

Sushi Garden Bar • Sushi

LUNCH BUFFET - \$11.95

(KIDS UNDER 10 YRS OLD: \$7.95 - DRINKS INCLUDED)

INCLUDES: SUSHI ROLLS, CHICKEN ENTREES, BEEF ENTREES, SEAFOOD ENTREES, SOUP, APPETIZERS, TEMPURA, SALAD BAR, RICE, DESSERTS

ALL YOU CAN EAT SUSHI - \$23.95

ALL YOU CAN EAT SUSHI MENU

APPETIZERS

- BEEF DUMPLINGS (5 PIECES) ●
- CRAB PUFFS (5 PIECES) ●
- CRAB CUCUMBER SALAD ●
- EGG ROLLS ●
- FRIED CALAMARI ●
- FRIED CHICKEN ●
- HOUSE SALAD ●
- MISO SOUP ●
- SHRIMP & VEGETABLE TEMPURA ●
- RICE ●
- EDAMAME ●

NIGIRI SUSHI

(2 PIECES PER ORDER)

- ALBACORE (SHIRO MAGURO)
- CRAB (KANI) ●
- MACKEREL (SABA)
- OCTOPUS (TAKO) ●
- OMELET (TAMAGO) ●
- RED SURF CLAM (HOKKIGAI) ●
- SALMON (SAKE) ●
- SCALLOP (HOTATEGAI) ●
- SHRIMP (EBI) ●
- SMELT EGG (MASAGO)
- SPICY SCALLOP ●
- SQUID (IKA) ●
- WHITE FISH (SHIROMI) ●
- YELLOWTAIL (HAMACHI) ●

SUSHI ROLLS

(5-8 PIECES PER ORDER)

- ALASKAN ROLL ●
- COOKED SALMON IN A CREAMY SAUCE W/CUCUMBER AND AVOCADO
- CALIFORNIA ROLL ●
- IMITATION CRAB W/CUCUMBER AND AVOCADO
- CRUNCH HAND ROLL ●
- CRAB W/CREAMY SAUCE W/TEMPURA FLAKES AND EEL SAUCE
- CUCUMBER/AVOCADO ROLL ●
- CUCUMBER AND AVOCADO INSIDE W/RICE OUTSIDE
- LAS VEGAS ROLL ●
- CRAB, SALMON AND CREAM CHEESE W/AVOCADO AND MASAGO INSIDE TEMPURA FRIED W/EEL SAUCE ON TOP
- OSHINKO ROLL ●
- OSHINKO (PICKLED RADISH) WRAPPED W/SEAWEED OUTSIDE
- PHILLY ROLL ●
- SALMON AND CREAM CHEESE W/AVOCADO
- S.G. ROLL ●
- SHRIMP AND CRAB W/CUCUMBER AND AVOCADO
- SALMON ROLL ●
- SALMON W/CUCUMBER AND AVOCADO
- SALMON SKIN ROLL ●
- SALMON SKIN AND YAMAGOBO (PICKLED MOUNTAIN CARROT) W/CUCUMBER AND DRIED BONITO FLAKES
- SHRIMP TEMPURA ROLL ●
- SHRIMP TEMPURA W/CUCUMBER AND AVOCADO W/MASAGO ON TOP
- TEMPURA ROLL ●
- SHRIMP, CRAB AND CREAM CHEESE W/AVOCADO INSIDE TEMPURA FRIED W/EEL SAUCE ON TOP
- VEGETARIAN ROLL ●
- OSHINKO (PICKLED RADISH) AND LETTUCE W/CUCUMBER AND AVOCADO
- YELLOWTAIL ROLL ●
- YELLOWTAIL AND GREEN ONION WRAPPED W/SEAWEED OUTSIDE

SPICY ROLLS

(5-8 PIECES PER ORDER)

- SPICY CALIFORNIA ROLL ●
- CRAB IN A SPICY SAUCE W/CUCUMBER AND AVOCADO
- SPICY CRAB ROLL ●
- CRAB IN A SPICY SAUCE WRAPPED W/RICE OUTSIDE
- SPICY SALMON ROLL ●
- SALMON IN A SPICY SAUCE W/CUCUMBER AND AVOCADO
- SPICY YELLOWTAIL ROLL ●
- YELLOWTAIL IN A SPICY SAUCE W/CUCUMBER AND AVOCADO

ONE ORDER PER PERSON ONLY

- EEL (FRESH WATER) (2PC) ●
- TUNA NIGIRI (2PC) ●
- CATERPILLAR ROLL (8PC) ●
- FRESHWATER EEL AND CUCUMBER INSIDE W/AVOCADO AND EEL SAUCE ON TOP
- RAINBOW ROLL (8PC)
- CALIFORNIA ROLL W/TUNA, YELLOWTAIL, SALMON, WHITE FISH, SHRIMP AND AVOCADO ON TOP
- S.G. ROLL (DELUXE) (6PC)
- SHRIMP AND CRAB W/CUCUMBER AND AVOCADO
- SPICY TUNA ROLL (8PC) ●
- TUNA IN A SPICY SAUCE W/CUCUMBER AND AVOCADO

● = COOKED
● = VEGETARIAN
● = GLUTEN FREE

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REGULAR SUSHI MENU

NIGIRI SUSHI

(2 PIECES PER ORDER)

- ALBACORE (SHIRO MAGURO)
- CRAB (KANI) ●
- EEL FRESH WATER (UNAGI) ●
- INARI (TOFU) ●
- MACKEREL (SABA)
- HALIBUT (HIRAME)
- OCTOPUS (TAKO) ●
- OMELET (TAMAGO) ●
- RED SURF CLAM (HOKKIGAI) ●
- SALMON (SAKE) ●
- SALMON ROE (IKURA) ●
- SMOKED SALMON ●
- BAKED SCALLOP ●
- SCALLOP (HOTATEGAI) ●
- SHRIMP (EBI) ●
- SEABASS (SUZUKI)
- SMELT EGG (MASAGO)
- SPICY SCALLOP ●
- SQUID (IKA) ●
- SWEET SHRIMP (AMA-EBI)
- TUNA (MAGURO)
- YELLOWTAIL (HAMACHI) ●
- WHITE FISH (SHIROMI)

SASHIMI

(SUBSTITUTIONS ARE EXTRA OR COMBINATIONS)

- RED TUNA TATAKI (7 PIECES)
- SALMON TATAKI (5 PIECES)
- WHITE TUNA TATAKI (5 PIECES)
- SALMON (5 PIECES) ●
- TUNA (5 PIECES) ●
- YELLOWTAIL (5 PIECES) ●
- CHIRASHI
- COMBINATION (SMALL - 12 PIECES)
- COMBINATION (MEDIUM - 20 PIECES)
- COMBINATION (LARGE - 35 PIECES)

SUSHI ROLLS

(5-8 PIECES PER ORDER)

