

## 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

**CRABOCADO** 12  
Tempura style avocado, masago, crab salad, deep fried, topped with house sauce, soy glaze.

**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** 6  
Served with our house citrus ginger dressing

**SEAWEED SALAD** 7

**GRILLED CHICKEN** 16  
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.

**CHICKEN BUNS** 12  
2 buns, karaage Chicken, purple cabbage, carrot, onion, spicy mayo, house sauce.

**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, schichimi pepper, fresh wasabi, ponzu sauce.

## SIGNATURE DISHES

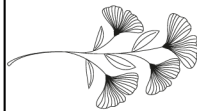
(Side of salad or miso soup for dine-in only)

**SESAME CHICKEN** 18  
Deep-fried chicken, tossed with onion, sesame sauce, sesame seed, steamed broccoli-steamed rice.

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

**KARAAGE CHICKEN SHRIMP** 18 21

**DANCING FILET MIGNON** 28  
Filet mignon cooking on the wok, with house sauce, bell pepper, onions, and spring mix - fried rice.



**CHICKEN PHO** 19  
Homemade chicken broth, rice noodle, onions, grilled chicken, scallions, crispy onion.  
**Sub Shrimp +3**

### FRIED RICE & NOODLE

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

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

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

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

**CHICKEN / TOFU BEEF / SHRIMP** 17 20

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

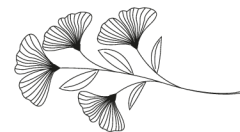
**SOFTSHELL CRAB CURRY** 24  
Yellow curry coconut base, onion, pea & carrot, mushroom. Tempura style of softshell crab, boiled shrimps - steamed rice.

**CHOP CHOP** 23  
Grilled bone-in pork chop, cucumber, 2 fried eggs, pickled cabbages, scallions, carrot, teriyaki sauce - steamed rice.

### SOUPS

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

**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

## HIBACHI

(Side of salad or miso soup for dine-in only)  
Grilled broccoli, zucchini, carrot, and mushroom, fried rice, topped with sesame seed.

**SCALLOPS** 33  
**SHRIMP & CHICKEN** 27  
**FILET MIGNON & CHICKEN** 32  
**SHRIMP & FILET MIGNON** 35

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

**CHICKEN TERIYAKI** 22  
**SALMON TERIYAKI** 27  
Grilled Scottish salmon, lemon zest.

### RAMEN

**TONKOTSU** 19  
Pork broth, pork belly, nori shiitake mushroom, scallions, egg, sesame seeds.  
**Sub Chicken +1**

**SPICY MISO** 20  
Spicy miso broth, shiitake mushroom, nori, egg, scallions, shichimi pepper, fried karaage chicken - *dark meat*.

**Sub Shrimp Tempura +3**



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VEGETABLE 17  
TOFU 18  
CHICKEN 19  
SHRIMP 23  
FILET MIGNON 28

### KID'S MEALS

Available for children,  
11 years of age and under.

**HIBACHI**  
Topped with sesame seed.  
VEGETABLE 10  
CHICKEN 11  
SHRIMP 13

**YAKISOBA**  
CHICKEN 10  
SHRIMP 12  
**CHICKEN & FRIES** 10

### 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** 10  
Homemade Brownie & Vanilla Ice Cream.  
**ICE CREAM** 6  
Green Tea, Vanilla  
**MOCHI** 7  
Strawberry/Mango or Green Tea  
**CHEESECAKE** 7  
New York style.

