



SMALL PLATES

TEMPURA APPETIZER (Vegetable/Shrimp/Mixed Shrimp & Veg)
golden brown tempura, traditional tempura dipping sauce 7/8/9

CRISPY RICE
crispy sushi rice, topped with spicy albacore, avocado, jalapeño slice, yuzu jalapeño truffle vinaigrette 8

GYOZA (Vegetable/Pork)
pan-fried or steamed, citrus soy dipping sauce 6/7

JAIMEPEÑO
large jalapeño stuffed with spicy albacore, krab, avocado, lightly tempura fried, served with masago, green onion, sweet soy glaze, spicy aioli 9

CHIPOTLE BAKED MUSSELS
baked green lip mussels, chipotle dynamite sauce, cilantro, drizzle sweet soy, bonito flakes 7

CRISPY CALAMARI
lightly fried and seasoned, ginger wasabi aioli 8⁵⁰

OYSTER SHOOTER
fresh oyster, green onion, masago, sirracha, sesame seeds, ponzu sauce, gobo 3⁵⁰

SHRIMP SHUMAI
steamed shrimp dumplings, teriyaki cream sauce 8

MINI BLACKENED AHI TACOS
three crispy wonton shells, shredded cabbage, blackened tuna, salsa fresca, lemon wasabi sauce 8

MISO SOUP
a traditional soybean broth with tofu, seaweed, green onion, shiitake and enoki mushrooms 2⁷⁵

STEAMED RICE or SUSHI RICE 1⁵⁰

EDAMAME 3

GARLIC EDAMAME 4

SHISHITO PEPPERS
blistered on the grill, then sauteed with olive oil, lime juice, house made poke sauce 6

SALADS

HOUSE SALAD
mixed greens, house ginger dressing 4⁵⁰

CUCUMBER SALAD
seasoned rice vinegar marinated cucumbers, sesame seeds, ponzu 4

SASHIMI SALAD
mixed greens, cucumber, sprouts, chef selected cuts of fresh sashimi, house ginger dressing, bonito flakes 16

SEAWEED SALAD
wakame and chuka seaweed, cucumbers, ponzu sauce, sesame seeds 7

LUNCH

SERVED DAILY UNTIL 4PM
ALL LUNCH ITEMS SERVED WITH MISO SOUP, EXCEPT UDON
Substitute house salad for miso soup for \$1 upcharge

SASHIMI LUNCH SPECIAL
tuna, yellowtail, salmon, albacore, and halibut (two pieces each) 19⁹⁵

SUSHI LUNCH SPECIAL
california roll with five pieces sushi (tuna, yellowtail, salmon, albacore, and shrimp) 14⁹⁵

TERIYAKI BOWL (Chicken/Beef)
steamed rice, sautéed vegetables, house made teriyaki sauce 9⁹⁵/10⁹⁵

ROLL COMBO SPECIALS (Choose 2 rolls from below)

A	B	
SPICY TUNA	CRUNCHY	
LOBSTER CALIFORNIA	SPIDER	
UNAGI	COCOMO	A + A = 14 ⁹⁵
PHILLY	SHRIMP TEMPURA	A + B = 15 ⁹⁵
SPICY SCALLOP	CATERPILLAR	B + B = 16 ⁹⁵

BENTO BOX (Choice of one)
All bentos served with rice, house salad, edamame, and 4 pc california roll
(Upgrade to a full specialty roll with \$3 off)

Teriyaki Chicken/Katsu Chicken/Mixed Tempura 10⁹⁵
Teriyaki Beef/Teriyaki Salmon 12⁹⁵/13⁹⁵

LUNCH SASHIMI SALAD
mixed greens, cucumbers, sprouts, chef selected cuts of fresh sashimi, house ginger dressing, bonito flakes 13⁹⁵

YAKISOBA (Chicken/Beef/Shrimp)
Japanese noodles stir fried with seasonal vegetables 8⁹⁵/9⁹⁵/10⁹⁵

