

## Makimono

- \* Tekka Maki tuna roll ~ 8
- \* Negihama Maki yellowtail & scallion ~ 9
- \* Spicy Tuna Maki w/ cucumber, spicy mayo ~ 9
- \* Spicy Salmon Maki w/ cucumber, spicy mayo ~ 9
- \* Spicy Yellowtail Maki w/ cucumber, spicy mayo ~ 10
- \* Spicy Scallop Maki w/ cucumber, roe, spicy mayo ~ 10
- \* Shrimp Tempura Maki w/ unagi sauce on top ~ 10
- \* Rainbow Maki crab stick, avocado, cucumber w/ assorted fish ~ 16
- \* Crazy Maki shrimp tempura, cucumber, avocado, roe, spicy mayo ~ 11
- Salmon Skin Maki baked salmon skin, scallion, yamagogo ~ 7.5
- \* California Maki crabstick, avocado & cucumber ~ 8.5
- \* Boston Maki salmon, avocado, cucumber ~ 10
- \* Salmon Avocado Maki ~ 10
- \* Tuna Avocado Maki ~ 10
- \* Caterpillar Maki eel, cucumber, roe w/ avocado on top ~ 14
- Philly Maki smoked salmon, cream cheese, cucumber, scallion ~ 9
- \* Spider Maki soft-shell crab, cucumber, avocado, roe, spicy mayo ~ 14
- Futo Maki sweet egg, avocado, crab stick, Japanese pickled vegetables ~ 9

## Green Maki

- Avocado Maki ~ 6
- Cucumber Maki ~ 5.5
- Ume Shisho maki ~ 6
- Oshinko Maki ~ 5.5
- Avocado Mango Maki ~ 7
- Avocado Cucumber maki ~ 7
- Pickle Me cucumber, kanpyo, gobo, oshinko w/ avocado on top ~ 11
- Green Machine inari, cream cheese, crunch w/ avocado on top ~ 11
- Veggie Maki avocado, cucumber, pickle daikon ~ 7
- Idaho Maki sweet potato tempura w/ sweet soy sauce ~ 7

## Sushi Entrée

- \* Sashimi Deluxe 15 pcs of assorted raw fish ~ 39
- \* Sushi Deluxe 8 pcs of Nigiri, choice of Spicy Tuna Maki or California Maki ~ 29
- \* Maki Combo Spicy Tuna Maki, Boston Maki, Una-avo Maki ~ 24
- Vegetarian Combo** Avocado maki, sweet potato maki & veggie maki ~ 17
- \* **Sushi Sashimi Boat** 8 pcs sushi, 12 pcs sashimi, 1 California roll, 1 spicy tuna roll, & 1 shrimp tempura roll ~ 70
- \* **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 ~ 175

## Beverage

- Genmaicha Hot Green Tea ~ 2
- Choya Plum Soda (non-alcohol) ~ 4
- Green Ice Tea / Oolong Ice Tea ~ 3.5
- Japanese soda: choice of Mango / Melon cream ~ 5
- 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 ~ 3.5
- Shirley Temple / Roy Rogers ~ 3.5
- 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 ~ 18

Miso Sea Bass grilled Chilean sea bass marinated in Saikyo Miso ~ 19.5

## 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 ~ 18
- \* Sake Oyako Don Scottish salmon sashimi and salmon roe on rice ~ 18
- \* Maguro Don fresh tuna sashimi and avocado on rice ~ 18
- Unaju broiled eel on rice ~ 18
- Tempura Don shrimp and vegetable tempura on rice ~ 18
- Yakitori Don grilled chicken yakitori assortments on rice ~ 18

## Sushi Lunch

< Served with Miso Soup >

- \* Sushi Lunch 4 pcs of Sushi & Spicy Tuna Maki ~ 16
- \* Sashimi Lunch 10 pcs of chef choice assorted raw fish ~ 19
- \* Sushi Sashimi Combo 4 pcs of Sushi, 4 pcs of Sashimi & choice of Spicy Tuna Maki or California Maki ~ 20.5
- \* Maki Combo (pick 2 rolls) ~ 16
- \* 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
- Avocado Mango Maki

## Dessert

- Mochi Ice-cream** choice of Green Tea or Mango ~ 3
- Ice-cream** choice of Green Tea / Ube / Vanilla ~ 4.5
- Japanese Cheese Cake** Green Tea or Yuzu ~ 7
- serve w/ a scoop of ice-cream of your choice
- Hazelnut Mocha Cake** ~ 7
- layers of dark cocoa sponge cake, cocoa whipped cream & hazelnut cream
- serve w/ a scoop of ice-cream of your choice
- Japanese Mille Crepe** Green Tea or Strawberry ~ 11
- Multi layers soft mille crepe w/ buttery matcha cream or strawberry cream
- serve w/ a scoop of ice-cream of your choice



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We accept Master, Visa, Amex, Discover & Cash

All prices are subject to changed without prior notice.

