# 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

| 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 |  |
| avocado, eel sauce | 4PCS CRISPY RICE WITH SPICY TUNA, |  |  |
| AVOCADO TEMPURA | \$7 | HAMACHI KAMA | \$13 |
| DEEP FRIED AVOCADO WITH SPICY MAYO |  | grilled yellowtail collar served with ponzu sauce |  |
|  |  |  |  |
| fried soft tofu with tempura SAUCE |  | SHRIMP TEMPURA \$ | \$7/\$10 |
|  |  |  |  |
| GREEN MUSSELS (4PCS) | \$10 | (4PC/6PC) |  |
| baked mussel with spicy |  | VEgETABLE TEMPURA (6PC) | ) $\$ 7$ |
| mayo sauce, eel sauce |  | MIXED TEMPURA (6PC) | \$10 |
| VEGETABLE EGG ROLL (3PCS) | \$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 <br> FOR CHILDREN UNDER 11 ONLY |  | RAINBOW SALAD | \$20 |
|  |  | SEARED TUNA SALAD | \$18 |
|  |  | 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 | \$19 | CHICKEN KATSU | \$19 |
| :---: | :---: | :---: | :---: |
| BEEF TERIYAKI | \$20 | DEEP-FRIED CHICKEN CUTLET |  |
| BULGOGI | \$19 | SHRIMP \& SCALLOP | \$25 |
| Korean style marinated pan friedBEEF WITH VEGETABLES |  | pan fried shrimp and scallop WIth butter, teriyaki sauce, and vegetables |  |
| SALMON TERIYAKI | \$20 | VEGGIE, MUSHROOM AND | \$18 |
| SESAME CHICKEN | \$19 | TOFU | \$18 |
|  |  | PAN FRIED VEGETABLES, TOFU, AND MUSHROOMS WITH BUTTER AND TERIYAKI SAUCE |  |
| FRIED RICE <br> ADDITIONAL CHOICE OF PROTEIN ADD EGG \$2 |  | UDON <br> EXTRA NOODLE \$2 <br> ADD SPICE \$2 <br> 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 |
|  |  | BEEF UDON | \$16 |
| RAMEN <br> EXTRA CHASHU: \$3 EXTRA EGG OR NOODLE \$2 ADD SPICE \$2 |  | NABEYAKI UDON | \$16 |
|  |  | Chicken, VEgETABLES, AND EGG |  |
|  |  | PLAIN UDON | \$10 |
| TONKOTSU RAMEN | \$15 | YAKISOBA <br> ADD SPICE \$2 |  |
| WITH PORK CHASHU, EGG, SEAWEED, AND GREEN ONION |  |  |  |
| MISO RAMEN | \$15 | CHICKEN YAKISOBA | \$16 |
| WITH PORK CHASHU, EGG, SEAWEED, AND GREEN ONION |  | BEEF YAKISOBA | \$17 |
| SEAFOOD RAMEN | \$18 | SEAFOOD YAKISOBA | \$18 |
| WIth CLAM, MUSSELS, SQUID, CLAM, seaweed, And green onion |  | VEGGIE, MUSHROOM, AND | \$16 |
|  |  | TOFU YAKISOBA |  |
| PLAIN RAMEN TONKOTSU OR MISO BROTH | \$10 | PLAIN YAKISOBA | \$10 |

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

$\left.\begin{array}{lrr} & \begin{array}{rlr}\text { SUSHI SASHIMI } \\ (2 P C S)\end{array} \\ \text { (3PCS) }\end{array}\right\}$

STANDARD COMBO \$30
(8PC)
2PCS OF TUNA, SALMON,
YELLOWTAIL, ALBACORE
SPECIAL COMBO (12PC) \$57
DAILY CHEF'S CHOICE

## SUSHI COMBD

SERVED WITH MISO SOUP
STANDARD COMBO (8PC) \$30
2PCS OF TUNA, SALMON,
YELLOWTAIL, ALBACORE
SPECIAL COMBO (12PC) \$57 daily chef's choice

## SUSHI \& SASHIMI COMBD

SERVED WITH MISO SOUP
5PC SUSHI AND 6PC \$40 SASHIMI

SASHIMI: 2PCS TUNA, SALMON, YELLOWTAIL SUSHI: 1PC TUNA, SALMON, YELLOWTAIL, ALBACORE, SHRIMP

## 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) ..... \$23ALBACORE SASHIMI WITH SLICED ONION, GREEN ONION, SHISO PONZU
SUSHI TOWER ..... \$28REAL CRAB, SEAWEED SALAD, AVOCADO SUSHI RICE, POKE SALAD, MASAGO, TOBIKO,SOY MUSTARD DRESSING
SUSHI \& ROLLserved with miso soup and salad
\$378PCS (2PCS OF TUNA, SALMON, YELLOWTAIL,ALBACORE) \& CHOOSE 1 ROLL (BPCS) BELOW

TUNA ROLL
SALMON ROLL

## BASIC ROLL adoitional sa for deep frying roll

|  | cut/hand | YASAI SPECIAL | \$12 |
| :--- | ---: | :--- | ---: |
| CALIFORNIA ROLL | $\$ 7 / \$ 6$ | IN: SHIITAKE MUSHROOM, GOBO, |  |
| SALMON (REGULAR/SPICY) | $\$ 8 / \$ 7$ | CUCUMBER | TOP: AVOCADO |
| 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 |  |
| SMOKED SALMON | $\$ 7 / \$ 6$ | VEGGIE |  |
| EEL | $\$ 9 / \$ 8$ | SPRINGMIX, PICKLEDRADISH, GOBO, |  |
| SALMON SKIN | $\$ 7 / \$ 6$ |  |  |

## VEgEtarian roll

BLUE OCEAN ROLL ..... \$19IN:SEARED TUNA,SALMON,ASPARAGUS,GOBO,SEAWEED SALAD WRAPPED IN CUCUMBER WITH PONZUSAUCE
HAVANA PEARL ROLL$\$ 20$IN: TUNA, SALMON,SHRIMP,IMITATION CRAB,STICK IMITATION CRAB, AVOCADO, KAIWARE, MASAGO,GOBO WRAPPED IN CUCUMBER WITH PONZU SAUCE
PROTEIN ROLL\$19
IN:IMITATION CRAB, SPICY TUNA, AVOCADO, ASPARAGUS, SUSHI SHRIMP, ALBACORE, SALMON Wrapped in soy paper with ponzu sauce
COOKED ROLL
CRUNCH SHRIMP ROLL ..... \$15IN:SHRIMP TEMPURA, IMITATION CRAB, AVOCADOTOP:TEMPURA SHAVING WITH EEL SAUCE
TIGER ROLL\$17IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURAOUT: SHRIMP (EBI), SPICY MAYO, EEL SAUCE
911 ROLL ..... \$16
IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBER
TOP: AVOCADO WITH MAYO AND SRIRACHA
FUGU ROLL ..... \$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
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 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 MAYO2r\$17IN: IMITATION CRAB, SPICY TUNA, AVOCADO, JALAPEÑO, CREAM CHEESE DEEP FRIED WITH EELSAUCE, SPICY MAYO
ENERGY ROLL ©\$18
IN: EEL, SPICY TUNA, AVOCADO, CREAM CHEESE DEEP FRIED WITH EEL SAUCE, SPICY MAYO

## SPECIAL ROLL

SORRENTO ROLL\$19IN: SPICY TUNA, CUCUMBERTOP: YELLOWTAIL, SLICED LEMON, TOBIKO WITH PONZU SAUCE
PINK ROLL ..... \$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\$18IN: SPICY TUNA, AVOCADO, SHRIMP TEMPURATOP: SEARED SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND EEL SAUCE
UTC ROLL ©\$17IN: SPICY TUNA CUCUMBERTOP: SEARED TUNA, GREEN ONION, RED PEPPER POWDER WITH PONZU SAUCE AND SRIRACHA
LA JOLLA HILL ROLL ©\$20IN: IMITATION CRAB, AVOCADO, CUCUMBERTOP: DICED ASSORTED FISH WITH CHILI OIL, SRIRACHA, PONZU SAUCE,
ALBACORE DELIGHT ROLL\$17IN: IMITATION CRAB, AVOCADO, CUCUMBER
TOP: ALBACORE, AVOCADO, CRISPY ONION WITH MUSTARD DRESSING
PLAYBOY ROLL ..... \$18IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURA, CREAM CHEESETOP: SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND EEL SAUCE
RAINBOW ROLL ..... \$16IN: IMITATION CRAB, CUCUMBER, AVOCADOTOP: TUNA, SALMON, ALBACORE, SHRIMP, AVOCADO
RAINBOW SHRIMP TEMPURA ROLL\$18IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURA
TOP: TUNA, SALMON, ALBACORE, SHRIMP, AVOCADO WITH SPICY MAYO AND EEL SAUCE
CHERRY BLOSSOM ROLL ©\$18IN: SPICY IMITATION CRAB, AVOCADO, CUCUMBERTOP: TUNA, SALMON, AVOCADO WITH SPICY MAYO
SUNRISE ROLL누\$19IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBERTOP: TUNA, YELLOWTAIL, AVOCADO WITH YUZU PONZU
HAWAIIAN ROLL\$20IN: REAL CRAB, AVOCADO, CUCUMBERTOP: TUNA WITH MUSTARD DRESSING

# SPECIAL ROLL <br> <br> GUCCI ROLL <br> <br> GUCCI ROLL <br> IN: REAL CRAB, AVOCADO, SHRIMP TEMPURA <br> 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 <br> (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

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

