

SUSHI MOTO

APPETIZERS

GREEN SALAD RANCH OR HOUSE DRESSING	3.5
SEAWEED SALAD A TASTE OF THE SEA AND IT'S VEGITARIAN	4
LOMI LOMI HAWAIIAN STYLE SALMON CEVICHE	7.5
SPINACH OSHTASHI STEAMED SPINACH WITH SESAME SAUCE	3.5
SUNOMONO WITH FISH CHOOSE ONE TYPE OF FISH WITH CUCUMBER SALAD	7.5
BOWL OF RICE	1.5
MISO SOUP	1.5
EDAMAME BOILED AND SALTED SOY BEANS	3.5
GREEN LIP MUSSELS MUSSELS IN THE SHELL BROILED WITH SPICY MAYO	5.5

SASHIMI

MAGURO OR HAMACHI	17.5
#1 CHEF'S CHOICE SASHIMI ASSORTMENT OF OUR FINEST CUTS SERVED WITH MISO SOUP AND RICE	24.5
#2 CHEF'S CHOICE SASHIMI SERVES TWO OR MORE	52.5
#3 CHEF'S CHOICE SASHIMI SERVES FOUR OR MORE	92.5
CHIRASHI (SCATTERED SUSHI) CHEF'S CHOICE OF SLICES OF FISH COMBINATION SCATTERED OVER SUSHI RICE	22.5
NIGIRI COMBO CHEF'S CHOICE OF NIGIRI ~ 12 PIECES	22

MAKI COMBO

#1.CALIFORNIA, PHILLY ROLL, SPICY TUNA	16.5
#2.TEKKA MAKI,MIAMI,MACRANDY ROLL	
#3.FLYING TIGER,OSHINKO MAKI,TROPI MAKI	

MOTO MAKI MAKI

BANANA SLUG A PREMIUM DISPLAY OF A DOUBLE TAZUNA	37.5
BMW SNOW CRAB, SAKE, AVOCADO, MAGURO AND TOBIKO	6.5
CALIFORNIA ROLL KAMABOKO, TOBIKO AND AVOCADO	5
CHOP SAKE SAKE AND AVOCADO	6
CORRUPTOR UNAGI, GARLIC, BASIL AND MACADAMIA NUTS	6.5
EE MAKI MOOKIE EBI, AVOCADO AND MACADAMIA NUTS	6
FLYNG TIGER TEMPURA SHRIMP, KAMABOKO, LEMON, NEGI AND AVOCADO	6.5
GREEN EGGS AND HAM SAKE, TAMAGO AND AVOCADO	6
HOLY MOLY MAKI HAMACHI, MOOKIE EBI AND AVOCADO	6
JUNE ROLL MOOKIE EBI, KAMABOKO, CUCUMBER, TOBIKO AND MISO MAYO	6.5
KRAZY KAT KATSUO, GARLIC, GINGER, NEGI, CILANTRO AND SPICY MAYO	6.5
LANDSHARK UNAGI, BROILED HAMACHI, LEMON, NEGI, MACADAMIA NUTS, AVOCADO AND SHIZO	7
MACRANDY ROLL SAKE, CREAM CHEESE, MACADAMIA AND UNAGI	6.5
MAD DOG KATSUO, SAKE, CUCUMBER, NEGI, LIME AND SPICY MAYO	6.5
MAUI WOWIE MAGURO, MACADAMIA NUTS AND AVOCADO	6
MBZ MAGURO, SAKE, KAMABOKO, AVOCADO AND TOBIKO	6.5
MOON CRUZER HOTATEGAI, SPICY MAYO AND TOBIKO	6
NEGI KATSUO KATSUO AND NEGI	6
NEGI SABA SABA AND NEGI	6
NEGI SAKE SAKE AND NEGI	6
NEGI TEKKASHIN MAGURO AND NEGI	6
PHILLY ROLL SAKE AND CREAM CHEESE	6
PINK CADDY UNAGI, HAMACHI, SAKE, MOOKIE EBI AND SPICY MAYO	6.5
PRESTO MAKI HAMACHI, GARLIC, MACADAMIA NUTS AND BASIL	6.5
R & B UNAGI, AVOCADO AND TAMAGO	6
ROCK AND ROLL UNAGI AND AVOCADO	6
ROLLS ROYCE SAKE,KAMABOKO,AVOCADO AND GARI	6
SCOOTER ROLL SOFTSHELL CRAB,GOBO,NEGI,LEMON,CUCUMBER, TOBIKO AND AVOCADO	6.5

