

DINNER MENU



BEER

SMALL | 3.95
BUD LIGHT 3.25
BLUE MOON
YUENGLING
KLOUD *korean*
SAPPORO
KIRIN
KIRIN LIGHT
ASAHI

LARGE | 7.95

SAPPORO
SAPPORO BLACK
KIRIN ICHIBAN
ASAHI

RED WINE

MONDAVI WOODBRIDGE | 6.5/25
cabernet sauvignon
RAVENSWOOD | 7.5/28
shiraz
DONA PAULA | 8/29
malbec
MIRASSOU | 8/29
pinot noir

WHITE

TEAVINE | 8/29
green tea wine
YELLOWTAIL | 6.5/25
chardonnay
KENDALL JACKSON | 10/36
chardonnay

CHATEAU ST. MICHELLE | 8/29
sauvignon blanc
ECO DOMANI | 8/29
pinot grigio
COLUMBIA CREST | 7.5/28
riesling

PLUM

KIKOMAN PLUM | 6/24
FUJI PLUM | 8/29

SAKE & SOJU

COLD SAKE
PEACH SPARKING WITH JELLY | 8
sweet, sparkling with jelly

OZEKI ONE CUP | 7
dry, rich full body

HAKUSHIKA NAMA-CHO | 7
mild, lightly sweet

HAKUSHIKA CHOKARA | 18
extra-dry, smooth, crisp

HAKUSHIKA JUNMAI GINJO | 18
velvety, extremely smooth, very rich

HAKUSHIKA JUNMAI DAIGINJO | 26
gentle, fragrant, delicately sweet

HOT SAKE

SMALL | 3.95
LARGE | 8.50

SOJU

CHUM CHURUM | 15
clear, distilled rice liquor

SAKE BOMBS

SAPPORO | KIRIN | ASAHI
SMALL | 7.95
LARGE | 15.95

(please consider your neighbors, thank you for not banging on the tables)

PEACH CHUM CHURUM | 15
peach flavor distilled rice liquor

DRINKS

MARTINIS

MANGO MARTINI
mango rum, white rum, mango puree, cranberry & lime juice

SAKETINI
sake, vodka, dry vermouth; cucumber

LYCHEE SAKETINI
sake, vodka, lychee juice; lychee fruit

TSUNAMI MARTINI
sake, vodka, plum wine; cucumber

SPIKED ARNOLD PALMER
mango rum, iced tea, lemonade; lemon

COCONUT LEMON DROP
coconut rum, lemonade, lime juice, triple sec

COSMO
citrus vodka, cranberry juice, lemon

KISS OF RAZZ
vodka, black raspberry liqueur & sour mix; lemon

PAMA MARTINI
vodka, triple sec & pomegranate liqueur

UPPER MANHATTAN
makers mark whiskey, sweet vermouth, garnished with cherry

SOUR APPLE MARTINI
raspberry vodka, sour apple pucker, sweet & sour mix; cherry

COCKTAILS

DRAGONBERRY
strawberry rum, citrus vodka, strawberry puree, lemonade, sprite; lime

LYCHEE COCKTAIL
sake, lychee juice & lemonade; lychee fruit

ROSETTA BLUSH
coconut rum, peachtree schnapps, pineapple juice, lime juice, grenadine; orange slice

MANGO MARGARITA
tequila, mango puree, cranberry juice, lime juice & sour mix; lime

RASPBERRY MARGARITA
tequila, black raspberry liqueur, sour mix & lime juice; lime

MELON MARGARITA
tequila, melon liqueur, sour mix & lime juice; lime

HAIKU COLADA
coconut rum, pineapple juice, strawberry puree; orange slice

SUNSET HORIZON
vodka, peachtree schnapps, orange juice, grenadine; orange slice

LEMONBERRY
raspberry vodka, blackraspberry liqueur, lemonade; lemon

BUCCANEER
white rum, mango puree, sprite; orange slice

FUZZY PEAR
pear vodka, peachtree schnapps, sprite; orange slice

ISLAND BREEZE
coconut rum, cranberry & orange juice; orange slice

APPETIZERS

EDAMAME
cooked soy beans in pods, lightly salted
4.50

GARLIC EDAMAME
cooked soy beans with sauteed garlic, lightly salted
5.50

VEGETABLE TEMPURA
vegetables lightly battered, deep fried
8.50

CRAB CAKE TEMPURA
lightly battered, deep fried
9.95

SOFT SHELL CRAB TEMPURA
lightly battered, deep fried
9.95

SHRIMP TEMPURA
shrimp & vegetables, lightly battered, deep fried
8.95

CHICKEN WINGS
lemongrass marinade
8.95

CALAMARI
lightly floured, deep fried
6.95

SPRING ROLLS
chicken, shrimp, vegetables, deep fried
5.95

SOUPS & SALADS

MISO
miso broth, tofu, seaweed, scallions
1.95

WONTON
shrimp wontons, chicken broth
4.95

SALMON BROTH SOUP
tofu, tomatoes, & cilantro in salmon broth
3.95

GARDEN GREEN SALAD
lettuce & mixed vegetables served with ginger or ponzu dressing
4.95

