

## APPETIZERS/STARTERS

**AGE DASHI TOFU** 10  
Fried silky tofu served with ponzu sauce.

**CRAB RANGOON** 8  
5 pcs imitation crab, scallions, cream cheese, served with sweet chili.

**SALT & PEPPER CALAMARI** 12  
Stripcut calamari tossed with onion, served with sweet chili.  
Add Jalapenos +0.75

**VEGETABLE EGG ROLL** 8  
Cabbages, mushroom, carrot, corn, wrapped in spring roll skin, deep fried, served with sweet chili.

**TEMPURA**  
Battered & deep fried served with ponzu sauce.  
VEGETABLE 10  
SHRIMP & VEGETABLE 13

**ASIAN TOSTADA** 13  
Deep-fried tortilla, guacamole, grilled shrimp, lettuce, bean sprouts, spicy mayo, and house sauce, shichimi pepper.

**SAKE FRIES** 14  
French fries topped with cream cheese, cheddar cheese, baked salmon, crab salad, bacon bits, jalapenos, teriyaki sauce.

### SALAD/SOUP

**SIDE OF SALAD** 4  
**HOUSE SALAD** 7  
Served with our house citrus ginger dressing

**SEAWEED SALAD** 7

**GRILLED CHICKEN** 18  
Spring mix, orange, tomato, bell pepper, and crispy onions.

**GYOZA** 9  
6 pcs pork dumplings steamed or pan-seared.

**SPICY DUMPLING** 8  
4 pcs steamed dumpling topped with spicy sauce, crispy onion, shichimi pepper.

**EDAMAME** 7  
Steamed soy beans and lightly salted.  
Add spicy +1

**CHICKEN LETTUCE** 12  
Quickly cooked chicken, topped with crispy onions, served with iceberg lettuce.

**MAMA'S TOFU** 12  
Pan-seared tofu, scallions, sesame seed, crispy onion, spicy sauce, microgreens.

**DYNAMITE SHRIMP** 13  
\*\* May contain dairy  
5 pcs deep fried shrimp and tossed with creamy house sauce.

**SASHIMI SAMPLER** 15  
6 pcs of chef's choice.

**TUNA TATAKI** 17  
Seared bluefin tuna, thinly sliced, shichimi pepper, fresh wasabi, ponzu sauce.

**KANISU** 8  
Crab salad

**MISO SOUP** 4

**TAKO SU** 8  
Octopus salad

**TUNA SALAD** 17  
Diced bluefin Tuna, tomato, spring mix, orange, avocado, Japanese dressing.

## SIGNATURE DISHES

(Side of salad or miso soup for dine-in only)

**SPICY CHICKEN** 18  
Deep-fried chicken, tossed with onion, spicy sauce, schichimi pepper, steamed broccoli-steamed rice.



**DANCING FILET MIGNON** 29  
Filet mignon cooking on the wok, with house sauce, bell pepper, onions, and spring mix - fried rice.

**SUSHI ONE WRAP**  
Flour tortilla wrap, cheese, house sauce, guacamole, cilantro, pickled onion, spring mix, fried rice, spicy mayo.

**CHICKEN SHRIMP** 18 21

**SOFTSHELL CRAB CURRY** 24  
Yellow curry coconut base, onion, pea & carrot, mushroom. Tempura style of softshell crab, boiled shrimps - steamed rice.

### SOUPS

**CHICKEN PHO** 20  
Homemade chicken broth, rice noodle, onions, grilled chicken, scallions, crispy onion.  
Sub Shrimp +3

**RED OR GREEN CURRY**  
Coconut base, broccoli, carrot, zucchini, mushroom, bell pepper - steamed rice.

**CHICKEN / TOFU BEEF / SHRIMP** 18 21

### FRIED RICE & NOODLE

(Side of salad or miso soup for dine-in only)

**PAD THAI**  
Rice noodles, egg; on the side lime bean sprouts, carrot, scallion, peanuts.

**CHICKEN / TOFU BEEF / SHRIMP** 18 21

**FRIED RICE**  
Tossed with pea, carrot, onion, egg.

**CHICKEN / TOFU BEEF / SHRIMP** 18 21

**YAKISOBA**  
Stir-fried egg noodle with onion, carrot, cabbage bell pepper, bean sprout.

**CHICKEN / TOFU BEEF / SHRIMP** 18 21

**BUTTER REEF** 28  
Stir-fried egg noodles with onion, house garlic butter sauce, shichimi pepper, crispy onion, grilled shrimp, squid, softshell crab.

