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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 .....	6.00
<b>Agedashi:</b> Deep-fried bean curd soup.....	5.50
<b>Baked Green Mussels:</b> Baked in sauce and seasoned.....	6.00
<b>New Zealand Green Lipped Mussels:</b> Steamed and served with two of our special sauces.....	10.50
<b>Top Neck Clams:</b> East coast top neck clams steamed and served with sauce.....	10.50
<b>Baked Bay Scallops:</b> Baked with mushrooms and a kupi mayo sauce.....	8.00
<b>Soft Shell Crab:</b> Tempura style .....	8.50
<b>Kaki Fry:</b> Panko breaded deep-fried oysters.....	7.00
<b>*Oyster on the Half Shell (6 pieces) :</b> Served with our special ponzu sauce.....	15.00
<b>Tempura:</b>	
Shrimp (3) & Vegetables.....	8.00
Calamari.....	6.00
<b>Takoyaki:</b> Pancake bites with octopus.....	6.00
<b>Shumai (4 pieces):</b> Shrimp dumplings.....	6.00
<b>Gyoza (6 pieces):</b> Pork and chicken filled dumplings.....	6.00
<b>Yakitori:</b> Two chicken kabobs dipped in teriyaki sauce.....	6.00
<b>Negi Maki:</b> Scallion rolled with thinly sliced rib-eye steak.....	8.50
<b>Magic Mushroom:</b>	
Baked salmon with avocado/shrimp covered with Japanese pepper and sauce.....	7.50
<b>Lobster Appetizer:</b> Grilled lobster served with our Ginger sauce.....	14.00
<b>Karaage:</b> Japanese fried chicken.....	6.00
<b>Geso Age:</b> Deep fried squid leg.....	6.00

## **Vegetarian Appetizers**

<b>Edamame:</b> Gluten Free.....	5.00
<b>Egg Plant:</b> Gluten Free.....	5.00
<b>Spicy Edamame.....</b>	5.50
<b>Vegetable Tempura (sauce contains fish sauce).....</b>	5.50
<b>Shishito Pepper.....</b>	5.50
<b>Vegetable Gyoza.....</b>	6.00

## **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.....14.00

## Sushi Bar Entrees

\*Sushi Dinner (assorted raw fish on Sushi rice)

**Regular** (7 pcs of Sushi with 6 pcs of Tuna Roll).....21.00

**Deluxe** (10 pcs of Sushi with 8 pcs of California Roll).....27.00

\*Sashimi Dinner.....29.00

Chef's selection of assorted raw fish

\*Chirashi.....29.00

Assorted sashimi served on sushi rice

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## Vegetarian Sushi Bar Entrees

\*Vegetarian Sushi Dinner (assorted vegetables).....18.00

<b>Dinner Entrees</b>	
<b>Yakizakana:</b> Broiled mackerel.....	18.00
<b>Tempura Dinner:</b> Shrimp and Vegetables.....	18.00
<b>Teriyaki Chicken</b> .....	18.50
<b>Chicken Yakitori:</b> Chicken kabobs dipped in teriyaki sauce.....	18.50
<b>Chicken Cutlet:</b> Breaded deep-fried chicken.....	18.50
<b>Tonkatsu:</b> Breaded deep-fried pork.....	18.50
<b>Calamari Steak:</b> Grilled tenderized squid.....	19.50
<b>Kaki Fry:</b> Breaded deep-fried oysters.....	20.50
<b>Negi Maki:</b> Scallion rolled with thinly sliced rib-eye steak.....	20.50
<b>Sukiyaki:</b> Traditional style hot pot beef dish.....	20.50
<b>Sea Scallops:</b> Grilled fresh sea scallops.....	22.00
<b>New York Steak:</b> Teriyaki style or garlic style or plain.....	27.00

For 7.00 you can add a shrimp tempura & vegetable to any entrée.

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## Noodles

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**Nabeyaki Udon**.....14.50  
Served with tempura shrimp and assorted vegetables cooked in our udon broth

**Seafood Udon**.....16.00  
Served with assorted seafood and vegetables cooked in our udon broth  
\*Choice of **Mild, Medium, Spicy, Extra Spicy,** and **Extra Extra Spicy**

**Seafood Ramen**.....16.00  
Served with assorted seafood and vegetables cooked in our seafood broth

**Ramen Noodles:** Traditional Japanese style noodle with homemade broth (comes with California roll) .....17.00

\*Ramen Noodle Choices: **Shoyu** (Soy Sauce), **Miso,** or **Spicy Miso**

## Vegetarian Noodles

**Vegetarian Ramen:** Kelp base soup with kale noodles (with yasai roll) .....17.00

## Fish Specials

SALMON 18.00

CHILEAN SEA BASS MARKET PRICE

\* PLEASE ASK YOUR SERVER FOR TODAY'S AVAILABILITY

## Beverages

Soft Drinks (all Coke Products).....2.50

Green Tea (O-Cha) .....2.50

Herbal Tea.....2.50

Bottled Ramune.....2.50

Perrier (sparkling water).....3.00

Bottled Green Tea (cold).....3.50

## Soups & Salads

Miso Soup.....3.00

Seaweed Salad.....5.00

Hamaguri Soup.....5.00

GF - Clear broth with clam and green onion

Sunomono Salad.....6.00

Assorted seafood with sauce.

\*GF - Gluten Free

## Desserts

Ogura Ice Cream (Homemade) .....4.00

Ice Cream: .....4.00

Choice of Green Tea or Vanilla

Raspberry Sherbet.....4.00

Tempura Ice Cream.....6.00

Choice of Green Tea or Vanilla

Mochi Ice Cream.....6.50

Ask your server for flavors

## Vegetarian Sides

Takuwan.....1.50

Rice.....2.00

Homemade Pickle .....1.50

Sushi Rice.....2.00

Brown Rice (with shiitake mushrooms).....3.50

House Salad.....3.00

Served with ginger dressing

House Soup.....3.00

GF - Clear broth with mushroom, green onion and tofu

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