

Before

EDAMAME

Soybeans with Sea Salt

4.5

GYOZA

**6 Pan-fried Dumplings with Vegetables and Seasoned Pork
(Available in Vegetarian)**

6

GOMA AE

Blanched Fresh Spinach Salad with Sesame Dressing

6

TEMPURA USAGI

(All Selections Served with Tempura Vegetables)

Shrimp-9 Vegetable-7

AGEDASHI TOFU

Fried Tofu in Dashi Broth

6

SIU MAI

6 Steamed Pork Dumplings Served with Ponzu Sauce

6

WASABI SIU MAI

6 Steamed Pork Dumplings with Wasabi

6.5

GRILLED OYSTERS

3 Grilled Oysters Served on the Half Shell

10

DYNAMITE MUSSEL

3 Mussels served Rockefeller-style with a Kick

7

YAKITORI

Free-Range Broiled Chicken Skewers with Teriyaki Sauce

7

KAKI FRY

4 Deep-fried Oysters with Tonkatsu Sauce

8

**UNAGI-JALAPENO TEMPURA
with Cream Cheese & Spicy Sauce**

8

BEEF ASPARAGUS ROLL

Thinly Sliced Beef rolled with Fresh Asparagus & Scallion

10

Before

SPRING ROLL

**Lightly Fried Spring Rolls Filled with Fresh Vegetables & Seasoned Pork
(Available in Vegetarian)**

8

PEKING DUCK

**Barbecued Duck with Sliced Cucumber & Scallions
Wrapped in Mandarin Pancakes & Served with Plum Sauce - House Specialty**

10

OYSTER SHOOTER

with Ponzu, Quail Egg & Chili Sauce

6

UNI SHOOTER

with Ponzu, Quail Egg & Chili Sauce

6

TUNA TOWER

**Thinly Sliced Cucumber Stacked with
4 Pieces of Seared Ahi Tuna Sashimi & Fresh Slices of
Avocado & Tomato in a Zesty Garlic - Balsamic Vinaigrette**

13

TUNA TARTARE

**Diced Tuna Combined with Avocado, Cucumber,
Cilantro & Lemon & Topped with Black Tobiko**

12

AHI TUNA FLATBREAD

**With Toasted Mozzarella Cheese, Green Onion, Grape Tomato
and Creamy Wasabi Sauce**

10

OYSTER ROCK

**3 Baked Oysters Stuffed with Chopped Shrimp, Scallop, Crab Stick & Peppers
with a Sweet Spicy Mayonnaise and Topped with Quail Egg**

12

IKA MARUYAKI

Grilled Whole Squid in Sweet Ginger Sauce

10

SOFT SHELL CRAB APPETIZER

Deep-fried Soft Shell Crab Served with a Zesty Citrus Sauce in a Crispy Filo Shell

10

BEEF TATAKI

Paper Thin Slices of Rare Beef with Wakame in a Spicy Chili Sauce - House Specialty

12

First

HOUSE SALAD
Fresh Field Greens Finished
with a Citrus-Sesame Dressing
6

SEAWEED SALAD
Wakame Seaweed Dusted with a Sweet Rice
Vinaigrette and Marinated Cucumber
6

IKA SANSAI
Seasoned Squid Served with Marinated
Cucumber with Sweet Rice Vinaigrette
7

IDAKO
Baby Octopus Served with Marinated
Cucumber and Spicy-Sweet Sesame Sauce
7

EBI OR TAKO SUNOMONO
Traditional Shrimp or Sliced Fresh Octopus
Served with marinated Cucumber
8

HAMACHI JALAPENO
Five Slices of Yellowtail Belly
Sashimi Served with Thinly Sliced
Jalapeno & Ponzu Sauce
13

SPICY TUNA SALAD Fresh Tuna
with Marinated Cucumber,
Seaweed Salad, and Ika Sansai
10

OSHINKO PLATE
Assorted Picked Veggies
7

SASHIMI APPETIZER
6 Pieces Chef's Choice Sashimi
15

KANI SUNOMONO
King Crab Meat Rolled in Sliced Cucumber
and Seaweed Served with
Sweet Rice Vinaigrette
11

Noodles

Nabeyaki Udon
Noodles with Fresh Shrimp, Scallop, Squid
Wakame and Sprouts in Broth
12

TEMPURA UDON
Noodles Served with Shrimp and Vegetable
Tempura in Broth
11

NIKU UDON
Noodles with NY Strip Steak,
Onions and Sprouts in Broth
11

OYAKO UDON
Noodles with Free-Range Chicken Breast,
Egg Onion and Sprouts in Broth
11

TEMPURA SOBA
Thin Buckwheat Noodles Served with
Shrimp and Vegetable Tempura in Broth
11

TEN ZARU SOBA
Cold Buckwheat Noodles with Tenzaru
Sauce Served with Shrimp and
Vegetable Tempura
11

YAKISOBA
Japanese-Style Pan Seared Noodles with
Chinese Cabbage and Bean Sprouts
Vegetable - 10 Beef - 11 Chicken - 11
Seafood - 12

