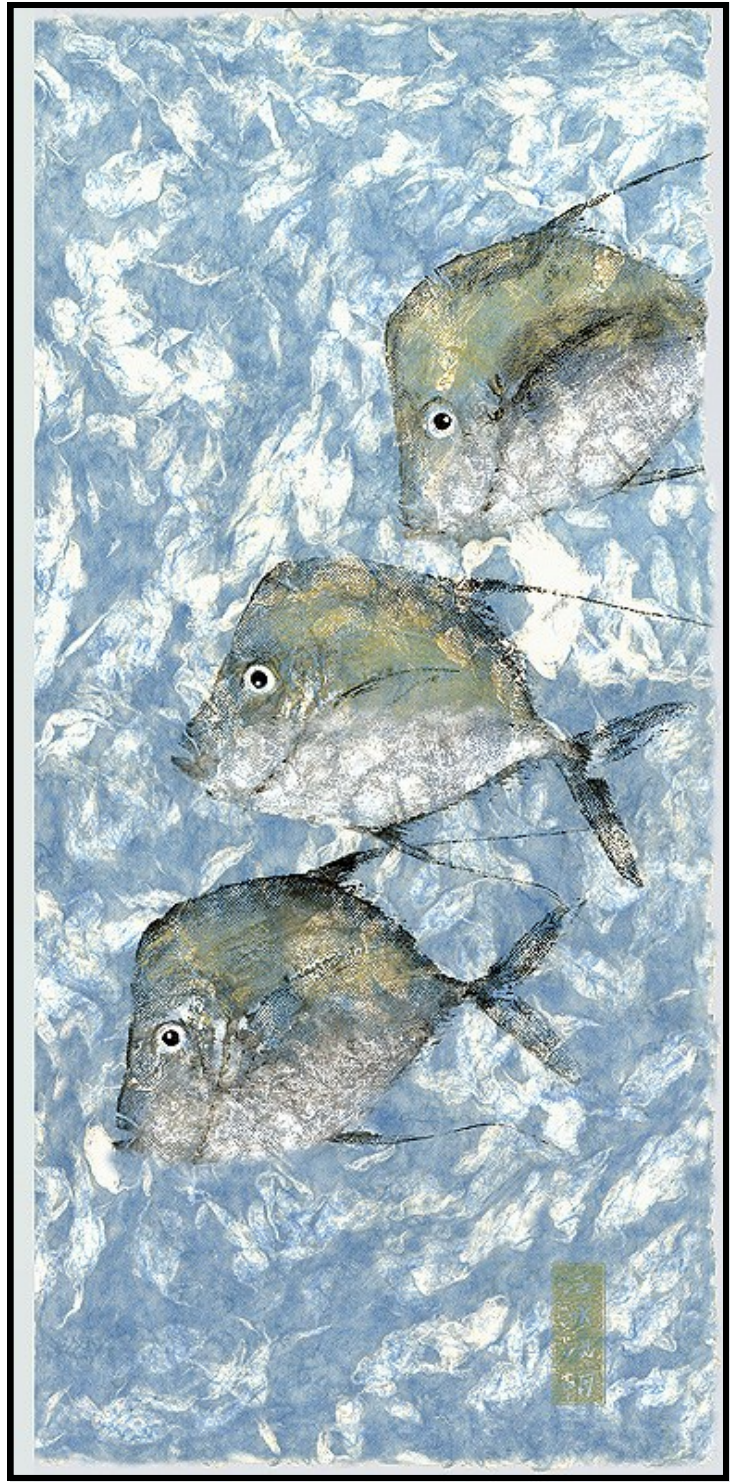


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# Sonoda's Restaurant

Serving Aurora fresh Sushi and Seafood since 1988

## **Appetizers**

Any substitutions are subject to an additional charge. Please ask your server.  
If you have any food allergies please inform your server before ordering.

<b>Pork Belly:</b> Pork belly simmered with sweet soy sauce .....	5.00
<b>Agedashi:</b> Deep-fried bean curd soup.....	4.50
<b>Edamame:</b> Gluten Free.....	4.00
<b>Egg Plant:</b> Gluten Free.....	4.50
<b>Spicy Edamame</b> .....	5.00
<b>Baked Green Mussels:</b> Baked in sauce and seasoned.....	5.00
<b>New Zealand Green Lipped Mussels:</b> Steamed and served with two of our special sauces.....	8.50
<b>Top Neck Clams:</b> East coast top neck clams steamed and served with sauce.....	9.00
<b>Dynamite Bay Scallops:</b> Baked with mushrooms and a kupi mayo sauce.....	6.50
<b>Soft Shell Crab:</b> Tempura style .....	8.00
<b>Kaki Fry:</b> Panko breaded deep-fried oysters.....	6.50
<b>*Oyster on the Half Shell (6 pieces) :</b> Served with our special ponzu sauce.....	14.00
<b>Tempura:</b>	
Shrimp (3) & Vegetables.....	7.50
Calamari.....	5.50
Vegetables Only.....	4.50
<b>Takoyaki:</b> Pancake bites with octopus.....	5.50
<b>Egg Rolls (2 pieces):</b> Filling made with mixed vegetables and pork.....	4.50
<b>Shumai (4 pieces):</b> Shrimp dumplings.....	5.50
<b>Gyoza (6 pieces):</b> Pork and chicken filled dumplings.....	5.50
<b>Yakitori:</b> Two chicken kabobs dipped in teriyaki sauce.....	5.50
<b>Negi Maki:</b> Scallion rolled with thinly sliced rib-eye steak.....	7.50
<b>Nabe:</b> Seafood hot pot.....	12.50
<b>Magic Mushroom:</b>	
Baked salmon with avocado/shrimp covered with Japanese pepper and sauce.....	6.00
<b>Lobster Appetizer:</b> Grilled lobster served with our Ginger sauce.....	13.00
<b>Karaage:</b> Japanese fried chicken.....	5.00
<b>Geso Age:</b> Deep fried squid leg.....	5.00

