



SUSHI - TEPPANYAKI - STREET FOOD

Sushimoto.com

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FOUNTAIN DRINK

Coke / Diet Coke	3
Sprite	3
Iced Tea/ Raspberry Tea	3
Lemonade	3
Strawberrynade	3.5

BEER

Sapporo	4	7
Kirin Ichiban	4	7
Kirin Light	4	7
Asahi	4	7
Domestic Beer	4	
Bud light		
Corona		
Shock top		

Wine

***CORKAGE FEE \$15/ BOTTLE**

House Wine	5.5	
Chardonnay		
White Zinfandel		
Merlot		
Cabernet		
Robert Mondavi	6.5	22
Chardonnay		
Merlot		
Cabernet		
14 Hands	7	23
Pinot Grigio		
Takara Plum wine	7	23

SPECIALITY SAKE

Peach 15

Our flagship dry apple cider is a testament to the land we grew up in and its bountiful apples with their rich aromas and crisp after tastes. Engineered to perfectly balance the sweet, tartness and dryness of apples. Awarded the Gold medal at the 2017 West Coast Cider fest

Green Apple 15

A refreshing slap in the face on a hot summer day, the Cucumber Cider helped put us on the map. The sweet pop of citrus combined with the smooth & brisk apple notes create an aromatic masterpiece that feels like a refreshing spa day.

Lychee 15

Captivating, lychee aromatics and a sweet, full-bodied palate of lychee, yellow peach, and lemon-lime. Premium sake made with all natural lychee flavor.

Mango Nigori 15

Made with pressed blackberries from our backyard in the Cascades, black current, and fermented apples for a touch of sweetness to cut through the bitterness. Awarded the Gold Medal at the NW Cider Summit for Mustached Cider Enthusiasts.

Premium Ginjo 14

Fresh m-berries harvested from award-winning m-berry farms and pressed in sweetly tart concoction, mixed with fermented gala apples for an explosion of autumnal flavors.

Nigori 14

Pay homage to the Golden God with this dry cider from our new batch, sourced from pure NW apples picked from our favorite local orchard. This ambiguous blend of wheathy notes and brisk bitterness is an aromatic experience worthy of a taste.



APPETIZER

Shrimp Tempura	7
Vegetable Tempura	10
Mix Tempura	9
Fried Gyoza	10
Egg Rolls	7
Sunomono (Pickled Cucumber)	4
Sunomono with Octopus	7
Fried Soft Shell Crab	9
Edamame	5
Takoyaki	7
Baked Green Mussel	8
Tofu Nuggets	7
Garlic OR Spicy Garlic Edamame	7



Hand Roll

California	6
Crunchy	6
Spider	7
Salmon / Spicy Salmon	7
Scallop or Spicy Scallop	6
Spicy Tuna	6
Yellowtail or spicy	7
Mexican	8



SALAD

Seaweed Salad	5
House Garden Salad	7
<i>Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado with house ginger dressing</i>	
Mango Avocado Salad	12
<i>Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, mango with Japanese sesame dressing</i>	
Otoro's Salad	15
<i>Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, mango top with salmon, tuna with Japanese dressing</i>	
Salmon Skin Salad	12
<i>Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado, Baked crispy salmon skin with Japanese sesame dressing</i>	
Cajun Salmon Salad	
<i>Iceberg lettuce, spring mix, carrot, purple cabbage, cucumber, avocado top with grilled Cajun salmon with sesame dressing</i>	
Mango jalapeno lettuce wrap	15
<i>Salmon, Mango, Strawberry, Jalapeno with house sauce serve with Romaine lettuce</i>	



Fresh fish Bowl

Japanese "rice-bowl dish" consisting of fish, meat, vegetables or other ingredients simmered together and served over rice.

