

since 1985

EPIC HISTORY, FOOD, PARTIES

Sushi Village
JAPANESE CUISINE



SOUPS
SALADS
—
APPIES

- \$3.00 MISO SOUP Soya bean paste soup
- \$13.50 BEEF TATAKI Thinly sliced seared blue rare beef served with ponzu sauce
- \$5.00 EDAMAME Green soya beans served chilled
- SUNOMONO SALAD Yam noodles in a sweet vinegar sauce

Baby Shrimp	\$5.00	Tako - Octopus	\$5.75
Ebi - Prawn	\$5.50	Kani - Crab	\$5.75
- \$8.00 SEAWEED SALAD Four different kinds of seaweed topped with cucumber and apple slaw - regular or spicy
- \$5.00 SMALL GREEN SALAD with our sesame house dressing
- \$5.50 SPINACH GOMAE Blanched spinach with sesame sauce
- \$5.50 KINPIRA GOBO Burdock root and carrot cooked in sesame sauce
- \$11.50 MAMA'S KANI SALAD Avocado, red pepper, yellow pepper, cucumber, tomato, mango and Dungeness crab with Mama's Dressing
- \$9.00 SALMON SKIN SALAD Leaf lettuce, takuwan (pickled radish), kaiware, jalapeno bits and BBQ salmon skin on top, served with garlic vinaigrette
- \$13.00 HAMACHI SASHIMI SALAD Hamachi sashimi on a bed of greens with jalapenos, cilantro and our special dressing



TERIYAKI DINNERS

Served with vegetables and bean sprouts.

- \$20.00 CHICKEN - chicken thigh
- \$20.00 SALMON
- \$20.00 TOKYO CUT BEEF
- \$6.00 ADD MISO, SALAD & ICE CREAM

AGEMONO

- \$12.50 CHICKEN KARAAGE Boneless chopped chicken marinated in rice wine soya sauce and deep fried - regular or spicy
- \$10.50 TUNA KARAAGE Deep Fried Tuna - regular or spicy
- \$10.50 JAPANESE CALAMARI Ika Karaage
- \$16.00 SOFT SHELL CRAB KARAAGE Deep Fried soft shell crab served with ponzu sauce



TOFU

- \$6.50 AGEDASHI TOFU Deep Fried tofu served with special sauce and grated radish
- \$7.50 SPICY AGEDASHI TOFU Deep fried tofu and fresh shiitake mushroom with our legendary spicy sauce
- \$7.75 TANGY AGEDASHI TOFU Deep fried tofu on a bed of bean sprouts with a tangy soya based sauce
- \$7.50 MAMA'S TOFU Lightly fried spiced tofu with green onions, jalapenos, Japanese hot peppers, cilantro



UDON NOODLE SOUP

- \$7.00 PLAIN Noodle soup with tempura bits on the side
- \$14.00 NABEYAKI Prawn tempura, diced chicken, egg & vegetables
- \$12.50 TEMPURA Prawn and vegetable tempura
- \$12.50 BEEF Pan-Fried thinly sliced beef
- \$12.00 MAMA'S SPICY Jalapenos, bean sprouts, green onions, cilantro in a spicy broth

TEMPURAS

- \$6.50 HALF ASSORTED 2 Prawns - 3 Vegetables
- \$13.00 ASSORTED 4 Prawns - 6 Vegetables
- \$15.00 PACIFIC PRAWN 7 Prawns
- \$13.50 BEEF 5 thinly sliced Beef rolls with green onion inside
- \$9.00 VEGETABLE 7 or 8 Assorted Vegetables
- \$9.00 YAM / SWEET POTATO (orange) 5 - 7 pieces
- \$12.00 EBI MAYO 4 Large shrimp with spicy mayo

YAKIMONO

- \$6.50 CHICKEN YAKITORI Grilled chicken on skewers with teriyaki sauce (2 skewers)
- \$7.00 OYSTER MOTOYAKI Baked Oyster with spinach and motoyaki sauce
- \$12.00 PAN FRIED WHOLE SQUID Whole squid sauteed in soya sauce and butter
- \$14.00 SPICY GARLIC BEEF Pan seared beef with rich sesame garlic sauce
- \$7.00 TRADITIONAL JAPANESE GYOZA Pan seared and steamed dumplings pork OR vegetable
- \$19.00 BLACK COD SAIKYOYAKI Black cod marinated with our homemade Saikyo Miso
- \$17.00 SALMON SHIOYAKI Grilled and salted Wild Pacific Salmon served with grated radish and ginger
- \$8.00 SALMON BELLY SHIOYAKI Tender wild salmon belly grilled with rock salt
- \$ MP HAMACHI KAMA Yellowtail cheek (teriyaki or with salt)
- \$15.00 SHIITAKE & SCALLOPS Shiitake mushrooms and scallops sauteed in soya sauce and butter

HOT POT DINNERS



VILLAGE SUKIYAKI

The best thinly sliced tender sirloin cooked to your taste in our special Sukiyaki sauce with fresh vegetables, tofu, yam noodle. Served with a raw egg to enhance flavour.

\$42.00 per person - minimum 2 person order - available until 9:30pm