### **Today's Special Appetizer**

GRILLED FISH APPETIZER

MARKET PRICE

\* PLEASE ASK YOUR SERVER FOR TODAY'S  
AVAILABILITY

*\*Sushi, oysters, and over easy eggs may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## Sushi Bar Appetizers

**\*New Style Sashimi:** (choice of one of the following listed below)

Tuna, Yellowtail, Salmon, Albacore Tuna, or White Fish.....	13.00
* <b>Tuna Tartare:</b> Seared tuna plated with a sauce.....	8.50
* <b>Hotate Aburi:</b> Seared scallops .....	8.50

## Sushi Bar Entrees

* <b>Poke Donburi:</b> Choice of tuna or salmon.....	13.00
* <b>Salmon Donburi:</b> Salmon sashimi served over a bowl of sushi rice.....	13.00
* <b>Tuna Donburi:</b> Tuna sashimi served over a bowl of sushi rice.....	13.00
* <b>Vegetarian Sushi Lunch (assorted vegetables)</b> .....	13.00
* <b>Sushi Lunch (assorted raw fish on Sushi rice)</b> .....	15.00
* <b>Sashimi Lunch</b> .....	16.00
* <b>Chirashi:</b> Assorted sashimi served on sushi rice.....	17.00

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Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Lunch Entrees

Grilled Chicken Curry.....	11.50
Ebi Fry Curry.....	11.50
Chicken Cutlet Curry.....	11.50
Tonkatsu Curry.....	11.50
Yakizakana: Broiled mackerel .....	11.00
Calamari Steak: Grilled tenderized squid.....	11.00
Gyoza Lunch: 10 pcs of pork and chicken filled dumplings.....	11.00
Chicken Yakitori: Chicken kabobs dipped in teriyaki sauce.....	11.00
Teriyaki Chicken.....	11.00
Chicken Cutlet: Breaded deep-fried chicken.....	11.00
Tonkatsu: Breaded deep-fried pork.....	11.00
<b>Tempura Lunch:</b>	
Shrimp and Vegetables.....	11.50
Calamari and Vegetables.....	11.50
Chicken and Vegetables.....	11.50
Kaki Fry: Panko breaded deep-fried oysters.....	11.50
Negi Maki: Scallion rolled with thinly sliced rib-eye steak.....	11.50
Teriyaki Beef: Thinly sliced ribeye steak with our special Teriyaki sauce.....	11.50
Gyu-don: Sliced wagyu beef, onions, and eggs on top of rice.....	11.50

*For 5.00 you can add a shrimp tempura & vegetable to any entrée.*

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## Noodles

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- Tempura Udon**..... 10.50  
 Udon noodles with shrimp and vegetable tempura
- Ramen Noodles:** Traditional Japanese style noodle with homemade broth comes with California roll ..... 10.50  
 \*Choice of **Shoyu** (Soy Sauce), **Miso**, **Spicy Miso**, or **Wafu** (fish based broth)
- Tempura Soba**..... 10.50  
 Soba noodles with shrimp and vegetable tempura
- Yakisoba (Japanese stir fry noodles)**..... 10.50  
 \*Choice of **Pork**, **Beef**, **Shrimp**, or **Vegetables only**
- Zaru Soba**..... 10.50  
 Cold buckwheat Soba noodles served with tempura
- Vegetarian Ramen:** Kelp base soup with kale noodles ..... 10.50
- Seafood Ramen**..... 15.50  
 Served with assorted seafood and vegetables cooked in our seafood broth
- Seafood Udon**..... 15.50  
 Served with assorted seafood and vegetables cooked in our udon broth  
 \*Choice of **Mild**, **Medium**, **Spicy**, **Extra Spicy**, and **Extra Extra Spicy**

## Fish Specials

SALMON 11.00

CHILEAN SEA BASS MARKET PRICE

\* PLEASE ASK YOUR SERVER FOR TODAY'S  
 FISH SPECIAL AVAILABILITY

## Soups & Salads

- House Salad**..... 2.50  
 Served with ginger dressing
- House Soup**..... 2.50  
 GF - Clear broth with mushroom, green onion  
 and tofu
- Miso Soup**..... 2.50
- Seaweed Salad**..... 4.50
- Hamaguri Soup**..... 4.50  
 GF - Clear broth with clam and green onion
- Sunomono Salad**..... 6.00  
 Assorted seafood with sauce.

\*GF - Gluten Free

## Sides

- Takuwan**..... 1.50
- Rice**..... 1.50
- Homemade Pickle** ..... 1.50
- Sushi Rice**..... 2.00
- Brown Rice (with shiitake mushrooms)**..... 3.50

## Beverages

- Soft Drinks (all Coke Products)**..... 2.50
- Green Tea (O-Cha)** ..... 2.50
- Bottled Ramune**..... 2.50
- Herbal Tea**..... 2.50
- Perrier (sparkling water)**..... 3.00
- Bottled Green Tea (cold)**..... 3.50

## Desserts

- Ogura Ice Cream (Homemade)** ..... 3.50
- Ice Cream:** ..... 3.50  
 Choice of Green Tea or Vanilla
- Raspberry Sherbet**..... 3.50
- Tempura Ice Cream**..... 5.50  
 Choice of Green Tea or Vanilla
- Mochi Ice Cream**..... 6.50  
 Ask your server for flavors

PLEASE ASK YOUR SERVER FOR  
 TODAY'S CAKE DESSERTS  
 SPECIALS  
 \$7.00