

APPEZIZERS 前菜

YAKITORI	焼き鳥 (塩またはタレ)	\$10
Skewered Island Chicken Broiled with Salt or Teriyaki Sauce		
HIYAYAKKO	冷奴	\$8
Tofu Chilled in Crushed Ice served with a Soy Sauce, Grated Ginger and Green Onion		
CHAWANMUSHI	茶碗蒸し	\$8
Shrimp, Chicken, Shiitake, Fish Cake, Ginko Nut and Trefoil, Mixed in a Tasty Egg Custard		
MAGURO NATTO	鮪納豆	\$13
Sliced Raw Pacific Tuna served with Fermented Soybean		
IKANATTO	イカ納豆	\$10
Sliced Raw Calamari served with Fermented Soybean		
NAGAIMO TANZAKU	長芋	\$8
Japanese Yam Sliced into Strips with Flavored Soy Sauce		
HAMACHIKAMA (upon availability)	はまちかま	\$24
Yellow Tail Collar served with Ponzu, Grated Radish and Green Onion		

AGEMONO 揚げ物

TEMPURAMORIAWASE	天婦羅盛り合わせ (海老と野菜)	\$15
Tiger Prawns and an Assortment of Vegetables, Fried in a Delicate Batter		
VEGETABLE TEMPURA	野菜天婦羅	\$9
Includes Shiitake, Pumpkin, Maui Onion, Eggplant, Sweet Potato, Asparagus, Red Pepper and Zucchini		
SHRIMP TEMPURA	海老天婦羅	\$10
Black Tiger Prawns Fried to perfection		
AGE NASU	揚げ茄子	\$10
Fried Local Eggplant with Grated Radish and Green Onion in Tempura Sauce		
AGEDASHI TOFU	揚げだし豆腐	\$10
Fried Tofu with Grated Radish and Green Onion in Tempura Sauce		
EBIFRY	海老フライ	\$15
Breaded Tiger Prawns with Chef's Tartar Sauce		

SOUPS 汁物、お茶漬け、雑炊

MISO SOUP	味噌汁 (わかめと青ねぎ)	\$5
Served with Green Onion and Seaweed		
SUIMONO	お吸物 (椎茸、わかめ、三つ葉)	\$5
Shiitake, Seaweed and Trefoil in a Clear Broth		
YUDOFU	湯豆腐	\$9
Tofu simmered in a Kelp Broth. Served with a Soysauce, Grated Ginger and Green Onion, or Ponzu Sauce, Grated Radish and Green Onion		
OCHAZUKE	お茶漬け (鮭、梅、または海苔)	\$9
Salmon Flake, Japanese Plum or Dried Seaweed, served over Rice with Green Tea		
ZOOSUI	雑炊 (蟹、または鶏)	\$14
Choice of Crab or Chicken Rice Soup, made from a Flavorful Broth with Egg		

うしおす。

USHIO-TEI JAPANESE RESTAURANT

*** A 18% service charge will be automatically added for parties of 8 or more *** (03/20/08)
 8名様以上のグループには、18%のチップを加算させて頂いておりますので、あらかじめご了承願います。
 (Menus subject to change)

SALADS サラダ、酢の物、漬物

HOUSE SALAD	ハウスサラダ (ミックス・グリーン・サラダ) Mixed Greens with Tomato, Local Japanese Cucumber and Maui Onion	\$8
CRAB & AVOCADO SALAD	蟹とアボカドのサラダ Mixed Greens with Avocado and Crab	\$12
SUNOMONO MORIAWASE	酢の物盛り合わせ (海老、タコ、みる貝、きゅうり、わかめ) Black Tiger Prawns, Octopus and King Clam with Crisp Local Japanese Cucumber, Seaweed and Topped off with a Sweet Vinegar Sauce	\$14
KANISU	蟹酢 (蟹、きゅうり、わかめ) Crab with Cucumber, Seaweed and a Sweet Vinegar Sauce	\$17
TAKOSU	蛸酢 (蛸、きゅうり、わかめ) Octopus with Cucumber, Seaweed and a Sweet Vinegar Sauce	\$12
TSUKEMONO MORIAWASE	漬物盛り合わせ An Assortment of Pickled Vegetables	\$8

ENTREES 主菜

All Entrees include Steamed Rice and Garden Vegetables
ご飯が付きます

WAFU STEAK	和風ステーキ (ニューヨークステーキ、ガーリック醤油ソース) New York Steak Grilled to your preference with Chef's Special Vegetable, Garlic Soy Sauce, Topped with Grated Radish and Green Onion	\$34
TERIYAKI STEAK	照焼ステーキ (ニューヨークステーキ、特製照焼ソース) Grilled New York Steak with Special Teriyaki Sauce	\$35
YAKIZAKANA	焼き魚 (本日の御魚、塩焼きまたは照焼き) Broiled Fresh Catch of the Day with Teriyaki Sauce or Lightly Seasoned	\$30
UNAGI KABAYAKI	鰻蒲焼き Broiled Freshwater Eel Glazed with Teriyaki Sauce	\$32
LOBSTER ONIGARAYAKI	ロブスター鬼殻焼き Grilled Whole Maine Lobster with Garlic Butter	\$46
STEAMED LOBSTER	蒸しロブスター Served with Garlic Butter Sauce	\$46

COMPLETE DINNERS 御膳

All Set Dinners are Served with Chef's Daily Appetizer,
Seasonal Noodles, Steamed Rice, Soup, Tsukemono (Japanese Pickles) and Ice Cream
先附、椀物、ご飯、味噌汁、漬物、アイスクリームが付きます

