



Chef Javier Angeles Berón

SUSHERÍA RESTAURANT WEEK MENU

\$35 PER PERSON

INCLUDES YOUR CHOICE OF AN APPETIZER, ENTRÉE AND DESSERT

Complimentary Starter

Miso Soup or Edamame

Appetizers

Choice of One

Tuna Tataki & Ponzu

Seared to rare tuna, ponzu sauce,
seaweed salad

Crispy Calamari & Jalapeño

tossed with lime juice and salt

The Island

Yellowtail, ponzu,
sesame oil & jalapeños

Ceviche Mixto

Mahi Mahi, Calamari, Shrimp,
green onion, sweet potatoes &
aji amarillo

Ensalada Andina

Quinoa, queso fresco, avocado,
cherry tomatoes, mint and tossed
with Lime-vinaigrette dressing

Entrees

Choice of One

SPECIALITY ROLLS

Fresco

Tuna, salmon, yellowtail, jalapeno, ci-
lantro, spicy fish roe & soy paper

Tuna & Avocado Nikkei

Ahi Tuna with Nikkei sauce, yuzu juice,
spring onions, sesame seeds

Amazon

Avocado, cucumber, cilantro,
asparagus, mango &
special sesame sauce

Volcano

Shrimp tempura &
toasted spicy crab salad

KAMAMESHI

*Traditional Japanese rice bowls
with Latin flare*

Lomo Saltado

Soy and vinegar flamed steak, red
onions, tomatoes & fried potatoes over
white rice

Tofu Nikkei Teriyaki

Crispy firm Tofu, carrots, mixed Asian
cabbage, broccoli, red peppers, sesame
seeds & teriyaki sauce

Aji De Gallina

Pulled chicken breast, aji amarillo
sauce, potatoes and green onions

Dessert

Choice of One

Homemade Cheesecake

Chocolate Cake



SUSHERÍA
RESTAURANT WEEK
SUMMER 2020

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