



A P P E T I Z E R S

- Soft Shell Crab Crisp-fried lightly battered soft shell crab. Served with ponzu sauce. \$8
- Shrimp Tempura 2pcs. crisp & lightly battered shrimp with vegetables. \$10
- Vegetable Tempura Variety of fresh vegetables. \$7
- Gyoza Six chicken pot stickers served with dipping sauce.\$6
- Sashimi Appetizer Chef's choice of 7 pcs. fresh fish. \$15
- Edamame Blanched young soybeans served in the pod \$4
- Tuna Tataki 6 pcs. marinated Tuna with Ponzu sauce \$10
- Baked Mussel With spicy mayo & masago \$9

S O U P S & S A L A D S

- Regular Miso Soup With tofu, wakame and onion spring.\$3
- Spicy Tako Salad Slice of octopus mix & toasted in spicy mayo and chili oil with masago, cucumber, kaiware sprout & lemon juice. A unique offering and regular favorite. \$10
- Seaweed Salad Variety of marinated seaweed with sliced cucumber. \$6
- Kani-Su Salad Snow crab leg with sliced fresh cucumbers & kaiware, sprout and finished with vinegar.\$8
- Tako-Su Salad Octopus mix with sliced fresh cucumbers & kaiware, sprout and finished with vinegar. \$8
- Ebi-Su Salad Cooked shrimp with sliced fresh cucumbers & kaiware, sprout and finished with vinegar. \$8
- Ika Salad Squid and seaweed finished with vinegar. \$8

SUSHI LUNCH SPECIALS

Served 11am to 2pm (Mon-Fri)

SUSHI ORDERS PLEASE NOTE: We usually only have one chef during the day. If you have tight timing requirements—be sure to ask your server how long your order is likely to take.

- Lunch #1 Spicy Rolls \$8**
Choice of Spicy Roll Spicy Tuna, Spicy Salmon or Dynamite Served with soup & salad.
- Lunch #2 Sushi Platter \$10**
Fresh Maguro, Hamachi, Sake & California Roll served with soup & salad.
- Lunch #3 Sashimi Platter \$11**
Chef choice of 7 raw fish, served with white rice, soup & salad.
- Lunch #4 Chef Specialty \$13**
Choice of Specialty Roll. Spider, Caterpillar, Number Nine, Crunchy or Dragon Roll. Served w/ soup & salad.
- Lunch #5 Bento Box \$12**
Traditional Japanese lunch-box with a combination of items. Served w/ soup & salad.
- Lunch #6 Kanto Chirashi \$12**
A variety of fresh fish served on top of seasoned rice served with soup & salad.

E N T R E E S

All entrees are served with miso soup, salad & rice.

- Chicken Teriyaki Chicken marinated in teriyaki sauce and served with vegetables. \$15
- Shrimp & Vegetable Tempura 6pcs. crisp and lightly battered shrimp with variety of vegetables. \$16
- Chicken-katsu Deep fried chicken cutlets. Quick frying in fresh oil seals the meat and keeps it from becoming greasy \$15
- Hamachi Kama Broiled yellowtail collars. \$12
- Sake Kama Broiled salmon collars. \$10

ZUSHIYA HRS	LUNCH	DINNER
Mon– Fri	11am - 2pm	5pm -9:30pm
Sat—Sun	EVENING ONLY	5pm -9:30pm

Feel free to use our wireless internet
Ask your server if you require assistance

We accept call-ahead orders.
Put our number 763.494.5708 into your phone.

JOIN US FOR SUSHI HAPPY HOUR EVERY SUNDAY Thru THURSDAY 5-7PM

Zushiya means sushi shop.Your requests are made to order and as such take time and care to prepare.
We are committed to **your wellness** and well-being by providing **international class** cuisine in a relaxed, friendly environment.

