

(970) 458-7425

<http://www.noconosh.com>

# Suehiro Sushi

## Chopsticks

Add Chopsticks

## Appetizers

**The Suehiro Appetizer menu offers delightful items that will lead up to the primary masterpieces.**

Stuffed Avocado	\$12.50
<i>Tempura avocado stuffed with spicy tuna mix, topped with krab mix, drizzled with our trio of sauces &amp; garnished with masago, green onions &amp; daikon</i>	
Miso Soup	\$1.50
Dynamite	\$7.00
<i>Seafood, rice &amp; mushroom casserole broiled with our special Dynamite sauce &amp; garnished with masago &amp; green onion.</i>	
Cucumber Salad	\$1.00
Baked Mussels	\$10.50
<i>5 New Zealand mussels broiled with our special dynamite sauce.</i>	
Fried Togarashi Jalapeno Rings	\$5.00
<i>Served with Ponzu</i>	
Gyoza	\$8.00
<i>5 Pork pan seared potstickers</i>	
Harumaki	\$7.00
<i>Pork or vegetable eggrolls</i>	
Yakitori	\$7.00
<i>2 char broiled chicken skewers drizzled with teriyaki.</i>	
Edamame Trio	\$7.00
<i>Traditional sea salt -OR- our Trio, flavored with sea salt, sesame &amp; Japanese 7 spice</i>	
Tempura Shrimp & Vegetables	\$9.00
App	
<i>Fresh vegetables, fried in our made-from-scratch tempura batter</i>	
Hamachi Kama	\$12.00
<i>Broiled yellowtail collar on a bed of cabbage</i>	
Seaweed Salad	\$6.00
<i>Cup -OR- 5 gunkanmaki pieces</i>	
Squid Salad	\$9.00
<i>Cup -OR- 5 gunkanmaki pieces</i>	
Spiders	\$12.50
<i>2 so shell crabs, fried, garnished with green onions &amp; masago &amp; served with Ponzu.</i>	
Fried Oysters	\$9.00
<i>5 oysters fried &amp; served with Tonkatsu aioli</i>	
Tempura Calamari	\$11.50
<i>Tempura fried &amp; served with sweet &amp; spicy chili aioli</i>	
Tuna Poke	\$16.00
<i>Hawaiian style with cucumber &amp; wakame, garnished with green onions, masago &amp; sprouts</i>	
Mixed Nachos	\$18.50
<i>We saved the best for last! Chopped tuna &amp; yellowtail mixed with diced cucumber, avocado, jalapenos &amp; green onions &amp; tossed with our</i>	

## Suehiro Specialties

**All entrees served with steamed rice**

Tonkatsu	\$20.00
<i>Pork tenderloin panko fried &amp; served with sauteed cabbage &amp; our own plum Tonkatsu sauce</i>	
Chicken Katsu	\$18.00
<i>Chicken breast panko fried &amp; served on a bed of fresh cabbage, with Tonkatsu sauce -or- Lemon sauce</i>	
Tempura Shrimp & Vegetables	\$16.00
Dinner	
<i>Fresh vegetables, fried in our made-from-scratch tempura batter</i>	
Yakizakana	\$18.50
<i>Broiled mackerel with sea salt on a bed of cabbage, served with rice.</i>	
Sesame Chicken	\$17.00
<i>Tempura chicken breast tossed in our signature Sesame sauce &amp; served with stir fried vegetables</i>	
Hibachi Shrimp, and/or	\$20.00
Scallops, or Mixed	
<i>Black tiger shrimp, sea scallops, or both cooked with mushrooms &amp; onions in our house made ginger sauce, served with stir fried vegetables and rice.</i>	
Hamachi Kama (Collar Only)	\$12.00
<i>Served on a bed of cabbage with stir fried vegetables</i>	
Hamachi Kama	\$15.00
<i>Served on a bed of cabbage with stir fried vegetables</i>	
Chicken or Tofu Yaksoba	\$14.00
<i>Soba (buckwheat) noodles stir fried with chicken or tempura tofu &amp; vegetables (not served with steamed rice unless requested)</i>	
Chicken Katsudon	\$13.00
<i>Steamed rice topped with sauteed onions &amp; mushrooms &amp; a panko breaded pork cutlet, cooked in tempura sauce &amp; topped with a lightly scrambled egg</i>	

## Teriyakis & Bentos

Sushi Grade Salmon Teriyaki	\$19.50
<i>Made with Suehiro's legendary house made teriyaki sauce &amp; served with stir fried vegetables.</i>	
Chicken Teriyaki	\$18.50
<i>Made with Suehiro's legendary house made teriyaki sauce &amp; served with stir fried vegetables. All selections can be made "spicy" upon request.</i>	
Beef Teriyaki	\$18.50
<i>Made with Suehiro's legendary house made teriyaki sauce &amp; served with stir fried vegetables. All selections can be made "spicy" upon request.</i>	
Spicy Beef Teriyaki	\$18.50
<i>Made with Suehiro's legendary house made teriyaki sauce &amp; served with stir fried vegetables.</i>	

## Favorites

Las Vegas	\$16.00
<i>Tempura shrimp, cream cheese, yellowtail, green onions, tuna &amp; jalapenos topped with a strip of avocado &amp; Teriyaki</i>	
Saturday Night Special	\$17.00
<i>Buddha roll topped with chopped salmon &amp; tuna, Teriyaki, crunchies, Kewpie, green onions &amp; masago</i>	
Jeff Roll	\$16.00
<i>Tijuana roll topped with salmon &amp; broiled with Dynamite sauce</i>	
Lazy J	\$18.50
<i>Blackened tuna, tempura asparagus, avocado &amp; cream cheese topped with seared yellowtail, spicy creamy Ponzu, jalapenos, crunchies &amp; green onions</i>	
Dragon	\$18.50
<i>California roll topped with fresh water eel, avocado, Teriyaki, crunchies &amp; masago</i>	
Mr. Rogers	\$12.50
<i>Yellowtail, green onions, cream cheese, crunchies, cilantro &amp; cucumber</i>	
Alaskan	\$12.50
<i>Salmon, our trio of sauces, green onions &amp; crunchies topped with wasabi tobiko &amp; served with creamy Ponzu</i>	
Green Eggs & Ham	\$11.50
<i>Yellowtail, green onions, avocado &amp; wasabi tobiko served with Ponzu</i>	
Tempura Philly	\$15.00
<i>Smoked salmon, cream cheese, avocado, jalapenos &amp; masago, tempura fried, drizzled with Kewpie &amp; served with Ginger sauce Roulette 13 Spicy garlic tuna mix</i>	
Roulette	\$15.00
<i>Spicy garlic tuna mix with avocado &amp; crunchies. Play the game if you can take the heat. Get 1 piece spiked X, XX, XXX, (or more)!</i>	
Calamari Roll	\$12.50
<i>Tempura squid, Kewpie, masago &amp; cucumber in soy paper, topped with avocado &amp; served with sweet Thai chili sauce</i>	
Kimi K	\$16.00
<i>Buddha roll topped with our spicy tuna mix, Teriyaki, crunchies &amp; masago</i>	
Washington	\$14.00
<i>Yellowtail, pine nuts, Fuji apple &amp; wasabi tobiko</i>	
Heart Attack	\$12.50
<i>A jalapeno stuffed with spicy tuna mix, tempura fried &amp; rolled in soy paper with cream cheese, served atop our trio of sauces</i>	
Spider Attack	\$17.00
<i>The Heart Attack with a soft shell crab rolled inside</i>	
007	\$19.50
<i>So shell crab &amp; krab mix topped with strips of tuna &amp; salmon,</i>	

signature sauce. Topped with masago & sprouts & served with home made seaweed chips.

## Salads

- Blackened Ahi Salad** \$18.50  
5 pieces of Tuna seared with Japanese 7 Spice, served on a bed of mixed greens with wasabi tobiko, vegetables & creamy Ponzu dressing.
- Grilled Salmon Salad** \$18.50  
Sashimi grade salmon grilled & served on mixed greens with fresh vegetables & Miso dressing.

## Lunch Menu

Served until 3pm.

