

Makimono

- * Tekka Maki tuna roll ~ 7
- * Negihama Maki yellowtail, & scallion ~ 7.5
- * Spicy Tuna Maki w/ cucumber, spicy mayo ~ 8
- * Spicy Salmon Maki w/ cucumber, spicy mayo ~ 8
- * Spicy Yellowtail Maki w/ cucumber, spicy mayo ~ 8
- * Spicy Scallop Maki w/ cucumber, roe, spicy mayo ~ 9
- * Shrimp Tempura Maki w/ unagi sauce on top ~ 8
- * Rainbow Maki crabstick, avocado, cucumber w/ assorted fish ~ 15
- * Crazy Makishrimp tempura, cucumber, avocado, roe, spicy mayo ~ 9
- Salmon Skin Makisalmon skin, scallion, yamagobo ~ 7.5
- * California Maki crabstick, avocado & cucumber ~ 7.5
- * Boston Maki salmon, avocado, cucumber ~ 8.5
- * Salmon Avocado Maki ~ 8.5
- * Tuna Avocado Maki ~ 8.5
- * Caterpillar Maki eel, cucumber, roe w/ avocado on top ~ 13.5
- Philly Maki smoked salmon, cream cheese, cucumber, scallion ~ 8.5
- * Spider Maki soft-shell crab, cucumber, avocado, roe, spicy mayo ~ 13.5
- Futo Maki sweet egg, avocado, crab stick, Japanese pickled vegetables ~ 8.5

Green Maki

- Avocado Maki ~ 5
- Cucumber Maki ~ 5
- Ume Shisho maki ~ 5.5
- Oshinko Maki ~ 5
- Avocado Cucumber maki ~ 6
- Pickle Mee cucumber, kanpyo, gobo, oshinko w/ avocado on top ~ 10.5
- Green Machininaru, cream cheese, crunch w/ avocado on top ~ 10.5
- Veggie Maki avocado, cucumber, pickle daikon ~ 6.5
- Idaho Maki sweet potato tempura w/ sweet soy sauce ~ 7

Sushi Entrée

- * Sashimi Deluxe 15 pcs of assorted raw fish ~ 36
- * Sushi Deluxe 8 pcs of Nigiri, choice of Spicy Tuna Maki or California Maki ~ 26
- * Maki Combo Spicy Tuna Maki, Boston Maki, Una-avo Maki ~ 21
- Vegetarian Combo Avocado maki, sweet potato maki & veggie maki ~ 15
- * Sushi Sashimi Boat 8 pcs sushim 12 pcs sashimi, 1 california roll, 1 spicy tuna roll, & 1 shrimp tempura roll ~ 60
- * Deluxe Boat 15 pcs sushi, 20 pcs sashimi, 1 spicy salmon roll, 1 spicy tuna roll, 1 Rainbow maki, 1 crazy maki, 1 Eel-avo maki, 1 Idaho maki, 1 Green Machine Maki ~ 150

Beverage

- Genmaicha Hot Green Tea ~ 2
- Choya Plum Soda (non-alcohol) ~ 3.75
- Green Ice Tea / Oolong Ice Tea ~ 3.5
- Japanese soda: choice of Mango / Melon cream ~ 4.75
- Yuzu Sparkling sweet & tart refreshing Japanese citrus ~ 5
- Choice of Original Yuzu / White peach Yuzu / red shiso apple yuzu
- Regular Sodas Coke / Diet Coke / Sprite / Ginger Ale ~ 3.75
- Shirley Temple / Roy Rogers ~ 3.75
- San Pellegrino Sparkling Natural Mineral Water ~ 3.75
- Juice (choice of Orange, Cranberry, Pineapple) ~ 4

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.
 ***These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients
 ** Before placing your order, please inform your server if a person in your party has a food allergy.