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



Cooked  
No GF



GF Opt



Raw



Spicy

Note: Tempura & eel are not GF

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

### CLASSIC ROLLS

All rolls come with sesame seeds

<b>SALMON AVOCADO</b> 11 Salmon, avocado, eel sauce.	<b>PHILLY</b> 11 Smoked salmon, cream cheese and cucumber.
<b>VEGETABLE</b> 9 Carrot, cucumber, avocado kanpyo.	<b>CALIFORNIA*</b> 9 Crab stick, avocado, cucumber masago.
<b>TUNA AVOCADO</b> 12	<b>SHRIMP TEMPURA*</b> 10 masago, cucumber spicy mayo, soy glaze.
<b>SALMON SKIN</b> 8 Deep fried salmon skin, cucumber, soy glaze.	<b>TEKKA MAKI</b> 11 Bluefin Tuna Roll
<b>SPICY TUNA</b> 9	<b>SAKE MAKI</b> 10 Salmon Roll
<b>AVOCADO MAKI</b> 8 Avocado Roll	<b>UNAGI MAKI</b> 9 Eel Roll (Not GF)
<b>NEGIHAMA MAKI</b> 10 Yellowtail & Scallions	

### CHEF SPECIAL ROLLS

All rolls come with sesame seeds

<b>ALASKA CRAB*</b> 17 Shrimp tempura, cucumber, topped avocado, snow crab meat scallions, tobiko, spicy mayo.	<b>WICKED TUNA*</b> 17 Spicy tuna, avocado, topped with seared tuna, albacore, onion crunch, masago, white sauce, soy glaze.
<b>SPIDER-MAN</b> 16 Soft shell crab, eel, spicy crab, topped with avocado, wasabi mayo, soy glaze.	<b>TWIN DRAGON</b> 17 Shrimp tempura and spicy tuna topped with bluefin tuna, salmon, crispy onion spicy mayo, soy glaze.
<b>TORO TORO</b> 20 Spicy tuna, cucumber, topped with bluefin tuna belly, salmon belly, ponzu, topped with fresh wasabi.	<b>LAFAYETTE ROLL*</b> 17 Spicy seafood mix, avocado topped with bluefin tuna, spicy mayo, soy glaze, masago.
<b>SUSHI ONE</b> 20 Bluefin tuna, escolar, albacore, cucumber, kanpyo, lemon, topped with yellowtail, salmon belly, jalapenos, house sauce, hot sauce.	<b>VEGGIE-HOLIC</b> 16 Asparagus, carrot, zucchini, kanpyo, sweet potato tempura topped with mango, peanut, house sweet chili, soy glaze.
<b>JUMPING LOBSTER</b> 24 Deep fried Lobster, spicy mayo, cucumber, asparagus, topped with shrimp, mango, white sauce, house sweet chili, soy glaze.	<b>LOBSTER MANIA</b> 36 Fried lobster, spicy mayo, cucumber, topped with crab stick, shrimp, on the side pop corn lobster with tail, house sauce, soy glaze.

### NIGIRI SUSHI/SASHIMI

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

<b>ALBACORE</b> 8 Albacore tuna	<b>UNAGI</b> 8 Smoked eel	<b>AMBERJACK</b> 10 Baby yellowtail
<b>HAMACHI</b> 10 Fresh yellowtail	<b>EBI</b> 7 Boiled shrimp	<b>OTORO</b> MP Bluefin tuna belly
<b>KANIKAMA</b> 7 Imitation crab	<b>IKA</b> 7 Fresh squid	<b>TAMAGO</b> 6 Japanese cooked egg
<b>SABA</b> 8 Mackerel	<b>MAGURO</b> 11 Fresh bluefin tuna	<b>IKURA*</b> 11 Fresh salmon roe
<b>HOTATE</b> 10 Scallop	<b>SAKE</b> 9 Scottish salmon	<b>KURODAI</b> 13 Sea bream
<b>ESCOLAR</b> 9 Sweet white tuna	<b>TAKO</b> 7 Boiled octopus	<b>SMOKED SALMON</b> 11

### POKE BOWL\*

Sushi rice, spring mix, avocado, cucumber, masago, crispy onion, crab salad, avocado, edemame.  
• Come with sesame seeds.

