



LUNCH MENU

TUE - FRI

12 pm - 2 pm (Last Order)

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## Starters

Miso	味噌汁		5
		White miso in fish broth w/ tofu, seaweed & scallion	
Akadashi miso	赤だし味噌汁		8.5
		Dark red miso in fish broth soup w/ nameko mushroom	
Organic mixed green salad	オーガニックグリーンサラダ		6
		Fresh green salad w/ homemade onion dressing(soy sauce)	
Kaiso salad	海藻サラダ		13
		Four kinds of seaweed w/ homemade onion dressing(soy sauce)	
Crispy rice spicy tuna or spicy salmon	クリスピーライス		25
		with avocado, jalapeno sauce, eel sauce (6 pcs)	
Tuna avocado	ツナアボカド		16
		Diced tuna & avocado w/ wasabi sauce	
Edamame	枝豆		6
Shishito pepper	ししとう		9
Tatsuta-Age (4pc)	鶏竜田揚げ	Deep-Fried Marinated Chicken	8
Ebi Shumai (4pc)	海老シュウマイ	Steamed Shrimp Dumplings	12

## Kitchen Lunch Specials

Served with miso soup and rice

Vegetable Tempura	8 pc	野菜天ぷらランチ	18
		Batter fried vegetable, tempura sauce (fish broth)	
Shrimp & veg Tempura	2 pc & 5pc	海老と野菜天婦羅ランチ	22
		Batter fried shrimp, vegetable, tempura sauce	
Shrimp Tempura	4 pc	海老天婦羅ランチ	23
		Batter fried shrimp, tempura sauce	
Chicken Teriyaki		チキン照り焼き	24
		Pan fried chicken breast with teriyaki sauce, potatoes, and carrots	
Salmon Teriyaki		サーモン照り焼き	28
		Pan fried scottish salmon with teriyaki sauce, potatoes and carrots	
Fluke Meunière		平目ムニエル	23
		Pan-seared fluke with butter, soy sauce, and pepper.	

## NOODLES

(No miso soup or rice)

Tempura Soba, or Udon	天婦羅そば 又は 天婦羅うどん		21
		Thin buckwheat noodle (Soba) or thick wheat noodle (Udon) in hot fish broth soup, Shrimp and vegetable tempura	

## Sushi & Sashimi Lunch Specials

Served with miso soup

Sushi A	<b>すしA</b> 7 pieces of nigiri sushi : 2 pcs of tuna, 1 pc of amberjack, seared salmon, seabream, shrimp, white fish & 1 roll (tuna, salmon, or yellowtail +\$3) add-ons: spicy, avocado, cucumber, crunch (+\$1-3) * Fish selection may vary depending on availability.	35
Sushi B	<b>すしB</b> 5 pieces of nigiri sushi : 1 pc of tuna, yellowtail, salmon, Spanish mackerel, shrimp & 1 roll (tuna, salmon, or yellowtail +\$3) add-ons: spicy, avocado, cucumber, crunch (+\$1-3)	23
Sashimi A	<b>刺身A</b> 10 pieces of sashimi (2 pieces each of chutoro, tuna, seared salmon, amberjack, and white fish)	42
Sashimi B	<b>刺身B</b> 10 pieces of sashimi ( 2 pieces each of tuna, salmon, yellowtail, white fish, and Spanish mackerel)	26
Chirashi Lunch	<b>ちらしランチ</b> 2 pieces of tuna and salmon, 1 piece of yellowtail, white fish, shrimp, tobiko, and tamago over sushi rice with sesame seeds and seaweed	39
Omakase Lunch 8 pcs	8 pcs nigiri & 1 roll, served together Chef's selection of premium sushi and one chef's roll Substitute 1 pc uni +\$10	65
Omakase Lunch 5 pcs	5 pcs nigiri & 1 roll, served together Chef's selection of premium sushi and one chef's roll Substitute 1 pc uni +\$10	46

\* The fish may vary depending on the day.