## HIBACHI

(Side of salad or miso soup for dine-in only)

Grilled broccoli, zucchini, carrot, and mushroom, fried rice, topped with sesame seed.

<b>SCALLOPS</b> 33	<b>TOFU/VEGETABLE</b> 19
<b>SHRIMP &amp; CHICKEN</b> 28	<b>CHICKEN</b> 20
<b>FILET MIGNON &amp; CHICKEN</b> 33	<b>SHRIMP</b> 24
<b>SHRIMP &amp; FILET MIGNON</b> 36	<b>FILET MIGNON</b> 29

### TERIYAKI ENTREES

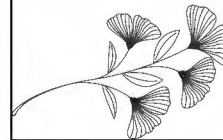
(Side of salad or miso soup for dine-in only)

Grilled broccoli, bell pepper, zucchini, carrot, steamed rice, topped with sesame seed.

<b>CHICKEN</b> 22	<b>SALMON</b> 27
	Grilled Scottish salmon, lemon zest.

### RAMEN

<b>TONKOTSU</b> 20	<b>SPICY MISO</b> 21
Pork broth, pork belly, nori shitake mushroom, scallions, egg, sesame seeds.	Spicy miso broth, shiitake mushroom, nori, egg, scallions, shichimi pepper, fried karaage chicken - dark meat.
	Sub Shrimp Tempura +3



### BEVERAGES

**SOFT DRINKS** 3  
**PELLEGRINO** 5  
**SHIRLEY TEMPLE** 4  
**ICE TEA** 3  
**HOT GREEN TEA** 4  
**JUICE** 4  
Orange / Cranberry / Apple  
**THAI TEA** 6

### DESSERTS

**BROWNIE & ICE CREAM** 11  
Homemade Brownie & Vanilla Ice Cream.  
**ICE CREAM** 6  
Green Tea, Vanilla  
**MOCHI** 7  
Strawberry/Mango or Green Tea  
**CHEESECAKE** 7  
New York style.



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\*ITEMS CONTAIN RAW FISH ROE, MASAGO, TOBIKO. FLAVORED & COLORED CURED WITH SALT, EDIBLE & SAFE TO CONSUME

GF Opt Raw  
 Spicy

Note: Tempura & eel are not GF  
 Cooked / No GF

NOTICE: SOME ITEMS ARE COOKED TO ORDER AND MAYBE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS

SERVICE CHARGE OF 20% WILL BE APPLIED FOR PARTIES OF SIX OR MORE

## CLASSIC ROLLS

All rolls come with sesame seeds

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| <ul style="list-style-type: none"> <li>🍣 <b>SALMON AVOCADO</b> 12<br/>Salmon, avocado, eel sauce.</li> <li><b>VEGETABLE</b> 9<br/>Carrot, cucumber, avocado kanpyo.</li> <li>🍣 <b>TUNA AVOCADO</b> 13</li> <li><b>SALMON SKIN</b> 9<br/>Deep fried salmon skin, cucumber, soy glaze.</li> <li>🍣 <b>SPICY TUNA</b> 10</li> <li>🍣 <b>NEGIHAMA MAKI</b> 11<br/>Yellowtail &amp; Scallions</li> </ul> | <ul style="list-style-type: none"> <li>🍣 <b>PHILLY</b> 13<br/>Smoked salmon, cream cheese and cucumber.</li> <li>🍣 <b>CALIFORNIA*</b> 10<br/>Crab stick, avocado, cucumber masago.</li> <li>🍣 <b>SHRIMP TEMPURA*</b> 11<br/>Masago, cucumber spicy mayo, soy glaze.</li> <li><b>MAKI ROLL</b></li> <li>🍣 • Bluefin Tuna 12</li> <li>🍣 • Salmon 11</li> <li>🍣 • Eel (Not GF) 10</li> <li>🍣 • Avocado 9</li> </ul> |
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## CHEF SPECIAL ROLLS

