

About Sushi

In Japanese cuisine, **sushi** (寿司, 鮓, 鮓, *sushi*) is vinegared rice, usually topped with other ingredients, including fish, various meats, and vegetables. Outside of Japan, sushi is sometimes misunderstood to mean the raw fish itself, or even any fresh raw-seafood dishes. In Japan, sliced raw fish alone is called *sashimi* and is distinct from sushi, as *sashimi* is the raw fish component, not the rice component. The word *sushi* itself comes from an archaic grammatical form of a word that is no longer used in other contexts; literally, "sushi" means "it's sour".

Types of Sushi:

Maki-Sushi: Toppings served rolled inside nori (dried and pressed layer sheets of seaweed or alga).

Nigiri-Sushi: Toppings laid on hand-formed clumps of rice.

Sashimi: Sliced raw fish.

Inari-Sushi: Toppings stuffed into a small pouch of fried tofu.

Chakin-zushi or Fukusa-sushi: Toppings wrapped in a thin egg crepe.

Chirashi-zushi: Toppings served scattered over a bowl of sushi rice.



Nigiri-sushi



Sashimi



Maki-sushi



Japanese Menu



(306) 979-ICED

(306-979-4233)

803 - 2nd Avenue North

www.noodleking.ca

Hours of Operation: 10:30am - 10:00pm

Sushi Menu

Sushi Combo's (Maki/Nigiri)

Small Assorted Sushi Combo (6pcs)	\$7.95
Medium Assorted Sushi Combo (8pcs)	\$10.50
Large Assorted Sushi Combo (8pcs + 4pcs Tempura)	\$14.95
Vegetarian Sushi Combo (6pcs)	\$6.95

Maki (Roll) Sushi (8pcs)

California (Crab, Avocado, Smelt Roe, Mayo)	\$8.00
Shrimp Tempura Roll (Avocado, Flying Fish Roe, Shrimp Tempura)	\$8.00
Philadelphia (Smoked Salmon, Cucumber, Cream Cheese)	\$8.00
Spicy Tuna (Tuna, Special Hot Sauce)	\$8.00
Smoked Salmon (Smoked Salmon, Cream Cheese)	\$8.00
Una Q (Unagi, Cucumber, Avocado)	\$10.00
Ocean Roll (Scallop, Surf Clam, Shrimp, Mayo, Green Leaf)	\$10.00
King's Roll (Sweet Spot Prawn, Crab, Salmon, Cucumber)	\$10.00

Vegetable Maki (Roll) Sushi (8pcs)

Gari Q (Pickled Ginger, Cucumber)	\$6.00
Kappa (Cucumber)	\$6.00
Kavo (Cucumber & Avocado)	\$6.00
Veggie (Cucumber, Carrots, Japanese Radish)	\$6.00
Futomaki (Tomago, Kanpyo, Cucumber)	\$8.00

Sashimi (Sliced fresh raw fish) (5pcs)

Tuna Sashimi	\$9.00
Salmon Sashimi	\$9.00
Hamachi Sashimi (Yellow Tail)	\$10.00
Assorted Sashimi (6pcs)	\$10.00

Nigiri Sushi (Individual Pieces)

Kani (Crab stick)	\$2.00
Taco (Octopus)	\$2.50
Amaebi (Sweet Shrimp)	\$3.00
Ebi (Cooked Shrimp)	\$2.00
Sake (Salmon)	\$2.00
Maguro (Tuna)	\$2.50
Hamachi (Yellow Tail)	\$3.00
Hokkigai (Surf Clam)	\$2.00
Tamago (Egg)	\$2.00
Inari (Tofu Pocket)	\$2.00
Masago (Smelt Roe)	\$2.00
Tobiko (Flying Fish Roe)	\$2.50
Ikura (Salmon Roe)	\$3.00
Hotate (Scallop)	\$3.00

Japanese Dishes

Served with Miso Soup

Gyoza	\$6.95
Pan Fried Japanese style dumplings (8pcs)	
Tonkatsu	\$6.95
A breaded, deep-fried pork cutlet with special Tonkatsu sauce. Served with steamed rice	
Grilled Salmon	\$7.95
Grilled salmon topped with lemon slices and sweet shrimp. Served with steamed rice	
Unagi Don	\$9.95
BBQ Eel, onion, green pepper, and cucumber served on a bed of sushi rice topped with Eel sauce.	
Tempura Don	\$9.95
Tempura Shrimp (4pcs) served on a bed of sushi rice topped with teriyaki sauce.	



Unagi Don



Assorted Maki & Nigiri Sushi

Japanese Pop

Blue Ramune (Original flavor cream soda)	\$3.00
Green Ramune (Melon flavor cream soda)	\$3.00