the Sushi Room

Lunch
$9.95
11a to 3p Monday-Friday

SUSHI*
Served with Organic Greens or Miso Soup

Sushi Lunch 1
California Roll and 1 piece of tuna, salmon, and shrimp nigiri sushi

Sushi Lunch 2
Spicy Tuna Roll and 1 piece of tuna, salmon, and yellowtail nigiri sushi

Sashimi Lunch
3 pieces of tuna, salmon, and yellowtail sashimi

Spicy Tuna Bowl
Spicy Tuna and assorted vegetables over rice

Spicy Salmon Bowl
Spicy Salmon and assorted vegetables over rice

BENTO BOX
Served with California Roll, Organic Greens, Miso Soup, and Squid Salad*

Chicken Teriyaki
Beef Teriyaki*
Salmon Teriyaki*
Chicken Katsu
Korean Short Rib
Shrimp & Vegetable Tempura

CHEF'S PICKS*

Sashimi Lunch Combo • 12.95
Spicy Tuna Roll and 3 pieces of tuna, salmon, and yellowtail sashimi

Chirashi Bowl • 12.95
Chefs selection of assorted sashimi over rice

SUBSTITUTIONS

Soy Paper $1
Fresh Wasabi $1.50
Cucumber Wrap $2

STARTERS

Edamame • 3
Steamed soy beans, tossed with sesame and sea salt

Garlic Edamame • 3.5
Our edamame sautéed in garlic sauce

Chicken and Pork Gyozas • 5.95
Chicken, pork, and vegetable filled dumplings - available pan fried, steamed, or deep fried

Fried Ika • 7.95
House seasoned, breaded calamari with lime zest, with a spicy chili basil aioli dipping sauce

Yakitori Chicken • 6.95
Skewers of grilled meat, with sweet soy glaze

Korean BBQ Beef • 8.95
Grilled short ribs, with a spicy Asian salad

Hawaiian Tuna Poke* • 11.95
Fresh tuna, Japanese mountain vegetables, with ginger soy

Tataki * Tuna or Albacore • 10.95
Seared Big Eye or Albacore Tuna, arugula greens, with a Japanese vinaigrette

Spicy Tuna 'n' Chips • 8.95
Spicy tuna, served with wasabi aioli, with eel sauce and wonton chips

Chicken Egg Rolls • 6.95
Chicken and vegetable filled egg rolls, with sweet Thai chili dipping sauce

Green Lip Mussels • 7.95
Baked with our house dynamite sauce

Tempura Tofu • 6.95 Veggie • 6.95 Shrimp* • 8.95
With soy dipping and sweet Thai chili sauce

Firecracker Shrimp • 9.95
Panko breaded shrimp coated in our sweet chili ponzu sauce

SALADS

Sushi Room • 8.95 w/ Chicken • 12.95
Spring mix, romaine mix, assorted vegetables, tossed with a mustard soy dressing

Asian Pear & Chicken • 11.95
Asian pear, grilled chicken, with spring mix, arugula, tossed with a sesame vinaigrette

Tataki* • 12.95
Romaine mix, assorted vegetables, with seared tuna and a Japanese vinaigrette Choice of Albacore or Big Eye tuna

Sushi Salads
Squid* • 6
Seaweed or cucumber sunomono • 4

ENTREES

Sushi Room Chicken • 13.95
Grilled chicken with a sweet soy glaze and mixed vegetables

Sushi Room Beef* • 16.95
Grilled beef tenderloin steak, with a sweet soy glaze and mixed vegetables

Chicken Katsu • 12.95
Panko breaded chicken with Asian cole slaw

Sushi Room Salmon* • 15.95
Scottish salmon with miso butter sauce and mixed vegetables

Orange Chicken • 11.95
Fried chicken pieces, bell pepper, onion, and fresh pineapple tossed in a sweet orange chili sauce

Butterfish* • 16.95
Pan seared butterfish with strawberry miso and fried onions

Agedashi Tofu • 11.95
Panko crusted tofu with mixed vegetables and miso butter sauce

Yakisoba • 9.95 w/ Chicken • 11.95 w/ Beef • 13.95
Soft noodles stir fried with vegetables

*These foods may be served cooked to order, undercooked, or raw.
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE

SPARKLING	Gls	Btl
NV Prosecco La Marca Italy	8	32
NV Roederer Brut France		67

WHITES	Gls	Btl
12 Sauvignon Blanc, Seeker NZ	8	30
11 Sauvignon Blanc, Ferrari-Carano Sonoma		32
11 Sauvignon Blanc, Sterling Napa		28
11 Pinot Grigio, Domino California		24
11 Pinot Grigio, Anselmi Friuli, Italy	8	32
11 Riesling, Ste Michelle Columbia Valley	7.5	28
10 Gewürztraminer, Pacific Rim Wash		28
11 Chardonnay, Coastal Vines California	6	24
11 Chardonnay, Chalone Monterey	9.5	36
11 Chardonnay, Sonoma Cutrer Sonoma		44
10 Chardonnay, Rombauer Carneros		56

