# SUSHI MORI

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# CALL FOR TO-GO AND CATERING ORDER MISO SOUP IS NOT INCLUDED IN OUR TAKE-OUT ORDERS

If you have food allergies, please ask your server about special ingredients. Please remember that our sushi is made fresh to order and may take up to 45 minutes. Our kitchen and sushi bar work independently, so food will be delivered as it is prepared. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition. Additional charges may be incurred for requests outside of our regular menu. Actual food may appear slightly different than what you see on the menu. Menu items and prices are subject to change without notice. There is \$10 Corkage fee PER BOTTLE. MAXIMUM OF 3 CHECKS PER TABLE

OUTSIDE FOOD AND DRINKS ARE NOT ALLOWED

#### **APPETIZER**

EDAMAME	\$4	SHISHITO PEPPER	\$7
GARLIC EDAMAME	\$6	CHICKEN KARAAGE	\$10
SPICY GARLIC EDAMAME	\$6	MORI CRISPY	\$12
CRISPY RICE WITH SPICY	\$12	SPICY TUNA, IMITATION CRAB, CREAM	
TUNA		CHEESE, JALAPENO WRAPPED IN SOY PAPER AND DEEP FRIED, WITH SPICY	
4PCS CRISPY RICE WITH SPICY TUNA	,	MAYO, EEL SAUCE, MASAGO, GREEN	
AVOCADO, EEL SAUCE AVOCADO TEMPURA	\$7	ONION	
DEEP FRIED AVOCADO WITH SPICY	Ψ	HAMACHI KAMA	\$13
MAYO		GRILLED YELLOWTAIL COLLAR SERVED WITH PONZU SAUCE	)
AGE DASHI TOFU	\$6	SALMON KAMA	\$8
FRIED SOFT TOFU WITH TEMPURA		SHRIMP TEMPURA \$7	//\$10
GREEN MUSSELS (4PCS)	\$10	(4PC/6PC)	
BAKED MUSSEL WITH SPICY	φ10	VEGETABLE TEMPURA (6PC)	\$7
MAYO SAUCE, EEL SAUCE		MIXED TEMPURA (6PC)	\$10
VEGETABLE EGG ROLL (3PC	S) \$7	2PC OF SHRIMP AND 4PC VEGETABLE	
PORK GYOZA (5PCS)	\$7	CALAMARI TEMPURA	\$10
SHUMAI (5PCS)	\$6		
DEEP FRIED SHRIMP DUMPLINGS			
SIDES		SALAD	
MISO SOUP	\$3	SUNOMONO SALAD	\$7
RICE	\$3	SEAWEED SALAD	\$10
BROWN RICE	\$3	SALMON SKIN SALAD	\$15
SUSHI RICE	\$3	CHEF'S SPICY SEAFOOD	\$20
		SALAD	
KID'S MEAL		RAINBOW SALAD	\$20
FOR CHILDREN UNDER 11 OF		SEARED TUNA SALAD	\$18
SERVED WITH MIX TEMPURA AND RI	CE	POKE SALAD	\$17
CHICKEN TERIYAKI	\$12	DICED TUNA WITH SLCIED ONION, SALT, BLACK PEPPER, GARLIC PASTE,	,
BEEF TERIYAKI	\$12	SESAME OIL, SEAWEED SALAD,	
CHICKEN KATSU	\$12	AVOCADO	\$5
SALMON TERIYAKI	\$13	HOUSE SALAD	