- Dynamite Lunch Special** \$14.00  
Dynamite casserole and your choice of TWO 6 piece sushi rolls.
- Hand Roll Trio** \$14.00  
Choose 3 hand rolls.
- Teriyaki & Vegetables** \$10.50  
Served with stir fried vegetables & rice.
- Tempura Shrimp and Vegetables Lunch** \$11.50  
Tiger shrimp & fresh vegetables tempura fried & served with rice & tempura sauce
- Chicken Katsu** \$12.00  
Panko breaded & fried chicken breast served on a bed of cabbage with Tonkatsu sauce - or - Lemon sauce & rice
- Chicken or Tofu Yakisoba** \$13.00  
Soba (buckwheat) noodles stir fried with chicken or tempura-fried tofu & vegetables
- Tempura Udon** \$13.00  
Udon noodles & green onion in a dashi broth with tempura shrimp & vegetables on the side
- Nabeyaki Udon** \$14.00  
Tempura Udon finished with a poached egg
- Tempura & Teriyaki Combo** \$10.50  
Tempura shrimp & vegetables with chicken or beef teriyaki & rice
- Tempura, Teriyaki & Sushi Combo** \$11.00  
Tempura shrimp & vegetables, beef or chicken teriyaki, 3 pieces of sushi (tuna, shrimp, sea eel) & rice

- Tonkatsu** \$14.00  
Pork cutlet, panko fried & served with sauteed cabbage & plum Tonkatsu sauce
- Katsudon** \$15.00  
Steamed rice topped with sauteed onions & mushrooms & a panko breaded pork cutlet, cooked in tempura sauce & topped with a lightly scrambled egg
- Chicken Katsudon** \$13.00

## Noodle Soups

- Chicken or Beef Udon** \$16.00  
Japanese noodles soup with chicken or beef & vegetables.
- Seafood Udon** \$20.00  
Japanese noodle soup with sea scallops, shrimp, salmon & vegetables
- Nabayaki Udon** \$14.00  
Japanese noodle soup with tempura shrimp & vegetables, finished with a poached egg
- Sukiyaki** \$17.50  
Traditional Japanese soup featuring potato noodles with beef & vegetables in a slightly sweet broth.

- Tofu Teriyaki** \$14.00  
Made with Suehiro's legendary house made teriyaki sauce & served with stir fried vegetables.
- 2 Item Bento Box** \$17.00  
Choose from Tempura, Chicken Teriyaki, Beef Teriyaki, Spicy Beef, Sashimi Grade Salmon Teriyaki, Sesame Chicken, Tonkatsu, Chicken Katsu, California Roll, Nigiri (tuna, eel, shrimp) Sashimi (salmon, tuna, yellowtail). Served with pork egg roll, seaweed salad and steamed rice.
- 3 Item Bento Box** \$22.00  
Choose from Tempura, Chicken Teriyaki, Beef Teriyaki, Spicy Beef, Sashimi Grade Salmon Teriyaki, Sesame Chicken, Tonkatsu, Chicken Katsu, California Roll, Nigiri (tuna, eel, shrimp) Sashimi (salmon, tuna, yellowtail). Served with pork egg roll, seaweed salad and steamed rice.
- 4 Item Bento Box** \$26.00  
Choose from Tempura, Chicken Teriyaki, Beef Teriyaki, Spicy Beef, Sashimi Grade Salmon Teriyaki, Sesame Chicken, Tonkatsu, Chicken Katsu, California Roll, Nigiri (tuna, eel, shrimp) Sashimi (salmon, tuna, yellowtail). Served with pork egg roll, seaweed salad and steamed rice.

## Sashimi

- Combo Sashimi** \$17.00  
2 tuna, 2 salmon, and 1 yellowtail served with masago & green onions on the side
- Special Yellowtail** \$15.00  
4 pieces Yellowtail with jalapenos, cilantro, and ponzu.
- New Style** \$14.00  
Escolar, albacore, yellowtail, & salmon seared with olive oil, tempura jalapenos, cilantro & Ponzu sauce
- Blackened Tuna** \$15.00  
4 pieces of Tuna seared with Japanese 7 spice & topped with wasabi tobiko
- Salmon Sashimi Trio** \$20.00  
2 pieces of Tazmanian salmon AKA New Zealand ocean trout, 2 pieces of salmon & 2 pieces of fatty salmon belly served with thin sliced lemon & daikon sprouts

