

にぎり寿司 Finger sushi

<p>Seasoned omlett</p>  <p>玉子 tamago 100yen</p>	<p>Squid's tentacles</p>  <p>げそ geso 100yen</p>	<p>Nishitake</p>  <p>煮椎茸 nishiitake 100yen</p>	<p>Squid & mixed pollock roe & Hot red peppers</p>  <p>いか明太子 ikamentaiko 100yen</p>	<p>Fryingfish roe</p>  <p>とびっ子 tobikko 100yen</p>
<p>Gizzard shad</p>  <p>小肌 kohada 140yen</p>	<p>Octopus</p>  <p>たこ tako 140yen</p>	<p>Shrimp</p>  <p>海老 ebi 140yen</p>	<p>northern(pink) shrimp</p>  <p>甘海老 amaebi 140yen</p>	<p>Salmon</p>  <p>サーモン sa-mon 140yen</p>
<p>Aburi Salmon</p>  <p>炙りサーモン aburi sa-mon 140yen</p>	<p>Tuna</p>  <p>まぐろ赤身 maguro 180yen</p>	<p>Squid</p>  <p>すみいか sumiika 180yen</p>	<p>Chinese surf clam</p>  <p>青柳 aoyagi 180yen</p>	<p>Great amberjack</p>  <p>かんぱち kanpachi 180yen</p>
<p>Conger eal</p>  <p>穴子 anago 180yen</p>	<p>Japanese horse mackrel</p>  <p>あじ aji 180yen</p>	<p>Japanese red sea bream</p>  <p>たい tai 180yen</p>	<p>Alaska pollock roe</p>  <p>たらこ tarako 180yen</p>	<p>Scallop</p>  <p>ほたて貝 hotategai 180yen</p>
<p>Mayo-dressed Salmon & Sliced Onion</p>  <p>サーモンオニオン マヨネーズ sa-monionmayone-zu 180yen</p>	<p>Pacific mackerel</p>  <p>しめさば shime saba 180yen</p>	<p>Herring roe</p>  <p>数の子 kazunoko 220yen</p>	<p>Japanese egg cockle</p>  <p>とり貝 torigai 220yen</p>	<p>Kujira</p>  <p>くじら kujira 220yen</p>
<p>Crab Paste</p>  <p>かにみそ kanimiso 220yen</p>	<p>Chinese surf clam</p>  <p>小柱 kobashira 220yen</p>	<p>Small green onions</p>  <p>芽ねぎ menegi 220yen</p>	<p>Mantis shrimp</p>  <p>しゃこ shako 220yen</p>	<p>White kingfish</p>  <p>しまあじ shimaaji 260yen</p>
<p>Salmon roe</p>  <p>いくら ikura 260yen</p>	<p>Snow crab</p>  <p>かに肉 kaniniku 260yen</p>	<p>Bastard halibut</p>  <p>ひらめ hirame 260yen</p>	<p>White gaper</p>  <p>白みる貝 shiromirugai 260yen</p>	<p>Surf clam</p>  <p>北寄貝 hokkigai 260yen</p>
<p>Sea urchin eggs</p>  <p>生うに namauni 320yen</p>	<p>Broughton's arc shell rope</p>  <p>赤貝ひも akagaihimo 320yen</p>	<p>Belly of tuna with a medium fat content</p>  <p>中とろ chuutoro 320yen</p>	 <p>SENZUSHI CHAI N</p>	
<p>Broughton's arc shell</p>  <p>赤貝 akagai 400yen</p>	<p>Aburi Fatty tuna</p>  <p>炙りとろ aburitoro 400yen</p>	<p>Belly of tuna with a high fat content</p>  <p>大とろ ootoro 500yen</p>	<p>Premium Sea Urchin</p>  <p>特上うに tokujyouuni 600yen</p>	<p>Abalone</p>  <p>あわび awabi 600yen</p>

Nigiri zushi

Sushi rice (rice to which vinegar, sugar and salt are added) is pressed by hand into bite-
portions shellfish, or a thick slice of seasoned omelet is then pressed on top.

