



# AKASAKA SUSHI

JAPANESE & KOREAN RESTAURANT



akasakaorlando



Please leave a review for us!

## STARTERS

### FRIED

#### OKONOMIYAKI 10

Japanese pancake made with shredded cabbage, flour, egg, squid, shrimp and octopus.



#### VEGGIE SPRING ROLL 8

4pcs Japanese spring rolls filled/vegetable and fried golden.

#### AGEDASHI TOFU 11

Fried tofu with broth.



#### GYOZA (STEAMED OR FRIED) 9

5pcs Pork vegetable dumplings with ponzu sauce.



#### CRISPY CALAMARI 12

Lightly covered in Japanese batter, Asian spices, and fried golden.

#### CRISPY SEAWEED ROLLS 9

Crispy seaweed noodle rolls with house sauce.

#### HARUMAKI EGGROLLS 8

2pcs Japanese egg rolls filled with pork and vegetables and fried golden.

#### KARAAGE 9

Deep fried marinated chicken. covered in spices and spicy mayo.



#### TAKOYAKI 9

5 pcs Octopus balls fried with tempura batter.



#### COCONUT SHRIMP 10.5

5 pcs Tiger shrimp dipped and fried in coconut batter.

#### OYSTER TEMPURA 11

Crispy batter pairs with succulent oysters and house sauce.

#### HAMACHI KAMA 21

Yellowtail cheek grilled and lightly salted served with lemon ponzu sauce.



#### TEMPURA SHRIMP & VEGGIE APPITIZER 12

2pcs shrimp with assorted veggies or all shrimp option. 5pcs

### STEAMED



#### SHRIMP SHUMAI 8

6pcs Steamed dumplings with ponzu sauce.

#### BAOBUN 9

Braised chicken or pork with vegetable/bun/house sauces/togarashi. 2pcs.



#### EDAMAME 8

Sea salt 8/Garlic 9/Spicy garlic 9

### SIDES

#### MISO SOUP 3.5

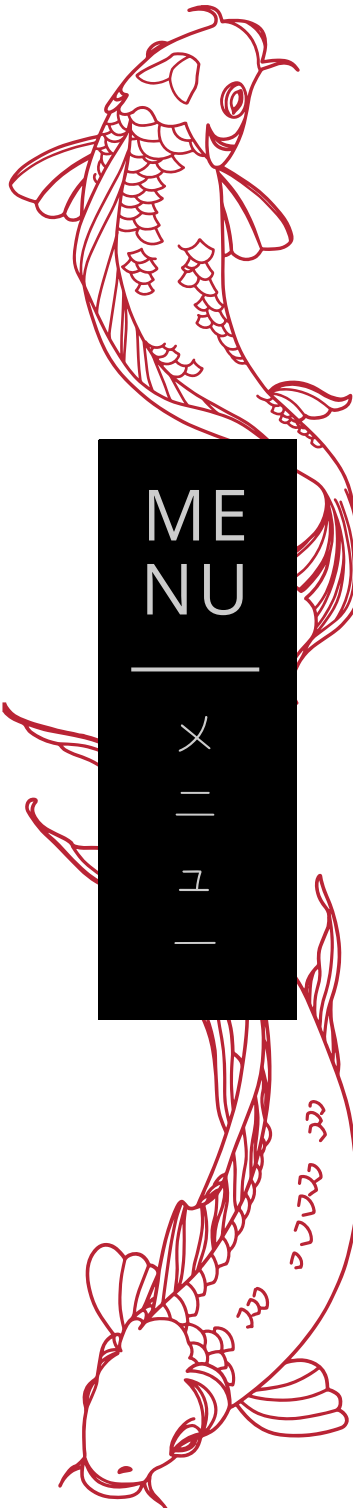
#### CLEAR SOUP 3.5

#### SEAWEED SALAD 8

#### GINGER SALAD 4

#### WHITE RICE 3.5

#### FRIED RICE 4



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## RAW APPETIZERS

### SALMON PLATES



#### SALMON TATAKI 19.5

Seared top grade salmon sliced thin and served with ponzu sauce.

