

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES OR SENSITIVITIES



TAKEOUT

#EATERYUSHI

(604)738-5298 3431 W. BROADWAY

WWW.THEEATERY.CA @EATERYUSHI



SOUPS

- MISO SOUP** \$2.75
- UDON or SOBA NOODLE SOUP**
 - veggies \$12.50
 - tofu \$12.50
 - chicken \$13.50
 - beef \$13.50
 - make it a curry soup, add \$1.00
 - add vegetables \$1.00
- FLAMING CHICK SOUP** \$14.95
 - blackened cajun spicy grilled chicken
 - atop soba noodles in an udon broth
- KITSUNE UDON** \$12.95
 - traditional Japanese udon soup,
 - topped with sweet bean curd
- NABE YAKE UDON** \$16.95
 - the complete comfort soup with chicken
 - and egg in udon broth, served w/ rice & assorted tempura.

SALADS

- SUNOMONO SALAD** \$5.50
 - rice noodle in sweet vinegar dressing
 - EBI (prawns) or TAKO (octopus) add \$2.00
- A BITE OF GREEN** \$7.95
 - veggies w/ our famous oriental ranch dressing
- WAKAME SALAD** \$6.50
 - seaweed salad w/ Japanese vinaigrette dressing
- GOMA-AE** \$6.95
 - spinach with peanut and sesame dressing
- AVOCADO SALAD** \$13.95
 - mixed greens w/ avocado & our oriental dressing
 - add crab to make it California style \$2.00
 - add grilled chicken to make it Chef style \$2.00
 - add prawn to make it Wild style \$3.00
- SPICY TOFU SALAD** \$13.95
 - mixed greens and crispy agedashi-style tofu
 - drizzled w/ tangy Japanese mayo dressing
- TUNA TATAKI SALAD** \$16.95
 - delicately sliced albacore tuna tataki, drizzled
 - in Japanese mayo, served on a bed of greens
 - w/ a side of ponzu sauce
- SASHIMI SALAD** \$19.95
 - fresh sashimi on greens w/ house vinaigrette

TEMPURA

- VEGGIES ONLY** \$12.50
- JUST YAMS PLEASE!** \$11.50
- ASPARAGUS TEMPURA** \$11.95
- MUSHROOM TEMPURA** \$11.95
- SALMON TEMPURA** \$13.95
- ASSORTED** 3 prawns and veggies \$14.50
- 7 PRAWN TEMPURA** \$14.50

TUNA SENSATIONS

- SUSHI SHOOTERS** \$6.50
 - pop a pair of these in your mouth! two seared
 - pieces of tuna nigiri w/ ponzu sauce
- TUNA ROSE** \$11.95
 - melts in your mouth! tuna freshly sliced and
 - marinated in a special sauce, served with flying fish
 - roe and asparagus
- TUNACADO** \$11.95
 - so refreshing! cubes of tuna, mango & avocado
 - marinated with sesame oil
- TUNA DROPS** \$11.95
 - tasty little morsels, gotta have some more! nori
 - wrapped deep fried tuna topped w/ unagi sauce
 - & mayo
- TUNA GOMA AE** \$10.95
 - tuna slices dressed in a peanut sesame sauce
- TUNA TATAKI** \$12.95
 - best of both worlds, slightly seared on the
 - outside yet raw on the inside, served with
 - ponzu sauce
- TUNA TEMPURA** \$12.95
 - tempura tuna slices dressed with unagi sauce
 - and mayo, served with ponzu sauce
- TUNA TARTARE** \$13.95
 - chopped tuna & avocado, green onion, sesame oil
 - spicy mayo, sesame seeds