All rolls come with sesame seeds

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| <ul style="list-style-type: none"> <li>🍣 <b>ALASKA CRAB*</b> 18<br/>Shrimp tempura, cucumber, topped avocado, snow crab meat scallions, tobiko, spicy mayo.</li> <li>🍣 <b>UMAMI</b> 24<br/>Grilled Shrimp, cream cheese, avocado, topped with seared filetmignon, spicy mayo, soy glaze, scallions, microgreen.</li> <li>🍣 <b>TORO TORO</b> 21<br/>Spicy tuna, cucumber, topped with bluefin tuna belly, salmon belly, ponzu, topped with fresh wasabi.</li> <li>🍣 <b>SUSHI ONE</b> 21<br/>Bluefin tuna, escolar, albacore, cucumber, kanpyo, lemon, topped with yellowtail, salmon belly, jalapenos, house sauce, hot sauce.</li> <li>🍣 <b>JUMPING LOBSTER</b> 25<br/>Deep fried Lobster, spicy mayo, cucumber, asparagus, topped with shrimp, mango, house sweet chili, soy glaze, rice cracker.</li> </ul> | <ul style="list-style-type: none"> <li>🍣 <b>WICKED TUNA*</b> 18<br/>Spicy tuna, avocado, topped with seared tuna, albacore, onion crunch, masago, white sauce, soy glaze.</li> <li>🍣 <b>TWIN DRAGON</b> 18<br/>Shrimp tempura and spicy tuna topped with bluefin tuna, salmon, crispy onion spicy mayo, soy glaze.</li> <li>🍣 <b>LAFAYETTE ROLL</b> 18<br/>Spicy seafood mix, avocado topped with seared tuna, escolar, white sauce, soy glaze, scallions.</li> <li>🍣 <b>VEGGIE-HOLIC</b> 16<br/>Asparagus, carrot, kanpyo, sweet potato tempura topped with mango, peanuts, house sweet chili, soy glaze.</li> <li>🍣 <b>LOBSTER MANIA</b> 36<br/>Fried lobster, spicy mayo, cucumber, topped with crab stick, shrimp, on the side pop corn lobster with tail, house sauce, soy glaze.</li> </ul> |
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## NIGIRI SUSHI/SASHIMI

All Nigiri topped with fresh wasabi (2 pcs / 2 pcs)

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| <ul style="list-style-type: none"> <li>🍣 <b>ALBACORE</b> 9<br/>Albacore tuna</li> <li>🍣 <b>HAMACHI</b> 11<br/>Fresh yellowtail</li> <li><b>KANIKAMA</b> 7<br/>Imitation crab</li> <li><b>SABA</b> 8<br/>Mackerel</li> <li>🍣 <b>HOTATE</b> 10<br/>Scallop</li> <li>🍣 <b>ESCOLAR</b> 9<br/>Sweet white tuna</li> </ul> | <ul style="list-style-type: none"> <li>🍣 <b>UNAGI</b> 9<br/>Smoked eel</li> <li>🍣 <b>EBI</b> 8<br/>Boiled shrimp</li> <li>🍣 <b>IKA</b> 9<br/>Fresh squid</li> <li>🍣 <b>MAGURO</b> 11<br/>Fresh bluefin tuna</li> <li>🍣 <b>SAKE</b> 10<br/>Scottish salmon</li> <li>🍣 <b>TAKO</b> 7<br/>Boiled octopus</li> </ul> | <ul style="list-style-type: none"> <li>🍣 <b>TAMAGO</b> 7<br/>Japanese omelette</li> <li>🍣 <b>AMBERJACK</b> 11<br/>Baby yellowtail</li> <li>🍣 <b>OTORO</b> MP<br/>Bluefin Tuna Belly</li> <li>🍣 <b>IKURA*</b> 11<br/>Fresh salmon roe</li> <li>🍣 <b>KURODAI</b> 12<br/>Sea bream</li> <li>🍣 <b>SMOKED SALMON</b> 11</li> </ul> |
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## 🌶️🌿 POKE BOWL\*

Sushi rice, spring mix, avocado, cucumber, masago, crispy onion, crab salad, seaweed salad, avocado, edamame, and sesame seed.