#### SALMON JOE 18

4pc rice ball wrapped with salmon and salmon tartar/house ponzu sauce.

### TUNA PLATES



#### TUNA TATAKI 19.5

Seared top grade tuna sliced thin and served with ponzu sauce.

#### HAWAIIAN AHI POKE 18

Fresh tuna with avocado/seaweed salad and pineapple in ponzu sauce.

#### TUNA KOBACHI 18

Poke style chopped tuna with house ponzu sauce.

#### TUNA TARTAR 24

Spicy seasoning tuna with avocado and tobiko.

#### TRIO TARTAR 27

Mixed 3 different fishes make it with avocado and tobiko with house sauce

### YELLOWTAIL PLATES



#### YELLOWTAIL TATAKI 24

Thinly sliced yellowtail sashimi served with ponzu sauce, and jalapenos.

\*The entire menu item in red letter consuming raw or undercooked

## SET MENU

No substitutions allowed. No exceptions.

#### TSUNAMI BOAT 149

12pc nigiri / 12pc sashimi / 8 chef choice rolls.

#### HURRICANE BOAT 119

12pc nigiri / 12pc sashimi / 4 chef choice rolls.

#### TROPICAL STORM BOAT 76

6pc nigiri / 9pc sashimi / 3 chef choice rolls.

#### TRIO SET 27

3pcs Salmon / Tuna / Yellowtail (Choice of nigiri or sashimi.)

#### SALMON SET 27

Tataki / nigiri / sashimi / maki. 3pc each

#### TUNA SET 27

Tataki / nigiri / sashimi / maki. 3pc each

#### YELLOWTAIL SET 29

Tataki / nigiri / sashimi / maki. 3pc each

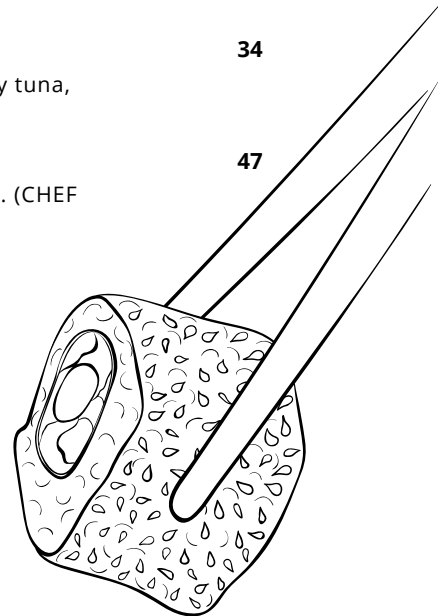
#### SUSHI COMBO 34

7pcs nigiri, 4pcs spicy tuna, 4pcs bubba roll.



#### SASHIMI COMBO 47

21 pc sashimi combo. (CHEF CHOICE)



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.



# AKASAKA SUSHI

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## ENTREES

A CHOICE OF MISO, CLEARSOUP, OR GINGER SALAD AND WHITE RICE AND VEGETABLES.

### BEEF



### CHICKEN



### VEGETARIAN



### FOR KIDS

CHOICE OF WHITE RICE OR WITH FRENCH FRIES (STRICTLY 9 AND UNDER)

- N.Y STEAK 16
- ORANGE CHICKEN 13
- SWEET SHRIMP 13
- CHICKEN NUGGETS 13
- YAKISOBA NOODLES 15
- FRENCH FRIES 6.5



#### HONEY BEEF SHORT RIBS 35

Grilled tender short ribs marinated with sweet Korean bbq sauce.



#### COWBOY STEAK(20oz) 53

A bone in rib-eye steak, grilled to your preference.



#### FILLET MIGNON STEAK (8oz) 44

Fillet mignon steak beautifully tender, and grilled to your preference.



#### SALMON TERIYAKI 28

Fresh salmon grilled and glazed with our homemade teriyaki sauce.

