



*Sushi Village Restaurant serves very traditional Japanese cuisine, rich in recipes that utilize time honoured methods and ingredients. Most sauces, salad dressings, condiments and stocks are all made in house and generally contain some soy sauce.*

*This is a list of menu items that are either gluten free OR can be made gluten free. We have done our absolute best to provide a comprehensive menu for you. Should you have any questions or concerns, please do not hesitate to speak to your server.  
Enjoy!*

## GLUTEN FREE MENU OPTIONS

**Edamame** - green soy beans, served chilled

**Beef Tataki** - thinly sliced seared blue rare beef, without sauce

**Salads** - most salads available with an alternative gluten free dressing, ask server

**Chicken Yakitori** - grilled chicken on bamboo skewer, without sauce

**Scallop Bacon** - baked scallop wrapped with maple flavoured bacon

**Salmon Shioyaki** - grilled and salted wild pacific salmon with daikon and ginger

**Salmon Belly Shioyaki** - tender wild salmon belly, grilled with rock salt

**Hamachi Kama** - yellow tail cheek, baked with rock salt

**Whole Squid** - sautéed in tamari sauce and butter

**Shiitake & Scallop** - sautéed in tamari and butter, topped with green onion

**Mama's Spicy Tofu** - lightly fried spiced tofu with green onion, jalapeños, cilantro

**Soft Shell Crab Kaarage** - soft shell crabs, deep fried (without ponzu sauce)

**Miso Poke** - delicate local tuna pieces marinated in miso sauce, served with fresh spinach and house made crispy quinoa crackers

**Teriyaki Dinners** - all available, without teriyaki sauce

**Sushi Rolls** - All raw fish and vegetable rolls NOT containing: tempura items, tempura bits (aka "crunchy" rolls) or unagi sauce. See regular menu for selection

**Nigiri** - All except Unagi and Beef Nigiri (ok without ginger sauce)

**Sashimi** - all available, see regular menu for selections

**Beverages** - Lakefront New Grist Gluten Free Beer

*\* it is important to indicate to your server that you are requesting GLUTEN FREE to ensure the proper substitutions can be made for your sauces*

*\* some rolls containing tempura items can be substituted for non-tempura, please ask your server*

*\* deep fried items are deep fried in same oil as items containing gluten*

*\* we have gluten free, organic TAMARI available for a soy sauce substitution*