This is the form of sushi best known outside Japan.

A Piece 100yen

Seasoned omelet	(tamago)	玉子
Fryingfish roe	(tobikiko)	とびっ子
Squid's tentacles	(geso)	げそ
Squid & mixed pollock roe		
& Hot red peppers	(ikamentaiko)	いか明太子
Nishitake	(nishitake)	煮椎茸

A Piece 140yen

Gizzard shad	(kohada)	小肌
Shrimp	(ebi)	えび
Octopus	(tako)	たこ
Northern (pink) shrimp	(amaebi)	甘海老
Salmon	(salmon/sake)	サーモン
Aigame	(aigame)	合鴨
Japanese sardine	(iwashi)	いわし

A Piece 180yen

Southern bluefin lean tuna	(akami)	赤身
Japanese horse mackerel	(aji)	あじ
Squid	(ika)	いか
Japanese red sea bream	(tai)	たい
Conger eel	(anago)	穴子
Great amberjack	(kanpachi)	かんぱち
Chinese surf clam	(aoyagi)	青柳
Scallop	(hotategai)	帆立貝
Alaska pollock roe	(tarako)	たらこ
Skipjack tuna	(kathuo)	かつお
Pacific mackerel	(saba)	さば

A Piece 220yen

Kujira	(kujira)	くじら
Small green onions	(menegi)	芽ねぎ
herring roe	(kazunoko)	数の子
Japanese egg cockle	(torigai)	とり貝
Chinese surf clam	(kobashira)	小柱
Mantis shrimp	(shako)	しゃこ

A Piece 260yen

White kingfish	(shimaaji)	しまあじ
White gaper	(shimomirugai)	白みる貝
Surf clam	(hookigai)	北寄貝
Snow crab, queen crab	(kaniniku)	かに肉
Salmon roe	(ikura)	いくら
Bastard halibut	(hirame)	ひらめ
Pasiphaeidae	(shiraebi)	白えび

A Piece 320yen

Belly of tuna with a medium fat content	(chutoro)	中とろ
Broughton's arc shell rope	(akagaihimo)	赤貝ひも
Sea urchin eggs	(uni)	うに

A Piece 400yen

Broughton's arc shell	(akagai)	赤貝
Fatty tuna	(joutoro)	上とろ

A Piece 500yen

Belly of tuna with a high fat content	(ootoro)	大とろ
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A Piece 600yen

Abalone	(awabi)	あわび
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Hosomaki zushi

Sushi rice is placed on a sheet of dried seaweed, with various ingredients arranged in the center of the rice such
flesh fish, flesh greens, dried gourd, etc.

220yen

kaiware radish	(kaiware daikon maki)	貝割れ大根巻
japanese yam	(yamaimo maki)	山芋巻
pickled radish	(takuan maki)	たくあん巻
cucumber	(kappa maki)	かっぱ巻
fermented soybeans	(naatou maki)	納豆巻
plum paste & shiso leaf mixture most commonly served in maki form, rather sweet		
	(umeshiso maki)	梅しそ巻
dried gourd strips	(kanpyo maki)	かんぴょう巻
squid & mixed pollock roe		
& hot red peppers	(ikamentaiko maki)	いか明太子巻
squid's tentacles & mayonnaise	(gesomayo maki)	げそマヨ巻
fryingfish roe	(tobikiko maki)	とびっ子巻

320yen

southern bluefin lean tuna	(tekka maki)	鉄火巻
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420yen

alaska pollock roe	(tarako maki)	たらこ巻
conger eel & cucumb	(anakyu maki)	穴きゅう巻
herring roe	(kazunoko maki)	数の子巻

520yen

sea urchin eggs	(uni maki)	うに巻
salmon roe	(ikura maki)	いくら巻
snow crab & mayonnaise	(kanimayo maki)	かにマヨ巻
fatty tuna & welsh onion	(negitoro maki)	ねぎとろ巻
broughton's arc shell rope	(himokyu maki)	ひもきゅう巻
& cucumber		