### Additional Side Orders

spicy mayo 2.00

eel sauce 3.00

teriyaki sauce 3.00

ponzu sauce 2.00

sushi rice 5.00

white rice 4.00

## Nigiri sushi (1 order 1 pc) sashimi (1 order 2 pcs)

	Sushi	Sashimi		sushi	sashimi
Otoro (Bluefin Fatty Tuna) 本マグロ大トロ	18	36	Chutoro (Bluefin Medium Fatty Tuna) 本マグロ中トロ	14	28
Akami (Bluefin lean Tuna) 本マグロ赤身	6	12	Shima Aji (Striped Jack) しまあじ	9	18
Kampachi (Amberjack) かんぱち	9	18	Hamachi (Yellowtail) はまち	7	14
Madai (Japanese Red Snapper) 真鯛	8	16	Hirame (Japanese Fluke) 平目	7	14
Salmon サーモン	5	10	Aji (Horse Mackerel) あじ	9	18
Seared Salmon (marinated soy sauce) 焼きサーモン (漬け)	5	10	Shimesaba (Cured Mackerel) しめ鯖	9	18
Kohada (Gizzard Shad) 小肌	9	18	Sawara (Spanish Mackerel) さわら	5	10
Botan Shrimp (raw) ボタン海老	9	18	Ika (Squid) いか	5	10
Uni (Sea Urchin) California うに カリフォルニア産	15	30	Uni (Sea Urchin) Hokkaido Japan うに 北海道産	20	40
Ikura (Salmon caviar) いくら	9	18	Tobiko (flying-Fish Roe) トビ子	5	10
Anago (Sea Eel) 穴子	8	16	Unagi (Eel) うなぎ	8	16
Nama Hotate (Fresh Scallop) 生ホタテ	9	18	Nama kaki (Fresh Oyster) 生かき	7	14
Age kaki (Fried Oyster) 揚げカキ	7	14	Kanikama (Crab Stick) かにかま	4	8
Tamago (Egg Omelet) 玉子	3	6			

## Maki sushi (roll)

		cu roll 6 pcs	hand roll	hand roll No rice
* fatty tuna with scallions	ネギトロ巻き	16	14	21
spicy tuna (w. tobiko)	スパイシーツナ	11	9	13.50
* tuna	鉄火	10	9	12.75
* yellowtail with scallions	ネギはまち	13	10	15.00
* salmon	サーモン	9	7.5	11.25
* spicy salmon	スパイシーサーモン	10	8.5	12.75
seared salmon	焼きサーモン	11	9	13.50
spicy scallop (w. crunchy, tobiko)	スパイシーホタテ	11	9	13.5
spicy shrimp tempura	スパイシーエビ天	11	8	8
* boiled shrimp	ゆでエビ	9	8	9
fried oyster	揚げカキ	11	8	8
* squid, ume plum, shiso, cucumber	いか梅しそ	11	8	8
california (crab stick, avocado, tobiko)	カリフォルニア	9	7.5	7.5
crab stick	かにかま	7	5	5
eel avocado	うなぎアボカド	15	10	15
eel cucumber	うなぎ胡瓜	15	10	15
* salmon skin & scallions	サーモンスキン	9	7.5	-
Ikura (salmon caviar)	いくら	15	10	15
* cucumber	きゅうり	7	5	5
* avocado	アボカド	7	5	5
cooked dried squash (Kanpyo)	かんぴょう	7	5	5
* oshinko (yellow pickled radish)	おしんこ	7	5	5
* ume plum, shiso, cucumber	梅しそきゅうり	7	5	5
yama gobo (baby burdock)	山ごぼう	7	5	5
* natto (fermented soybean) scallion	納豆	7	5	5

add-ons: spicy mayo \$1.00, avocado \$1.00, cucumber \$0.50, crunch \$0.50, scallion \$0.50

\*gluten free available

Consuming raw or undercooked meals, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know food allergy or dietary restrictions.



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Online menu