AVOCADO SALAD
garden green, avocado, with ginger or ponzu dressing
6.50

SEAWEED SALAD
with cucumber
5.25

TUNA TATAKI
seared tuna, cucumbers, with ponzu sauce
9.95

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DUMPLINGS

DEEP FRIED

SHRIMP DUMPLINGS
shrimp, bamboo shoots,
onions, cilantro
5.95

SALMON DUMPLINGS
salmon, cilantro
5.95

CURRY CHICKEN DUMPLINGS
chicken, curry marinade, onion
5.95

VEGETABLE DUMPLINGS
carrot, mushroom, cilantro,
clear noodles
4.95

STEAMED OR FRIED

SHUMAI
crabmeat dumplings
5.50

GYOZA
pork dumplings
5.25

BEEF DUMPLINGS
beef, onion, tofu, with clear noodles
5.95

PORK KIMCHI DUMPLINGS
pork, kimchi marinade
5.95

EDAMAME DUMPLINGS
garlic mashed potatoes,
edamame seeds
5.95

BENTO BOX DINNER

PICK ONE FROM A AND TWO FROM B
14.50

PICK TWO FROM A AND ONE FROM B
14.50

PICK TWO FROM A AND TWO FROM B
17.95

A **SEAWEEED SALAD**
3 PCS. OF SUSHI chef's choice
SASHIMI chef's choice
CALIFORNIA
SPICY TUNA

SALMON AVOCADO
ARIZONA shrimp tempura & avocado
BOSTON shrimp & avocado
EEL AND CUCUMBER
ASAHI spicy tuna & avocado; crispy

AVOCADO ROLL
SWEET POTATO ROLL
TSUNAMI ROLL (add 3.00)
OLIVIA ROLL (add 3.00)
SUPERBOWL (add 3.00)

B **GYOZA** steamed or fried
SHUMAI steamed or fried
BEEF DUMPLINGS steamed or fried
EDAMAME DUMPLINGS steamed or fried
PORK KIMCHI DUMPLINGS steamed or fried

SHRIMP DUMPLINGS fried
SALMON DUMPLING fried
VEGETABLE DUMPLINGS fried
CHICKEN CURRY DUMPLINGS fried
SESAME CHICKEN

TONKATSU
CHICKEN KATSU
CHICKEN TERIYAKI
BEEF TERIYAKI
SALMON TERIYAKI

ENTREE

SUSHI BAR

CHIRASHI
10 pieces sashimi over sushi rice,
chef's choice of fish
17.95

SAKE DON
10 pieces of salmon over sushi rice
17.95

UNAGI DON
10 pieces of eel over kitchen rice
17.95

POKE BOWL
salmon & tuna with poki sauce, served with
avocado & vegetable salad over rice
13.95

KOREAN CHIRASHI
salmon & tuna served with vegetable salad
over rice with Korean hot sauce
13.95

SASHIMI DELUXE
12 piece sashimi entree
chef's choice of fish
19.95

SUSHI & SASHIMI COMBO
4 pieces of sushi & 8 pieces of sashimi
chef's choice of fish
20.95

ENTREE

KITCHEN

CHICKEN TERIYAKI
with seasonal asian vegetables
13.95

SALMON TERIYAKI
with seasonal asian vegetables
15.95

BEEF TERIYAKI
with seasonal asian vegetables
16.95

SESAME CHICKEN
chicken, coated with sesame seeds
13.95

MARINATED CHICKEN
served with noodles or rice
12.95

MARINATED BEEF
served with noodles or rice
13.95

KIMCHI SOUP
choice of pork or seafood, served with rice
12.95

TONKATSU
lightly breaded pork cutlet
13.50

CHICKEN KATSU
lightly breaded chicken cutlet
13.50

OYAKO DON
lightly breaded chicken with egg
13.95

KATSU DON
lightly breaded pork with egg
13.95

ENTREE

NOODLES

KIMCHI RAMEN
egg noodles with pork
SMALL | 9.95
LARGE | 12.95

SEAFOOD KIMCHI RAMEN
egg noodles with seafood
SMALL | 10.50
LARGE | 13.95

TAMPOPO RAMEN
egg noodles in miso broth with chicken
12.50

KIMCHI UDON
udon noodles with pork
SMALL | 9.95
LARGE | 12.95

KIMCHI SEAFOOD UDON
udon noodles with seafood
SMALL | 10.50
LARGE | 13.95

NABEYAKI UDON
udon noodles with shrimp tempura
12.95

PHO BEEF
rice noodle with beef
SMALL | 7.95
LARGE | 10.95

PHO CHICKEN
rice noodle with chicken
SMALL | 7.95
LARGE | 10.95

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

ANY CHANGES ARE SUBJECT TO UP-CHARGE | PARTIES OF 6 OR MORE ARE SUBJECT TO ADDED 18% GRATUITY CHARGE
THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS