



Take Out Menu

Appetizers

Calamari

fried calamari strips served with Japanese steak sauce
\$7

Oysters

fried oysters on the half shell served with dynamite sauce, and mango salsa
\$9

Gyoza

steamed beef, pork and vegetable pot stickers with a spicy sesame citrus sauce
\$8

Salads

Octopus

pickled octopus, carrots, seaweed and cucumbers
\$8

Noodles

Spicy Shrimp

shrimp, spinach, enoki mushrooms and thin egg noodles in a chili garlic sauce
\$12

Dinner

all dinners served with miso soup and choice of white or brown rice

Hibachi

squash and enoki mushrooms with a light ginger sauce served with your choice of:

Shrimp	\$12
Scallop	\$14
Calamari	\$12
Tofu	\$9

Yakizakana

broiled fish served with sweet miso eggplant, choice of:

Salmon	\$16
Yellowtail	\$17

Edamame

steamed and lightly salted soybeans in the pod
\$3

Tempura

lightly battered shrimp and vegetables served with a light dipping sauce
\$6

Yakitori

grilled teriyaki chicken skewers
\$5

Seaweed

marinated seaweed in a sesame dressing
\$5

Yakisoba

stir fried chicken and vegetables with thin egg noodles
\$10

Teriyaki

carrots, bok choy, and onions served with your choice of teriyaki:

Salmon	\$16
Beef	\$13
Pork	\$12
Chicken	\$11
Tofu	\$9

Tempura

lightly battered shrimp, scallop, fish and vegetables served with tempura dipping sauce
\$12

Miso Tofu

lightly fried tofu with sweet miso, scallions, and black sesame seeds
\$5

Eggrolls

pork and vegetable eggrolls served with pomegranate sweet/sour and hot mustard
\$4

Negi Beef

grilled teriyaki beef and scallion skewers
\$6

House

mixed mixed greens, fried leeks and carrots in a soy, lemon vinaigrette
\$5

Yaki-Udon

stir fried beef and vegetables with thick flour noodles
\$11

Katsu

breaded meat fried and drizzled with Japanese steak sauce, served with sauteed spinach in a spicy sesame ponzu, your choice of:

Chicken	\$13
Pork	\$14

Seafood Frittata

egg, shrimp, scallops, crab, napa cabbage, sprouts, mushrooms, green onions, dynamite sauce, and katsu sauce
\$14

Sushi

A gratuity is added to all Take-Out orders

Take Out Menu

Nigiri (2 pcs)

Salmon	\$6	Sunfish	\$5	Sweet Shrimp	\$8
Tuna	\$6	Egg/Tamago	\$4	Sea urchin	\$10
Yellowtail	\$6	Scallop	\$4	Salmon Roe	\$5
Eel	\$4	Shrimp	\$4	Smelt Roe	\$6
Marlin	\$6	Octopust	\$6	Flying Fish Roe	\$6
Albacore	\$6			*Quail Egg (add to Roe)	\$2

Rolls (8 pcs)

California	\$5	Tuna	\$7	Philly	\$7
Cali Special	\$6	Spicy Tuna	\$8	Philly Fry	\$8
Royal Cali	\$7	Yellowtail	\$7	Soft Shell Crab	\$7
Eel & Avacado	\$6	Spicy Yellowtail	\$8	Cucumber	\$3
Tempura Shrimp	\$6	Spicy Scallop	\$7	Avocado	\$3

Special Sushi

Salmon Ceviche \$16	Cougar \$12	Poison Ivy \$13
<i>salmon marinated with orange-pineapple juice, vinegar, and pineapple chunks served on gyoza chips</i>	<i>fried oysters and cream cheese wrapped in marlin and flying fish roe, served with ponzu-katsu sauce and japanese mustard</i>	<i>tempura shrimp, crab, and cucumber with avocado, tuna, seaweed salad, smelt roe, dynamite sauce and eel sauce</i>
Veggie Roll \$8	Wicked Garden \$10	Wasabi Nut Crunch \$12
<i>cucumber, green onions, avocado, carrots, red bell pepper, gourd strips, shiitake, radish sprouts, shiso, asparagus, and edamame hummus wrapped in soy paper</i>	<i>cucumber, carrot, fried zucchini, grilled eggplant, jalepeños, roasted red bell pepper, and onions, served with a balsamic-soy sauce (no fish)</i>	<i>broiled yellowtail, cream cheese, sriracha, pineapple chunks, wasabi tobikko, and crushed cashews served with eel sauce</i>
Coconut Curry Lobster \$14	Surf and Turf \$14	Oni \$13
<i>fried yam, lobster, roma tomatoes and basil served with a coconut curry sauce</i>	<i>tempura shrimp, enoki mushrooms, and spicy crab mix with blackened beef and eel sauce</i>	<i>mango, tuna, avocado, roasted red bell peppers, and jalepeños served with eel sauce</i>
White Star \$10	H.I.C. \$9	Dragon \$11
<i>spicy yellowtail, avocado and scallions with smelt roe and tempura crumbs</i>	<i>smoked oysters, soft shell crab, avocado, and cream cheese with eel and dynamite sauce</i>	<i>tempura shrimp, crab, and cucumber with eel, avocado, and eel sauce</i>
Sushi Tango \$9	Rainbow \$14	Dynamite Mussels \$7
<i>tuna rolled in cucumber, topped with mango salsa (no rice)</i>	<i>tuna, yellowtail, salmon, smelt roe, and avocado</i>	<i>five green hipped mussels baked with dynamite sauce</i>
Tai Chi \$11	Futomaki \$9	Dynamite Scallops \$8
<i>yellowtail, scallions and shiso mint surrounded by sunfish, cucumber slices and lemon (no rice)</i>	<i>crab, egg, cucumber, gourd strips, smelt roe, shiitake mushrooms, and Japanese pickles</i>	<i>five scallops on a half shell baked with enoki mushrooms in dynamite sauce</i>
Sunset \$13	Caterpillar \$8	Dynamite Shrimp \$6
<i>spicy scallops, asparagus, and scallions surrounded by salmon</i>	<i>eel roll topped with avocado and eel sauce</i>	<i>tempura shrimp baked in dynamite sauce served over rice</i>
K.A. \$8	No Coast Combo (12 pcs) \$15	No Coast Platter (18 pcs) \$32
<i>eel, avocado, cream cheese, and spicy crab, tempura fried and served with eel sauce</i>	<i>california roll with one piece each: yellowtail, tuna, salmon and eel</i>	<i>spicy tuna roll with two pieces each: yellowtail, tuna, salmon, eel and albacore</i>

Sashimi

Sashimi Five
one of each or five of one: tuna, salmon, yellowtail, white tuna, red snapper
 \$16

Tataki
blackened tuna
 \$18

Dinner Only
 Monday-Saturday
 5 pm - 11 pm

No Coast Sushi
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 nocoastsushi.com