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MOTO MAKI MAKI

SHIZO FINE	6
SABA,AVOCADO,LEMON AND SHIZO	
SILVER SHADOW	6.5
SAKE,KANI,AVOCADO AND GARI	
STRAY KAT	6.5
KATSUO,GARLIC,GINGER AND SHIZO	
SUSHI RAGE	6.5
HAMACHI,NEGI,TOBIKO AND SHIZO	
SUNSET MAKI	6.5
MAGURO,NEGI,TOBIKO AND SHIZO	
SMOKE SLAMMIN`	6.5
SAKE,CILANTRO AND LEMON	
SNOW MAKI	6.5
KANI AND AVOCADO	
SNOWBALL MAKI	6.5
KANI,MANDARIN ORANGE,CASHEWS AND COCONUTS	
SPECIAL K	6.5
SAKE,UNAGI,CREAM CHEESE,LIME AND CASHEW NUTS	
SPICY TUNA	6
MAGURO AND CHEF`S MIXTURED	
STARSTRUCK	6.5
SAKE, HAMACHI AND AVOCADO	
STAIRWAY TO HEAVEN	7.5
KANI, AVOCADO, LEMON AND SAKE ON TOP	
TAZUNA	18
OUR TAZUNA IS A CHEF`S CHOICE ASSORTMENT OF FISH WRAPPED ON THE OUTSIDE OF A ROLL	
TEKKA MAKI	5
TUNA ROLLED WITH RICE AND NORI	
TROPI MAKI	6.5
UNAGI, AVOCADO AND MACADAMIA NUTS	
UNA-CUE	6
UNAGI AND CUCUMBER	
VAHALLA MAKI	6.5
SAKE KAWA, CREAM CHEESE, NEGI, LEMON, SHIZO AND MOOKIE EBI	

NIGIRI

AMA EBI	RAW SWEET PRAWN	7.5
EBI	COOKED PRAWN	4.5
HAMACHI	YELLOWTAIL	5
HOTATEGAI	SCALLOP	5
HAMACHI	YELLOWTAIL	5
IKURA	SALMON ROE	5.5
KAMABOKO	JAPANESE FISHCAKE	4
KANI	COOKED SNOW CRAB	5.5
KATSUO	SEARED BONITO	5
MAGURO	TUNA	5
MIRUGAI	GIANT CLAM	7
SABA	PICKLED MACKEREL	5
SAKE	SALMON	5
TAMAGO	SWEET OMELETTE	3.5
TAKO	BOILED OCTOPUS	5
TOBIKO	FLYING FISH ROE	5
	WITH QUAIL EGGS	6
UNAGI	FRESH WATER EEL	5.5
UNI	SEA URCHIN	7.5

* EDO STYLE SUSHI, SERVED IN PAIRS ON RICE BALLS

DEVIATIONS

SERVED IN PAIRS LIKE NIGIRI, WITH A COMBINATION OF FLAVORS

AVALANCHE	6.5
MAGURO,KANI,MANDARIN ORANGE,CASHEWS AND COCONUTS	
EBI AND THE TIDE	6.5
PRAWN AND SALMON	
ICE NINE	6.5
HAMACHI,SCALLOP AND SALMON	
IKURA MADNESS	7
HAMACHI,IKURA AND QUAIL EGG	
KAT IN THE HAT	6.5
KATSUO,SCALLOP,TOBIKO AND SALMON	
MOTO JEWEL	6.5
PRAWN,AVOCADO AND TOBIKO	
SCOOBI-DO	7
HAMACHI,PRAWN AND IKURA	
SUNRISE	6.5
MAGURO,TOBIKO AND QUAIL EGG	
TSUNAMI	7
SAKE,AVOCADO,UNAGI AND MACADAMIA NUTS	
WILD SCALLOP MANIA	7
MAGURO,SCALLOP AND IKURA	

DESSERTS

ICE CREAM	3
FRUITS	3

JAPANESE BEER

SAPPRO/ASAHI/KIRIN

SMALL	4
LARGE	6

SAKE

SMALL SAKE (HOT)	4
LARGE SAKE (HOT)	6
OZEKI NAMA SAKE	15.5
SHIRAKABE GINZO JUNMAI	18.5
LARGE NIGORI BOTTLE (COLD)	12.5
4 EYES WOODEN BOX	5.5
EISEN WOODEN BOX	6
KARATAMBA WOODEN BOX	6.5
YAMADA NISHIKI WOODEN BOX	6.5