Soups

MISO SOUP
2.50

Sushi Entrées

All Sushi Entrées Include Miso Soup or Clear Soup

SUSHI DISPLAY A

6 Chef's Choice Nigiri * with a California Roll

20

SUSHI DISPLAY B

8 Chef's Choice Nigiri* with a Spicy Tuna Roll

22

SUSHI USAGI

16 Pieces Chef's Choice Nigiri* with One California Roll and One Spicy Tuna Roll
*2 Tuna, 2 Fresh Salmon, 2 Hamachi, 2 White Tuna, 2 Ebi, 2 Unagi, 2 Tai, 2 Suzuki or Hirame

42

SASHIMI PLATTER (12 PIECES)

A Special Presentation Created Daily by our Chef

29

SUSHI AND SASHIMI DISPLAY

Sashimi Trio* with Four Pieces of Nigiri** and One Spicy Tuna Roll

29

CHIRASHI (10 PIECES)

Chef's Daily Sashimi Special
Presented over a Bed of Sushi Rice

23

TEKKA DON (8 PIECES)

8 Pieces of Tuna Sashimi
Presented over a Bed of Sushi Rice

23

UNAGI DON (8 PIECES)

Barbecued Fresh Water Eel and Unagi Sauce
Presented over a Bed of Sushi Rice

20

NAMASAKE DON (8 PIECES)

8 Pieces of Salmon Sashimi
Presented over a Bed of Sushi Rice

20

Fried Rice

JAPANESE RICE WOK-FRIED WITH VEGETABLES

Shredded Chicken - 10 Beef - 10 Vegetable - 10 Shrimp - 11

Main Entrées

Main Entrées Include Miso or Clear Soup & a Choice of Chinese Steamed Bun,
Wasabi Mashed Potatoes, or Steamed Japanese Rice

TEMPURA USAGI DINNER:

(All Selections Served with Tempura Vegetables)

Assorted Japanese Vegetables - 14 Shrimp - 18 Seafood Assortment - 19

TRADITIONAL TERIYAKI DINNER:

(All Selections Served with Teriyaki Sauce)

Free-Range Broiled Chicken - 16 Sliced NY Strip Steak - 20 Atlantic Salmon - 19

SEARED CHILEAN SEA BASS

Pan-seared with Black Bean & Garlic Sauce & Served with Sautéed Vegetables

23

HONEY MOON CHICKEN OR SHRIMP

Light Chinese Breading Finished with Spicy-Hot Sauce & Accented with Tropical Fruit

Chicken - 17 Shrimp - 19

THAI OCEAN NOODLE

Shrimp, Scallop & Japanese Calamari with Thai Chilies,
Citrus-Lemon Grass & Crushed peanut Broth

15

SESAME CHICKEN

Deep-Fried Sesame Crusted Sliced Chicken with Sweet Usagi House Sauce

16

LEMON GRASS CHICKEN

Original Vietnamese Recipe with a Boneless Breast of Chicken
Misted with a light Lemongrass-Lime Sauce

16

MA PO TOFU

A Traditional Asian Soft Tofu Dish with Ground Pork or Chicken
Served in Hot Szechwan Black Bean Sauce

14

MANGO SHRIMP

Sautéed Shrimp & Fresh Mango Finished in Light Spicy-Honey Sauce

19

TON KATSU

Pan-Fried Pork tenderloin with Panko Bread Crumbs & Ton Katsu Sauce

17

Tea By The Pot

5

IMMORTAL FLOWER
BABY RED ROSE
CHRYSANTHEMUM
SWEET OLIVE
EVERGREEN
JASMINE
GARDEN PULP
RED FLOWER

Soft Drinks

HOT GREEN TEA
2
CHILLED GREEN TEA
3
COCA-COLA
2.75
DIET COKE
2.75
LEMONADE
2.75
LEMON ICED TEA
2.75
SPRITE
2.75
GINGER ALE
2.75
ORANGE JUICE
3
CRANBERRY JUICE
3
GRAPEFRUIT JUICE
3
PINEAPPLE JUICE
3
APPLE JUICE
3
PERRIER OR EVIAN (12 OZ)
4