Z U S H I *Ala Carte Nigiri Sashimi*

Aji (Spanish Mackerel)		\$15
Ama Ebi (Sweet raw shrimp)	\$7	\$9
Bachi Tuna (Big Eye)	\$7	\$8
Ebi (Cooked Shrimp)	\$6	\$7
Flounder	\$6	\$7
Hamachi (Yellow Tail)	\$6	\$8
Hotate (Raw Scallop)	\$7	\$8
Ika (Squid)	\$6	\$7
Ikura (Salmon Roe)	\$6	\$8
Inari (Deep fried Tofu)	\$5	
Kaibashira (Cooked Scallops)	\$6	\$7
Kani (Crab Leg Meat)	\$6	\$7
Maguro (Yellowfin)	\$6	\$7
Masago (Smelt Roe)	\$6	\$7
Mutsu (White Tuna)	\$7	\$8
Saba (Mackerel)	\$6	\$7
Sake (Salmon)	\$6	\$7
Smoked Salmon	\$7	\$8
Sockeye (Salmon)	\$8	\$9
Suzuki (Striped Sea Bass)	\$6	\$7
Tai (Red Snapper)	\$6	\$7
Tako (Octopus)	\$6	\$7
Tamago (Egg Custard)	\$4	\$5
Tobiko (Flying Fish Roe)	\$6	\$7
Unagi (Fresh Eel)	\$6	\$8

Ask your server or sushi chef about
“omakase” or chef’s choice.

ZUSHI & SASHIMI PLATTERS

<i>All platters are served with soup & salad.</i>	
Sushi Sampler	\$15
<i>Chef’s choice of three varieties of fresh fish & California rolls.</i>	
Sashimi Platter	\$30
<i>Chef’s choice of five kinds of fresh fish.</i>	
Tuna Platter	\$25
<i>Spicy tuna roll with Chef’s choice of 8 tuna nigiri pieces.</i>	
Nigiri Platter	\$35
<i>10 nigiri pieces with a tekka maki roll.</i>	
Chef Signature Platter	\$30
<i>Combination of fresh Sushi, Sashimi and chef specialty rolls.</i>	
Kanto Chirashi	\$25
<i>Complete variety of fresh fish served on top of seasoned rice.</i>	
Zushiya Boats (for two)	\$60
<i>Complete variety (for four to six)</i>	
<i>\$100 of zushi and sashimi served on board a traditional Japanese lacquer zushi boat.</i>	

S U S H I R O L L S

Philly Roll (Salmon & cream cheese)	\$8
Unagi Maki (Fresh Water Eel)	\$7
California (Avocado, Crab & Cucumber)	\$7
Tekka Maki (Tuna)	\$6
Sake Maki (Salmon)	\$6
Negihama (Yellow Tail with Scallion)	\$6
Kappa Maki (Cucumber)	\$5
Cucumber & Avocado	\$5
<i>The following rolls also available in ‘handroll’</i>	
Salmon Skin Roll	\$7
Spicy Tuna Roll	\$7
Spicy Salmon Roll	\$7
Very Spicy Dynamite Roll	\$7

We are also very pleased to make changes at your request. For extra preparation like ‘inside-out’, additional ingredients, or for certain substitutions; a nominal charge may apply.

C H E F S P E C I A L T Y R O L L S

Spider	\$10	A soft-shell crab fried with gobo, kaiware (sprouts of the Daikon Radish) & cucumber.
Caterpillar	\$12	Unagi (grilled eel) & cucumber wrapped with avocado, sprinkled with sesame seeds & topped with unagi sauce.
#Nine	\$16	Tempura shrimp with cucumber & spicy mayo, wrapped with salmon & avocado, topped with unagi sauce.
Crunchy Roll	\$12	Tempura Shrimp, cucumber, and spicy mayonnaise w/ tempura sprinkle
Dragon Roll	\$16	Tempura Shrimp, cucumber & spicy mayonnaise inside, Unagi (grilled eel) & avocado outside, w unagi sauce.
Tempura Roll	\$8	Shrimp tempura with gobo, cucumber, kaiware & masago
Futo	\$7	Variety of vegetables
Zushiya Roll	\$20	This roll is in a class by itself - it’s very little filler and a lot of fresh tuna and tempura shrimp. Dots of mayo-like sauce garnish the tops of each with a bed of sweet greens below. Striped with eel sauce.
Maki of Maple Grove	\$16	Spicy tuna and asparagus inside, wrapped with fresh white tuna and fish eggs.
Rainbow Roll	\$18	Spicy tuna and cucumber inside wrapped with variety of fresh fish outside.
Winter Roll	\$16	Tuna, salmon, avocado, cucumber and spicy mayo sprinkled with tempura & unagi sauce
Catch of the Day Roll	\$20	Cucumber, tuna, salmon, hamachi & cream cheese inside- finished with eel, eel sauce and chili oil, topped with wasabi tobiko, & roasted sesame seeds.
Hawaii Roll	\$16	Cucumber, avocado, gobo & tempura shrimp inside – wrapped with spicy tuna and finished with eel & mango sauce
Funky Roll	\$16	Secret recipe – we’ll surprise you!
Fuzzy Yellow Fin Roll	\$18	Eel & cucumber inside, Yellow fin tuna with avocado outside. Topped with unagi sauce.
Sawatdee Roll	\$16	Dynamite mix and cucumber sprinkled with tempura and chili pepper.
Out of Control Roll	\$20	Dynamite mix, crab meat, wasabi-tobiko, cucumber, gobo with eel sauce.
Best of the Best Roll (firecracker)	\$20	Tempura shrimp, dynamite mix, cucumber, gobo, wasabi-tobiko and cream cheese deep fried with butter then finished with eel sauce and chili oil .
Peso Roll	\$20	Salmon, tuna, yellowtail, avocado, cucumber, cilantro, jalapeno, spicy mayo finished with chili oil & lime
Fanny & Freddy Roll	\$16	Soft-shell crab & cucumbers inside; dynamite mix outside & sprinkled over w/ tempura.
Unnamed Roll	\$18	Tempura Shrimp, spicy mayo, avocado & cucumber inside: white fish mixed w unagi sauce, chili oil & green onion outside.