## Sushi Combos

- Sushi Boat** \$44.00  
Tempura shrimp roll, krab roll, California roll, tuna, yellowtail, salmon, albacore, white tuna, mixed scallop, shrimp, tamago, octopus, krab, and two sea eel.
- Combination A** \$26.50  
Tuna/cucumber roll, tuna, yellowtail, salmon, albacore, white tuna, mixed scallop, shrimp, tamago, and sea eel.
- Combination B** \$18.50  
Tuna/cucumber roll, tuna, yellowtail, tamago, shrimp, and sea eel.
- Chirashi** \$29.00  
12 Assorted fresh fish and vegetables served in a bowl over sushi rice.
- 1/2 Chirashi** \$16.00  
6 assorted pieces of fresh fish with assorted vegetables, served on a bowl of sushi rice

## Essential Rolls

- California** \$7.00  
Krab mix, cucumber & avocado
- Chris** \$8.00

- crunchies & green onions & served with creamy Ponzu**
- Blackened Lime** \$18.50  
Tuna, yellowtail, steamed asparagus & jalapenos topped with blackened tuna, thin sliced lime, wasabi tobiko & wasabi aioli
- Chef's Creation** \$18.50  
Let our chefs create an original roll for you
- Some Like it Hot** \$18.50  
Yellowtail, tempura shrimp, tempura asparagus, & cream cheese, topped with a spicy garlic tuna mix, alternating avocado slices & jalapenos, then seared with garlic & spicy creamy Ponzu & finished with crunchies, green onions, masago & sprouts
- Hearts On Fire** \$17.50  
Escolar, spicy tuna mix, avocado, jalapenos & blackened tuna. You'll love the presentation!
- Brandelion** \$17.50  
Tuna, salmon, tempura asparagus, jalapenos, avocado, cucumber & cream cheese rolled in soy paper & served with Ponzu
- Super Chill** \$18.50  
Tuna, yellowtail, avocado, jalapenos & wasabi tobiko in a cucumber wrap. Finished with masago & green onions & served with Ponzu sauce. No rice on this roll!
- Bering Sea** \$23.00  
So shell crab, cream cheese, jalapenos, krab mix, escolar & smoked salmon, topped with scallops & seared with spicy creamy Ponzu, finished with Dragon sauce, crunchies, green onions & masago
- Bountiful Harvest** \$17.50  
Avocado, sprouts, cucumber, steamed asparagus & yamagobo, topped with tuna, salmon, wasabi tobiko & green onions & served with Dragon sauce on the side
- Ode to Joy** \$16.00  
Yellowtail, tempura shrimp, steamed asparagus, cream cheese & cucumber topped with avocado & escolar, seared with Crack sauce & finished with crunchies
- Matt Hatter** \$18.50  
Yellowtail, tempura shrimp, krab mix, cucumber & jalapenos, topped with salmon & avocado, seared with spicy Crack sauce & finished with crunchies & sprouts
- Passion of the Riced** \$20.00  
Salmon, sprouts, butterflied shrimp & cream cheese, topped with avocado, Ponzu-seared yellowtail & escolar, thin sliced cucumber & green onions, finished with a drizzle of fresh squeezed lemon juice
- Golden Dragon** \$18.50  
Avocado, sprouts, steamed asparagus, cucumber, wasabi tobiko & carrot, topped with blackened tuna & unagi, finished with Dragon sauce, crunchies, gold tobiko & shoyu tobiko
- Eggs over my Sammy** \$20.00  
Smoked salmon, butterflied shrimp, avocado & cucumber, topped with so shell crab, sweet Thai chili sauce, habanero tobiko &
- Juicy Q** \$17.50  
Salmon, spicy tuna, krab & cucumber topped with cream cheese, spicy yellowtail mix, avocado & jalapenos, finished with Dragon sauce, spicy creamy Ponzu, sprouts & crunchies
- Resolution Roll** \$19.50

