

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** \$2.95
- UDON or SOBA NOODLE SOUP**
- veggies \$12.95
 - tofu \$12.95
 - chicken \$13.95
 - beef \$13.95
- make it a curry soup, add \$1.00
add vegetables \$1.00
- FLAMING CHICK SOUP** \$15.50
blackened cajun spicy grilled chicken atop soba noodles in an udon broth
- KITSUNE UDON** \$13.50
traditional Japanese udon soup, topped with sweet bean curd
- NABE YAKE UDON** \$17.95
the complete comfort soup with chicken and egg in udon broth, served w/ rice & assorted tempura.

SALADS

- SUNOMONO SALAD** \$5.95
rice noodle in sweet vinegar dressing
EBI (prawns) or TAKO (octopus) add \$2.00
- A BITE OF GREEN** \$8.50
veggies w/ our famous oriental ranch dressing
- WAKAME SALAD** \$6.95
seaweed salad w/ Japanese vinaigrette dressing
- GOMA-AE** \$7.50
spinach with peanut and sesame dressing
- AVOCADO SALAD** \$14.50
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** \$14.50
mixed greens & crispy agedashi-style tofu drizzled with tangy Japanese mayo & sweet chili dressing
- TUNA TATAKI SALAD** \$17.95
delicately sliced albacore tuna tataki, drizzled in Japanese mayo, served on a bed of greens w/ a side of ponzu sauce
- SASHIMI SALAD** \$20.95
fresh assorted sashimi on greens w/ house ponzu

TEMPURA

- VEGGIES ONLY** \$12.95
- JUST YAMS PLEASE!** \$11.95
- ASPARAGUS TEMPURA** \$12.50
- MUSHROOM TEMPURA** \$12.50
- SALMON TEMPURA** \$14.50
- ASSORTED** 3 prawns and veggies \$14.95
- 7 PRAWN TEMPURA** \$15.95

TUNA SENSATIONS

- SUSHI SHOOTERS** \$7.50
pop a pair of these in your mouth! two seared pieces of tuna nigiri w/ ponzu sauce
- TUNA ROSE** \$12.95
melts in your mouth! tuna freshly sliced and marinated in a special sauce, served with flying fish roe and asparagus
- TUNACADO** \$13.50
so refreshing! cubes of tuna, mango & avocado marinated with sesame oil
- TUNA DROPS** \$13.50
tasty little morsels, gotta have some more! nori wrapped deep fried tuna topped w/ unagi sauce & mayo
- TUNA GOMA AE** \$11.95
tuna slices dressed in a peanut sesame sauce
- TUNA TATAKI** \$14.95
best of both worlds, slightly seared on the outside yet raw on the inside, served with ponzu sauce
- TUNA TEMPURA** \$13.95
tempura tuna slices dressed with unagi sauce and mayo, served with ponzu sauce
- TUNA TARTARE** \$14.95
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 \$11.50
 - Prawn \$11.95
- EDAMAME** GF \$7.50
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 🌶️ \$9.50
marinated deep fried tofu w/ tentsuyu broth, topped with chopped green onions
- VEGGIE CROQUETTES** \$8.95
crunchy bite size potato cakes, served w/tonkatsu dipping sauce
- LITTLE VEGGIE EGG ROLLS** \$10.50
bite-sized egg rolls served with plum sauce
- CHICKEN KARAAGE** \$14.50
tasty morsels of deep fried chicken marinated w/ soya-sake sauce
- STEAMED JAPANESE RICE** \$1.95