APPETIZERS

- GYOZA**
 - 6 pieces of delicious pan-fried Japanese
 - dumplings with special spicy dip
 - 🌱 Veggie \$10.50
 - Pork \$10.95
 - Prawn \$11.50
- EDAMAME** GF \$6.95
 - boiled & salted soy beans served in their pods
- YAKI TORI** \$8.95
 - thin strips of grilled chicken w/ honey-soya sauce
- AGE DASHI TOFU** spicy optional 🌶️ \$8.95
 - marinated deep fried tofu w/ tentsuyu
 - broth, topped with chopped green onions
- VEGGIE CROQUETTES** \$8.50
 - crunchy bite size potato cakes,
 - served w/tonkatsu dipping sauce
- LITTLE VEGGIE EGG ROLLS** \$9.95
 - bite size egg rolls, served with honey
 - garlic sauce or plum sauce
- CHICKEN KARAAGE** \$13.95
 - tasty morsels of deep fried chicken
 - marinated w/ soya-sake sauce
- STEAMED JAPANESE RICE** \$1.95

TASTY LIL MORSELS

- BACON STRIPTease** \$13.95
 - 4 frshly breaded & deep-fried pieces of bacon
 - drizzled in spicy mayo and maple syrup
- EBI MAYO** \$14.95
 - delicious prawns, deep fried Japanese style
 - served w/ special sauce
- SUSHI PIZZA BITES** \$12.95
 - freshly made rice discs topped w/ spicy tuna
- JAPAYAM FRIES** 🍷 \$12.95
 - Smoked paprika hollandaise, sweet balsamic
 - glaze, wasabi lime aioli
- FLAMED SUSHI** GF \$9.95
 - 3 pieces of blow torched salmon belly,
 - drizzled with unagi sauce
- TORO TORO TORO** GF \$9.95
 - 3 pieces of torched toro, served over rice
 - drizzled with unagi sauce
- TAKOYAKI** \$9.95
 - skewered octopus balls with bonito flakes
- MISO MAYO SCALLOPS** 5pcs. \$14.50
 - 5 seared and fanned rainbow scallops, drizzled
 - w/ miso mayo and a beet purée
- FAT ELVIS** 🍷 \$12.95
 - slices of tempura avocado topped with
 - tomatoes, green onions and unagi mayo
- NOBASHI PRAWNS** \$15.50
 - 7 lightly battered tiger prawns. served with
 - sweet Thai chili sauce
- SIZZLING COW** \$15.95
 - a plate of hot juicy and tender teriyaki beef.
 - side of steamed rice, add \$1.75
- TASTY TRIO** \$13.95
 - 3 rice-filled inari pockets with: smoked salmon
 - California-style crab, and scallop mayo
- BBQ KARUBI** \$17.95
 - thinly sliced beef short ribs seasoned with salt,
 - pepper and garlic. served with ponzu sauce &
 - rice
- CHICKEN WINGS** \$17.95
 - Best chicken wings in town!
 - Served by the dozen
 - Honey Garlic**
 - Teriyaki**
 - Hot!Hot!Hot!**
 - Bar-B-Que**
 - Salt & Pepper**

Sauce up your wings:
Cusabi / Sweet Chili / Spicy Mayo
Blue Cheese / Ranch



NOODLES



YAKI UDON

thick Japanese noodles with your choice of:

- plain \$12.50
- veggies \$13.50
- tofu \$13.50
- chicken \$14.50
- beef \$14.50
- prawn \$15.50

YAKI SOBA

stirfried buckwheat noodles with your choice of:

- plain \$12.50
- veggies \$13.50
- tofu \$13.50
- chicken \$14.50
- beef \$14.50
- prawn \$15.50

CURRY DISHES

THE ULTIMATE JAPANESE COMFORT FOOD
HEARTY, HOMEMADE YELLOW CURRY, SPICED TO
YOUR LIKING.

