

lunch from the sushi bar of nori kusakabe

sushi lunch specials

sushi lunch special	1 maguro, 1 sake, 1 hamachi plus three more chefs' choices, salmon & avocado roll and miso soup 19
sashimi lunch	2 maguro, 2 sake, 2 hamachi, plus two chefs' choices & miso soup 19.5
chirashi special	selected types seafood over kanpyo, shiitake and sushi rice 2 maguro, 1 sake, 1 hamachi, white fish + four more chefs' choices & miso soup 19.5
seasonal "moriawase" box	sashimi: 2 maguro + two more chefs' choice w/ fresh wasabi (4 pc.) sushi: toro, hamachi, king sake, aoebi + two more chefs' choice (2 pc.) roll: futo-maki & miso soup 35

sushi & sashimi (one piece per order)

aoebi *	steamed new caledonia blue prawn 4.75
amaebi	canadian sweet shrimp 4.75
hamachi	japanese yellowtail 4.75
hotate	hokkaido scallop 4.75
ikura	salmon roe cured with salt 3.75
tamago	organic egg omelet w/ chicken stock 2.75
maguro	(aaa grade) big eye tuna 4.75
tako	steamed octopus 3.25
shiro maguro *	canadian albacore 4.75
kani	steamed red crab 3.25
sake *	king salmon, marinated or smoked 4.25
tobiko	natural umani flying fish roe 3
toro*	amakusa blue fin fatty tuna m/p
unagi	eel, fresh water grilled 5.75
uni	sea urchin m/p

sunomono

choice of either aoebi, kani or tako sashimi (*no combos*) on seaweed, cucumber & our sunomono dressing 9.5

maki

soft shell crab roll	daikon, daikon sprouts, tobiko, asparagus, gobo & lime w/ soy wrap 13.5
shrimp tempura roll	daikon, daikon sprouts, tobiko, asparagus, gobo & lime w/ soy wrap 9.5
creamy scallop roll	miso aioli, tobiko & avocado 10.5
crunch roll	eel, avocado, aonori powder, tempura flakes, spicy crab & shrimp 17
spicy tuna roll	miso aioli, gari, japanese cucumber, shiso, seven types of japanese spice 9.5
toro & takuwan	fatty tuna, green onion w/ shiso & pickled miso daikon 16.5
salmon skin roll	<i>(please allow additional time)</i> 9.5 gobo, grilled green onion, oshinko, bonito flakes, shiso
negihama	hamachi, grilled green onions & scallions 9.5
futo-maki	shrimp, eel, kanpyo, shiitake, masago, japanese cucumber, gobo, egg omelet 11.5
kaisen futo-maki	tuna, salmon, ikura, scallop & three more chefs' choice 18.5
softshell crawfish roll	daikon spouts, tobiko, asparagus, gobo & lime 13.5
california	steamed red crab, avocado & japanese cucumber 7.5
veggie rolls	<i>choice of roll;</i> cucumber, squash, plum/cucumber or pickled daikon 5-6

we serve only the more sustainable aquaculture, farm-raised tuna.
for environmental concerns, water & oshibori available upon request.
an 18% gratuity may be added to groups of six or more.

* a more sustainable choice sourced by our purveyors

lunch from the kitchen of scott whitman

appetizers

- agedashi tofu deep-fried tofu w/ tempura sauce 6
scallop-chive dumplings water spinach & soy-vinegar sauce 11

soups

- miso soup dashi, miso & tofu 3.5 *(add shiitake mushrooms or seaweed \$2)*
seafood soba noodle clams, salmon, shrimp & crab in a soy dashi broth 13
tempura udon noodle tempura shrimp & vegetables in a dashi broth 12

salads

- seaweed salad daikon & rice vinegar 8
spinach salad pickled lemon & black sesame dressing 7
cucumber salad sliced cucumbers on a bed of mixed greens 6.5
seasonal greens tahini-miso dressing & sesame wafers 7

obento box lunches

includes rice and miso soup

- vietnamese shaking beef seasonal greens salad / carrot & hijiki / zucchini kimchee 22
chicken teriyaki rocky range organic chicken, salad & california roll (substitute sashimi \$2.5) 14.5
salmon teriyaki atlantic salmon, salad & california roll (substitute sashimi, maguro & shiromi \$2.5) 16
vegetarian grilled tofu / cucumber & takuan gobo / zucchini kimchee 14
miso glazed black cod seasonal greens salad / carrot & hijiki / zucchini kimchee 21

sides

- ginger eggplant 6
zucchini kimchee 6
steamed vegetables 7
crispy aji nori potatoes 6
spaghetti squash 6

beverages

- coke bottle 4
from mexico, made with pure cane sugar
bundaberg ginger beer 4
pot of tea 5
"organic golden monkey" - black
"tung ting" - oolong
mint fields - herbal
elderflower osmanthus - herbal
okinawan 38 herbs - herbal
sencha young - green
hojicha roasted - green
spring cherry - green
juices 3.75
cranberry
pineapple
fresh squeezed orange juice 5
lemonade 3
iced tea 3

sushi ran is committed to using as much local & organic produce as possible while supporting our local farmers. look for our chefs at the local farmer markets