BEER ON DRAUGHT

12 OZ	4
16 OZ	5
PITCHER	15

SOFT DRINKS

APPLE JUICE	3
SODA/ICED TEA	1.5
GREEN TEA	1
GINGER TEA	2

*OUR CORKAGE FEE IS \$8.5

SUSHI MOTO

HOT MEALS

HAMACHI KAMA BROILED YELLOWTAIL COLLAR WITH SAVORY SAUCE AND RICE	9.5
SABA SHIOYAKI LIGHTLY SOLTED AND GRILLED MACKEREL WITH RICE AND MISO SOUP, SEAWEED SALAD, SUNOMONO, GREEN ONION AND CARROT	14
TERIYAKI FLAME-BROILED CHICKEN, BEEF, SALMON SERVED WITH MISO SOUP, RICE AND SALAD	
BEEF GYUDON	15
CHICKEN TERIYAKI	14.5
SALMON TERIYAKI	19.5
TORI UDON TRADITIONAL NOODLE DISH WITH CHICKEN AND VEGITABLES IN HOUSEMADE BROTH	9
GIYUNIKU UDON SUCCULENT BEEF AND VEGGIES WITH UDON NOODLES AND HOUSEMADE BROTH	9.5
SEAFOOD UDON CHEF'S CHOICE OF SEA FOOD AND VEGGIES WITH UDON NOODLES AND HOUSEMADE BROTH	12
UNAGI DONBURI GRILLED EEL OVER RICE	19

HOT BOXES

COMBINATIONS BENTO BOX COMES WITH MISO SOUP, SALAD, RICE AND SUNOMONO SALAD

PICK ONE OF THREE HOT ITEMS:

-CHICKEN TERIYAKI	18.5
-BEEF GYUDON	19.5
-SALMON TERIYAKI	21.5

AND THEN PICK EITHER

-SUSHI: CALIFORNIA ROLL AND 3NIGIRI (MAGURO, HAMACHI AND UNAGI)

OR

-SASHIMI: 3 SLICES OF HAMACHI AND 3 SLICES OF MAGURO

VEGETARIAN ROLLS

ARBOR MAKI AVOCADO, CASHEWS, BROCCOLI AND CUCUMBER	4.5
ARTISHAW ARTICHOKE HEARTS, AVOCADO AND CASHEWS	5
BROCCOLI ROLL BROCCOLI, CASHEWS AND MISO MAYO	4.5
CROB BURNING AVOCADO, CUCUMBER, SHITAKI, CILANTRO AND S-MAYO AND SPICY MAYO	5
EMERALD CITY AVOCADO, SHITAKI, CARROT, DAIKON SPROUTS AND GOMA	5
FUTO MAKI TAMAGO, SHITAKI, CARROT, KAMPYO AND BROCCOLI	5.5
GOBO MAKI GOBO, CUCUMBER AND AVOCADO	4.5
GREEN AND ORANGE SPINACH, CARROT AND GOMA	4.5
GUIDO AVOCADO, CREAM CHEESE, GARLIC, BASIL AND MACADAMIA NUTS	5.5
INARI SAVORY SOY POCKET STUFFED WITH RICE AND VEGETABLES, SERVED IN PAIRS	3.5
IRON MAN SMOKED TOFU, SPINACH, BEETS AND SHIZO	5
JANAROLL TAMAGO, AVOCADO, NEGI AND CASHEWS	4.5
KAPPA MAKI CUCUMBER ROLLED WITH RICE AND NORI	3
KT MAKI CARROT AND CREAM CHEESE	3.5
MAGIC MAKI AVOCADO, SHITAKI, MACADAMIA NUTS, NEGI AND GOBO	5.5
MIAMI ROLL TEMPURA YAM, AVOCADO, NEGI, LEMON AND MISO MAYO	5.5
SHIZO HEAVY AVOCADO, CASHEWS, MANDARIN ORANGE, COCONUT AND SHIZO (DESSERT MAKI)	5.5
ULTIMATE MUSHROOM MAKI SHITAKI, NEGI AND SHIZO LEAF	4.5
VERN MAKI SHITAKI, CUCUMBER, CILANTRO, GOBO AND SPICY MAYO	5
YAMAIMO UME MAKI YAMAIMO, SHIZO LEAF AND UME	4.5