LUNCH MENU

< Available Tue - Fri, except holidays >

Sugidama "Teishoku"

< Served with rice, Miso Soup, & 2 side dish of the day >

- Salmon Saikyo grilled salmon marinated in special Saikyo Miso ~ 16
- Miso Sea Bass grilled Chilean sea bass marinated in Saikyo Miso ~ 18

Mini Bowl & Homemade Soba

< Comes with generous serving of fresh homemade Cold or Hot Soba >

- * Mini Kaisen Don smaller portion of Kaisen Don w/ assorted tuna, scallop, Scottish salmon, shrimp, red snapper & roe ~ 17
- * Sake Oyako Don Scottish salmon sashimi and salmon roe on rice ~ 17
- * Maguro Don fresh tuna sashimi and avocado on rice ~ 17
- Unaju broiled eel on rice ~ 17
- Tempura Don shrimp and vegetable tempura on rice ~ 16
- Yakitori Don grilled chicken yakitori assortments on rice ~ 16

Sushi Lunch

< Served with Miso Soup >

- * Sushi Lunch 4 pcs of Sushi & Spicy Tuna Maki ~ 15
 - * Sashimi Lunch 10 pcs of chef choice assorted raw fish ~ 16
 - * Sushi Sashimi Combo 4 pcs of Sushi, 4 pcs of Sashimi & choice of Spicy Tuna Maki or California Maki ~ 18.5
 - * Maki Combo (pick 2 rolls) ~ 14
- | | | |
|---------------------|-------------------------|-----------------|
| * Tekka Maki | Eel-avocado Maki | Veggie Maki |
| * Sake Maki | Eel-cucumber Maki | Avocado Maki |
| * Negihama Maki | * Spicy Tuna Maki | Kappa Maki |
| * Boston Maki | * Spicy Yellowtail Maki | Avo-cuc Maki |
| California Maki | Shrimp Tempura Maki | Ume Shisho Maki |
| * Spicy Salmon Maki | Sweet Potato Maki | Oshinko Maki |

Dessert

- Mochi Ice-cream choice of green tea / mango ~ 2.5
- Ice-cream choice of green tea / red bean / vanilla ~ 3.5
- Japanese Cheese Cake green tea / yuzu
- serve w/ a scoop of ice-cream of your choice
- Japanese Mille Crepe: Green Tea or Strawberry
- Multi layer soft mille crepe w/ buttery matcha cream or strawberry cream
- serve w/ a scoop of ice-cream of your choice ~ 10



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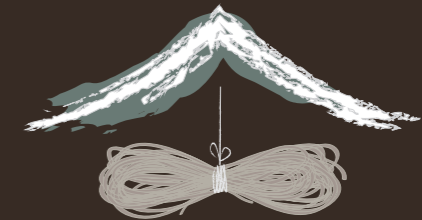
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 18% gratuity will be added to party of 6 or more for dine-in only



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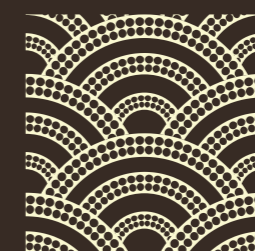
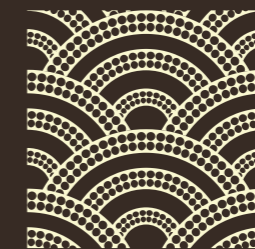
234 Elm Street
 Somerville, MA 02144



Sugidama
 Soba & Izakaya



617-764-5770



APPETIZER

- Takoyaki octopus ball ~ 9 Idako Karaage fried baby octopus ~ 9
Tatsuta-Age Fried Chicken ~ 10 Ika Gesso fried squid legs ~ 9
Edamame steamed green soybeans sprinkled w/ sea salts ~ 7 GF
Scallop Hokkaiyaki baked scallops w/ crab stick, mushroom, roe ~ 13
Soft-shell Crab Tempura fried soft-shell crab served w/ ponzu sauce ~ 14
Gyoza choice of steamed or deep-fried pork dumplings ~ 8
Shumai choice of steamed or deep-fried shrimp dumplings ~ 8
Hamachi Kama grilled yellowtail collar served w/ ponzu sauce ~ 13
Agedashi Tofu lightly fried tofu in mushroom ankake sauce & bonito ♪ ~ 10
Dashimaki Tamago Japanese style savory egg omelet ~ 8
Zaru Tofu homemade silky tofu w/ seaweed, ginger, bonito & scallion ~ 8
Homemade Kimchi ~ 5