#### CHILEAN SEABASS 45

Fresh Chilean seabass broiled and grilled served with our delicated ginger and scallion toppings.

#### FIERY SPICY GARLIC SHRIMP 22

Lightly battered fresh shrimp stir-fried in our spicy chili garlic sauce.

#### TEMPURA SHRIMP & VEGGIE 21

4pcs shrimp with assorted veggies or all shrimp option. (10pcs)

35

53

94

44

31

28

45

22

21

#### FIERY SPICY GARLIC CHICKEN 19

Lightly battered chicken breast wok in our homemade spicy hot chili sauce.



#### ORANGE CHICKEN 19

Lightly battered chicken breast wok in our homemade orange sauce.

#### CHICKEN TERIYAKI GLAZE 19

Tender chicken breast wok in our homemade teriyaki sauce.



#### TRIO DELIGHT 25

Flavorful chicken, succulent beef, and shrimp wok in our signature brown sauce.

#### TOFU VEGETARIAN 19

Fried tofu and vegetables sautee with house brown sauce

## RICE DISHES



#### AKASAKA FRIED RICE 17

Shrimp, chicken, egg, and vegetable fried rice.

#### MAGURO SSAMBAP 31

Tuna, scrambled egg, tobiko, toast seaweed, and black caviar.

#### SAKE BAP 34

Salmon/ikura/oba.



#### BULGOGI 22

Choice pork or beef bulgogi means "fire meat" most popular Korean marinated beef dish.

#### EBI CURRY DON 19

Tempura shrimp/Japanese curry/rice.

#### KATSU CURRY DON 19

Thick Japanese curry with a crispy fried chicken cutlet.

#### DOLSOT BIBIMBAP 21

Mountain vegetables, and soft poached egg with gochujang in sizzling earthenware.

#### UNAZU 34

Japanese style sweet BBQ eel served over a bed of steamed rice.

#### CHIRASHI 36

Chef choice sashimi on top of sushi rice.

#### KARAAGE DON 19

Marinated deep fried chicken with rice.



#### MALAYSIAN CURRY 21

Chicken breast and vegetables stir-fried with coconut and yellow madras curry sauce.

## RAMEN/NOODLES



#### TONKATSU RAMEN 15

A rich pork and chicken bone broth/pork belly/egg/scallion/pickled ginger/toasted garlic.



#### GOCHUJANG RAMEN 15

A rich Spicy pork bone broth/pork belly/egg/scallion/pickled ginger/Korean pepper paste.

#### MISO RAMEN 15

Flavored with pork and chicken broth/miso /egg/pork/noodles.

#### BIBIM RAMEN (NO BROTH) 15

Korean spicy sauce/egg /cucumber/noodle. (Served Cold)

#### JJAJANG RAMEN (NO BROTH) 15

Korean chungang/shrimp/cucumber/noodle.

#### YAKISOBA NOODLE (NO BROTH) 20

Shrimp/chicken/vegetable/house sauce/stir fried noodle.

#### UDON NOODLE SOUP 15

Thick rice noodles in light broth/two tempura shrimp.



#### SPICY SEAFOOD JJAMBONG 22

Noodles in spicy broth/Mixed seafood &vegetables.

## DESSERTS



#### TEMPURA CHEESECAKE 9

Tempura batter deep fried cheesecake served with vanilla ice cream.

#### CHOCOLATE TRILOGY 10

Chocolate genoise, dark milk and white chocolate mousse layers finished dark chocolate.

#### GREEN TEA CHEESECAKE 9

Real matcha green tea cheesecake.

## DRINKS

- PINK LEMONADE 3.99
- UNSWEET TEA 3.99
- SWEET TEA 3.99
- GINGER ALE 3.99
- SPRITE 3.99
- DIET COKE 3.99
- COCA COLA 3.99
- FIJI WATER 500ML 4.50
- RAMUNE 5.5
- SPARKING WATER 3.99/6
- GREEN TEA HOT 3.99
- APPLE JUICE 3.99

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