EXTRAS

SOY PAPER	1
SIDE OF TSUME SWEET EEL SAUCE	1
SIDE OF SPICY SAUCE OR MISO MAYO	1
FRESH WASABI OR WASABI RELISH	1

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MOTO SPECIALS

CRUNCH DRAGON TEMPURA SHRIMP,CUCUMBER,AVOCADO,KANI TO ROLL COVERED WITH SPICY TUNA, TEMPURA FLAKES,SPICY MAYO AND SWEET SAUCE	15
SALMON BAKER KANI,CREAM CHEESE,AVOCADO IN A ROLL WITH FRESH SALMON BAKED ON TOP WITH CHEF`S SPECIAL BAKER SAUCE TOBIKO, NEGI AND SWEET SAUCE ON TOP	15
SPICY SCALLOP BURNER CHOPPED FRESH SCALLOP MIXED WITH SPICY SAUCE SERVED WITH CUCUMBER, MANDARIN ORANGE AND GREEN ONION	9.5
PINEAPPLE EXPRESS PINEAPPLE, SPICY TUNA AND MACADAMIA NUTS INSIDE TOPPED WITH SMOKED SALMON,MISO MAYO AND LAYER OF MACADAMIA NUTS,THEN BROILED TO PERFECTION CROWNED WITH PINEAPPLE AND SWEET SAUCE ON TOP	16
OTO WRAP TEMPURA SHRIMP,KANI,AVOCADO AND SMOKED SALMON WRAPPED IN FRESH CABBAGE. SERVED WITH SWEET SAUCE, TOBIKO AND GREEN ONION	13.5
BQ TUNA IN CHEF`S SPECIAL RED PEPPER SAUCE FOR SIZZLING HOT AND SWEET TASTE	10.5
DEATH STAR MAGURO,BASIL,GARLIC,AVOCADO,CREAM CHEESE AND MACADAMIA NUTS	8.5
ALVARADO DREAM MAGURO, KANI, AVOCADO AND QUAIL EGGS ON TOP -DEVIATION STYLE	9
SMOOTH OPERATOR MAGURO, MADARIN ORANGE, CHEF`S SPECIAL MANGO SAUCE AND COCONUT ON TOP -DEVIATION STYLE	8.5

GLOSSARY

DAIKON JAPANESE WHITE RADISH,HELPS YOU DIGEST FISH OIL
GARI PICKLED GINGER, USED AS A PALATE CLEANSER. CALLED SHOGA OUTSIDE OF A SUSHI BAR.
GOBO PICKLED BURDOCK ROOT
GOMA SESAME SEEDS.
KAMABOKO FISHCAKE MADE FROM WHITE FISH AND ALASKAN POLLAK
KAMPYO JAPANESE COOKED GOURD
KAIWARE DAIKON SPROUTS
MAKI SUSHI ROLL
MISI MAYO MISO PASTE, MAYONNAISE
MORIAWASE COMBINATION
NEGI GREEN ONIONS FINELY CHOPPED.
NIGIRI SQUEEZE. REFERRING TO A TRADITIONAL FORM OF SUSHI WHERE A SLICE OF FISH IS SQUEEZED ON A BALL OF RICE IN THE HAND OF A CHEF. *USUALLY SERVED IN PAIRS
NORI SEAWEED DRIED IN SHEETS USED TO WRAP FISH AND RICE IN ROLLS.
OSHITASHI VEGETABLES, COOKED SIMPLY AND CHILLED.
SAKE RICE WINE,ALSO SALMON,MUST BE USED IN CONTEXT: "I`D LIKE TO EAT SAKE" OR "I`D LIKE TO ORDER SAKE TO DRINK"
SASHIMI SLICED AND ARRANGED FISH. USUALLY SERVED WITH DAIKON RADISH.
SHITAKI BLACK MUSHROOM, COOKED
SHIZO GREEN PERILLA LEAF, A JAPANESE HERB
TAKUAN PICKLED DAIKON RADISH OR CALLED OSHINKO.
TE-MAKI HAND ROLL STYLE.SERVED SINGULARLY.
TSUKE, TSUKEMONO PICKLES, PICKLED FOOD, GOOD FOR DIGESTION, EATEN DAILY IN JAPAN.
UME PICKLED PLUM.VERY SOUR, TART AND SALTY.
WASABI JAPANESE HORSERADISH VERY NOSE HOT
YAMAIMO STICKY WHITE MOUNTAIN YAM.VERY POROUS LARGE- CELLED STARCHY ROOT.

THERE IS AN 18% SERVICE CHARGE FOR PARTIES OF FIVE OR MORE. WE

ACCEPT VISA & MASTER CARD. WE DO NOT ACCEPT CHECKS.