TASTY LIL MORSELS

- BACON STRIPEASE** \$14.50
freshly breaded & deep-fried pieces of bacon drizzled w/ spicy mayo and maple syrup
- EBI MAYO** \$15.50
delicious prawns, deep fried Japanese style served w/ special sauce
- SUSHI PIZZA BITES** \$13.50
3 freshly made crispy rice discs topped w/ spicy tuna
- JAPAYAM FRIES** 🍷 \$13.50
Smoked paprika hollandaise, sweet balsamic glaze, wasabi lime aioli
- FLAMED SUSHI** GF \$10.50
3 pieces of blow torched salmon belly, drizzled with unagi sauce
- TORO TORO TORO** GF \$10.50
3 pieces of torched toro, served over rice drizzled with unagi sauce
- TAKOYAKI** \$10.50
battered octopus balls w/ bonito flakes & house sauces
- MISO MAYO SCALLOPS** 5pcs. \$14.95
5 seared and fanned rainbow scallops, drizzled w/ miso mayo and a beet purée
- FAT ELVIS** 🍷 \$13.50
slices of tempura avocado topped with tomatoes, green onions and unagi mayo
- NOBASHI PRAWNS** \$16.95
7 lightly battered tiger prawns. served with sweet Thai chili sauce
- SIZZLING COW** \$16.50
a plate of hot juicy and tender teriyaki beef. side of steamed rice, add \$1.75
- TASTY TRIO** \$14.50
3 rice-filled inari pockets with: smoked salmon California-style crab, and scallop mayo
- BBQ KARUBI** \$18.95
thinly sliced beef short ribs seasoned with salt, pepper and garlic. served with ponzu sauce & rice
- CHICKEN WINGS** \$18.95
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 \$12.95
- veggies \$13.95
- tofu \$13.95
- chicken \$14.95
- beef \$14.95
- prawn \$15.95

YAKI SOBA

stirfried buckwheat noodles with your choice of:

- plain \$12.95
- veggies \$13.95
- tofu \$13.95
- chicken \$14.95
- beef \$14.95
- prawn \$15.95

CURRY DISHES

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

- CURRY TOFU & VEGGIES** \$17.50
deep fried tofu and a mix of veggies with your choice of rice or noodles
- CURRY VEGETABLE** \$17.50
a medley of vegetables with your choice of rice or noodle
- CURRY CHICKEN & VEGGIES** \$18.50
pan fried chicken and veggies with your choice of rice or noodle
- CURRY BEEF & VEGGIES** \$18.95
sukiyaki beef and veggies with your choice of rice or noodles
- CHICKEN KATSU CURRY** \$18.50
breaded deep fried chicken on rice
- EBI FRIED CURRY** \$19.50
breaded deep fried prawns on rice

PRESSED SUSHI

- TORCHED SALMON** \$16.95
spicy tuna, salmon, jalapeño, house sauce
- SCORCHED EBI** \$16.95
prawn & spicy tuna topped w/ house sauce
- SPICY TUNA** \$16.95
spicy tuna, crispy rice, sesame seeds, topped w/ green onion
- SCALLOP** \$16.95
scallops, spicy tuna & tobiko, topped w/ house sauce
- SPICY UNAGI** \$16.95
bbq eel & spicy tuna, topped w/ teriyaki & green onions
- KALE AVOCADO** 🌱 \$15.95
cusabi sauce topped with tempura kale
- GROOT! THERE IT IS** 🌱 \$15.95
inari tempura, sun dried tomatoes, 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** \$17.50
pan-fried chicken and a mix of vegetables in a teriyaki sauce
- CHICKEN KATSU DONBURI** \$17.50
breaded chicken with a steamed egg in a sweet light donburi sauce
- OYAKO DONBURI** \$17.50
pan fried chicken with veggies and steamed egg in a sweet don buri sauce
- CHICKEN TERI DONBURI** \$18.50
lots of chicken with steamed veggies in a teriyaki sauce
- EATERY TEMPURA CHICKEN TERI DONBURI** \$18.50
loads of tempura chicken stirfried with veggies in a tangy teriyaki sauce
- TANIN DON** \$17.95
beef, veggies and egg steamed in a light teriyaki sauce
- EATERY BEEF DONBURI** \$17.95
sukiyaki beef and a variety of veggies fried in a tangy teriyaki sauce
- EATERY TEMPURA PRAWN TERI** \$18.50
tempura prawns and steamed veggies topped with teriyaki sauce
- GRILLED SALMON DONBURI** \$18.50
grilled salmon with veggies
- SALMON KATSU DONBURI** \$18.50
breaded salmon, deep fried with a steamed egg in a light teriyaki sauce
- VEGETABLE DONBURI** \$16.95
tons of veggies stirfried with teriyaki sauce
- TOFU TERI DONBURI** \$16.95
lots of veggies and tofu stirfried in a teriyaki sauce
- TOFU KATSU DONBURI** \$16.95
breaded tofu and steamed egg in a sweet donburi sauce
- MARINATED TUNA DON** \$18.50
slices of tuna marinated in a delicious donburi sauce



ASK YOUR SERVER TO MAKE THE ROLLS GLUTEN FREE

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- AGEDASHI DONBURI** \$16.95
deep fried tofu marinated in tentsyu broth,
topped with chopped green onions
- GF NEGI TORO/TUNA DON** \$19.50
chopped green onion and tuna belly, sliced tuna sashimi
- GF TEKKA SALMON DON** \$19.50
fresh albacore cuts and sockeye salmon
- ZUKE TUNA UNAGI DON** \$19.50
perfect combination of tuna and
bbq eel with a splash of lime zest
- FLAMING UNAGI DON** \$19.50
bbq eel on rice
- CHIRASHI DON** \$21.95
a variety of fish on rice

FUNKY CREATIONS

- ALOHA** \$11.95
albacore, cucumber, topped w/ jalapeno, spicy tuna, tempura bits
- GF ANDY WARHOL** \$11.95
sushi artistry! mango, tuna, salmon, lettuce
- GF BAGEL ROLL** \$11.95
cream cheese, smoked salmon, tomato,
green onion, cucumber, avocado
- THE BARBIE ROLL** \$11.95
tempura prawns, asparagus, inari, covered w/ roe
- GF THE BEAUTIFUL** \$11.95
scallop, avocado topped w/ smoked salmon
- GF BOB MARLEY** \$12.50
jammin' roll. avocado, mango, topped
with tuna + cucumber wasabi sauce
- BROADWAY** \$13.50
tempura unagi w/ avocado, tobiko,
topped w/ smoked salmon and lemon slices
- CAPTAIN CRUNCH** \$12.50
california roll with unagi mayo (tempura style)
- CHARLIE TUNA** \$12.95
this roll is too good to be canned! avocado,
cream cheese, draped with tempura tuna
- CRAZY SPICE** \$11.95
the wannabe! spicy tuna w/ cucumbers topped
with spicy salmon
- CUCU'S NEST** \$13.50
a rice-less cucumber wrap with smoked salmon,
crab, tamago, ebi, mango, unagi sauce
- DEVIL'S TAIL** \$13.50
your favourite dynamite roll topped w/ spicy tuna
- DRAGON ROLL** \$13.50
tempura bbq eel wrapped over tempura prawns,
avocado, cucumber, topped w/ mayo & roe
- DRUNKEN MONKEY** \$12.50
smoked salmon, cream cheese,
asparagus, crab, roe, and eel
- ELECTRIC BANANA** \$12.50
eel & avocado topped w/ tempura banana
- EROTICA ROLL** \$12.50
seductive mix of avocado, salmon, tuna, roe
draped over crab & cuc, mayo
- FANTASY ROLL** \$12.95
tempura prawns, avocado, cream cheese
& mango wrapped in soybean sheet
- FOUND NEMO** \$13.50
tempura crab, avocado, asparagus,
wrapped with seared salmon
- FORTUNE ROLL** \$14.50
salmon w/ sesame oil, crab, avocado, tuna,
green onion + mayo + tempura bits
- GODZILLA** \$13.50
crab crunch topped with avocado and BBQ eel
- GONE WITH THE WIND** \$14.50
smoked salmon, avocado, cream cheese,
topped w/ marinated cilantro tuna
- GREEN HORNET** \$13.50
tempura prawns + mango, topped w/ avo, mayo, unagi sauce
- ICHI ROLL** \$13.50
salmon, avocado, cream cheese, + house sauces, tempura style
- I GO COCONUTS** \$13.95
cucumber, prawn tempura, crab meat, avo,
coconut shavings
- IM SHELLFISH** \$14.50
salmon, tuna, avocado, wrapped in a soy bean sheet,
topped w/ masago, scallops, rice cracker bits, cusabi
- JALAPEÑO POPPER** \$13.50
smoked salmon, cream cheese,
and jalapeño, tempura style
- JAPANESE FORTRESS** \$13.50
escape from the ordinary. spicy tuna,
cucumber and yam fries
- KFC ROLL** \$11.95
the Colonel would be proud! a chicken
cutlet topped with avocado and unagi mayo
- MISS PIGGY ROLL** \$12.50
100% Kermit approved! bacon, scallops,
asparagus, roe, unagi sauce
- PAPER CRANE** \$12.50
tuna tempura, avocado, scallop and
salmon wrapped in a soybean sheet
- GF PHILADELPHIA** \$12.50
salmon, cream cheese, avocado,
topped w/ smoked salmon
- PRAWN CRUNCH** \$11.95
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** \$13.50
spicy tuna crunch topped with
tempura salmon and avocado
- ROE MONEY ROE PROBLEM** \$13.95
crab meat, salmon, cucumber, roe, jalapeño
- S&M ROLL** \$12.50
mango, avocado, tempura bits topped
with smoked + raw salmon
- SALMON L. JACKSON** \$13.50
salmon katsu, cuc & avo topped
w/ crab meat, smoked salmon and tobiko
- SAN FRANCISCO** \$15.50
BAKED! crab, avocado topped w/ torched
salmon, drizzled w/ Japanese mayo
- SPICY SALMON CRUNCH** \$11.50
salmon, tempura bits, hot sauce
- THE SWEETHEART** \$13.50
spicy tuna, chopped scallop,
tobiko drizzled w/ peanut & sesame sauce
- TATAKI ATTACK** \$13.50
crab, scallop, avocado and mayo
wrapped with seared albacore tuna
- TEX MEX** \$14.50
california roll with a creamy tomato, avocado,
salmon, and roe salsa
- TUNA CRUNCH** \$11.50
spicy tuna, tempura bits, mayo
- TUNA TURNER** \$13.50
tuna tempura, cucumber and avocado
topped with spicy tuna and bonito (fish flakes)
- VIVA LAS VEGAS** \$13.95
crab, eel, avo, cream cheese, spicy mayo, tempura style
- THE VOLCANO** \$15.95
tuna, scallops, salmon & avocado on a lava bed
of spicy crab meat, tempura style
- X-RATED ROLL** \$11.95
tuna, salmon, crab & eel w/ spicy mayo
- WASSUP-B KO** \$14.50
scallop, avocado, crab, topped w/ toro
& tako wasabiko

