

寿 SUSHI 司

AT THE
DEER PATH INN

Tuesday - Saturday after 5:00pm

APPETIZERS

Edamame | 5

Tuna Tataki | 22

Bluefin tuna, red onion, soy dressing

Salmon Carpaccio | 18

Diced peppers, ponzu sauce

Smoked Kanpachi | 20

Scallion, shiso leaf, rice vinegar

Chicken Egg Rolls | 6 pcs | 10

Steam Shrimp Shumai | 6 pcs | 10

SUNOMONO SALAD

Cucumber Salad | 6

Shrimp Salad | 12

Japanese Seaweed Salad | 9

THAI ENTREES

(Served with steamed white rice)

Chicken Basil | 18

Shrimp Basil | 25

MAKI MONO

Spicy Tuna or Salmon | 6 pcs | 9

Spicy mayo, cucumber and green onion

Deer Path Inn Maki | 6 pcs | 10.5

King crab, avocado, cucumber and fish egg

Avocado Maki | 6 pcs | 6

Avocado, seaweed

Vegetable Maki | 6 pcs | 7.5

Asparagus, avocado, cucumber

California Roll | 6 pcs | 8

Crab stick, avocado and cucumber

Shrimp Tempura Maki | 5 pcs | 9

Avocado, cucumber, scallions, fish egg and spicy mayo

Spider Roll | 5 pcs | 11

Tempura soft shell crab, avocado, cucumber, scallions, fish egg and spicy mayo

MO' MAKI MONO

Red Dragon Roll | 8 pcs | 19.5

Shrimp Tempura, cucumber, spicy mayo, scallion, covered with avocado, tuna, and eel sauce

Sumo Roll | 8 pcs | 18

Shrimp Tempura, cream cheese, avocado, cucumber, fish egg, spicy mayo, scallions, topped with tempura flakes, eel sauce and wasabi

Spicy Moonlight Roll | 8 pcs | 14

Spicy Tuna, avocado, covered with tempura flakes and spicy mayo

Mexican Roll | 5 pcs | 11

Tuna, salmon, jalapeño, spicy mayo, avocado, cilantro and fish roe

Crazy Roll | 5 pcs | 14

Tuna, salmon, hamachi, scallion, avocado, cucumber, spicy mayo

Rainbow Roll | 8 pcs | 16

Crab stick, avocado, cucumber, tuna, salmon, yellowtail, kanpachi

Yellowtail Sakura | 6 pcs | 8

Yellowtail, cherry blossom leaf puree

Negitoro | 6 pcs | 12

Toro tuna, scallion

SUSHI BY THE PIECE

| | |
|---------------|--------------|
| Ebi 4 | Chu-Toro 8 |
| Hamachi 5.5 | O-Toro 11 |
| Maguro 5.5 | Ikura 5 |
| Nama Sake 5 | Madai 6 |
| Kanpachi 6 | Unagi 5 |

SUSHI SPECIALS

Sushi Platter | 7pcs | 35

Tuna, salmon, hamachi, kanpachi, shrimp, unagi, madai, and spicy tuna roll

Sashimi Platter | 8pcs | 35

2 Tuna, 2 salmon, 2 madai, 2 hamachi

Nigiri Platter | 24

Shrimp, salmon, king crab, barbecue unagi and madai, cucumber salad

Red Diamond | 18

Spicy king crab, fish egg, scallions, rice, tuna, tempura crunch

Chirachi | 24

Assorted fish on a bed of sushi rice

Tekka Don | 26

Fresh tuna on a bed of sushi rice

SAKE

Pure/Junmai | 300ml | 18 | Rice milled down to 70%

Clear color with subtle notes of green apple and sweet rice. Full-bodied, well-balanced with a hint of banana and fruit flavors.

Pure Dawn /Junmai-Gingjo | 300ml | 20 Rice milled down to 60%

Clear color with hints of orange peel and light floral notes and an underlying minerality. Fresh taste and well-structured with subtle notes of pear and Fuji apple. Creamy mouth feel and finishes soft-sweet to dry.

Pure Snow/Junmai-Nigori | 300ml | 18 Rice milled down to 70%

Cloudy, unfiltered color with an aroma of melon and notes of cucumber and a hint of pear. Powerful flavor with distinctive texture accompanied by notes of ginger, Asian pear and cantaloupe. Smooth, finishes soft-sweet to dry.

Pure Dusk/Junmai-Daiginjo | 300ml | 25 |. Rice milled down to 50%

Clear color with an aroma of bright pear and hints of green apple and an underlying minerality. Delicate structure with hints of fresh orange peel and cantaloupe. Medium length and a dry finish.

乾杯