**ENTREE**SERVED WITH MISO SOUP, SALAD, TEMPURA, AND RICE

CHICKEN TERIYAKI BEEF TERIYAKI	\$19 \$20	CHICKEN KATSU  DEEP-FRIED CHICKEN CUTLET	\$19
BULGOGI  KOREAN STYLE MARINATED PAN FRIED  BEEF WITH VEGETABLES	\$19	SHRIMP & SCALLOP  PAN FRIED SHRIMP AND SCALLOP  WITH BUTTER, TERIYAKI SAUCE, AND	\$25
SALMON TERIYAKI SESAME CHICKEN	\$20 \$19	VEGGIE, MUSHROOM, AND TOFU	\$18
		PAN FRIED VEGETABLES, TOFU, AND MUSHROOMS WITH BUTTER AND TERIYAKI SAUCE	
FRIED RICE ADDITIONAL CHOICE OF PROTEIN 8 ADD EGG \$2	\$3	UDON Extra noodle \$2 add spice \$2 add egg \$2	
SHRIMP FRIED RICE	\$13		
CHICKEN FRIED RICE	\$13	TEMPURA UDON	\$15
BEEF FRIED RICE	\$13	CHICKEN UDON	\$15
VEGGIE FRIED RICE	\$10	VEGGIE UDON	\$13
		SEAFOOD UDON	\$18
B 4 4 5 4		BEEF UDON	\$16
RAMEN Extra Chashu: \$3 Extra egg or noodle \$2		NABEYAKI UDON CHICKEN, VEGETABLES, AND EGG	\$16
ADD SPICE \$2		PLAIN UDON	\$10
TONKOTSU RAMEN WITH PORK CHASHU, EGG, SEAWEED, AND GREEN ONION	\$15	YAKISOBA add spice \$2	
MISO RAMEN	\$15	CHICKEN YAKISOBA	\$16
WITH PORK CHASHU, EGG, SEAWEED,		BEEF YAKISOBA	\$17
AND GREEN ONION	ф1O	SEAFOOD YAKISOBA	\$18
SEAFOOD RAMEN WITH CLAM, MUSSELS, SQUID, CLAM,	\$18	VEGGIE, MUSHROOM, AND	\$16
SEAWEED, AND GREEN ONION		TOFU YAKISOBA	ΨΙΟ
PLAIN RAMEN	\$10	PLAIN YAKISOBA	<i>d</i> 1 O
TONKOTSU OR MISO BROTH		I LAIN TARTOODA	\$10

#### SUSHI/SASHIMI

#### (2PCS SUSHI/5PCS SASHIMI) \*SIDE OF FRESH WASABI \$2

## SASHIMI COMBO SERVED WITH MISO SOUP

BLUEFIN TUNA BELLY (TORO)  SEA URCHIN(UNI) BLUE FIN TUNA AHI TUNA(MAGURO)		\$24 (5PCS) \$57 \$23	(8PC) 2PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE SPECIAL COMBO (12PC) DAILY CHEF'S CHOICE	\$30 \$57
YELLOWTAIL(HAMACHI) YELLOWTAIL BELLY	\$8 \$9	, -	SUSHI COMBO SERVED WITH MISO SOUP	
SALMON (SAKE) SALMON(SAKE) BELLY ALBACORE	\$8 \$9 \$7	\$23	STANDARD COMBO (8PC) 2PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE	\$30
SMOKED SALMON MACKEREL(SABA) OCTOPUS(TAKO) SQUID(IKA) KING SCALLOP(HOTATE) FRESH WATER EEL (UNAG	\$6 \$6 \$6 \$6 \$8	\$15 \$15 \$15 \$15 \$20	SPECIAL COMBO (12PC) DAILY CHEF'S CHOICE	\$57
SHRIMP(EBI) SNOW CRAB SALMON ROE(IKURA)	\$5 \$5		SUSHI & SASHIMI COMI SERVED WITH MISO SOUP	BO
SMELT ROE(MASAGO) FLYING FISH ROE(TOBIKO) TAMAGO FRIED BEAN CURD(INARI)	\$9 \$6 \$7 \$4 \$4		5PC SUSHI AND 6PC SASHIMI SASHIMI: 2PCS TUNA, SALMON, YELLOWTAIL SUSHI: 1PC TUNA, SALMON, YELLOWTAIL, ALBACORE, SHRIMP	\$40

#### SUSHI BAR ENTREE

CHIRASHI	\$34
BED OF SUSHI RICE WITH VARIOUS FISH ON TOP SERVED WITH MISO SOUP	
UNA DON	\$28
BED OF SUSHI RICE WITH FRESH WATER EEL AND AVOCADO ON TOP SERVED WITH MISO SOUP	
YELLOWTAIL JALAPEÑO (7PCS)	\$28
YELLOWTAIL SASHIMI WITH YUZU PONZU, JALAPEÑO SLICES, SRIRACHA	
JENNY'S SPECIAL (7PCS)	\$23
SEARED TUNA SASHIMI WITH SLICED ONION, GREEN ONION, MUSTARD DRESSING	
JIMMY'S SPECIAL (7PCS)	\$23
ALBACORE SASHIMI WITH SLICED ONION, GREEN ONION, SHISO PONZU	
SUSHI TOWER	\$28
REAL CRAB, SEAWEED SALAD, AVOCADO SUSHI RICE, POKE SALAD, MASAGO, TOBIKO,	
SOY MUSTARD DRESSING	

#### SUSHI & ROLL

\$37

SERVED WITH MISO SOUP AND SALAD 8PCS (2PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE) & CHOOSE 1 ROLL (8PCS) BELOW