- ALASKAN ROLL ●
- COOKED SALMON IN A CREAMY SAUCE W/CUCUMBER AND AVOCADO
- AVOCADO ROLL ●
- CALIFORNIA ROLL W/AVOCADO ON TOP
- CALIFORNIA ROLL ●
- IMITATION CRAB W/CUCUMBER AND AVOCADO
- BANZAI ROLL
- CALIFORNIA ROLL W/CREAM CHEESE TOPPED WITH TUNA
- CRUNCH HAND ROLL ●
- CRAB W/CREAMY SAUCE W/TEMPURA FLAKES AND EEL SAUCE
- CA ROLL (TEMPURA) ●
- CALIFORNIA ROLL TEMPURA FRIED W/EEL SAUCE ON TOP
- CA ROLL (BAKED) ●
- CALIFORNIA ROLL BAKED W/CREAMY SAUCE
- CATERPILLAR ROLL ●
- FRESHWATER EEL AND CUCUMBER INSIDE W/AVOCADO AND EEL SAUCE ON TOP
- CUCUMBER/AVOCADO ROLL ●
- CUCUMBER AND AVOCADO INSIDE W/RICE OUTSIDE
- CUCUMBER ROLL ●
- CUCUMBER WRAPPED W/SEAWEED OUTSIDE
- DRAGON ROLL ●
- CRAB ROLL ●
- FRESHWATER EEL ON TOP
- EEL (FRESH WATER) ROLL ●
- FRESHWATER EEL W/ CUCUMBER AND AVOCADO TOPPED WITH EEL SAUCE
- FUTOMAKI ●
- CRAB AND EGG W/OSHINKO (PICKLED RADISH) AND CUCUMBER WRAPPED W/SEAWEED OUTSIDE
- GARDEN ROLL ●
- SWEET POTATO TEMPURA AND YAMAGOBO (PICKLED MOUNTAIN CARROT) INSIDE, TOPPED W/AVOCADO AND SERVED WITH A HONEY JALAPENO SAUCE
- LAS VEGAS ROLL ●
- CRAB, SALMON AND CREAM CHEESE W/AVOCADO AND MASAGO INSIDE TEMPURA FRIED W/EEL SAUCE ON TOP
- LOBSTER TAIL ROLL ●
- LOBSTER TAIL IN A CREAMY SAUCE W/CUCUMBER AND AVOCADO TOPPED WITH MASAGO
- LOLLIPOP ROLL
- TUNA, YELLOWTAIL, SALMON AND CRAB W/AVOCADO WRAPPED IN CUCUMBER SERVED WITH PONZU SAUCE (NO RICE)
- MANGO ROLL ●
- AVOCADO, TOMATO AND CUCUMBER WRAPPED IN SOY PAPER W/MANGO AND BLUEBERRIES ON TOP SERVED WITH A MANGO SAUCE
- MT FUJI ROLL ●
- CALIFORNIA ROLL W/BAKED SCALLOPS ON TOP GARNISHED W/MASAGO AND GREEN ONION
- OSHINKO ROLL ●
- OSHINKO (PICKLED RADISH) WRAPPED W/SEAWEED OUTSIDE
- PHILLY ROLL ●
- SALMON AND CREAM CHEESE W/AVOCADO
- SMOKED PHILLY ROLL ●
- SMOKED SALMON AND CREAM CHEESE W/AVOCADO
- RAINBOW ROLL
- CALIFORNIA ROLL W/TUNA, YELLOWTAIL, SALMON, WHITE FISH, SHRIMP AND AVOCADO ON TOP
- S.G. ROLL ●
- SHRIMP AND CRAB W/CUCUMBER AND AVOCADO
- S.G. ROLL (DELUXE)
- SHRIMP AND CRAB W/CUCUMBER AND AVOCADO W/SALMON ON TOP
- SALMON ROLL ●
- SALMON W/CUCUMBER AND AVOCADO
- SALMON SKIN ROLL ●
- SALMON SKIN AND YAMAGOBO (PICKLED MOUNTAIN CARROT) W/CUCUMBER AND DRIED BONITO FLAKES
- SHRIMP ROLL ●
- SHRIMP W/CUCUMBER AND AVOCADO
- SHRIMP TEMPURA ROLL ●
- SHRIMP TEMPURA W/CUCUMBER AND AVOCADO W/MASAGO ON TOP
- SOFT SHELL CRAB ROLL ●
- SOFT SHELL CRAB AND MASAGO W/CUCUMBER AND AVOCADO
- SPANISH ROLL
- CRAB IN A CREAMY SAUCE W/CUCUMBER AND AVOCADO TOPPED W/CALMON, LEMON AND CILANTRO SERVED W/ A SPICY MUSTARD SEED SAUCE
- SUNSHINE ROLL ●
- CALIFORNIA ROLL INSIDE W/SHRIMP ON TOP
- TEMPATION ROLL ●
- LOBSTER TAIL IN A CREAMY SAUCE W/MASAGO AND TEMPURA FLAKES WRAPPED IN CUCUMBER (NO RICE)
- TEMPURA ROLL ●
- SHRIMP, CRAB AND CREAM CHEESE W/AVOCADO INSIDE TEMPURA FRIED W/EEL SAUCE ON TOP
- TOOTSIE ROLL ●
- CRAB IN A CREAMY SAUCE INSIDE W/TEMPURA FLAKES AND EEL SAUCE ON TOP
- TUNA ROLL ●
- TUNA WRAPPED W/SEAWEED OUTSIDE
- VEGETARIAN ROLL ●
- OSHINKO (PICKLED RADISH) AND LETTUCE W/CUCUMBER AND AVOCADO
- VOLCANO ROLL ●
- SHRIMP, CRAB AND CREAM CHEESE W/CUCUMBER AND AVOCADO WRAPPED W/SALMON, BAKED WITH A CREAMY SAUCE GARNISHED W/MASAGO AND GREEN ONION
- YELLOWTAIL ROLL ●
- YELLOWTAIL AND GREEN ONION WRAPPED W/SEAWEED OUTSIDE

SPICY ROLLS

(5-8 PIECES PER ORDER)

- ARIZONA ROLL
- FRESH WHITE ALBACORE TUNA AND JALAPENO IN A CREAMY SAUCE W/MASAGO ON TOP
- BAJA JALAPENO ROLL
- CRAB W/AVOCADO AND AVOCADO TOPPED W/WHITE ALBACORE TUNA, JALAPENO AND SPICY YUMMY SAUCE TORCHED AND SERVED W/PONZU SAUCE
- BROADWAY ROLL ●
- OCTOPUS, SHRIMP AND CRAB IN A CREAMY SAUCE W/RICE OUTSIDE
- BURRITO ROLL
- SHRIMP TEMPURA, SPICY TUNA AND CREAM CHEESE W/CUCUMBER AND AVOCADO WRAPPED IN SOY PAPER SERVED W/TOMATO, AVOCADO AND WHITE ONION W/A HONEY JALAPENO SAUCE
- CAPTAIN CRUNCH ROLL ●
- STUFFED WITH HOUSE CRAB PUFF FILLING (CREAM CHEESE, CRAB, JALAPENO & GREEN ONION), CRAB, AVOCADO, PANKO & EEL SAUCE, GARNISHED WITH SESAME SEEDS & SCALLIONS
- FAT BOY ROLL
- SHRIMP TEMPURA AND SPICY TUNA WRAPPED IN SOY PAPER TOPPED W/YELLOWTAIL & AVOCADO SERVED W/SPICY MAYO, MASAGO, EEL SAUCE AND SHRIRACHA
- FIRECRACKER ROLL
- SPICY CALIFORNIA ROLL WRAPPED WITH TUNA, TOPPED WITH DEEP-FRIED CRAWFISH+SPICY MAYO, RED BELL PEPPERS, RADISH SPROUTS, EEL SAUCE AND SESAME SEEDS
- NEW ORLEANS ROLL ●
- DEEP-FRIED CRAWFISH IN A SPICY SAUCE W/CUCUMBER AND AVOCADO W/MASAGO ON TOP
- SPICY OCTOPUS ROLL ●
- OCTOPUS IN A SPICY SAUCE WRAPPED W/RICE OUTSIDE
- RED DRAGON ROLL
- SPICY TUNA ROLL W/FRESHWATER EEL AND EEL SAUCE ON TOP
- SPICY CALIFORNIA ROLL ●
- CRAB IN A SPICY SAUCE W/CUCUMBER AND AVOCADO
- SPICY CRAB ROLL ●
- CRAB IN A SPICY SAUCE WRAPPED W/RICE OUTSIDE
- SPICY CRUNCHY TUNA ROLL
- TUNA IN A SPICY SAUCE W/CUCUMBER AND AVOCADO
- SPICY YELLOWTAIL ROLL ●
- YELLOWTAIL IN A SPICY SAUCE W/CUCUMBER AND AVOCADO
- SUNSET ROLL
- TUNA, SALMON, CRAB AND SPICY TUNA W/AVOCADO WRAPPED IN SOY PAPER SERVED W/TEMPURA FLAKES SPICY MAYO, EEL SAUCE, AND SIRACHA (NO RICE)
- ZOMBIE ROLL ●
- SOFT SHELL CRAB, MASAGO, AVOCADO, CUCUMBER ROLL ENCRUSTED WITH FRIED ONIONS, HONEY JALAPENO SAUCE, SOUTHWEST SAUCE AND SRIRACHA