<b>SALMON</b> 22
<b>TUNA</b> 24

**Sauce Choice:** Spicy Mayo / Ponzu



### GUNKAN

<b>MASAGO*</b> 7 Smelt Fish Roe
<b>TOBIKO*</b> 8 Flying Fish Roe
• Red
• Black

### SUSHI AND SASHIMI MEALS

All Nigiri topped with fresh wasabi

<b>BOAT FOR 3</b> 99 Chef's choice 16 pcs nigiri, 16 pcs sashimi, salmon maki, spicy tuna, shrimp tempura rolls.	<b>LOVE BOAT (2 PEOPLE)</b> 66 Chef's choice 10 pcs nigiri, 10 pcs sashimi, California shrimp tempura rolls.
<b>SUSHI FOR TWO</b> 53 14 pcs of chef's choice nigiri, shrimp tempura, spicy tuna rolls.	<b>SASHIMI DINNER</b> 36 12 pcs of premium fish Chef's choice.
<b>SASHIMI FOR TWO</b> 66 22 pcs chef's choice of fish.	<b>SUSHI AND SASHIMI</b> 34 Chef's choice 5 pcs of nigiri sushi, 5 pcs of sashimi, tuna maki.
<b>CHIRASHI</b> 30 Selection of 9 sashimi over rice, ponzu sauce.	<b>SUSHI DINNER</b> 31 9 pieces of chef's choice nigiri, shrimp tempura roll.
<b>SALMON LOVER</b> 28 4 pcs of salmon nigiri, 4 pcs of salmon sashimi, salmon maki.	<b>TUNA LOVER</b> 30 4 pcs of tuna nigiri, tuna maki.

### SPECIALTY ROLLS

All rolls come with sesame seeds

<b>AQUA LADY</b> 15 Bluefin tuna, salmon, escolar, carrot, cucumber, avocado, rolled in rice paper, ponzu sauce.	<b>BAM BAM</b> 13 Tempura style, shrimp tempura, crab stick, cream cheese, jalapeno, bam bam sauce, soy glaze.
<b>BLACK WIDOW*</b> 14 Soft shell crab, crab salad, masago, avocado, spicy mayo, soy glaze.	<b>SMOKEY</b> 16 Spicy tuna, cucumber, topped with smoked salmon, hot sauce, jalapenos, wasabi mayo.
<b>HURRICANE</b> 14 Spicy tuna, tempura flakes topped avocado, hot sauce.	<b>WOLVERINE*</b> 14 Shrimp tempura, cucumber, topped with sliced avocado, spicy crab, spicy mayo, soy glaze.
<b>SWEET DRAGON*</b> 14 Shrimp tempura, masago, spicy mayo topped eel, avocado, soy glaze.	<b>GEISHA*</b> 15 Bluefin tuna, salmon, yellowtail, avocado, masago, rolled in soybean wrap.
<b>YUMMY YUMMY</b> 14 Shrimp tempura, jalapenos, cucumber, topped with spicy tuna, spicy mayo, crispy onion, soy glaze.	<b>FUSION</b> 13 Salmon, cream cheese and avocado prepared tempura style, eel sauce & spicy mayo.
<b>VOLCANO</b> 14 Crab stick, avocado, cucumber topped with cream cheese, spicy crab salad, salmon, cheddar cheese, soy glaze, scallions.	<b>HIMALAYA</b> 13 Salmon, shrimp, avocado cream cheese topped with crunchy, white sauce, scallions soy glaze.
<b>CHERRY BLOSSOM</b> 15 Spicy crab, avocado, cucumber, topped with seared salmon, mango salsa, house sauce, ponzu.	<b>SPICY SALMON</b> 14 Cucumber, crab salad, topped with spicy salmon, crunchy, soy glaze.
<b>RAINBOW</b> 15 Crab stick, cucumber, avocado topped with salmon, bluefin tuna, shrimp, avocado.	<b>ALEX ROLL</b> 16 Grilled shrimp, kanpyo, jalapenos, topped with fresh salmon, orange, shichimi pepper, ponzu, mango salsa.



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