NOTE: Zushiya Items will take longer to prepare than Sawatdee Items. Ask your server about coordinating the timing.

BEVERAGES

Coffee Fresh brewed and served in a bottomless cup.
Cream & sweetener upon request \$2

Green Tea Pot Sen Cha is the everyday green tea of Japan.
Steeped at your table, it has a traditional vegetal taste. \$3

Ice Tea ‘Fiesta fria’ - Is that Spanish for free refills? \$2

Juice Orange, Pineapple, or Cranberry \$3

Soda Pop Coke, Diet, Sprite, Barques Root Beer, Orange,
Mellow Yellow & Lemonade. Free refills \$2

Red Bull Energy Drink Caffeine free, stimulates the
metabolism. *Regular OR Sugar Free* \$5

Thai Tea Orange & ruddy with a unique flavor infused with
sweetened condensed milk. Hot, or cold in a tumbler
on ice \$5

Thai Coffee - Suspiciously strong brew cut with sweetened
condensed milk. Hot or cold in a tumbler on ice \$5

BOTTLE BEER \$5

Domestic Bottles		
Budweiser	Bud light LIME	Coors Light
Mich Golden Light	Michelob Ultra	Miller Genuine Draft
	O’Douls (sans alcohol)	Sam Adams
Import Bottles		
Beer-Lao	Corona	Corona Light
Finnegan’s	Heineken	Kirin Ichiban
Singha-Thai	Stella	Tsing-Tao
San Miguel	Taj Mahal	Sapporo 22 oz. \$7

STANDARD TAPS 12oz. \$4 22oz. \$7

Coors Light	Leinie Honey Weiss
Michelob Golden Lt	Miller Light

PREMIUM TAPS 12oz. \$5 22oz. \$8

Amstel Lite	Newcastle	Summit EPA
Bass Ale	Sierra Nevada	Kirin Guinness
Blue Moon		

SPECIALTY MARTINIS & MANHATTANS \$8

SAKÈ-TINI Uses sake instead of vermouth.

MARTINI L’ORANGE Vodka, Cointreau w orange twist.

CHOCOLATE MARTINI Is there anything more decadent?

VOLCANO Absolut pepper & limejuice.

“B”MARTINI Fresh Basil & vodka martini.

BANGKOK MANHATTAN Blend of sake & plum wine,

GINGER SNAP Fresh ginger, vodka & apricot brandy.

APPLE Vodka martini with a splash of apple.

MANGO FLING A mix of mango, cranberry & peach.

SAMUI COSMO Vodka, Raspberry & Pineapple.

SHANGHAI COSMO Raspberry Sake gives this classic a twist

SAKÉ The origins of this fermented beverage, brewed from polished rice, goes back to the 4th millennium BCE. Still important today both historically and traditionally – you’ll recognize the fine brands below as the perfect accompaniment to your dining experience.