REDS	Gls	Btl
11 Pinot Noir, Mt. Pellier California	7	26
10 Pinot Noir, HandCraft California	8.5	30
10 Pinot Noir, Pali Sonoma Coast		45
10 Pinot Noir, Paul Hobbs 'CrossBarn' Sonoma		60
09 Merlot, Santa Ema Reserve Chile		32
10 Malbec, Pascual Toso Mendoza	8	30
10 Tempranillo, Radio Boca Spain		30
NV Zinfandel, Marietta 'Old Vine Red' CA	8	30
11 Cabernet, Coastal Vines California	6	24
NV Cab Blend, Stark Raving California	7.5	28
10 Cabernet, 14 Hands Washington	9	35
09 Cabernet, Uppercut Napa		50

SPECIALTY COCKTAILS

Martinis • 9

Pear
Pear Sake, Sweet & Sour, Apple Pucker

Berry
Chilled Sake, Absolute Acai, White Cranberry

Blood Orange
Orange & Pomegranate Vodka, Triple Sec, Blood Orange Juice

Kaminari (Thunder)
Spiced Rum, Coconut Rum, Melon Liqueur and Pineapple Juice

Skinny Drinks • 8

Skinny Bitch
Peach Vodka, Whipped Vodka, Splash of Soda

Blueberry Lemon Drop
Blueberry Vodka, Sugar-Free Triple Sec, Fresh Lemon

Thin Mint Mojito
Rum, Fresh Lime & Mint, Agave Nectar, Soda

Sangria • 8

Red or white

SAKE

Gekkeikan (Hot) Small •**4** Large •**7**

Hakatsuru Draft 180ml • **5**

Hakatsuru Superior 300ml • **13**

Hakatsuru Sayuri 300ml • **13**

Zipang 300ml (Sparkling) • **12**

Sho Chiku Bai 300ml (Gingo) • **12**

Sho Chiku Bai 300ml (Organic) • **12**

Namacho 300ml (Honjozo) • **12**

BEER AND BOMBERS

Bombers
Small Sake with any 12oz Beer – 7
Large Sake with any 22oz Beer – 10

Draft • 5
Blue Moon- Golden, CO
Pitchfork Pale Ale- Tempe, AZ
Stella Artois- Belgium
Sapporo- Japan

Bottle
Asahi- Japan (22oz) • 7
Kirin- Japan • 5
Kirin- Japan (22oz) • 7
Kirin Light- Japan • 5
Kirin Light- Japan (22oz) • 7
Lucky Budda- Korea • 5
Miller Lite- USA • 4
Michelob Ultra- USA • 4
Bud Light- USA • 4

BEVERAGES

Pomegranate Green Tea • 3
Ice Tea • 3
Hot Tea • 3

Fountain Drinks • 3
(Coke, Diet Coke, Sprite)
Lemonade • 3
Bottled Water • 4
(Fiji Still, Pellegrino Sparkling)

HAPPY HOUR

$2

Edamame

Nigiri Sushi*(1 piece)
(Tuna, Yellowtail, Salmon, Shrimp, Butterfish, Mackerel, Albacore Tuna)

Seaweed Salad
Cucumber Salad

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$2 OFF ALL SAKE

$3

Hand Rolls*
(California, Crab, Spicy Crab, Spicy Tuna, Spicy Yellowtail, Spicy Salmon)

Small House Salad
Chicken Eggrolls

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Well Cocktails

$4

Maki*
(California, Spicy Crab, Spicy Tuna, Spicy Yellowtail, Spicy Salmon)

Squid Salad*
Chicken Yakitori
Green Mussels

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Small Sake Bomber
(12oz Beer and Small Sake)

$5

Vegas Roll
Crunchy Roll
California Special
Tuna Tataki* (3pcs)
Albacore Tataki* (3pcs)
Shrimp Tempura Roll
Wicked Roll

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Wines by the Glass
Sangria
Specialty Cocktails

$7

BBQ Short Ribs

Tataki Roll*
K.I.G. Roll
Houston Roll
San Tan Roll
Sunshine Roll
Ocotillo Roll

Sashimi* (5 piece)
n/a on reverse HH
(Albacore, Salmon, White Fish, Butterfish)

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Large Sake Bomber
(22oz Beer and Large Sake)

Happy Hour Every Day 3p - 6:30p
Reverse Happy Hour Fri & Sat 9p - 11p

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Visit us @ **sushiroomaz.com** Friend us on Facebook: **facebook.com/TheSushiRoom**