- CURRY TOFU & VEGGIES** \$16.95
 - deep fried tofu and a mix of veggies with
 - your choice of rice or noodles
- CURRY VEGETABLE** \$16.95
 - a medley of vegetables with your choice
 - of rice or noodle
- CURRY CHICKEN & VEGGIES** \$17.95
 - pan fried chicken and veggies with your choice
 - of rice or noodle
- CURRY BEEF & VEGGIES** \$18.50
 - sukiyaki beef and veggies with your choice
 - of rice or noodles
- CHICKEN KATSU CURRY** \$17.95
 - breaded deep fried chicken on rice
- EBI FRIED CURRY** \$18.95
 - breaded deep fried prawns on rice

PRESSED SUSHI

- TORCHED SALMON** \$15.95
 - spicy tuna, salmon, jalapeño, house sauce
- SCORCHED EBI** \$15.95
 - prawn & spicy tuna topped w/ house sauce
- SPICY TUNA** \$15.95
 - tuna, crispy rice, sesame seeds topped w/
 - house sauce
- SCALLOP** \$15.95
 - scallops, fish eggs, topped w/ house sauce
- SPICY UNAGI** \$15.95
 - BBQ eel, topped w/ teriyaki & green onion
- KALE AVOCADO** 🌱 \$14.95
 - cusabi sauce topped with tempura kale
- GROOT! THERE IT IS** 🌱 \$14.95
 - inari tempura, sun-dried tomatoes,
 - pea shoot cusabi, spiced powder

DONBURI THE BIG BOWL

A JAPANESE "RICE BOWL DISH" CONSISTING OF FISH, MEAT,
VEGETABLES OR OTHERS. INGREDIENTS SIMMERED TOGETHER
AND SERVED OVER RICE. THESE MEALS ARE SERVED IN OVERSIZED
RICE BOWLS ALSO CALLED DONBURI.

- EATERY CHICKEN DONBURI** \$16.95
 - pan-fried chicken and a mix of vegetables
 - in a teriyaki sauce
- CHICKEN KATSU DONBURI** \$16.95
 - breaded chicken with a steamed egg
 - in a sweet light donburi sauce
- OYAKO DONBURI** \$16.95
 - pan fried chicken with veggies and
 - steamed egg in a sweet don buri sauce
- CHICKEN TERI DONBURI** \$17.95
 - lots of chicken with steamed veggies
 - in a teriyaki sauce
- EATERY TEMPURA CHICKEN TERI DONBURI** \$17.95
 - loads of tempura chicken stirfried
 - with veggies in a tangy teriyaki sauce
- TANIN DON** \$17.50
 - beef, veggies and egg steamed in a
 - light teriyaki sauce
- EATERY BEEF DONBURI** \$17.50
 - sukiyaki beef and a variety of veggies
 - fried in a tangy teriyaki sauce
- EATERY TEMPURA PRAWN TERI** \$17.95
 - tempura prawns and steamed veggies
 - topped with teriyaki sauce
- GRILLED SALMON DONBURI** \$17.95
 - grilled salmon with veggies
- SALMON KATSU DONBURI** \$17.95
 - breaded salmon, deep fried with a
 - steamed egg in a light teriyaki sauce
- VEGETABLE DONBURI** \$16.50
 - tons of veggies stirfried with
 - teriyaki sauce
- TOFU TERI DONBURI** \$16.50
 - lots of veggies and tofu stirfried in a
 - teriyaki sauce
- TOFU KATSU DONBURI** \$16.50
 - breaded tofu and steamed egg in a
 - sweet donburi sauce
- MARINATED TUNA DON** \$17.95
 - slices of tuna marinated in a delicious
 - teriyaki sauce



ASK YOUR SERVER TO MAKE THE ROLLS GLUTEN FREE

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AGEDASHI DONBURI	\$16.50
deep fried tofu marinated in tentsyu broth, topped with chopped green onions	
GF NEGI TORO/TUNA DON	\$18.95
chopped green onion and tuna belly,	
GF TEKKA SALMON DON	\$18.95
fresh albacore cuts and sockeye salmon	
ZUKE TUNA UNAGI DON	\$18.95
perfect combination of tuna and bbq eel with a splash of lime zest	
FLAMING UNAGI DON	\$18.95
bbq eel on rice	
CHIRASHI DON	\$20.95
a variety of fish on rice	

