にぎり寿司
Finger sushi

Seasoned omlett
玉子
tamago 100yen

Squid's tentacles
げそ
geso 100yen

Nishitake
煮椎茸
nishiitake 100yen

Squid & mixed pollock roe & Hot red peppers
いか明太子
ikamentaiko 100yen

Fryingfish roe
とびっ子
tobikko 100yen

Gizzard shad
小肌
kohada 140yen

Octopus
たこ
tako 140yen

Shrimp
海老
ebi 140yen

northern(pink) shrimp
甘海老
amaebi 140yen

Salmon
サーモン
sa-mon 140yen

Aburi Salmon
炙りサーモン
aburi sa-mon 140yen

Tuna
まぐろ赤身
maguro 180yen

Squid
すみいか
sumiika 180yen

Chinese surf clam
青柳
aoyagi 180yen

Great amberjack
かんぱち
kanpachi 180yen

Conger eal
穴子
anago 180yen

Japanese horse mackrel
あじ
aji 180yen

Japanese red sea bream
たい
tai 180yen

Alaska pollock roe
たらこ
tarako 180yen

Scallop
ほたて貝
hotategai 180yen

Mayo-dressed Salmon & Sliced Onion
サーモンオニオンマヨネーズ
sa-mononionmayone-zu180yen

Pacific mackerel
しめさば
shime saba 180yen

Herring roe
数の子
kazunoko 220yen

Japanese egg cockle
とり貝
torigai 220yen

Kujira
くじら
kujira 220yen

Crab Paste
かにみそ
kanimiso 220yen

Chinese surf clam
小柱
kobashira 220yen

Small green onions
芽ねぎ
menegi 220yen

Mantis shrimp
しゃこ
shako 220yen

White kingfish
しまあじ
shimaaji 260yen

Salmon roe
いくら
ikura 260yen

Snow crab
かに肉
kaniniku 260yen

Bastard halibut
ひらめ
hirame 260yen

White gaper
白みる貝
shiromirugai 260yen

Surf clam
北寄貝
hokkigai 260yen

Sea urchin eggs
生うに
namauni 320yen

Brougton's arc shell rope
赤貝ひも
akagaihimo 320yen

Belly of tuna with a medium fat content
中とろ
chuutoro 320yen

SENZUSHI CHAIN

Brougton's arc shell
赤貝
akagai 400yen

Aburi Fatty tuna
炙りとろ
aburitoro 400yen

Belly of tuna with a high fat content
大とろ
ootoro 500yen

Premium Sea Urchin
特上うに
tokujyouuni 600yen

Abalone
あわび
awabi 600yen

細巻き
Rolled sushi

kaiware radish
貝割れ大根巻
kaiwaredaikon 220yen

japanese yam
山芋巻
yamaimo 220yen

pickled radish
たくあん巻
takuan 220yen

cucumber
かっぱ巻
kappa 220yen

fermented soybeans
納豆巻
nattou 220yen

commonly served in maki form
梅じそ巻
umejiso 220yen

Ume Perilla and Yam Rolled
梅じそ山芋巻
umejisoyamaimo 220yen

squid's tentacles & mayonnaise
げそマヨ巻
gesomayo 220yen

squid & mixed pollock roe & Hot red peppers
いか明太子巻
ikamentaiko 220yen

dried gourd strips
かんぴょう巻
kanpyou 220yen

fryingfish roe
とびっ子巻
tobikko 220yen

Picled pokerroots Rolled
山ごぼう巻
yamagobou 220yen

southern bluefin lean tuna
鉄火巻
tekka 320yen

Tuna and Fermented Soybeans Rolled
まぐろ納豆巻
maguronattou 320yen

Mayo-dressed Shrimp Rolled
海老マヨ巻
ebimayo 320yen

conger eal & cucumber
穴きゅう巻
anakyu 420yen

alaska pollock reo
たらこ巻
tarako 420yen

herring roe
数の子巻
kazunoko 420yen

Squid and Fermented Soybeans Rolled
いか納豆巻
ikanattou 420yen

Salmon roe
いくら巻
ikura 520yen

snow crab & mayonnaise
かにマヨ巻
kanimayo 520yen

fatty tuna & welsh onion
ねぎとろ巻
negitoro 520yen

Fatty Tuna and Picled Radish Rolled
とろたく巻
torotaku 520yen

brougton's arc shell rope& cucumber
ひもきゅう巻
himokyu 520yen

Sea Urchin Rolled
生うに巻
namauni 520yen

Futomaki

太巻き
Futomaki 800yen

千寿司巻
Senzushi Maki 2200yen

SENZUSHI CHAIN

Nigiri zushi

Sushi rice(rice to which vinegar, suger 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 omlett	(tamago)	玉子
Fryingfish roe	(tobbiko)	とびっ子
Squid's tentacles	(geso)	げそ
Squid & mixed pollock roe & Hot red peppers	(ikamentaiko)	いか明太子
Nishitake	(nishiitake)	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
~~Aigamo~~	~~(aigamo)~~	合鴨
Japanese sardine	(iwashi)	いわし
A Piece 180yen		
Southern bluefin lean tuna	(akami)	赤身
Japanese horse mackrel	(aji)	あじ
Squid	(ika)	いか
Japanese red sea bream	(tai)	たい
Conger eal	(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	(shiromirugai)	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
Brougton's arc shell rope	(akagaihimo)	赤貝ひも
Sea urchin eggs	(uni)	うに
A Piece 400yen		
Brougton'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
A Piece 600yen		
Abalone	(awabi)	あわび

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	(tobbiko maki)	とびっ子巻
320yen		
southern bluefin lean tuna	(tekka maki)	鉄火巻
420yen		
alaska pollock reo	(tarako maki)	たらこ巻
conger eal & 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
brougton's arc shell rope & cucumber	(himokyu maki)	ひもきゅう巻

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
Sushi bar term for the fish topping in nigiri sushi.	Neta/Tane	ネタ/タネ
Fish served as sushi or sashimi which are relatively white in color, for example, tai, hirame, karei.	Shiromi	白身

Seaweed

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

Spices & Seeds

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

Sashimi

Slices of very flesh 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		
~~Aigamo~~	~~(aigamo)~~	~~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 mackrel	(aji)	あじ
squid	(ika)	いか
japanese red sea bream	(tai)	たい
conger eal	(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
brougton's arc shell rope	(akagaihimo)	赤貝ひも
pasiphaeidae	(shiraebi)	白海老

1,200yen		
Fatty tuna	(joutoro)	上とろ
brougton's arc shell	(akagai)	赤貝
1,250yen		
belly of tuna with a medium fat content	(chutoro)	中とろ
belly of tuna with a high fat content	(ootoro)	大とろ

2,000yen		
abalone	(awabi)	あわび

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	**ウィスキー**	
Whisky and water	水割り(ｵｰﾙﾓﾙﾄｸﾗﾌﾞ)	400yen
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
Or･ange juice	オレンジジュース	250yen
Co･ca－Co･la	コカ･コーラ	250yen