



POWAY • ENCINITAS • POINT LOMA

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

SHRIMP SHUMAI

steamed shrimp dumplings, teriyaki cream sauce 9

JAIMEPEÑO

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

CRISPY CALAMARI

lightly fried and seasoned, ginger wasabi aioli 9⁵⁰

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 3

STEAMED RICE or SUSHI RICE 1⁵⁰

EDAMAME 4

GARLIC EDAMAME 5

SALADS

HOUSE SALAD

mixed greens, carrots, house ginger dressing 6

CUCUMBER SALAD

seasoned rice vinegar marinated cucumbers, sesame seeds, ponzu 5

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 8

LUNCH

SERVED DAILY UNTIL 4PM

ALL ROLL COMBOS

SERVED WITH MISO SOUP

Substitute house salad for miso soup for \$1 upcharge

ROLL COMBO SPECIALS (Choose 2 rolls from below)

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

COMBINATIONS

CHEF'S MIX SASHIMI PLATE

ten pieces, chefs selection of today's fresh fish 25

SASHIMI APPETIZER

five pieces, chefs selection of today's fresh fish 14

HAMACHI KAMA

grilled yellowtail collar, house salad, ponzu sauce 9

NOODLES & BOWLS

YAKISOBA (Chicken/Shrimp)

Japanese noodles stir fried with seasonal vegetables 12⁹⁵/13⁹⁵

TEMPURA UDON

Japanese thick noodles, bonito broth, tempura shrimp and vegetables 12⁹⁵

CHICKEN TERIYAKI BOWL

steamed rice, sautéed vegetables, house made teriyaki sauce 12⁹⁵

FAMILY KITS

PLAN A FUN AND DELICIOUS DINNER TONIGHT WITH YOUR FAMILY, AND ROLL YOUR OWN CUSTOM SUSHI ROLLS WITH OUR FAMILY KIT!

EACH KIT INCLUDES:

12 pieces of nori (seaweed), sushi rice, spicy tuna, krab, avocado, cucumber, gobo, white sesame seeds, sliced green onions, crunchies, wasabi, ginger

Sauces: spicy mayo, sweet and spicy ponzu, ponzu, eel sauce, and soy sauce

Includes: sushi rolling mat and chopsticks - Makes up to 12 rolls. 54⁹⁵

Sashimi add on (no substitutions): 4 pieces tuna, 4 pieces salmon, 4 pieces yellowtail, 4 pieces shrimp 20

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sushi Lounge Poway	Sushi Lounge Encinitas	Sushi Lounge Point Loma
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Poway, CA 92064	Encinitas, CA 92024	San Diego, CA 92106

www.sushiloungeSD.com

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, albacore and avocado, on top of a california roll 15

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 13⁵⁰

TSUNAMI

grilled shrimp, avocado, krab, asparagus, cucumber layered with cajun seared albacore, with a 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 13⁵⁰

DRAGON

shrimp tempura, krab, cucumber, layered with freshwater eel and avocado, eel sauce 14

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's, 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

THE CHUCK NORRIS

lump crab, shrimp tempura, cucumber topped with tuna, avocado, serrano chili, eel sauce, sesame chili oil 17

RED DRAGON

spicy krab, cucumber, sprouts, layered with pepper 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 16

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 8

DOUBLE CRUNCH

tempura asparagus, avocado, cream cheese, cucumber, topped with scallions, tempura flakes, sweet soy glaze 9

LOUNGE LIZARD

tempura shishito peppers, yamagobo, sprouts, cucumber, layered with avocado, sesame seeds, cilantro, salsa fresca on the side 9

BENTOS

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

BENTO BOX (Choice of one)

TERIYAKI CHICKEN 15⁹⁵

KATSU CHICKEN 15⁹⁵

TERIYAKI SALMON 18⁹⁵

NIGIRI SUSHI & SASHIMI

	2 PC SUSHI	5 PC SASHIMI
TUNA / MAGURO	6 ⁵⁰	16
SEARED ALBACORE	5	14
YELLOWTAIL / HAMACHI	6 ⁵⁰	16
ORA KING SALMON	7	17
SALMON / SAKE	5	14
SMOKED SALMON / SAKE KUNSEI	5 ⁵⁰	15
SQUID / IKA	4	10
MACKEREL / SABA	4	12
SPICY SCALLOP	5	N/A
BLUE LUMP CRAB / KANI	6	N/A
SHRIMP / EBI	5	12
FRESHWATER EEL / UNAGI	5	14
SMELT EGG / MASAGO	4	N/A
SALMON EGG / IKURA	6	N/A

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, serrano chilies, cilantro, lemon, yuzu soy sauce 17

PEPPER SEARED AHI

pepper seared ahi tuna, avocado and sweet onion, garlic ponzu sauce 16

AHI POKE

tuna, sweet onion, sesame seeds, chives, marinated in our house made poke sauce, served over seaweed salad and daikon 17

PONZU SALMON

thinly sliced salmon, salt and fresh ground black pepper, sweet onions, bonito shavings, house made ponzu sauce 14

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

UNAGI ROLL 9

AVO, ASPARAGUS, or KAPPA MAKI 5

TEKKA MAKI 6

SHRIMP TEMPURA ROLL 10⁵⁰

HAND ROLLS

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

VEGI HR 4

PHILLY HR 6

SPIDER HR 6

SPICY TUNA, HAMACHI, SCALLOP, or SALMON HR 5

SHRIMP TEMPURA HR 5⁵⁰