

# KAEDE

SUSHI & JAPANESE BISTRO

SUSHI MENU		BISTRO MENU	
<b>ASSORTED SUSHI &amp; SASHIMI</b>		<b>STARTER ~小鉢~</b>	
<b>ASSORTED SASHIMI</b>	\$38	<b>CUCUMBER SUNOMONO (G.F) (V)</b>	
CHEF CHOICE SASHIMI 10PC		CUCUMBER, WAKAME SEAWEEED, SHALOT PICKLES, YUZU ZEST, SESAME SEEDS W/SWEET VINEGERETTE	\$ 5
<b>SUSHI SPECIAL</b>		<b>FRIED SHISHITO PEPPER</b>	
NIGIRI OF MAGURO, SALMON, SHIMAAJI, SHRIMP, EEL, AND ONE CHOICE, SALMON AVO WASA ROLL	\$27	FRIED SHISHITO PEPPER, BONITO FLAKE W/ HOUSE BLEND UMAMI SOY SAUCE	\$ 6
<b>NIGIRI PREMIUM</b>		<b>SMALL PLATES ~一品料理~</b>	
8PC CHEF'S OMAKASE NIGIRI	\$56	<b>AGEDASHI-TOFU</b>	
<b>KAISEN CHIRASHI</b>		DEEP FRIED TOFU, GRATED DAIKON RADISH, GREEN ONION, BONITO FLAKE W/SAVORY DASHI BROTH	\$ 7
9PC VARIETY OF SASHIMI TOPPED SUSHI RICE	\$32	<b>ROASTED BRUSSEL SPROUT</b>	
<b>NIGIRI/SASHIMI ~握り・刺身~</b>		ROASTED BRUSSEL SPROUT W/PONZU SAUCE, BONITO FLAKE, OLIVE OIL	\$ 7
	*2pc Nigri or Sashimi	<b>SCALLOP KUSHI-KATSU ~SKEWER~</b>	
<b>MAGURO ~BLUEFIN TUNA~</b>	\$10	DEEP FRIED BREADED SCALLOPS W/ WASABI MAYO	\$ 9
<b>SAKE ~SALMON~</b>	\$8	<b>MAITAKE MUSHROOM CHAWANMUSHI</b>	
<b>SHIMA-AJI ~STRIPED-JACK~</b>	\$10	STEAMED SAVORY EGG CUSTARD, SHRIMP, SCALLOP, MAITAKE, YUZU KOSHO W/THICK DASHI	\$ 8
<b>UNAGI ~BARBEQUE EEL~</b>	\$8	<b>MISO BLACK COD</b>	
<b>IKURA ~SALMON ROE~</b>	\$14	MISO GLAZED BLACK COD W/SIDE VEGITABLE	\$19
<b>CHU-TORO ~BLUEFIN TUNA BELLY~</b>	\$14	<b>"JUMBO SARDINE" FRY</b>	
<b>O-TORO ~SUPER FATTY TUNA~</b>	\$18	DEEF FRIED BREADED JUMBO SARDINE FROM TOKYO FISH MARKET, ARUGULA, SHISO PLUM MAYO, LEMON,	\$18
<b>INARI ~BEAN CURD~ (V)</b>	\$6	<b>SOUP ~椀物~</b>	
<b>TAMAGO~LAYWERED EGG OMLETTE~</b>	\$6	<b>RED MISO SOUP ~AKA-DASHI~</b>	
<b>ROLLS ~巻物~</b>		REDMISO, DASHI BROTH, TOFU, WAKAME SEASWEED, GREEN ONION	\$ 5
<b>DX KAISEN ROLL</b>	\$21	<b>MINI KAMO SO-MEN ~NOODLE SOUP~</b>	
VARIETY OF FISH AND IKURA, SHISO LEAF, SESAME SEEDS, GINGER		MARINATED ROASTED DUCK BREAST, SO-MEN NOODLE, UMEBOSHI PLUM, BONITO FLAKE, GREEN ONION W/LIGHT DASHI BROTH	\$12
<b>PREMIUM "TORO-TAKU" ROLL</b>	\$18		
CHOPPED BLUEFIN TUNA TORO, DAIKON RADISH PICKLES, KAIWARE, CHIVE, AVOCADO W/ WHITE TRUFFLE OIL			
<b>SALMON AVO WASA ROLL</b>	\$10		
SALMON, AVOCADO, WASABI PICKLE, SESAME SEEDS			
<b>KAEDE FUTOMAKI</b>	\$14		
TAMAGO, SHIITAKE MUSHROOM, KANPYO SQUASH, QUCUMBER, SHRIMP, EEL			
<b>SABA BATTERA ~SIGNATURE~</b>			
HOUSE CURED SABA MACKEREL, KOMBU SEAWEEED, CHIVE, GINGER, SHICHIMI-PEPPER	half / \$ 9 full / \$18		
<b>NEGI-TORO ROLL</b>	\$10		
<b>~GREEN ONION&amp;TORO~</b>			
<b>TUNA ROLL ~TEKKA MAKI~</b>	\$9		
<b>UME-Q ROLL ~PLUM&amp;CUCUMBER~ (V)</b>	\$6		
<b>AVOCADO ROLL ~AVOCADO~ (V)</b>	\$6		
	(V) Vegetarian		
		*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS	