

## Signature Appetizers

Steamed New Zealand Green-lipped Mussels.....	7.5
Baked Green-lipped Mussels (3 pcs.) .....	5.5
Steamed East Coast Top Neck Clams.....	7.5
Baked Dynamite (Bay Scallops or Shrimp) .....	7
with mushrooms, baked with special mayo	
Magic Mushrooms (6 pcs.) .....	7
Jumbo-sized Soft-shell Crab .....	8
tempura-style or sautéed	
Kama (Yellowtail or Salmon Collar) .....	9
Oyster Sampler (6/12 pcs.) .....	11/20
Island Creek (MA), Goose Point (WA), Blue Point (MD)	
with ponzu sauce & special spices	
<b>Sashimi Mélange</b>	
<b>Super-white Tuna</b> (6 pcs.) .....	10
with jalapeño pepper & yuzu sauce	
<b>Tuna</b> (6 pcs.) .....	13
with avocado, masago (smelt fish eggs), green onions, & ponzu sauce	
<b>Yellowtail</b> (6 pcs.) .....	13
with tomato, jalapeño pepper, & greens, with choice of sauce (ponzu or olive oil, lemon juice, & sea salt)	
<b>Sonoda's Crispy Egg Roll</b> .....	5
with beef & vegetables & spicy yellow mustard	
<b>Gyoza</b> (Japanese Dumplings) (6/12 pcs.) .....	5.5/11
<b>Negimaki</b> (Beef & Scallion Rolls) .....	7
<b>Tofu</b>	
<b>Hiyayakko</b> (Chilled Bean Curd) .....	5
<b>Agedashi</b> (Deep-fried Bean Curd in Soup) .....	5
<b>Yakitori</b> (Chicken Kabob) .....	6
with housemade teriyaki sauce	
<b>Yaki Ebi</b> (Shrimp Kabob) .....	8
<b>Edamame</b>	
regular.....	5.5
spicy.....	6

## Soups

<b>House Soup</b> .....	3
clear broth made with bonito stock, mushrooms, tofu, & green onions	
<b>Miso</b> (Soybean Paste) <b>Soup</b> .....	3
<b>Hamaguri</b> (Clam) <b>Soup</b> .....	5.5

## Salads

<b>Seaweed Salad</b> .....	5.5
<b>Sunomono Salad</b> (Assorted Seafood) .....	6.5
with special vinegar sauce	
<b>Sashimi Salad</b> .....	10
greens, avocado, tomato, radish, sesame seeds, lemon, quail egg, masago (smelt fish eggs), & mix of chef's choice sashimi, with kochujang sauce	
<b>Seared Tuna Tataki Salad</b> .....	9
with organic mixed greens	
<b>Highlands Salmon Salad</b> .....	10
with organic mixed greens & crispy nest potatoes	
<b>Grilled Chicken Salad</b> .....	8.5
with organic mixed greens	

## Noodles

with Salad

Nabeyaki Udon.....	13
with tempura shrimp & vegetables cooked in broth	
Spicy Seafood Udon.....	14
with assorted seafood & vegetables cooked in special broth	
Yaki Udon (Sautéed Noodles)	
Seafood & Vegetables.....	13
Chicken & Vegetables.....	11
Vegetables only.....	10

## Sushi Platters

with Salad & Soup – *extra charge for substitutions*

Sushi Dinner with tuna, spicy tuna, or California roll	
Regular (1 pc. tuna, yellowtail, salmon, whitefish, shrimp, & scallop nigiri).....	19
Deluxe (1 pc. yellowtail, whitefish, shrimp, octopus, sea eel, & scallop nigiri; 2 pcs. tuna & salmon nigiri).....	23
Sashimi Dinner with tuna, salmon, yellowtail, whitefish, & octopus	
Regular (18 pcs.).....	24
Deluxe (36 pcs.).....	45
Sushi & Sashimi Combination.....	25
Chirashi Sushi.....	24
sushi rice in a bowl topped with assorted vegetables & sashimi	
Vegetarian Sushi (salad, avocado, & cucumber rolls).....	13.5

## House Specialties

with Soup, Salad, & Rice

Broiled Yakizakana (Mackerel).....	14
Grilled, Tenderized Calamari Steak.....	16.5
with housemade ginger sauce	
Grilled Jumbo Shrimp (8 pcs.).....	20
with garlic butter	
Grilled Sea Scallops (8 oz.).....	19
sautéed in sake, garlic, & butter sauce, with housemade ginger sauce	
Glazed Teriyaki Chicken.....	14
Glazed Teriyaki Rib-eye Beef.....	15.5
traditional or Korean-style	
Yakitori (Chicken Kabob).....	14.5
Yaki Ebi (Shrimp Kabob).....	16
Chicken Katsu (Breaded, Deep-fried Cutlet).....	14.5
Tonkatsu (Breaded, Deep-fried Pork Cutlet).....	16
Negimaki (Beef & Scallion Rolls).....	17
Kalbi (Korean BBQ Beef Short Ribs).....	15
NY Strip Steak (12-oz. USDA Choice Grade).....	23
with garlic sauce, housemade teriyaki sauce, or no sauce	
Grilled Scottish Salmon Filet.....	16.5
with housemade teriyaki sauce, mango salsa, or no topping	
Grilled Chilean Sea Bass Filet.....	19.5
Grilled Alaskan Halibut Filet.....	19
Deluxe Seafood Combo.....	25
lobster, calamari (squid), shrimp, scallops, shellfish, California roll, & more	

## Tempura

### Appetizers

Salmon (3 pcs.) .....	6
Shrimp (2 pcs.) & Vegetables .....	7
Scallops & Vegetables .....	6
Calamari & Vegetables .....	6
Vegetables only .....	4.5

### Entrées with Soup, Salad, & Rice

Shrimp & Vegetable .....	16.5
Seafood .....	21
lobster, calamari (squid), shrimp, scallops, & fish	

## Sonoda's Bento Boxes

with Soup, Seaweed Salad, Gyoza, Shrimp & Tempura Vegetables, Rice,  
& 4 pcs. California Roll - *no substitutions, please*

Glazed Teriyaki Chicken .....	20
Glazed Teriyaki Rib-eye Beef .....	20
Grilled Scottish Salmon .....	20

## Desserts

Häagen Daz® Vanilla Ice Cream .....	4
Häagen Daz® Raspberry Sherbet .....	4
Housemade Ogura (Red Bean) Ice Cream .....	4
Green Tea Ice Cream (Small/Regular) .....	2/4
Ginger Ice Cream (Small/Regular) .....	2/4
Maeda-En® Mochi Ice Cream Combo .....	6
green tea, mango, vanilla, & strawberry	
Maeda-En® Mochi Ice Cream Individual .....	2
Tempura Ice Cream .....	6
Japanese Custard Pudding .....	4

## Sides

House Salad .....	3
with housemade ginger dressing	
Rice .....	2
Brown Rice .....	2
Sushi Rice .....	2

## DINNER MENU



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