Usagi Ya sushi, sashimi, and maki

No.	Type	Description	Price	Sushi	Sashimi
SUSHI/SASHIMI					
1	Toro	Fatty Tuna	mp		
2	Uni	Sea Urchin	4		
3	Maguro	Tuna	3		
4	Nama Sake	Fresh Salmon	3		
5	Zuke	Soy-marinated Seared Salmon	3		
6	Hamachi	Yellowtail	3		
7	Kajiki	Super White Tuna (Escolar)	3		
8	Hirame	Fluke	2.5		
9	Ama Ebi	Sweet Shrimp	4		
10*	Ebi	Shrimp	2		
11	Tai	Red Snapper	2.5		
12	Suzuki	Sea Bass	2.5		
13	Saba	Mackerel	2		
14	Aji	Spanish Mackerel	3		
15*	Tako	Octopus	3		
16	Ika	Squid	2		
17	Ikura	Salmon Roe	3		
18*	Tamago	Egg	2		
19	Masago	Smelt Roe	2		
20*	Unagi	Fresh Water Eel	3		
21*	Anago	Sea Eel	3		
22	Hokkigai	Surf Clam	2		
23	Hotate	Scallop	4		
24*	Kanikama	Crab Stick	2		
25*	Smoked Sake	Smoked Salmon	3		
26	Tobiko	Flying Fish Roe	3		
27*	Kani	King Crab	4		
MAKI					
			Price	Qty	
28	Tekka	Tuna	6		
29	Sake	Salmon	6		
30	Hamachi	Yellowtail	6		
31	Negihamachi	Yellowtail & green onion	7		
32*	California	Crab stick, avocado, & cucumber	6		
33	Spicy Tuna	Spicy tuna with cucumber & masago	7		
34	Spicy Salmon	Spicy salmon with cucumber & masago	7		
35	Spicy Hamachi	Spicy yellowtail with cucumber & masago	7		
36*	Philly	Smoked salmon, cream cheese & Avocado	7		
37*	Unagi	Fresh water eel with cucumber	7		
38	Shrimp Tempura	Tempura shrimp, cucumber, avocado & masago	7		
39	Spider	Tempura soft shell crab, cucumber avocado & masago	10		
40*	Futomaki	Shiitake mushroom, cucumber, avocado spinach, kampyo, kanikama & yamagobo	7		
41	Spicy Scallop	Spicy scallop with cucumber & masago	8		
42*	Spicy Shrimp	Spicy shrimp with cucumber & masago	7		
43	Salmon Skin	Grilled salmon skin with cucumber, avocado masago, mayo, yamagobo & radish sprouts	6		
44*	Kappa	Cucumber	4		
45*	Asparagus	Asparagus	5		
46*	Avocado	Avocado	5		
47*	Sweet Potato	Sweet potato tempura	5		
49*	Asparagus Tempura	Asparagus tempura	5		
50*	Oshinko	Japanese Pickle	4		
51*	Black Mushroom	Shiitake Mushroom	5		
52*	AAC	Asparagus, avocado & cucumber	6		
SPECIAL MAKI					
			Price	Qty	
53*	Godzilla	Tempura shrimp, unagi, cucumber & avocado topped with tempura crunch & tobiko	16		
54	Red Dragon	Tempura shrimp, cucumber & avocado inside with tuna, spicy mayo, and red tobiko outside	14		
55*	Dragon	Tempura shrimp, cucumber & masago topped with unagi, avocado & unagi sauce	14		
56*	Caterpillar	Unagi, cucumber & masago topped with avocado, unagi sauce, & tempura crunch	12		
57	Black Dragon	Spicy scallops inside w/cucumber topped w/unagi, avocado and black tobiko	14		
58	Summer	Tuna, yellowtail, cilantro, avocado, jalapeno masago & spicy sauce with chili oil & fresh lime	10		
59	Ruby	Spicy tuna & avocado topped with red tobiko	8		
60	Usagi Ya Maki	Unagi, salmon, super white tuna, avocado asparagus, tempura crunch & masago wrapped in soy paper with unagi sauce & wasabi mayo	14		
61	Rainbow	California roll topped with tuna, salmon, yellow shrimp & avocado	13		
62	Crazy	Tuna, yellowtail, salmon, kanikama, masago cucumber, lettuce & avocado	12		
63*	Turtle	Unagi, cucumber & tempura crunch topped with shrimp, wasabi mayo sauce & wasabi tobiko	12		
64	Tuna Kamikaze	Soft shell crab tempura, avocado & cucumber inside with spicy tuna & red tobiko outside	16		
65	Fireball	Tuna, super white tuna, unagi, avocado cucumber, jalapeno & truffle oil with tempura crunch & wasabi tobiko outside	12		
66	Tuna Spring Roll	Tuna, yamagobo, avocado, cilantro, jalapeno wrapped w/ soy paper ponzu sauce	12		
67*	Crunchy	Tempura shrimp, cucumber, ginger mayo & avocado topped with tempura crunch & masago	12		
68	Sunshine	Tempura shrimp, sweet crab, & avocado inside topped with orange, salmon & black tobiko	14		
69	Spicy Tuna Tataki	Spicy tuna, tempura shrimp, and avocado inside with seared tuna outside	16		
70	Creamy	Tempura shrimp, sweet crab, unagi & masago wrapped in avocado (no seaweed)	16		
71	Arizona Sunrise	Tuna, yellowtail, tempura asparagus, unagi avocado, cilantro, spicy sauce, chili oil, & lime	16		
72	Snowball	Seven small balls of rice topped w/ small white tuna, a white truffle sauce & scallions	14		
73*	Miami	Tempura maki with unagi, kanikama, cream cheese, avocado, cucumber, & spicy mayo	10		
74	Fire	Tempura maki with spicy tuna inside (no rice) served with fire sauce	9		
75*	Firecracker	Tempura maki with tempura whitefish, avocado masago, cucumber, and spicy sauce	10		

* Cooked Items