



Take out Order
use Online Menu at
www.SushiJoa.com

2717 78th Ave SE Mercer Island, WA 98040

206.230.4120

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

Appetizers

Edamame v

Lightly salted steamed soybean in pods **5**

Gyoza

Fried chicken & vegetable pot stickers **7**

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**



Takoyaki

Fried octopus ball topped with takoyaki sauce, mayonnaise, bonito flakes **10**

Sides

Steamed Rice	3
Miso Soup	3
Sushi Rice	4
Side Salad	4
Side Yakisoba Noodle	10
Side Udon Noodle	6

Sushi Bar Small Plates

Jalapeno Poppers

Fried Jalapeño filled with cream cheese and spicy salmon topped with sweet sauce, spicy mayo **9**

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 olive oil, salt, pepper, yuzu shoyu dressing **20**



Salads

Sunomono v

Marinated cucumber slices in sweet rice-vinegar dressing **5**

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, sweet sauce, house sashimi dressing **14**

Seared Salmon Salad

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

Sashimi Salad

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

Consuming Raw or undercooked fish and shellfish may increase your risk of food borne illness.

Nigiri | Sashimi

Sushi & Sashimi Combination

	Nigiri Sashimi
	2pcs 3pcs
Ama Ebi (Sweet Shrimp)	11 16
Maguro (Bluefin Tuna)	10 16
Chu-Toro (Med fatty Bluefin Tuna)	14 22
O-Toro (Bluefin Tuna Belly)	18 28
Salmon (Atlantic Salmon)	7 11
Salmon Belly (Seared)	8 12
Sockeye Salmon (Wild)	9 12
Bincho Maguro (Albacore)	8 12
Hamachi (Yellowtail)	8 13
Kampachi (Amberjack)	8
Hotategai (Hokkaido Scallop)	8 13
Creamy Scallop chopped bay scallop, tobiko, mayo	10 gunkan
Unagi (Freshwater Eel)	8
Saba (Pickled Mackerel)	6 9
Ebi (Boiled White Shrimp)	6 9
Ikura (marinated Salmon Roe)	10 gunkan
Tobiko (Flying fish Roe)	6 gunkan
Tamago (Sweet Egg Omelet)	4 6
Inari (Tofu)	4

*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) 18

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 34

- ♦ Salmon Roll
- ♦ Tuna Roll
- ♦ Hamachi Roll

Sushi & Sashimi Combo

Assorted nigiri sushi (5pcs) & sashimi (5pcs) +Spicy Salmon Roll, Served with miso soup 39

Sashimi Sampler

Assorted sashimi (8pcs) 24

Sashimi Deluxe

Assorted sashimi (12pcs) & choice of 1 roll below, served with miso Soup 45

- ♦ Spicy Salmon Roll
- ♦ Spicy Tuna Roll
- ♦ Tuna Roll

Chirashi Dinner

Assorted fish(10pcs), tamago, ebi over sushi rice served with miso soup 32

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** 22



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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 11

Unagi Roll

Broiled eel, cucumber, avocado, sweet sauce 13

Salmon Skin Roll GF

Broiled salmon skin, cucumber, yamagobo, kaiware, sweet sauce 9

Tuna Avocado Roll GF 13

Salmon Avocado Roll GF 12

Classic Spicy Rolls

Available as handrolls

Spicy Tuna Roll GF

Ground tuna mixed in spicy sauce, cucumber, kaiware 11

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



Hosomaki Rolls

(Nori outside & cut into 6 pieces)

Available as handrolls

Tuna Roll GF 10

Negi-Toro Roll GF 12

Negi-Hamachi Roll 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 roll & sweet sauce 14

Red Lantern Roll

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

Crunch California Roll Fried calif. Roll 11

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Specialty Rolls

7th Heaven Roll **

Spicy tuna, green onion tempura,
topped seared albacore, garlic chips, avocado,
7-spice, creamy sesame dressing **18**

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 **17**

Sunshine Roll*

California Roll topped seared salmon,
spicy mayo, sweet sauce **16**

Crunch Roll

Shrimp tempura, avocado,
rolled in crunch bits, sweet sauce **12**

Caterpillar Roll

Broiled eel, cucumber topped
avocado slices, tobiko, sweet sauce **17**

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**

Red Dragon Roll

Spicy tuna, cucumber inside topped with eel, avocado,
sweet sauce **19**

Soul Train Roll

Shrimp tempura, imitation crab mix, cucumber topped
with tuna, avocado, sweet 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 **17**

Crazy Joe Roll **

Spicy tuna, spicy crab mix, cucumber topped
fried Jalapeno poppers, sweet sauce, spicy mayo **18**

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**

- | | | |
|---|------------------------------------|--------------------------------------|
| ♦ Chicken Gyoza | ♦ Chicken Teriyaki | ♦ California Roll (add \$1) |
| ♦ Shrimp & Vegetable Tempura | ♦ Chicken Katsu | ♦ Philadelphia Roll (add \$2) |
| ♦ Vegetable Tempura | ♦ Pork Katsu | ♦ Spicy Tuna Roll (add \$2) |
| ♦ Shrimp Tempura | ♦ Spicy Chicken | ♦ Spicy Salmon Roll (add \$2) |
| ♦ Age-dashi Tofu | ♦ Beef Teriyaki (add \$1) | ♦ 4-piece Nigiri (add \$4) |
| ♦ Chicken Kara-age | ♦ Salmon Teriyaki (add \$2) | ♦ 6-piece Sashimi (add \$5) |

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 **25**

Yakisoba

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

- | | |
|------------------|-----------|
| Chicken | 17 |
| Tofu | 16 |
| Beef | 18 |
| Vegetable | 14 |

Udon Noodle Soup

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

- | | |
|------------------|-----------|
| Vegetable | 12 |
| Tofu | 13 |
| Chicken | 14 |
| Tempura | 18 |

Nabeyaki Udon

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

substitute with brown rice for \$1.00



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Rice Bowls

Vegetable Stir Fry

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

- ♦ Grilled Salmon 18
- ♦ Chicken 16
- ♦ 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 17
- ♦ 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

Kids Sushi Plate

Ebi(1), Inari(1), Tamago(1), cucumber roll 12

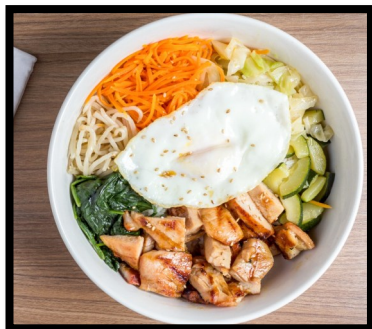
Dessert

Mochi Ice Cream 4 (2pcs/order)

- ♦ Green Tea
- ♦ Mango
- ♦ Strawberry

Tempura Ice Cream

(Vanilla or Green Tea) 12



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 17
- ♦ Beef Teriyaki Bento 18
- ♦ Salmon Teriyaki Bento 19
- ♦ Spicy Tuna Roll Bento 18
- ♦ California Roll Bento 17

Sushi Lunch Bento

Served with rice, salad, miso soup

Tokyo Bento

3pc Nigiri, 4pcs calif. Roll, chicken teriyaki 25

Ichiban Bento

4pcs sashimi, 4pcs calif roll, chicken teriyaki 26

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 29

Sashimi Lunch

Assorted sashimi (6pcs) with tuna roll 26

Sashimi Lunch Select

Assorted sashimi (8pcs) with Spicy salmon roll 32

Chirashi Lunch

8pcs assorted fish over sushi rice 26

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Drink Menu

White Wine

Chardonnay Mimi

Ch. St. Michelle, Horse Heaven Hill, WA 10 | 36

Sauvignon Blanc

Nobilo, Napa Valley, CA 13 | 39

Pinot Gris

Nine Hats, Columbia Valley, WA 9 | 35
award s & review 90 points

Plum

Takana, Japan, sweet and aromatic plum wine 7

Red Wine

Cabernet Sauvignon

Ch. St. Michelle, Columbia Valley, WA 10 | 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 Beverages

Ramune (Japanese Soda) 4

Original, Strawberry, Lychee, Grape flavors

Coke, Diet Coke, Sprite 2.5

Sparkling Water (St Pellegrino) 2.75

Apple Juice, Orange juice 3.5

Brewed Ice Tea (with refill) 3

Hot Tea

Genmai Cha, Ginger Lemon 4/Pot

Sake

House Hot Sake

6 | 5oz 10 | 10oz

Tanrei Sake

Hakutsuru Junmai sake: Pure saké containing only the core ingredients of rice, water, yeast and koji. (180ml=5oz) 8

Suijin

Asabiraki Junmai Sake: Extra Dry and smooth
(300ml=10oz) 19

Otokoyama

Junmai sake: Extra dry, full-bodied taste with hints of dark plum and black cherry. (300ml bottle) 28

Sho chiku Bai Premium Ginjo

Junmai Ginjo Sake: Kosher certified, sulfite free, gluten free
(300ml=10oz) 18

Mizubasho Ginjo Premium

light and smooth, fruity but elegant. (300ml) 22

Mu

Yaegaki: Junmai Daiginjo
Exceptionally smooth with long clean finish.
Premium Award Winning Sake. (300ml) 30

Bunzaemon

Kinokuniya Junmai Ginjo Sake: Winner of multiple awards for being exceptional sake (720ml) 39

Kinka Daiginjo Nama

Tedorigawa: Well balanced sake with fruity aroma (720ml)
65

Crème De Sake (Nigori)

Sho chiku Bai: Milky, slightly smooth flavors Gluten free,
kosher certified (300ml) 15

Yuzu Sake

Hakushika Junmai Daiginjo Yuzu - Try this gently sweet with
yuzu fruit (300ml) 15

Hana Awaka Sparkling

Ozeki: Refreshing sparkling sake with hints of peach (250ml) 12