

*SUSHI*  
*CHEF*  
*SUGI*

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*2542 E. Megan St.*  
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## **COLD APPETIZERS**

### **EDAMAME**

*soybeans*

### **SUNOMONO**

*Japanese vinegar salad*

### **AJO YELLOWTAIL**

*Yellow tail sashimi with garlic cilantro soy sauce*

### **OLIVE SALMON**

*Salmon sashimi with ponzu sesame olive oil sauce*

### **SPICY GINGER ALBACORE**

*Seared 7 spice albacore with spicy daikon onion vinegar*

### **HAFU SHELL OYSTRE**

*with ketchup ponzu sauce*

## **HOT APPETIZERS**

### **SPICY SUTEED SHISHITO**

*Japanese peppers with spicy lime- gallic soy sauce*

### **SPICY CRISPY RICE BALL**

*spice pepper lime tuna, salmon on crispy rice*

## *AGEDASHI TOFU*

*deep fry tofu with dashi soy sauce*

## *CHICKEN YAKITORI SKEWERS*

## *ASIAN KARUBI BEEF RIBS*

*Asian style bbq short ribs with miso pear sauce*

## ***SPECIAL MENU***

## *ALASKAN BLACK COD SAIKYOU YAKI*

*marinade black cod with citrus saikyou miso*

## *ATLANTIC SALMON NANNBAN ZUKE*

*deep fry salmon in onion ponzu sauce*

## *BAKED SPICY ALASKAN KING CRAB LEG*

*with spicy ginger aioli sauce*

## *TUNA SASIMI TEMPURA*

*light butter tuna tempura with citrus miso vinegar sauce*

## *AMERICAN WAGYU BEEF TATAKI*

*Light grilled beef with garlic ponzu.*

## **SALADS**

### *ORGANIC GREEN SALAD*

*Seasonal organic vegetable and fruit with house dressing*

### *GOMAAE SALAD*

*green bean with honey roast sesame dressing*

### *SASIMI SALAD*

*Tuna, salmon, yellowtail, organic vegetables and tropical fruits with 7 spice poke sauce dressing.*

## *SUSHI SASIMI*

*ABALONE  
ALBACORE  
SNOW CRB  
EEL  
FRYING FISH ROE  
HALIBUT  
KING CRB  
MACKEREL  
OCTOPAS  
SALMON  
SALMON ROE  
SCALOP  
SEA URCHIN  
SHRIMP  
SMELT ROE  
SMOKED SALMON  
SNAPPER  
SQUID  
SWEET EGGS  
SWEET PRAWN  
TORO  
TUNA  
YELLIWTAIL*

## *SPECIAL ABURI "SEARD" NIGIRI*

*FLUKE ENGAWA ABURI  
MACKEREL ABURI  
SALMON ABURI  
SCALOP ABURI  
TORO ABURI  
TUNA ABURI  
WHITE TUNA ABURI  
YELLOWTAIL ABURI  
AMERICAN WAGYU*

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## **CLASSIC ROLLS**

AVOCADO ROLL

CALIFORNIA ROLL

CRAB CRANCH ROLL

CUCUMBER ROLL

PHILI ROLL

SALMON ROLL

SHRIMP TEMPURA ROLL

SOFT SHELL CRAB ROLL

SPICY SALMON ROLL

SPICY TUNA ROLL

SPICY YELLOW TAIL ROLL

TUNA ROLL

YELLOW TAIL ROLL

## **SPECIAL ROLLS**

RAINBOW ROLL

*tuna, salmon, yellowtail, shrimp, crab, avocado, cucumber*

VALENTINE ROLL

*tuna, spicy tuna, avocado with spicy aioli sauce*

BIG EYE TUNA ROLL

*seared black pepper tuna, crab avocado cucumber with truffle green onion sauce*

TROPICAL SALMON ROLL

*salmon, kiwi, spicy crab, avocado cucumber, with tropical mango salsas*

### OYAKO SALMON ROLL

*seared, salmon, spicy crab cucumber avocado with salmon roe*

### TATAKI SALAD ROLL

*seared 7 spice albacore with avocado cucumber leaf lettuce asparagus with daikon onion spicy vinegar sauce*

### GARIC YELLOWTAIL ROLL

*yellowtail, spicy yellowtail cucumber avocado with garlic, cilantro, jalapeno*

### CHECKER ROLL

*tuna, yellowtail, spicy crab, avocado, cucumber asparagus*

### CATAPIRA ROLL

*bbq eel, spicy crab cucumber with avocado rap*

### E.L.T. ROLL

*bbq eel, leaf lettuce, tomato, cucumber, cream cheese, avocado*

### YAM YAM YAMMY TEMPURA ROLL

*Salmon, crab, avocado cream cheese with spicy crab shrimp*

### VEGITABLE TEMPURA ROLL

*Japanese sweet potato, asparagus, zucchini, eggplant*

### LUCKY BUDDA ROLL

*spicy tuna, crab, shrimp tempura, cucumber avocado*

### VOLCANO ROLL

*backed scallop crab, shrimp tempura cucumber avocado with sweet spicy source*

## *SURF AND TURF ROLL*

*beef, lobster, cucumber, avocado, asparagus, micro-green with umami yuzu soy sauce*