COLD SAKÉ

	Carafe	Bottle
Onikoroshi (Shizuoka)	\$ 10	\$116
Otokoyama (Hokkaido)	\$ 9	\$ 82
Suishin (Hiroshima)	\$ 9	\$ 82

DRY HOT SAKÉ

	Small	Large	Carafes
Ki-Ippon (House)	\$7	\$9	
Sho Chiku Bai	\$8	\$10	

SIGNATURE COCKTAILS

Melon Colada Piña colada with a bit of Midori Liqueur. \$7

Mai Thai Rum and fruit juices at their best. \$7

Thailand Tea A Thai spin on the classic Long Island Ice Tea. \$8.⁵⁰

Bullfrog Absolut vodkas diluted with Red Bull. \$8.⁵⁰

Pattaya Beach Refreshing blend of vodka & orange. \$7

Plum Spritzer It’s plum wine with a splash of soda & a lemon twist. The bubbles go straight to your head. \$7

Sawatdee Supreme This rum punch concoction has a tenacious following. Try it now before they make it illegal. \$8.⁵⁰

Siam Sea Breeze A sea breeze (vodka cranberry/grapefruit juice) with a splash of orange liqueur. \$7

Phuket Sling Smooth and creamy, delicious Thai island beach beverage named after the island of Phuket. \$7

Long Lake A blend of Absolut vodkas and cranberry juice \$8.⁵⁰

Long Island Ice Tea Another classic. \$8.⁵⁰ (Premium Call \$10)

Bangkok Cooler Gin with a splash of pineapple and lime. \$7

Mojito The name comes from the African word mojo & implies to place a ‘little’ spell. Made from a paste of crushed fresh mint leaves, lime, sugar, rum, & club soda \$8.⁵⁰

WHITE WINES \$7 by the glass. Bottles as shown below

Clos du Bois, Chardonnay - California. This medium bodied Chardonnay balances the aromas of pear, crisp green apple, and vanilla with toasty caramel nuances. \$27

Wolf Blass, Chardonnay - South Australia. The palate is medium to full bodied with lively Chardonnay fruit, oak flavors and a creamy texture with a long dry finish. \$21

Leonard Kreusch, Riesling - Mosel-Saar-Ruwer. Well rounded with an abundance of fruit, but not over-powering. Nice tartness. \$22

Estancia, Pinot Grigio - California. Wonderful intensity, vibrancy and purity of flavor, with zesty grapefruit, mineral, lemonade and peach flavors on a soft frame, with a zingy finish. \$26

Beringer, Sauvignon Blanc - Napa Valley California. A focused wine, smooth and silky on the palate, with a core of fresh pea, herb, grass, melon and grapefruit flavors. \$21

RED WINES \$7 by the glass. Bottles as shown below

Harlow Ridge, Pinot Noir - Lodi (CA). A versatile wine with gentle richness. Nuances of black cherry, spice, and hints of smoke smooth tannins and a lingering finish. \$21

Estancia, Merlot - Central Coast (CA). Balanced with bright fruitiness, opulent tannins and light toasty oak. \$27

Clos du Bois, Merlot - Sonoma. Soft ripe fruit character balanced nicely by the toasty vanilla oak flavors derived from the barrel in which it was prepared. \$29

Greg Norman, Cab/Merlot - Australia. An approachable wine that is the perfect partner with food. Ripe rich mulberry and spice characters and fine velvety tannins with cherry, red currant and blueberry characters. \$27

Black Opal, Shiraz - Australia. Plum & dark berry with a hint of oak & varietal spice. \$21

Estancia, Cabernet - California. Deep garnet red, aromas of dark cherry, plum, nutmeg & a hint of leather. Flavor is generous, ripe, rich dark fruit, toasty oak & vanilla. Finishes with well integrated tannins. \$27

BLUSH & ORIENTAL WINES \$7 by the glass.

Berringer, White Zinfandel - North Coast (CA). Fresh flavors of strawberries, ripe pears, honeysuckle and sweet citrus. \$19 btl.

Kinsen, Plum - Japan. Sweet with intense summer fruit flavor. glass or \$20 bottle

POLICE OPERATIONS AND FINES REQUIRE THAT
WE ID EVERYONE. IN ORDER TO DRINK ALCOHOL YOU
MUST HAVE BEEN BORN ON OR BEFORE TODAY’S DATE IN 1989.



Definitely Different!
You don’t know what you’ve been
missing... Visit us for **HAPPY HOUR**