EXTRAS

- AVOCADO (1/2 SLICED) EEL SAUCE
- JALAPENOS (1) LEMONS (1/2)
- PONZU SAUCE
- SOY PAPER YUMMY SAUCE

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KITCHEN MENU

APPETIZERS

- BEEF DUMPLINGS (5 PIECES) ●
- LIGHTLY FRIED BEEF AND VEGETABLE HOMEMADE DUMPLINGS
- BEEF EGG ROLLS (2 PIECES) ●
- LIGHTLY FRIED BEEF AND VEGETABLE HOMEMADE EGG ROLLS
- CHICKEN SKEWERS ●
- TWO SKEWERS OF CHICKEN THIGH AND ONIONS BROILED IN TERIYAKI SAUCE
- CRAB PUFFS (5 PIECES) ●
- CRAB AND PHILLY CREAM CHEESE STUFFED INTO A WONTON SHELL
- DYNAMITE ●
- SCALLOPS AND MUSHROOMS SAUTEED IN BUTTER AND BAKED WITH A YUMMY SAUCE
- SEAFOOD DYNAMITE ●
- SCALLOPS, SHRIMP, FISH, AND MUSHROOMS SAUTEED IN BUTTER AND BAKED WITH A YUMMY SAUCE
- FRIED CALAMARI ●
- LIGHTLY FRIED CALAMARI SERVED WITH A SPICY SAUCE
- FRIED CHICKEN (KARAGEE) ●
- LIGHTLY FRIED CHICKEN THIGH MARINATED IN A GINGER, GARLIC, AND SOY SAUCE
- FRIED TOFU ●
- LIGHTLY FRIED CHICKEN THIGH MARINATED IN A GINGER, GARLIC, AND SOY SAUCE
- GREEN MUSSELS ●
- TWO PIECES OF GREEN MUSSELS BAKED WITH YUMMY SAUCE
- JALAPENO POPPER ●
- JALAPENOS STUFFED WITH A CREAMY CRAB, SHRIMP AND CREAM CHEESE AND LIGHTLY FRIED
- EDAMAME ●
- HOT OR COLD SALTED SOYBEANS
- YELLOWTAIL COLLAR (HAMACHI KAMA)
- BROILED YELLOWTAIL COLLAR SERVED WITH PONZU SAUCE
- SPICY TACOS
- SPICY TUNA, SPICY SALMON, AND SPICY YELLOWTAIL IN A WONTON SHELL SERVED WITH AVOCADO, TOMATO, AND ONIONS WITH A HONEY JALAPENO SAUCE
- SPICY TUNA TATER TOTS
- DEEP FRIED RICE BALLS WITH SPICY TUNA AND AVOCADO ON TOP WITH A MISO SAUCE
- OYSTER (1 PIECE)
- FRESH RAW OYSTER ON A HALF SHELL SERVED WITH PONZU SAUCE
- OYSTER (6 PIECES)
- SIX PIECES OF RAW OYSTER ON A HALF SHELL SERVED WITH PONZU SAUCE
- OYSTER SHOOTER
- FRESH RAW OYSTER SERVED WITH A PONZU SAUCE AND MASAGO IN A SHOT GLASS
- FRIED OYSTER ●
- FOUR PIECES OF PANKO BREADED OYSTERS SERVED WITH A KATSU AND COCKTAIL SAUCE

TEMPURA

- VEGETABLES ●
- BROCCOLI, ONION, BELL PEPPER, YAM, AND ZUCCHINI DIPPED IN TEMPURA AND LIGHTLY FRIED
- CHICKEN ●
- 5 STRIPS OF CHICKEN BREAST DIPPED IN TEMPURA AND LIGHTLY FRIED
- CHICKEN & VEGETABLES ●
- 3 STRIPS OF CHICKEN BREAST, BROCCOLI, ONION, BELL PEPPER, YAM, AND ZUCCHINI DIPPED IN TEMPURA AND LIGHTLY FRIED
- SHRIMP ●
- 5 SHRIMP DIPPED IN TEMPURA AND LIGHTLY FRIED
- SHRIMP & VEGETABLES ●
- 3 SHRIMP, BROCCOLI, ONION, BELL PEPPER, YAM, AND ZUCCHINI DIPPED IN TEMPURA AND LIGHTLY FRIED