Cold Starter

- *Sake Uni Taco fresh salmon, uni, ikura on sushi rice & seaweed (2 pcs) ~ 15
Ankimo monk fish liver ~ 10
*Sashimi Appetizer 8 pieces of chef's choice raw fish of the day ~ 16
*Sushi Appetizer 5 pieces of chef's choice ~ 15
*Dragon Ball avocado ball w/ tuna, mango, cucumber, roe, crunch, seaweed salad ~ 13
*Baby Hamachi Jalapeno thin sliced yellowtail w/ jalapeno & hot sauce on top ~ 15
* Tuna Tataki lightly seared tuna w/ black pepper, served w/ ponzu sauce ~ 14
Naruto crab stick, avocado, roe in sliced cucumber served w/ light vinegar sauce ~ 10

Salad

- * Special Tuna Salad slices of tuna, roe & special mayo on bed of mixed greens ~ 13
* Spicy Avocado Salad avocado, cucumber, crab stick, roe, spicy mayo ~ 8
*Salmon Bowl mix green & chilled edamame salad w/hijiki, top w/ sesame & lemon white sauce ~ 13
Mixed Greens Salad w/ ginger onion dressing ~ 5.5 Seaweed Salad ~ 6.5 GF

Tempura

- Tempura Mori shrimp and vegetables ~ (sm) 13 / (lg) ~ 22
Shrimp Tempura ~ (3pcs) ~ 10 / (7pcs) ~ 19
Vegetables Tempura seasonal vegetables ~ 12
Purple Sweet Potato Tempura w/ dipping sauce ~ 6.5

Yakitori

(Japanese BBQ on skewer)

- Negima thigh and scallion ~ 4.5 Kurobuta Pork Sausage ~ 3.75
**Lamp Chop 2 grilled lamp chops marinated w sake & yakitori sauce ~ 14
**Harami angus rib-eyes and onion ~ 6 Kalbi short rib ~ 5.5 GF
Beef -Enoki mushroom in thin slices of short ribs w/ ponzu sauce & scallion ~ 6
Negi Pon Berkshire pork belly w/ scallion and ponzu sauce ~ 4
Ika Yaki grilled whole squid ~ 13 Hotate grilled scallops w/ butter soy ~ 9
Shishito Japanese green peppers ~ 3.5 GF Enoki Mushroom w/ butter soy ~ 4.5
Shitake Mushroom ~ 3.5

Soup

Miso Soup tofu, wakame, scallion, enoki mushroom ~ 3.75 GF

HOMEMADE SOBA

< Premium bonito broth based Sugidama's special umami cold sauce/ hot soup >
♪ Can be prepared Vegan w/ kombu kelp dashi upon request ♪

Cold Soba

- ♪Zaru cold soba w/ nori seaweed ♪ ~ 12
♪Sansai cold soba w/ mountain vegetables & tofu skin ♪ ~ 17
Ebi Kakiage Cold Soba w/ an unique tempura of shredded vegetables & shrimp ~ 17
Pork Kimchi Dip Soba cold soba w/ hot broth & enoki mushroom ~ 20
Tenzaru cold soba w/ shrimp & vegetables tempura ♪ ~ 20
Kamo Seiro cold soba w/ duck breast & hot dipping sauce ~ 23
* Uni Soba cold soba w/ uni sea urchin & Ikura ~ 28
* Sashimi Soba cold soba w/ assorted raw fish & Ikura ~ 28

Hot Soba

- ♪Tempura Soba shrimp & vegetables tempura ♪ ~ 20
Kamo Nanban cooked duck breast ~ 23
♪Kitsune fried bean curd & fish cake ♪ ~ 16
Sansai Hot Soba w/ mountain vegetables & tofu skin ♪ ~ 17
Tanuki Soba fried batter flake & fish cake ~ 16
Ebi Kakiage Hot Soba served w/ an unique tempura of shredded vegetables & shrimp ~ 17
*Sukiyaki Soba beef w/ tofu, scallion, enoki mushroom, & poached egg ~ 23
Pork Kimchi Soba w/ kimchi & pork belly ~ 20