FUNKY CREATIONS

ALOHA	\$11.50
albacore, cucumber, topped w/ jalapeno, spicy tuna, tempura bits	
GF ANDY WARHOL	\$11.50
sushi artistry! mango, tuna, salmon, lettuce	
GF BAGEL ROLL	\$11.50
cream cheese, smoked salmon, tomato, green onion, cucumber, avocado	
THE BARBIE ROLL	\$11.50
tempura prawns, asparagus, inari, covered w/ roe	
GF THE BEAUTIFUL	\$11.50
scallop, avocado topped w/ smoked salmon	
GF BOB MARLEY	\$11.95
jammin' roll. avocado, mango, topped with tuna + cucumber wasabi sauce	
BROADWAY	\$12.95
tempura unagi w/ avocado, tobiko, topped w/ smoked salmon and lemon slices	
GF CAPTAIN CRUNCH	\$11.95
california roll with unagi mayo (tempura style)	
GF CHARLIE TUNA	\$12.50
this roll is too good to be canned! avocado, cream cheese, draped with tempura tuna	
CRAZY SPICE	\$11.50
whe wannabe! spicy tuna w/ cucumbers topped w/ spicy salmon	

CUCU'S NEST	\$12.95
a rice-less cucumber wrap with smoked salmon, crab, tamago, ebi, mango, unagi sauce	
GF DEVIL'S TAIL	\$12.95
your favourite dynamite roll topped w/ spicy tuna	
GF DRAGON ROLL	\$12.95
tempura bbq eel wrapped over tempura prawns, avocado, cucumber, topped w/ mayo & roe	
DRUNKEN MONKEY	\$10.95
smoked salmon, cream cheese, asparagus, crab, roe, and eel	
ELECTRIC BANANA	\$11.95
eel & avocado topped w/ tempura banana	
EROTICA ROLL	\$11.95
seductive mix of avocado, salmon, tuna, roe draped over crab & cuc, mayo	
FANTASY ROLL	\$12.50
tempura prawns, avocado, cream cheese & mango wrapped in soybean sheet	
FOUND NEMO	\$12.95
tempura crab, avocado, asparagus, wrapped with seared salmon	

GF FORTUNE ROLL	\$13.95
salmon w/ sesame oil, crab, avocado, tuna, green onion + mayo + tempura bits	
GODZILLA	\$12.95
crab crunch topped with avocado and BBQ eel	
GONE WITH THE WIND <small>NEW!</small>	\$13.95
smoked salmon, avocado, cream cheese, topped w/ marinated cilantro tuna	
GREEN HORNET	\$12.95
tempura prawns + mango, topped w/ avo, mayo, unagi sauce	
GF ICHI ROLL	\$12.95
salmon, avocado, cream cheese, + house sauces, tempura style	
I GO COCONUTS	\$13.50
cucumber, prawn tempura, crab meat, avo, coconut shavings	
GF IM SHELLFISH <small>NEW!</small>	\$13.95
salmon, tuna, avocado, wrapped in a soy bean sheet, topped w/ masago, scallops, rice cracker bits, cusabi	
GF JALAPEÑO POPPER	\$12.95
smoked salmon, cream cheese, and jalapeño, tempura style	
GF JAPANESE FORTRESS	\$12.95
escape from the ordinary. spicy tuna, cucumber and yam fries	

KFC ROLL	\$11.50
the Colonel would be proud! a chicken cutlet topped with avocado and unagi mayo	
MISS PIGGY ROLL	\$11.95
100% Kermit approved! bacon, scallops, asparagus, roe, unagi sauce	
PAPER CRANE	\$11.95
tuna tempura, avocado, scallop and salmon wrapped in a soybean sheet	
GF PHILADELPHIA	\$11.95
salmon, cream cheese, avocado, topped w/ smoked salmon	
PRAWN CRUNCH	\$11.50
cooked ebi, tempura bits, cucumber, hot sauce	

RAINBOW ROLL	\$12.50
discover the pot of gold. tuna, salmon, ebi over crab and cucumber	
THE RED SANJA <small>GF</small>	\$12.95
spicy tuna crunch topped with tempura salmon and avocado	
ROE MONEY ROE PROBLEM	\$13.50
crab meat, salmon, cucumber, roe, jalapeño	
S&M ROLL <small>GF</small>	\$11.95
mango, avocado, tempura bits topped with smoked + raw salmon	
SALMON L. JACKSON	\$12.95
salmon katsu, cuc & avo topped w/ crab meat, smoked salmon and tobiko	
SAN FRANCISCO <small>GF</small>	\$14.95
BAKED! crab, avocado topped w/ torched salmon, drizzled w/ Japanese mayo	
SPICY SALMON CRUNCH	\$10.95
salmon, tempura bits, hot sauce	
THE SWEETHEART <small>GF</small>	\$12.95
spicy tuna, chopped scallop, tobiko drizzled w/ peanut & sesame sauce	
TATAKI ATTACK <small>GF</small>	\$12.95
crab, scallop, avocado and mayo wrapped with seared albacore tuna	
TEX MEX	\$13.95
california roll with a creamy tomato, avocado, salmon, and roe salsa	
TUNA CRUNCH	\$10.95
spicy tuna, tempura bits, mayo	
TUNA TURNER	\$12.95
tuna tempura, cucumber and avocado topped with spicy tuna and bonito (fish flakes)	
VIVA LAS VEGAS <small>GF</small>	\$13.50
crab, eel, avo, cream cheese, spicy mayo, tempura style	
THE VOLCANO <small>GF</small>	\$15.50
tuna, scallops, salmon & avocado on a lava bed of spicy crab meat, tempura style	
X-RATED ROLL	\$11.50
tuna, salmon, crab & eel w/ spicy mayo	
WASSUP-B KO <small>GF</small>	\$13.95
scallop, avocado, crab, topped w/ toro & tako wasabiko	

PLATTERS

SMALL SUSHI PLATE	\$39.95
California, Dynamite, Chopped scallop, Tuna, Salmon, Negitoro, 2 pcs ea of salmon/tuna/ebi	
THE GARDEN	\$48.95
Roll du Soleil, The Yoko, The Berkeley, The Beet It Roll, Grilled Asparagus roll, Fat Elvis	
YAKUZA	\$49.95
it's worth the kill! Bob Marley, Dragon roll, Erotica roll, Marinated Tuna, Tuna Tempura	
LOVE BOAT	\$53.95
not just a couple thing! Erotica roll, Tuna Crunch, The Barbie, Marinated Tuna, Mango Paradise, Yummy Yam Roll, tuna, salmon, octopus, & mackerel nigiri	
ROOM FOR 2	\$52.95
San Francisco, The Yoko, Viva Las Vegas, Cucu's Nest, Philadelphia	
RING OF FIRE	\$55.95
Captain Crunch, Viva Las Vegas, Tataki Attack Philadelphia, Erotica roll, Dragon roll	
THE ASSEMBLY LINE	\$67.95
what a line up! Erotica roll, Devil's Tail, Ichi roll, Captain Crunch, Charlie Tuna, Dragon Roll, Bob Marley roll	
THE LAST SAMURAI	\$75.95
a perfect gathering. Green Hornet, Tataki Attack, Devil's Tail, Viva Las Vegas, Godzilla roll, Drunken Monkey, Spicy Salmon crunch, Tuna crunch	
BIG IN JAPAN	\$79.95
Aloha, Crazy Spice, Green Eggs & Ham, Captain Crunch, Japanese Fortress, Sweetheart, The Yoko, Viva Las Vegas, Fantasy roll	

SUSHI BASICS

ALASKA smoked salmon, crab, avocado	\$9.50
CALIFORNIA	\$5.95
JUMBO CALIFORNIA	\$8.50
MANGO CALIFORNIA	\$7.95
ALBERTA	\$6.95
DYNAMITE tempura prawn, avocado, cucumber	\$8.50
GF NEGITORO tuna belly chopped w/ green onion	\$6.95
SPICY TUNA	\$5.95
SPICY SALMON	\$5.95
GF SALMON AVOCADO	\$6.95
CHOPPED SCALLOP	\$6.95
GF TUNA	\$4.95
GF SALMON	\$4.95
UNAGI ROLL	\$6.50
GF NEGITUNA AVOCADO	\$6.50
HOUSE ROLL variety of seafood	\$11.50
SPIDER ROLL tempura crab	\$11.50