PLATTERS

- SMALL SUSHI PLATE** \$40.95
California, Dynamite, Chopped scallop,
Tuna, Salmon, Negitoro,
2 pcs ea of salmon/tuna/ebi
- THE GARDEN** \$49.95
Roll du Soleil, The Yoko, The Berkeley,
The Beet It Roll, Grilled Asparagus roll, Fat Elvis
- YAKUZA** \$50.95
it's worth the kill! Bob Marley,
Dragon roll, Erotica roll, Marinated Tuna,
Tuna Tempura
- LOVE BOAT** \$54.95
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** \$53.95
San Francisco, The Yoko, Viva Las Vegas,
Cucu's Nest, Philadelphia
- RING OF FIRE** \$56.95
Captain Crunch, Viva Las Vegas, Tataki Attack
Philadelphia, Erotica roll, Dragon roll
- THE ASSEMBLY LINE** \$68.95
what a line up! Erotica roll, Devil's Tail,
Ichi roll, Captain Crunch, Charlie Tuna,
Dragon Roll, Bob Marley roll
- THE LAST SAMURAI** \$76.95
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** \$80.95
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 \$9.95
- CALIFORNIA** \$6.50
- JUMBO CALIFORNIA** \$8.95
- MANGO CALIFORNIA** \$8.50
- ALBERTA** \$7.50
- DYNAMITE** tempura prawn, avocado, cucumber \$8.95
- GF NEGITORO** tuna belly chopped w/ green onion \$7.50
- SPICY TUNA** \$6.50
- SPICY SALMON** \$6.50
- GF SALMON AVOCADO** \$7.50
- CHOPPED SCALLOP** \$7.50
- GF TUNA** \$4.95
- GF SALMON** \$4.95
- UNAGI ROLL** \$6.95
- GF NEGITUNA AVOCADO** \$6.95
- HOUSE ROLL** variety of seafood \$11.95
- SPIDER ROLL** tempura crab \$11.95