TUNA ROLL SALMON ROLL

YELLOWTAIL ROLL
PHILADELPHIA ROLL

### BASIC ROLL ADDITIONAL \$2 FOR DEEP FRYING ROLL

#### **VEGETARIAN ROLL**

CALIFORNIA ROLL SALMON (REGULAR/SPICY)	cut/hand \$7/\$6 \$8/\$7	YASAI SPECIAL IN: SHIITAKE MUSHROOM, GOBO, CUCUMBER TOP: AVOCADO	\$12
TUNA (REGULAR/SPICY)	\$8/\$7	SHIITAKE MUSHROOM	\$5
ALBACORE (REGULAR/SPICY)	\$8/\$7	CUCUMBER	\$5
YELLOWTAIL (REGULAR/SPICY)	\$10/\$9	AVOCADO	\$6
SCALLOP (REGULAR/SPICY)	\$8/\$7	VEGGIE TEMPURA	\$10
SALMON AVOCADO	\$9/\$8	SWEET POTATO, ZUCCHINI, ONION,	
PHILADELPHIA	\$10/\$9	ASPARAGUS	\$8
SMOKED SALMON	\$7/\$6	VEGGIE  SPRING MIX, PICKLED RADISH, GOBO,	ΨΟ
EEL	\$9/\$8	AVOCADO, CUCUMBER, ASPARAGUS	
SALMON SKIN	\$7/\$6		



#### NO RICE ROLL

BLUE OCEAN ROLL	\$19
IN:SEARED TUNA, SALMON, ASPARAGUS, GOBO, SEAWEED SALAD WRAPPED IN CUCUMBER WITH PONZU	
SAUCE HAVANA PEARL ROLL	400
IN: TUNA, SALMON, SHRIMP, IMITATION CRAB, STICK IMITATION CRAB, AVOCADO, KAIWARE, MASAGO,	\$20
GOBO WRAPPED IN CUCUMBER WITH PONZU SAUCE	
PROTEIN ROLL ଙ	\$19
IN: IMITATION CRAB, SPICY TUNA, AVOCADO, ASPARAGUS, SUSHI SHRIMP, ALBACORE, SALMON WRAPPED IN SOY PAPER WITH PONZU SAUCE	
COOKED ROLL	
CRUNCH SHRIMP ROLL	\$15
IN:SHRIMP TEMPURA, IMITATION CRAB, AVOCADO	
TOP:TEMPURA SHAVING WITH EEL SAUCE	
TIGER ROLL	\$17
IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURA OUT: SHRIMP (EBI), SPICY MAYO, EEL SAUCE	
911 ROLL 🛫	\$16
IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBER	7 2 0
TOP: AVOCADO WITH MAYO AND SRIRACHA	
FUGU ROLL of	\$23
IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBER TOP: AVOCADO, CHOPPED SOFT SHELL CRAB, STICK CRAB, MASAGO WITH EEL SAUCE AND SPICY	
MAYO	
DRAGON ROLL	\$19
IN: REAL CRAB, AVOCADO, CUCUMBER	
TOP: FRESHWATER EEL AND AVOCADO WITH EEL SAUCE	445
SPIDER ROLL	\$17
IN: STICK CRAB, MASAGO, AVOCADO, GOBO, KAIWARE, SOFT SHELL CRAB TEMPURA WITH EEL SAUCE  CATERPILLAR ROLL	\$17
IN: FRESHWATER EEL, STICK CRAB, CUCUMBER, GOBO	$\phi \perp 7$
TOP: AVOCADO WITH EEL SAUCE	
TEMPURA (DEEP FRIED) ROLL	
GOLDEN LA JOLLA ROLL	\$16
IN: IMITATION CRAB, SALMON, CREAM CHEESE, AVOCADO DEEP FRIED WITH EEL SAUCE, SPICY MAYO	
VEGAS ROLL 💇	\$17
IN: IMITATION CRAB, SPICY TUNA, AVOCADO, JALAPEÑO, CREAM CHEESE DEEP FRIED WITH EEL	
SAUCE, SPICY MAYO  ENERGY ROLL	\$18
IN: EEL, SPICY TUNA, AVOCADO, CREAM CHEESE DEEP FRIED WITH EEL SAUCE, SPICY MAYO	ΨΙΟ

#### SPECIAL ROLL

SORRENTO ROLL	\$19
IN: SPICY TUNA, CUCUMBER	
TOP: YELLOWTAIL, SLICED LEMON, TOBIKO WITH PONZU SAUCE	
PINK ROLL S	\$18
IN: SPICY TUNA, CUCUMBER	
TOP: SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND SRIRACHA	
ALBACORE SPECIAL ROLL	\$17
IN: SPICY TUNA, CUCUMBER	
TOP: ALBACORE, AVOCADO, GREEN ONION WITH PONZU SAUCE AND SRIRACHA	
POPCORN LOBSTER ROLL	\$23
IN: SPICY TUNA, AVOCADO	
TOP: DEEP FRIED LANGOSTINO, TEMPURA SHAVING WITH SPICY MAYO AND EEL SAUCE  HOLIDAY ROLL	440
	\$18
IN: SPICY TUNA, AVOCADO, SHRIMP TEMPURA TOP: SEARED SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND EEL SAUCE	
UTC ROLL	\$17
IN: SPICY TUNA CUCUMBER	Φ ⊥ /
TOP: SEARED TUNA, GREEN ONION, RED PEPPER POWDER WITH PONZU SAUCE AND SRIRACHA	
LA JOLLA HILL ROLL STOT	\$20
IN: IMITATION CRAB, AVOCADO, CUCUMBER	ΨΖΟ
TOP: DICED ASSORTED FISH WITH CHILI OIL, SRIRACHA, PONZU SAUCE,	
ALBACORE DELIGHT ROLL	\$17
IN: IMITATION CRAB, AVOCADO, CUCUMBER	r = .
TOP: ALBACORE, AVOCADO, CRISPY ONION WITH MUSTARD DRESSING	
PLAYBOY ROLL	\$18
IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURA, CREAM CHEESE	
TOP: SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND EEL SAUCE	
RAINBOW ROLL	\$16
IN: IMITATION CRAB, CUCUMBER, AVOCADO	
TOP: TUNA, SALMON, ALBACORE, SHRIMP, AVOCADO	
RAINBOW SHRIMP TEMPURA ROLL	\$18
IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURA	
TOP: TUNA, SALMON, ALBACORE, SHRIMP, AVOCADO WITH SPICY MAYO AND EEL SAUCE	4.0
CHERRY BLOSSOM ROLL	\$18
IN: SPICY IMITATION CRAB, AVOCADO, CUCUMBER	
TOP: TUNA, SALMON, AVOCADO WITH SPICY MAYO	410
SUNRISE ROLL	\$19
IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBER TOP: TUNA, YELLOWTAIL, AVOCADO WITH YUZU PONZU	
HAWAIIAN ROLL	\$20
IN: REAL CRAB, AVOCADO, CUCUMBER	₽∠U
TOP: TUNA WITH MUSTARD DRESSING	

#### SPECIAL ROLL

GUCCIROLL \$20

IN: REAL CRAB, AVOCADO, SHRIMP TEMPURA

OUT: HALF SPICY TUNA WITH CHILI SAUCE, EEL SAUCE HALF AHI TUNA WITH SALSA

ALASKA ROLL

IN: SALMON, STICK CRAB, AVOCADO

TOP: SALMON, SLICED LEMON, MASAGO WITH PONZU SAUCE

## MORI PLATTER (NO SUBSTITUTION)

PLATTER #1	\$105
SERVED WITH EDAMAME, MIXED TEMPURA	
ROLLS: CRUNCH SHRIMP ROLL, SORRENTO ROLL, HOLIDAY ROLL,	
HAWAIIAN ROLL, ALBACORE DELIGHT ROLL, UTC ROLL	
PLATTER #2	\$135
SERVED WITH EDAMAME, MIXED TEMPURA	
SUSHI: AHI TUNA, SALMON, YELLOWTAIL (4PCS EACH FISH)	
ROLLS: CHERRY BLOSSOM ROLL, ALASKA ROLL, SUNRISE ROLL,	
RAINBOW SHRIMP TEMPURA ROLL, 911 ROLL	
PLATTER #3	\$225
SERVED WITH EDAMAME, SEAWEED SALAD, SUNOMONO SALAD	
SASHIMI: BLUEFIN TUNA, SALMON BELLY, YELLOWTAIL BELLY	
(5PCS EACH FISH)	
SUSHI: AHI TUNA, SALMON, YELLOWTAIL, ALBACORE (4PCS	
EACH FISH)	

ROLLS: 911 ROLL, PINK ROLL, HAWAIIAN ROLL, SUNRISE ROLL,

GUCCI ROLL, RAINBOW ROLL