SALADS

- HOUSE SALAD ●
- GREEN LEAF LETTUCE AND AN ASSORTMENT OF VEGETABLES SERVED WITH A GINGER DRESSING
- TERIYAKI CHICKEN SALAD ●
- TERIYAKI CHICKEN BREAST WITH MIXED GREENS, CARROTS, AND AVOCADOS SERVED WITH A GINGER DRESSING
- SEAWEED SALAD ●
- MARINATED SEAWEED WITH SESAME SEED
- SQUID SALAD ●
- SEASONED SQUID MIXED WITH JAPANESE MOUNTAIN VEGETABLES
- CUCUMBER SALAD ●
- THINLY SLICED ENGLISH CUCUMBERS MARINATED IN TANGY VINEGAR DRESSING
- CRAB CUCUMBER SALAD ●
- CRAB SERVED WITH THINLY SLICED ENGLISH CUCUMBERS MARINATED IN TANGY VINEGAR DRESSING

SOUP AND NOODLES

- MISO SOUP ●
- SOYBEAN PASTE, GREEN ONIONS AND TOFU
- PORK RAMEN SOUP ●
- JAPANESE WHEAT NOODLES WITH VEGETABLES, SWEET ROASTED PORK IN A LIGHT SOY BROTH
- VEGETABLE UDON SOUP ●
- JAPANESE THICK WHEAT NOODLES WITH VEGETABLES
- NEBEYAKI UDON SOUP ●
- JAPANESE THICK WHEAT NOODLES WITH VEGETABLES, CHICKEN BREAST, AND 2 PIECES OF SHRIMP TEMPURA
- SPICY SEAFOOD UDON SOUP ●
- JAPANESE THICK WHEAT NOODLES WITH VEGETABLES AND SEAFOOD IN A SPICY BROTH
- YAKISOBA COMBINATION ●
- (VEG., CHICK, STEAK, SHRIMP)
- STIR FRIED WHEAT NOODLES WITH VEGETABLES IN A HOMEMADE SAUCE WITH CHOICE OF VEGETABLES, CHICKEN, STEAK OR SHRIMP

RICE

- RICE ●
- WHITE RICE ●
- FRIED RICE ●
- STIR FRIED RICE WITH VEGETABLES AND EGG. ADD CHICKEN, STEAK OR SHRIMP

ENTREES

SERVED WITH STEAMED RICE AND YOUR CHOICE OF MISO SOUP OR HOUSE SALAD. \$1.50 TO SUBSTITUTE VEGETABLE FRIED RICE.

- TERIYAKI CHICKEN ●
- GRILLED CHICKEN BREAST (8 OZ) IN A HOME MADE TERIYAKI SAUCE WITH STIR-FRIED VEGETABLES
- TERIYAKI SALMON ●
- ATLANTIC SALMON FARMED IN SCOTLAND (8 OZ) IN A HOME MADE TERIYAKI SAUCE WITH STIR-FRIED VEGETABLES
- TERIYAKI STEAK ●
- CHOICE NEW YORK STEAK (8 OZ) IN A HOME MADE TERIYAKI SAUCE WITH STIR-FRIED VEGETABLES
- GRILLED SHRIMP ●
- 12 SHRIMP WITH STIR FRIED VEGETABLES
- TON KATSU ●
- PORK TENDERLOIN BREADED WITH PANKO AND LIGHTLY FRIED WITH A SIDE OF POTATO SALAD

KIDS MENU

SERVED WITH STEAMED RICE, EDAMAME, JELLO AND A KID'S DRINK

- FRIED CHICKEN (KARAGEE) ●
- CHICKEN YAKISOBA ●
- TERIYAKI CHICKEN ●
- TERIYAKI STEAK ●

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BROADWAY VILLAGE

3048 East Broadway Blvd | (520) 326-4700

FOOTHILLS MALL

7401 N La Cholla Blvd | (520) 877-8744

sushigarden.com