## **Sashimi/Nigiri Pieces**

*(2pcs per order)*

Tuna (Maguro)	\$10.00
Blackened Tuna (w/ 7 spice)	\$9.00
Albacore Tuna (Binnaga)	\$8.00
Yellowtail (Hamachi)	\$9.00
Seared Yellowtail (w/ QP & Ponzu)	\$9.00
Yellowtail Belly (w/ jalapeno)	\$10.00
Salmon (Sake)	\$9.00
Seared Salmon (w/ QP & Ponzu)	\$9.00
Salmon Belly (w/ lemon & sprouts)	\$10.00
Smoked Salmon	\$10.00
Krab (Kani)	\$6.00
Snow Crab (Zuwagani)	\$10.00
Snow Crab Mix (w/ QP & wasabi tobiko)	\$10.00
Green Mussels	\$5.00
Shrimp (Ebi)	\$7.00
Fresh Seared Scallops (QP, teriyaki, green onions, smelt)	\$9.00
Fresh Whole Scallops (Hotategai w/ gr onions, smelt)	\$9.00
Sea Eel (Anago)	\$7.00
Fresh Water Eel (Unagi)	\$9.00
Octopus (Tako)	\$8.00
Squid (Ika w/ nori strip)	\$10.00
Salmon Roe (Ikura)	\$10.00
Wasabi Tobiko (Spicy Roe)	\$6.00
Smelt Roe (Masago)	\$5.00
Egg Omelet (Tamago)	\$6.00
Sweet Shrimp (Ama Ebi)	\$13.00
Inari (Fried Tofu Pouch)	\$5.00
Surf Clam (Hokkigai)	\$7.00

<i>California roll with cream cheese.</i> Rainbow	\$17.00
<i>California roll topped with tuna, escolar, yellowtail, salmon, shrimp, avocado &amp; masago</i> Tempura Shrimp Roll	\$7.00
<i>Tempura fried shrimp</i> Buddha	\$9.00
<i>Tempura shrimp, cream cheese, cucumber, sriracha &amp; teriyaki.</i> Caterpillar	\$14.00
<i>Sea eel and cucumber, topped with avocado, smelt, and teriyaki.</i> Spider	\$14.00
<i>Soft shell crab, lettuce, sprouts, cucumber, smelt, Japanese mayo, and teriyaki.</i> Lobster	\$16.00
<i>Tempura lobster, lettuce, sprouts, avocado, cucumber, smelt, Japanese mayo, and teriyaki.</i> Tijuana	\$10.50
<i>Spicy tuna mix &amp; cucumber</i> Rock 'n Roll	\$10.50
<i>Salmon, avocado &amp; cream cheese.</i> Tiger Eye	\$11.50
<i>Escolar, tuna, avocado, masago, tempura fried, broiled &amp; served with Ginger sauce</i> Pizza	\$11.50
<i>Tiger Eye broiled with Dynamite sauce</i> Baked Spicy Yellowtail	\$11.50
<i>Baked yellowtail, cucumber, Kewpie, sriracha, green onions, yamagobo, daikon sprouts &amp; Teriyaki</i> Salmon Skin	\$9.00
<i>Crispy salmon skin, sprouts, yamagobo, cucumber &amp; Teriyaki</i> Veggie	\$7.00
<i>Chef's choice. Vegan</i>	

## **Single Item Rolls**

Tuna Roll	\$10.00
Salmon Roll	\$9.00
Yellowtail Roll	\$9.00
Krab Roll	\$7.00
Avocado Roll	\$6.00
Cucumber Roll	\$6.00

<i>Butterflied shrimp, krab mix, cream cheese, tamago, japapenos &amp; cucumber, topped with Teriyaki seared tuna, sriracha, green onions, crunchies &amp; sesame seeds</i> Krispy Krab	\$18.50
<i>So shell crab, jalapenos, tempura asparagus, cucumber &amp; krab stick topped with spicy krab mix, salmon &amp; avocado &amp; finished with Teriyaki sauce, crunchies &amp; green onions</i> Surf and Turf	\$23.00
<i>Butterflied shrimp, tempura lobster, krab mix, avocado, steamed asparagus &amp; cucumber, topped with scallops &amp; steak &amp; seared with Tonkatsu aioli</i> Green & Gold	\$16.00
<i>Spicy krab mix, steamed asparagus, cream cheese &amp; green onions, topped with ginger seared escolar &amp; avocado, green &amp; gold tobiko &amp; wakame. Go Rams!</i> Northern Lights	\$15.00
<i>Smoked salmon, jalapenos, cream cheese, our trio of sauces, green onions &amp; crunchies topped with masago &amp; wasabi tobiko &amp; served with creamy Ponzu</i> Shrimp Tako	\$14.00
<i>Octopus &amp; shrimp ceviche, avocado &amp; cucumber topped with salmon &amp; gold tobiko &amp; served with Ponzu sauce</i> Vegetarian Chef's Creation	\$10.50
<i>A unique roll with no fish or meat</i>	

## **Get Sauced**

Sauce Options  
Add a side of any sauce for \$.50