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| 🍣 <b>SALMON</b> 24 | 🍣 <b>TUNA</b> 26 |
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- Sauce Choice:** Spicy Mayo / Ponzu

## 🌿 SUSHI AND SASHIMI MEALS

All Nigiri topped with fresh wasabi

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| <ul style="list-style-type: none"> <li>🍣 <b>BOATFOR3</b> 99<br/>Chef's choice 16 pcs nigiri, 16 pcs sashimi, salmon maki, spicy tuna, shrimp tempura rolls.</li> <li><b>SUSHI FOR TWO</b> 56<br/>14 pcs of chef's choice nigiri, shrimp tempura, spicy tuna rolls.</li> <li><b>SASHIMIFORTWO</b> 68<br/>22 pcs chef's choice of fish.</li> <li><b>CHIRASHI</b> 31<br/>Selection of 9 sashimi over rice, ponzu sauce.</li> <li><b>SALMONLOVER</b> 29<br/>4 pcs of salmon nigiri, 4 pcs of salmon sashimi, salmon maki.</li> </ul> | <ul style="list-style-type: none"> <li>🍣 <b>LOVE BOAT (2PEOPLE)</b> 69<br/>Chef's choice 10 pcs nigiri, 10 pcs sashimi, California shrimp tempura rolls.</li> <li><b>SASHIMIDINNER</b> 38<br/>12 pcs of premium fish Chef's choice.</li> <li><b>SUSHIANDSASHIMI</b> 35<br/>Chef's choice 5 pcs of nigiri sushi, 5 pcs of sashimi, tuna maki.</li> <li><b>SUSHIDINNER</b> 32<br/>9 pieces of chef's choice nigiri, salmon avocado roll.</li> <li><b>TUNALOVER</b> 31<br/>4 pcs of tuna nigiri, 4 pcs of tuna sashimi, tuna maki.</li> </ul> |
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## SPECIALTY ROLLS

All rolls come with sesame seeds

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| <ul style="list-style-type: none"> <li>🍣 <b>AQUA LADY</b> 15<br/>Bluefin tuna, salmon, escolar, carrot, cucumber, avocado, rolled in rice paper, ponzu sauce.</li> <li>🍣 <b>BLACK WIDOW*</b> 15<br/>Soft shell crab, crab salad, masago, avocado, spicy mayo, soy glaze.</li> <li>🍣 <b>HURRICANE</b> 15<br/>Spicy tuna, tempura flakes topped avocado, hot sauce.</li> <li>🍣 <b>SWEET DRAGON*</b> 15<br/>Shrimp tempura, masago, spicy mayo topped eel, avocado, soy glaze.</li> <li>🍣 <b>YUMMY YUMMY</b> 15<br/>Shrimp tempura, jalapenos, cucumber, topped with spicy tuna, spicy mayo, crispy onion, soy glaze.</li> <li>🍣 <b>VOLCANO</b> 14<br/>Crab stick, avocado, cucumber topped with cream cheese, spicy crab salad, salmon, cheddar cheese, soy glaze, scallions.</li> <li>🍣 <b>CHERRY BLOSSOM</b> 16<br/>Spicy crab, avocado, cucumber, topped with seared salmon, mango salsa, house sauce, ponzu.</li> <li>🍣 <b>RAINBOW</b> 16<br/>Crab stick, cucumber, avocado topped with salmon, bluefin tuna, shrimp, avocado.</li> </ul> | <ul style="list-style-type: none"> <li>🍣 <b>BAMBAM</b> 14<br/>Tempura style, shrimp tempura, crab stick, cream cheese, jalapeno, bam bam sauce, soy glaze.</li> <li>🍣 <b>SMOKEY</b> 17<br/>Spicy tuna, cucumber, topped with smoked salmon, wasabi mayo jalapenos, hot sauce.</li> <li>🍣 <b>WOLVERINE</b> 15<br/>Shrimp tempura, cucumber, topped with sliced avocado, spicy crab, spicy mayo, soy glaze.</li> <li>🍣 <b>GEISHA*</b> 15<br/>Bluefin tuna, salmon, yellowtail, avocado, masago, rolled in soybean wrap.</li> <li>🍣 <b>FUSION</b> 14<br/>Salmon, cream cheese and avocado prepared tempura style, spicy mayo, soy glaze.</li> <li>🍣 <b>SPICY SALMON*</b> 15<br/>Crab salad, cucumber, topped with spicy salmon, tobiko, Ikura, soy glaze.</li> <li>🍣 <b>TROPICAL</b> 16<br/>Grilled shrimp, kanpyo, jalapenos, topped with fresh salmon, orange, shichimi pepper, ponzu, mango salsa.</li> <li>🍣 <b>SPIDER-MAN</b> 17<br/>Soft shell crab, eel, spicy crab, topped with avocado, wasabi mayo, soy glaze.</li> </ul> |
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