General vocabulary for discussing fish

Fish sliced for serving with the silver fish skin left on. Typical of iwashi, aji, sayori, sanma, kohada.	Hikarimono	光物
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Sushi bar term for the fish topping in nigiri sushi.	Neta/Tane	ネタ/タネ
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Fish served as sushi or sashimi which are relatively white in color, for example, tai, hirame, karei.	Shiromi	白身
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Seaweed

Purple (dark green, black) laver seaweed pressed into thin sheets, used mostly as a garnish or to make maki sushi.	Nori	海苔
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Spices & Seeds

A sushi bar term for pickled ginger.	Gari	ガリ
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A sushi bar term for sushi rice.	Shari	シャリ
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Ginger root	Shoga	生姜
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green, very hot Japanese horseradish	Wasabi	山葵
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Sashimi

Slices of very fresh raw fish. The difference between sashimi and sushi is that sushi is served on a bed of vinegared rice.

350yen

squid's tentacles	(geso)	げそ
Squid & mixed pollock roe & Hot red peppers	(ikamentaiko)	いか明太子

500yen

Aigame	(aigame)	合鴨
Salmon	(salmon/sake)	サーモン
gizzard shad	(kohada)	小肌
northern(pink) shrimp	(amaebi)	甘海老
sardine	(iwashi)	いわし
Octopus	(tako)	たこ

650yen

southern bluefin lean tuna	(akami)	赤身
japanese horse mackerel	(aji)	あじ
squid	(ika)	いか
japanese red sea bream	(tai)	たい
conger eel	(anago)	穴子
chinese surf clam	(aoyagi)	青柳
japanese amberjack	(kanpachi)	かんぱち
scallop	(hotategai)	帆立貝
herring roe	(kazunoko)	数の子
sea urchin eggs	(uni)	うに
chinese surf clam?	(kobashira)	小柱
pacific mackerel	(saba)	さば
skipjack tuna	(kathuo)	かつお

850yen

Kujira	(kujira)	くじら
mantis shrimp	(shako)	しゃこ
japanese egg cockle	(torigai)	とり貝

950yen

White gaper	(shiromirugai)	白みる貝
white kingfish	(shimaaji)	しまあじ
surf clam	(hookigai)	北寄貝
snow crab, queen crab	(kaniniku)	かに肉
salmon roe	(ikura)	いくら
bastard halibut	(hirame)	ひらめ
broughton's arc shell rope	(akagaihimo)	赤貝ひも
pasiphaeidae	(shiraebi)	白海老

1,200yen

Fatty tuna	(joutoro)	上とろ
broughton's arc shell	(akagai)	赤貝

1,250yen

belly of tuna with a medium fat content	(chutoro)	中とろ
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belly of tuna with a high fat content	(ootoro)	大とろ
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2,000yen

abalone	(awabi)	あわび
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Drink

Beer ビール

Draft Beer 350ml	生ビール(中ジョッキ)	570yen
Draft Beer 200ml	生ビール(グラス)	320yen
Bottle Beer	瓶ビール(中)	550yen

Japanese spirit 酎ハイ

oolong tea & spirit	ウーロンハイ	400yen
lemon & spirit	レモンハイ	400yen
water & spirit	水割りハイ	400yen
hot water & spirit	お湯割りハイ	400yen
soda water & spirit	炭酸割りハイ	400yen
pickled Japanese plum & spirit	梅ハイ(紀州梅干し)	550yen

Japanese SAKE 酒

sake	日本酒(一合)	400yen
namasake	生酒	840yen

Whisky ウイスキー

Whisky and water	水割り(オールモルトクラブ)	400yen
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wine ワイン

glass of red wine	グラスワイン(赤)	370yen
glass of white wine	グラスワイン(白)	370yen

soft drink ソフトドリンク

Oolong tea	ウーロン茶	250yen
Orange juice	オレンジジュース	250yen
Co·ca·Co·la	コカ·コーラ	250yen