TEMPURA & FILET MIGNON 海老天婦羅とフィレミニヨン
Shrimp Tempura and Petite Filet Mignon, Grilled then Topped off with Special Teriyaki Sauce
海老天婦羅とフィレミニヨンステーキ (照焼ソース)
\$52

WAFU STEAK 和風ステーキ
Grilled New York Steak Served with Chef's Special Soy Sauce
ニューヨークステーキ (特製醤油ソース)
\$47

TEMPURA AND YAKITORI 天婦羅と焼き鳥
A Combination of Shrimp and Vegetable Tempura and Skewered Fresh Island Chicken, Broiled, Salted or Teriyaki Style
海老、野菜天婦羅と焼き鳥
\$44

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SASHIMI 刺身

HOME SMOKED SALMON	自家製スモークサーモン、特製ソース添え	\$14
Thin Slices of Salmon with Ushio-Tei's Special Sauce		
MAGURO TATAKI	鮪たたき	\$15
Chilled Seared Pacific Tuna Served with Ponzu Sauce, Grated Radish and Green Onion		
MAGURO YAMAKAKE	鮪山かけ	\$14
Raw Pacific Tuna Marinated in Wasabi and Soy Sauce. With Grated Japanese Yam		
MAGURO SASHIMI	鮪刺身	\$19
Pacific Tuna		
TAKO SASHIMI	蛸刺身	\$12
Octopus		
HAMACHI SASHIMI	はまち刺身	\$19
Yellow Tail		

SUSHI 寿司

HOUSE SPECIALTY	ハウス・スペシャル
IHILANI ROLL	イヒラニ・ロール
Spicy Tuna with Shrimp Tempura and Avocado	
スパイシー・ツナとアボカド入り	
海老天婦羅の巻寿司	
\$14	

Nigiri Sushi (2 pieces) 握り寿司

AMAEBI Sweet Shrimp	甘海老	\$9
ANAGO Sea Eel	穴子	\$9
EBI Shrimp	海老	\$7
HAMACHI Yellowtail	はまち	\$8
HOTATE Scallop	帆立貝	\$8
HOTATE with Mayo & Tobiko	帆立貝 (マヨネーズとびこ和え)	\$9
IKA Squid	イカ	\$7
IKURA Salmon Roe	いくら	\$8
MAGURO Tuna	鮪	\$8
MIRUGAI King Clam	みる貝	\$12
SHIROMI White Fish	白身	\$7
SMOKED SALMON	スモークサーモン	\$8
TAKO Octopus	蛸	\$7
TAMAGO Egg	玉子	\$6
TOBIKO Flying Fish Roe	とびこ	\$7
UNAGI Fresh Water Eel	鰻	\$7
UNI Sea Urchin	うに	\$12

Temaki Sushi (Hand Rolls) 手巻き

CALIFORNIA	カリフォルニアロール	\$7
NATTO	納豆巻き	\$5
Fermented Soy Beans		
SALMON SKIN	サーモンスキンロール	\$7
SPICY TUNA	スパイシーツナロール	\$7
SPICY TUNA with Avocado	スパイシーツナロール (アボカド入り)	\$8
UME JISO	梅じそ巻き	\$6
Pickled Plum with Perilla Leaves		\$6

Maki Mono (Rolled Sushi) 巻寿司

CALIFORNIA Inside Out	カリフォルニア (裏巻き)	\$10
with Tobiko		
SPICY TUNA Inside Out	スパイシーツナ (裏巻き)	\$10
SPICY TUNA Inside Out with Avocado	スパイシーツナ アボカド入り (裏巻き)	\$10

Hoso Maki (Small Rolls) 細巻き

AVOCADO ROLL	アボカド巻き	\$5
CUCUMBER	きゅうりとアボカド巻き	\$6
with Avocado		
KAPPA Cucumber Roll	かっぱ巻き	\$5
OSHINKO Pickled Radish	おしんこ巻き	\$5
TEKKAMAKI Tuna Roll	鉄火巻き	\$6
UME CHISO Pickled Plum	梅じそ巻き	\$5

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USHIO-TEI SPECIALS

CHEF'S CREATIONS 料理長のおすすめ

SHOKADO BENTO 松花堂弁当

A Beautiful Laquer Box with Four Compartments consisting of Sashimi, Tempura, Broiled Fish and Seasonal Noodles.

Also includes Daily Appetizer, Rice, Miso Soup,

Tsukemono (Japanese Pickles) and Ice Cream

先附、椀物、お造り、天婦羅、焼き魚、ご飯、味噌汁、漬物、アイスクリーム

\$52

USHIO GOZEN うしお御膳

Chef's Daily Special Course Dinner consisting of

Appetizer, Fresh Sashimi, Seasonal Noodle Dish, Broiled Fish,

Tempura, Steamed Egg Custard, Sweet Vinegared Dish,

Rice, Miso Soup, Japanese Pickle Set and Ice Cream

先附、椀物、お造り、焼き魚、天婦羅、茶碗蒸し、酢の物

ご飯、味噌汁、漬物、アイスクリーム

\$65

SASHIMI 刺身

SASHIMI MORIAWASE (2-3 people)

刺身盛り合せ (2~3人前)

An Assortment of the Island's Freshest Fish

\$44

ASSORTED SUSHI 盛り合わせ

Assorted Sushi A 盛り合せ A \$48

Assorted Sushi B 盛り合せ B \$56

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