Chirashi	20
Salmon Don	16
Maguro Don	16
Otoro Don	18
<i>Blue fin mix with Japanese dressing and fresh wasabi on top</i>	
Unagi Don	18

TEPPANYAKI

All entree served with Miso/Onion Soup, Green Salad, Grilled Shrimp Appetizer, Grilled Vegetables and Steam Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4 Spicy Cajun Style +\$1

SINGLE ENTREE

Sesame Or Teriyaki chicken	18
New york steak	21
Filet Mignon	23
Vegetable	17
Shrimp	21
Scallop	22
Lobster	45
Chicken yakisoba	20
Steak yakisoba	22
Vegetable Yakisoba	19

2 ITEM ENTREE

All entree served with Miso/Onion Soup, Green Salad, Grilled Shrimp Appetizer, Grilled Vegetables and Steam Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4 Spicy Cajun Style +\$1

Chicken With choice of Salmon, Scallop or Shrimp <i>Sub to Lobster please Add \$6</i>	27
New York Steak With choice of: Chicken, Salmon, Scallop or Shrimp <i>Sub to Lobster please Add \$6</i>	29
Filet Mignon with choice of: Salmon, Scallop, Shrimp or Chicken <i>Sub to Lobster please Add \$6</i>	30
Shrimp with choice of: Salmon or Scallop <i>Sub to Lobster please Add \$6</i>	29



Classic Roll

California roll	8
Crunchy roll	10
Tiger roll	10
<i>Spicy tuna, cucumber, avocado with tempura shrimp, crunchy flakes and eel sauce</i>	
Spicy tuna roll	8
Spicy salmon roll	8
Vegetable roll	7
Golden California roll	9
<i>Deep fried California roll</i>	
Cucumber Avocado roll	8
Avocado roll	8
Philadelphia roll	12
Philadelphia Crunch	12
<i>Fried philadelphia roll with eel sauce</i>	



Maki

Negi hama	7
Tekka maki	7
Sake maki	7
Albacore maki	7
Tamago maki	6
Escolar maki	6
Ebi maki	6
Kappa maki	5
Inari (bean curd)	6



Small Dish

Charsiu fried rice	12
<i>Japanese style fried rice with homemade charsui served with pickled ginger and green onion</i>	
Shrimp fried rice	12
<i>Japanese style fried rice with Shrimp served with pickled ginger and green onion</i>	
Kimchi Fried Rice	11
<i>Japanese style fried rice with homemade Kimchee served with pickled ginger and green onion</i>	
Chicken Fried Rice	11
<i>Japanese style fried rice with Chicken served with pickled ginger and green onion</i>	



Kids Meal

10 years old and under Please served with Miso soup OR Green salad, steamed rice and corn

Chicken teriyaki	11
Popcorn chicken	11
Chicken cutlet	11
Salmon teriyaki	11
Shrimp tempura	12
Kids roll	12
<i>4 pcs california roll</i>	
<i>4 pcs crunchy roll</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advice our team member if you have any concern/ allergic

SUSHI AND SASHIMI



	SUSHI	SASHIMI
Salmon	6	15
Fatty salmon	7	17
Peppered Salmon	6	16
Tuna	6	16
Peppered Tuna	6	16
Albacore	6	15
Escolar	6	16
Tamago	6	14
Yellowtail	6	16
Yellow tail belly	7	18
Shrimp/ Ebi	5	14
Tako (Octopus)	5	15
Ikka (Squid)	6	16
Inari (Bean curd)	4	15
Blue fin	8	20
Blue fin Belly	9	25
Ama Ebi	12	25
Hokkaido Scallop	8	18
Salmon Roe	5	-
Escolar	6	-
Bay Scallop	5	-
Uni (sea urchin)	Market	price

* Carpaccio Style Sashimi please add \$3, with Japanese dressing, slice jalapeno and fish roe

Sushi Sampler

Served with Miso soup and Garden salad

No substitution please

Sampler A 17

California roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tamago

Sampler B 19

Spicy tuna roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Albacore, Tamago

Sampler C 20

Crunchy roll with Salmon, Tuna, Escolar, Shrimp, Yellow tail, Tako, Albacore, Tamago

Sashimi Sampler

Served with Rice, Miso soup and Garden salad

No substitution please

Sampler A 20

9 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore)

Sampler B 23

12 pcs sashimi (3 Salmon, 3 Tuna, 3 Albacore, 3 Yellow Tail)

Sampler C 30

15 pcs sashimi (3 Salmon, 3 Tuna, 3 pcs Yellowtail, 3 pcs Albacore and 3 pcs Escolar)

SPECIAL ROLL



Otoro's 14

Kani kama crab, cucumber, avocado, shrimp tempura Top: tuna, avocado, eel sauce and spicy mayo



Green Day 12

Cucumber, avocado, mango, gobo top with avocado served with Japanese sesame dressing.



Lemonite 14

Kani kama crab, cucumber, avocado, shrimp tempura Top: salmon, slice lemon, eel sauce, spicy mayo and crunchy flakes



Johnny Lucas 14

Spicy tuna, cucumber, avocado Top: mix fish, jalapeno and Japanese dressing



Popcorn Lobster 14

Kani kama crab, cucumber, avocado Top: fried langostino, eel sauce and spicy mayo



Super Dragon 13

Kani kama crab, avocado, cucumber Top: baked eel, avocado and eel sauce



Rainbow 13

Kani kama crab, cucumber, avocado Top: mix fish, avocado and ponzu sauce



O.M.G 14

Shrimp tempura, spicy tuna, cucumber, avocado Top: Salmon, avocado, eel sauce, spicy mayo and sesame sauce



Burrito Roll 12

Kani kama crab, avocado, jalapeno, shrimp tempura, spicy tuna, wrapped with soy paper Served with eel sauce, spicy mayo and sesame sauce



Caterpillar 13

Baked eel, cucumber, kani kama crab Top: avocado, eel sauce



Cory Fantastic Four 18

Yellowtail, tuna, albacore, cucumber Top: Pepper seared salmon with Japanese dressing and fresh wasabi dot on top



Jerry 15

Shrimp tempura, cucumber, avocado, kani kama crab, spicy tuna Top: pepper seared salmon, avocado, Japanese dressing. SOY PAPER WRAPPED IN



Dynamite 15

Kani kama crab, avocado and cucumber Top: baked langostino, scallop, onion, eel sauce



Rainbow 13

Kani kama crab, cucumber, avocado Top: mix fish, avocado and ponzu sauce



O.M.G 14

Shrimp tempura, spicy tuna, cucumber, avocado Top: Salmon, avocado, eel sauce, spicy mayo and sesame sauce



Burrito Roll 12

Kani kama crab, avocado, jalapeno, shrimp tempura, spicy tuna, wrapped with soy paper Served with eel sauce, spicy mayo and sesame sauce



Shrimp Lover 13

Shrimp tempura, kani kama crab, cucumber, avocado Top: cooked shrimp, eel sauce



Red Rock ♥ 13

Shrimp tempura, cream cheese, avocado, deep fried Top: spicy crab, spicy mayo, eel sauce and crunchy flakes



Mango Tango ♥ 14

Kani kama crab, shrimp tempura, avocado, cucumber Top: salmon, mango, avocado, eel sauce, spicy mayo and sesame sauce



Eastvale 14

Shrimp tempura, spicy tuna, cucumber, avocado Top: pepper seared albacore, avocado and japanese dressing



Spicy Tuna Crunch 9

Spicy tuna, avocado wrapped, deep fried, spicy mayo, eel sauce NO RICE



Spider (5 pcs) 11

Deep fried soft shell crab, kani kama crab, cucumber, avocado, kaiware Top: bonito flakes and eel sauce



Baked Scallop 15

Kani kama Crab, cucumber, avocado Top: baked scallop and onion serve with eel sauce



Crunchy Salmon 10

Kani kama, avocado, salmon on top, then deep fried Serve with eel sauce



Alaskan 12

Kani kama crab, cucumber, avocado Top: salmon with ponzu sauce



Tarren (4pcs) 13

Kani kama crab, avocado wrap with salmon and seared Serve with eel sauce, spicy mayo and sesame sauce NO RICE



Norco (6 pcs) 10

Avocado, cucumber, eel, kani kama crab, shrimp Serve with eel sauce



David 12

Kani kama crab, cucumber, avocado, Top: seared albacore, fried garlic, Japanese dressing



Mathilde 13

Kani kama crab, shrimp tempura, avocado, cucumber Top: pepper seared salmon, Japanese dressing



Mexican 12

Spicy kani kama crab, avocado, cucumber Top: avocado, eel sauce, sriracha, eel sauce, spicy mayo, slice jalapeno



Spam (8 pcs) ♥ 12

Cucumber, spam Serve with eel sauce



Las Vegas (6 pcs) ♥ 12

Kani kama crab, spicy tuna, avocado and cream cheese then deep fried Serve with eel sauce



Playboy 14

Shrimp tempura, cucumber, avocado, kani kama crab Top: salmon then baked with spicy mayo serve with eel sauce



Baked baby lobster 15

Kani kama crab, cucumber, avocado Top: baked langostino and onion serve with eel sauce



Red Dragon 12

Kani kama crab, shrimp tempura, cucumber, avocado Top: spicy tuna, eel sauce, spicy mayo, crunchy flakes



Station 27 14

Shrimp tempura, cucumber, avocado, kani kama crab Top: spicy tuna, jalapeno, eel sauce, spicy mayo, hot cheetos crunch



Las Vegas (6 pcs) ♥ 12

Kani kama crab, spicy tuna, avocado and cream cheese then deep fried Serve with eel sauce



Charlene 13

Kani kama crab, cucumber, avocado, shrimp tempura Top: salmon with ponzu sauce

BENTO BOX 2 ITEMS COMBO

All entree served with Miso Soup, Green Salad, G
Steam Rice. Substitute with Fried Rice +\$2, Chicken Fried Rice +\$3, Shrimp Fried Rice +\$4

Chicken teriyaki with a choice of 17

California roll
Crunchy roll
Spicy Tuna roll
Mix tempura
4 pcs Sushi sampler OR Sashimi sampler
Pork cutlet
Chicken cutlet
Salmon teriyaki



Beef teriyaki with a choice of 18

California roll
Crunchy roll
Spicy Tuna roll
4 pcs Ssushi sampler OR Sashimi sampler
Mix tempura
Pork cutlet
Chicken teriyaki/ cutlet
Salmon teriyaki

Vegetarian friendly bento with a choice of 17

Cucumber roll
Avocado roll
Vegetable roll
Tofu nggets
Vegetable tempura

Udon Noodle soup

Thick wheat noodles with fish stock base top with seaweed and green onion

Kake Udon (Plain with Green Onion and Seaweed) 8

Tempura Udon Soup (5 pcs Shrimp tempura) 15

Chicken Udon Soup (Fried breaded chicken) 14

Beef Udon Soup (Thinly sliced beef) 15

Seafood Udon (Shrimp, Scallop and Green Mussels) 16

Desserts

Mochi Ice Cream (2 pcs) 5

Japanese rice cake with an ice cream filling (Green Tea, Mango, Strawberry, Chocolate, Vanilla)

Double scoop of ice cream 4

Green Tea, Vanilla or Neapolitan Ice cream

Banana Ala Mode 8

Banana tempura with vanilla ice cream, caramel sauce, chocolate sauce and cherry

Caramel Cinnamon Apple 9

Tangy apple coated with caramel cinnamon serve with whip cream, chocolate sauce, caramel sauce and cherry