Protein:

- Grilled Salmon 19
- Chicken 17
- Fried Tofu 16

### Bi-Bim-Bop \*

Seasoned vegetable topped with pan-fried egg and served over rice. side of spicy chili sauce.

- Chicken 16
- Beef 18
- Tofu 15



## Kids Bento

(under 12yrs old only)

- Chicken Teriyaki  
Served with 2pc gyoza, rice, fruit 12
- Chicken Katsu  
Served with 2pc gyoza, rice, fruit 14
- Kid's Sushi Plate  
1pcs each of Ebi, Inari, Tamago & cucumber roll 12

## Sides

- Steamed Rice 3
- Miso Soup 3
- Sushi Rice 4
- Side Salad 4
- Side Udon Noodle 6

## Dessert

- Mochi Ice Cream (2pc/order) 4  
Green Tea | Mango | Strawberry
- Tempura Ice Cream 12  
Vanilla | Green Tea

## LUNCH SPECIALS

Monday to Friday (11:30am—3:00pm)

### Lunch Bento

Served with Gyoza (3pcs), Salad, Rice, miso soup and 1 Choice below:

- ◆ Chicken Teriyaki Bento 16
- ◆ Spicy Chicken 17
- ◆ Chicken Katsu Bento 18
- ◆ Beef Teriyaki Bento 19
- ◆ Salmon Teriyaki Bento 19
- ◆ Spicy Tuna Roll Bento 19
- ◆ California Roll Bento 18

### Sushi Lunch Bento

Served with rice, salad, miso soup

#### Tokyo Bento

4pc Nigiri, 4pcs calif. Roll, chicken teriyaki 26

#### Ichiban Bento

4pcs sashimi, 4pcs calif roll, chicken teriyaki 27

#### Vegetarian Bento

Avocado/cucumber roll, inari sushi(2), vegetable tempura 22

### Sushi-Sashimi Lunch

Served with miso soup

#### Sushi Lunch

Assorted nigiri sushi (5pcs) with California roll 23

#### Sushi Lunch Select

Assorted nigiri sushi (8pcs) with salmon roll 30

#### Sashimi Lunch

Assorted sashimi (6pcs) with tuna roll 28

#### Sashimi Lunch Select

Assorted sashimi (8pcs) with Spicy salmon roll 32

#### Chirashi Lunch

8pcs assorted fish over sushi rice 27

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# Drink Menu

## White Wine

**Chardonnay Mimi**  
Ch. St. Michelle, Horse Heaven Hill, WA 9 | 36

**Sauvignon Blanc**  
Nobilo, Napa Valley, CA 11 | 39

**Pinot Gris**  
Nine Hats, Columbia Valley, WA  
award s & review 90 points 9 | 36

**Plum**  
Takara, Japan, sweet and aromatic plum wine 7

## Red Wine

**Cabernet Sauvignon**  
Ch. St. Michelle, Columbia Valley, WA 9 | 36

## Beer

**Sapporo, Asashi (12oz)** 6

**Kirin Ichiban, Sapporo (large)** 11

**Echigo Flying IPA (Japan) 12oz** 9

**Echigo Koshihikari Rice Beer (Japan) 12oz** 8

**Non-Alcoholic Beer** 6

## Non Alcoholic Beverages

**Ramune (Japanese Soda)** 4  
Original, Strawberry, Lychee, Grape flavors

**Coke, Diet Coke, Sprite** 3

**Sparkling Water (St Pellegrino)** 3

**Apple Juice, Orange juice** 4.5

**Brewed Ice Tea (with refill)** 3

## Hot Tea

- Genmai Cha (Green tea with roasted rice)
- Ginger Tea 4 | pot

## Sake

**House Hot Sake** 6 | 5oz 11 | 10oz

**Funaguchi Nama Genshu** 200ml 15  
Japan's first Nama Sake, un-pasteurized and undiluted  
19% alcohol.

**Suijin** 300ml 19  
Extra Dry and smooth. Served warm or chilled.(Junmai)

**Otokoyama** 300ml 28  
Extra dry, full-bodied taste with hints of dark plum and black  
cherry. (Tokubetsu Junmai)

**Dasai 45** –Junmai Daiginjo 300ml 35  
Highly popular premium sake polished 45%

**Sho Chiku Bai Ginjo** 300ml 16  
Kosher certified, sulfite free, gluten free (Junmai Ginjo)

**Mu** -Junmai Daiginjo 300ml 30  
Exceptionally smooth with long clean finish.

**Bunzaemon** –Junmai Ginjo 720ml 40  
Winner of multiple awards for being exceptional sake

**Kinka** -Daiginjo Nama 720ml 85  
Well balanced unpasteurized sake with fruity aroma.

## Specialty Sake

**Sayuri Nigori** 300ml 17  
Milky slightly sweet and smooth

**Hana Awaka Yuzu Sparkling** 250ml 12  
Refreshing sparkling sake with yuzu flavor.