TEMPURA UDON
Japanese thick noodles, bonito broth, tempura shrimp and vegetables 9⁹⁵

COMBINATIONS

CHEF'S MIX SASHIMI PLATE
ten pieces, chefs selection of today's fresh fish 24

SUSHI COMBO
one piece each: tuna, yellowtail, salmon, albacore, halibut, shrimp and eel with a california roll 19

SASHIMI APPETIZER
five pieces, chefs selection of today's fresh fish 13

HAMACHI KAMA
grilled yellowtail collar, house salad, ponzu sauce 9



POWAY • ENCINITAS • POINT LOMA

Sushi Lounge is committed to the freshest and highest quality of ingredients with an emphasis on hospitable and informative service. Sushi Lounge is proud to support our communities, our local schools, and local charitable organizations.

Established 2006

Sushi Lounge Poway
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SPECIALTY ROLLS

HAPPY WIFE

tempura sweet potato, spicy yellowtail, cucumber with salmon, albacore, avocado, fresh cilantro and thin jalapeño on top, truffle "happy wife" sauce 16

RAINBOW

tuna, yellowtail, salmon, shrimp, and halibut on top of a califonia roll 14

CRUNCHY

shrimp tempura, krab, avocado, cucumber with crunchy tempura flakes on top, sweet soy glaze 11⁷⁵

SPIDER

tempura soft shell crab, cucumber, avocado, gobo, krab, sprouts, wasabi aioli 12

CATERPILLAR

freshwater eel, krab, cucumber, layered with avocado, eel sauce 12⁵⁰

TSUNAMI

grilled shrimp, avo, krab, asparagus, cucumber layered with cajun seared albacore, garlic, serrano chili, cilantro, ponzu sauce made to order, served warm on the side 15

LAZY CHEF

tempura fried roll with eel, krab, avocado, cream cheese, salmon, spicy aioli, eel sauce, and bonito shavings 12⁵⁰

DRAGON

shrimp tempura, krab, cucumber, layered with freshwater eel and avocado, eel sauce 13

COCOMO

coconut shrimp, spicy scallop, cucumber layered with avocado, toasted coconut, sweet thai chili sauce, spicy aioli 14

RING OF FIRE

albacore, serrano chili, cucumber, spicy krab layered with yellowtail and avocado, topped with fried jalapeño, lemon wasabi aioli, garlic ponzu 16

ALBACORE SPECIAL

shrimp tempura, krab, cucumber, layered with albacore and avocado, green onions, sweet and spicy ponzu 14

CHRONIC

shrimp tempura, avocado, krab, cucumber topped with spicy tuna, tempura flakes, sweet soy glaze 14

RED DRAGON

spicy krab, cucumber, sprouts, layered with peppered seared tuna, avocado, green onions, sweet and spicy ponzu 15

TASMANIAN DEVIL

grilled shrimp, spicy krab, cucumber layered with Ora King salmon, avocado, cilantro, ponzu sauce 16

PROTEIN (no rice)

spicy tuna, krab, avocado rolled in soy paper, layered with yellowtail and salmon 15

HAWAII 5 OH (no rice)

tuna, yellowtail, avocado, cilantro, lump crab, asparagus wrapped in thin cucumber, finished with house made poke sauce, togarashi 7 spice 16

THE CHUCK NORRIS

lobster salad, shrimp tempura, cucumber topped with tuna, avocado, serrano chili, eel sauce, sesame chili oil 17

HAJI

spicy tuna, shrimp tempura, cucumber layered with sesame crusted seared albacore and avocado, whole grain mustard ponzu sauce on the side 15

VEGETARIAN ROLLS

GREEN MONSTER

cucumber, avocado, sprouts, asparagus, enoki mushrooms, yamagobo, seaweed and green soy wrap 7

DOUBLE CRUNCH

tempura asparagus, avocado, cream cheese, cucumber, topped with scallions, tempura flakes, sweet soy glaze 8