DONBURI

< Served with Rice & Miso Soup >

- Yakitori Don grilled chicken negima, served w/ yakitori sauce on rice ~ 24
**Beef Steak Don grilled angus rib-eyes & onions (harami) w/ yakitori sauce on rice ~ 31
Unagi Don broiled eel served w/ unagi sauce, tamago & pickles on rice ~ 26
* Hokkaido Don fresh scallop, uni, ikura & snow crab on sushi rice ~ 31
* Sake Don fresh raw salmon, ikura & tamago on sushi rice ~ 26
* Tekka Don fresh raw tuna, avocado & tamago on sushi rice ~ 27
* Chirashi assorted fresh raw fish & tamago on sushi rice ~ 28

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* SUSHI A la Carte

Nigiri < 2pcs/order > | Sashimi < 4pcs/order > add \$3

- | | | |
|---------------------------|---------------------------|------------------------------|
| Maguro (tuna) ~ 8 | Uni (sea urchin) ~ 12 | Saku (Escolar) ~ 7.5 |
| Sake (salmon) ~ 7.5 | Hotategai (scallop) ~ 8 | Smoked Salmon ~ 7 |
| Suzuki (bass) ~ 6 | Unagi (eel) ~ 7.5 | Tobiko (flying fish roe) ~ 7 |
| Saba (mackerel) ~ 6 | Chu Toro (tuna belly)~MKT | Ikura (salmon roe) ~ 8.5 |
| Ika (squid) ~ 6.5 | Amaebi (sweet shrimp) ~11 | Inari (tofu skin) ~ 5 |
| Tako (octopus) ~ 7 | Amaebi Sashimi ~ 19 | Tamago (sweet egg) ~ 5 |
| Hamachi (yellowtail) ~ 8 | Ebi (shrimp) ~ 6 | Kanikama (crab stick) ~ 5.5 |
| Izumidai (redsnapper) ~ 6 | | Hokkigai (surf clam) ~ 7 |

House Special Maki

- * Windsor Roll in: spicy salmon, cucumber; out: seared blacken tuna, tobiko & sp mayo ~ 16
* Ocean roll in: soy paper, tuna, avocado; out: salmon, roe w/ wasabi sauce & crunch ~ 16
* Torch Saku in: spicy tuna, cucumber, crunch
out: torched escolar w/ sweet miso sauce & jalapeno ~ 16
* Torch Toro in: spicy salmon, avocado, crunch, roe
out: torched fatty tuna w/ rainbow mix, spicy mayo, sweet soy sauce ~ 23
* Spicy Crispy Mango Tuna in: spicy tuna, cucumber
out: thin slices mango, crunch, roe w/ mango sauce ~ 17
* Black Dragon Maki sweet potato tempura roll top with spicy tuna, scallion & caviar ~ 16
* Salmon & Spicy Scallop Roll in: spicy scallop, cucumber, roe;
out: salmon w/ special white sauce ~17
* New Nori Sushi Pizza crunchy seaweed wrapped w/ crispy sushi rice top w/
avocado, fresh salmon & tuna, roe & spicy mayo ~ 17
* New Wave in: spicy tuna, cucumber. | out: tuna, avocado, crunch, roe
& scallion served w/ chef's special spicy sauce ~ 17
* Yuzu Roll in: spicy tuna, shrimp tempura | out: yellowtail w/ yuzu sauce ~ 17
* Volcano in: spicy tuna, cucumber
out: baked spicy scallop, mushroom, crab sticks & roe ~ 17
*Snow Mountain in: shrimp tempura roll
out: snow crab mix w/ mayo & eel sauce ~ 17
*Alligator in: shrimp tempura roll
out: grilled eel, crab sticks, avocado, scallion, roe ~ 16
* Million Dollar in: spicy yellowtail, cucumber
out: tuna, salmon, crunch w/ spicy mayo ~ 17
*Somerville Roll in: spicy avocado salad; out: torch salmon belly top with
crispy shallot, saffron & sesame sauce ~ 22

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***Most of sushi rolls & sushi entree can be requested Gluten Free

***All prices are subject to changed without prior notice.