FUNKY VEGGIE ROLLS

- AVOCADO CRUNCH** \$11.50
avocado & cream cheese, tempura style
- THE BERKELEY** \$11.95
avocado, yam tempura, cream cheese,
topped w/ tempura bits & teriyaki sauce
- THE BEET IT ROLL** \$12.50
beets, avocado, tempura yams, mango, & beet mayo
- BUDDHA ROLL** \$11.95
tempura yams, red pepper, asparagus and
lettuce, with dragon sauce
- BIG KAHUNA** \$11.95
red pepper and avocado roll topped
w/ shiitake
- COCONUT SURPRISE** \$11.95
asparagus, cucumber & yam tempura, w/
avocado and coconut
- CUCUMBER WRAP** \$12.50
yam tempura, lettuce, inari, carrots,
red pepper, avocado, dragon sauce
- JOHN LENNON** \$11.95
asparagus, carrot, avocado, cucumer,
w/ soybean sheet & dragon sauce
- MAGIC MUSHROOM** \$11.50
grilled asparagus w/ marinated shiitake mushrooms
- MANGO PARADISE** \$11.50
avocado, cucumber, mango, and inari
- MDMA** \$12.50
mushroom tempura, shitake mushroom,
avocado w/ mayo & teriyaki sauce
- THE MOBY** \$11.50
marinated shiitake mushrooms and avocado,
topped with sesame seeds
- THE OGO POGO** \$11.95
tempura yams, mangos topped w/ avocado
and wakame
- PANAMA ROLL** \$11.95
avocado cream cheese topped w/ tempura
banana & dragon sauce
- POPEYE ROLL** \$10.50
spinach with peanut sauce
- THE RED GREEN** \$11.95
tempura yams, avocado, red pepper,
asparagus and cream cheese
- ROLL DU SOLEIL** \$12.50
avocado, cucumber, sundried tomatoes,
topped w/ tempura avocado & cusabi
- SPICY VEGGIE** \$11.95
avocado, cucumber, asparagus, lettuce,
and carrot with dragon sauce
- STARBURST** \$12.50
tempura yam, mango, cuc, cream cheese
topped w/ avo and coconut
- THE SUNSHINE** \$11.95
lettuce, mango, avocado, spinach,
carrots rolled in a soy bean sheet
- VEGGIE SOY ROLL** \$12.50
mango, cream cheese, cucumber,
wrapped in soy bean sheet
- THE YOKO** \$12.50
tamago, agedashi tofu, avocado,
cucumber, topped with inari

Add these sauce for something different!

- hot sauce:** red, hot, 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** \$4.75
- GF TORO** \$4.75
- UNAGI** \$5.75
- GF TUNA** \$4.75
- GF TOBIKO** \$4.75
- SABA** \$5.50
- GF TAKO** \$5.50
- INARI** \$4.25
- TAMAGO** \$4.25
- GF SALMON** \$4.75
- CHOPPED SCALLOP** \$5.75

SASHIMI

- ASSORTED SASHIMI PLATE** \$21.95
 - SPICY CUCUMBER SALMON** \$13.95
- | | 4pcs | 8pcs |
|-------------------------------------|---------|---------|
| GF TUNA SASHIMI | \$8.95 | \$16.50 |
| GF SALMON SASHIMI | \$9.50 | \$16.95 |
| GF TORO SASHIMI | \$9.50 | \$16.95 |
| MARINATED TUNA | \$9.50 | \$16.95 |
| MARINATED SALMON | \$9.50 | \$16.95 |
| GF TUNA & SALMON SASHIMI | \$16.50 | \$16.50 |