LOUNGE LIZARD

tempura shishito peppers, yamagobo, sprouts, cucumber, layered with avocado, sesame seeds, cilantro, salsa fresca on the side 8

BENTOS

ALL BENTOS COME WITH MISO SOUP, TEMPURA VEGETABLES, 4 PC CALIFORNIA ROLL, HOUSE SALAD, AND RICE
Upgrade califonia roll to a full specialty roll with \$3 off

BENTO BOX (Choice of one)

TERIYAKI CHICKEN 14⁹⁵

KATSU CHICKEN 14⁹⁵

TERIYAKI BEEF 15⁹⁵

TERIYAKI SALMON 16⁹⁵

NIGIRI SUSHI & SASHIMI

	2 PC SUSHI	5 PC SASHIMI
TUNA / MAGURO	6	15
SEARED ALBACORE WITH PONZU	5	14
YELLOWTAIL / HAMACHI	6	15
ORA KING SALMON	7	17
SALMON / SAKE	4 ⁵⁰	13
SMOKED SALMON / SAKE KUNSEI	5 ⁵⁰	15
HALIBUT / HIRAME	6	15
MACKEREL / SABA	4	12
SQUID / IKA	4	10
OCTOPUS / TAKO	4 ⁵⁰	13
SCALLOP / HOTATEGAI	5	14
SPICY SCALLOP with MASAGO	5	N/A
BLUE LUMP CRAB / KANI	6	N/A
SHRIMP / EBI	4 ⁵⁰	11
SWEET SHRIMP (RAW) / AMAEBI	7	N/A
FRESHWATER EEL / UNAGI	4 ⁵⁰	11
SMELT EGG / MASAGO	4	N/A
WASABI TOBIKO	6	N/A
SALMON EGG / IKURA	6	N/A
TORO		MARKET PRICE
UNI		MARKET PRICE

SPECIALTY SASHIMI DISHES

TSUNAMI TATAKI

fresh island albacore, cajun seared, served in a warm garlic, serrano chili, cilantro, ponzu sauce 15

CITRUS CHILI YELLOWTAIL

Japanese yellowtail sashimi, serrano chilies, cilantro, lemon, yuzu soy sauce 16

PEPPER SEARED AHI

pepper seared ahi tuna, avocado and sweet onion, garlic ponzu sauce 15

AHI POKE

tuna, sweet onion, sesame seeds, chives, marinated in our house made poke sauce, served over seaweed salad and daikon 16

PONZU SALMON

thinly sliced salmon, salt and fresh ground black pepper, sweet onions, bonito shavings, house made ponzu sauce 13

HAJI TATAKI

sesame crusted seared albacore, served in a warm, whole grain mustard ponzu sauce 15

SUSHI ROLLS

SALMON ROLL 9

CALIFORNIA 6

SALMON SKIN 7

PHILLY 9

SPICY TUNA, HAMACHI, or SCALLOP 8

LOBSTER CALIFORNIA 10

UNAGI ROLL 8

AVO, ASPARAGUS, or KAPPA MAKI 4

TEKKA MAKI 5⁵⁰

SHRIMP TEMPURA ROLL 10⁵⁰

HAND ROLLS

LOBSTER CALI HR 6⁵⁰

CALIFORNIA HR 4

SPICY KRAB HR 4

KEN'S SPECIAL HR

cajun grilled shrimp, lump crab, asparagus, avo, cucumber, sprouts, spicy aioli 6

SALMON SKIN HR 4

SPICY TAKO HR 5⁵⁰

BAJA HR

tempura halibut, salsa fresca, avo, cucumber, lemon wasabi aioli on soy paper 5⁵⁰

VEGI HR 4

PHILLY HR 5⁵⁰

SPIDER HR 6

SPICY TUNA, HAMACHI, SCALLOP, SALMON, or UNAGI HR 5

SHRIMP TEMPURA HR 5⁵⁰