FUNKY VEGGIE ROLLS

AVOCADO CRUNCH <small>GF</small>	\$10.95
avocado tempura style, w/ cream cheese	
THE BERKELEY <small>GF</small>	\$11.50
avocado, yam tempura, cream cheese, topped w/ tempura bits & teriyaki sauce	
THE BEET IT ROLL <small>GF</small>	\$11.95
beets, avocado, tempura yams and mango	
BUDDHA ROLL <small>GF</small>	\$11.50
tempura yams, red pepper, asparagus and lettuce, with dragon sauce	
BIG KAHUNA	\$11.50
red pepper and avocado roll topped w/ shiitake	
COCONUT SURPRISE <small>GF</small>	\$11.50
asparagus, cucumber & yam tempura, w/ avocado and coconut	
CUCUMBER WRAP	\$11.95
yam tempura, lettuce, inari, carrots, red pepper, avocado, dragon sauce	
JOHN LENNON <small>GF</small>	\$11.50
asparagus, carrot, avocado, cucumer, w/ soybean sheet & dragon sauce	
MAGIC MUSHROOM	\$10.95
grilled asparagus w/ marinated shiitake mushrooms	
MANGO PARADISE	\$10.95
avocado, cucumber, mango, and inari	
MDMA <small>GF</small>	\$11.95
mushroom tempura, shitake mushroom, avocado w/ mayo & teriyaki sauce	
THE MOBY	\$10.95
marinated shiitake mushrooms and avocado, topped with sesame seeds	
THE OGO POGO	\$11.50
tempura yams, mangos topped w/ avocado and wakame	
PANAMA ROLL	\$11.50
avocado cream cheese topped w/ tempura banana & dragon sauce	
POPEYE ROLL <small>GF</small>	\$9.95
spinach with peanut sauce	
THE RED GREEN <small>GF</small>	\$11.50
tempura yams, avocado, red pepper, asparagus and cream cheese	
ROLL DU SOLEIL <small>GF</small>	\$11.95
avocado, cucumber, sundried tomatoes, topped w/ tempura avocado & cusabi	
SPICY VEGGIE <small>GF</small>	\$11.50
avocado, cucumber, asparagus, lettuce, and carrot with dragon sauce	
STARBURST <small>GF</small>	\$11.95
tempura yam, mango, cuc, cream cheese topped w/ avo and coconut	
THE SUNSHINE <small>GF</small>	\$11.50
lettuce, mango, avocado, spinach, carrots rolled in a soy bean sheet	
VEGGIE SOY ROLL <small>GF</small>	\$11.50
mango, cream cheese, cucumber, wrapped in soy bean sheet	
THE YOKO <small>GF</small>	\$11.95
tamago, agedashi tofu, avocado, cucumber, topped with inari	

Add these sauce for something different!

hot chili: red, hot and spicy dip

cusabi: creamy cucumber wasabi dip

dragon: miso-based, creamy, somewhat spicy

ponzu: spicy lime vinigrette sauce

ichiban: sweet mild soya sauce

spicy mayo: creamy, tangy, mildly spicy



NIGIRI 2 PIECES

GF EBI	\$4.50
GF TORO	\$4.50
UNAGI	\$5.50
GF TUNA	\$4.50
GF MASAGO	\$4.50
SABA	\$4.95
GF TAKO	\$4.95
INARI	\$3.95
TAMAGO	\$3.95
GF SALMON	\$4.50
CHOPPED SCALLOP	\$5.50

SASHIMI

ASSORTED SASHIMI PLATE	\$20.95
SPICY CUCUMBER SALMON	\$13.50
	4pcs 8pcs
GF TUNA SASHIMI	\$8.50 \$15.95
GF SALMON SASHIMI	\$8.95 \$16.50
GF TORO SASHIMI	\$8.95 \$16.50
MARINATED TUNA	\$8.95 \$16.50
MARINATED SALMON	\$8.95 \$16.50
GF TUNA & SALMON SASHIMI	\$15.95