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



www.sugidamasoba.com



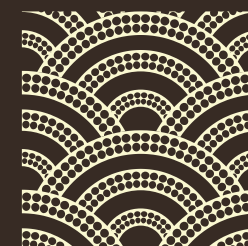
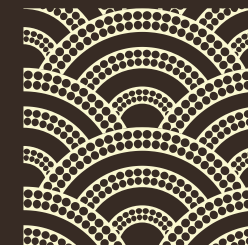
234 Elm Street  
Somerville, MA 02144



Sugidama  
Soba & Izakaya



617-764-5770



## APPETIZER

|                                                                                      |                                       |
|--------------------------------------------------------------------------------------|---------------------------------------|
| Takoyaki octopus balls ~ 10                                                          | Idako Karaage fried baby octopus ~ 10 |
| Tatsuta-Age Fried Chicken ~ 11                                                       | Ika Gesso fried squid legs ~ 10       |
| Edamame steamed green soybeans sprinkled w/ sea salts ~ 8 GF                         |                                       |
| Scallop Hokkaiyaki baked scallops w/ crab stick, mushroom, roe ~ 14                  |                                       |
| Soft-shell Crab Tempura fried soft-shell crab served w/ ponzu sauce ~ 16             |                                       |
| Gyoza choice of steamed or deep-fried pork dumplings ~ 8.5                           |                                       |
| Shumai choice of steamed or deep-fried shrimp dumplings ~ 8.5                        |                                       |
| Hamachi Kama grilled yellowtail collar served w/ ponzu sauce ~ 14                    |                                       |
| Agedashi Tofu lightly fried tofu in mushroom ankake sauce & bonito <sup>ℳ</sup> ~ 12 |                                       |
| Zaru Tofu homemade silky tofu w/ seaweed, ginger, bonito & scallion <sup>ℳ</sup> ~ 8 |                                       |
| Homemade Kimchi ~ 5                                                                  |                                       |

## Cold Starter

\*Sake Uni Taco fresh salmon, uni, ikura on sushi rice & seaweed (2 pcs) ~15.5

Ankimo monk fish liver ~ 10

\*Sashimi Appetizer 8 pieces of chef's choice raw fish of the day ~ 18

\*Sushi Appetizer 5 pieces of chef's choice ~ 17

\*Dragon Ball avocado ball w/ tuna, mango, cucumber, roe, crunch, seaweed salad ~ 14.5

\*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 ~ 15

Naruto crab stick, avocado, roe in sliced cucumber served w/ light vinegar sauce ~ 11

## Salad

\* Special Tuna Salad slices of tuna, roe & lemon white sauce on bed of mixed greens ~ 14

Spicy Avocado Salad avocado, cucumber, crab stick, roe, spicy mayo ~ 9

\***Salmon Bowl** mix green & chilled edamame w/hijiki, top w/ sesame & lemon white sauce ~ 14

Mixed Greens Salad w/ ginger onion dressing ~ 6

Seaweed Salad ~ 7.5 GF

## Tempura

Tempura Mori shrimp and vegetables ~ (sm) 14 / (Lg) ~ 23

Shrimp Tempura ~ (3pcs) ~ 10 / (7pcs) ~ 20

Vegetables Tempura seasonal vegetables ~ 12

Purple Sweet Potato Tempura w/ dipping sauce ~ 7

## Yakitori

(Japanese BBQ on skewer)

Negima thigh and scallion ~ 5

Kurobuta Pork Sausage ~ 4.5

\*\*Lamb Chops 2 grilled lamp chops marinated w sake & yakitori sauce ~ 16

\*\*Harami angus rib-eyes and onion ~ 7

Kalbi short rib ~ 7 GF

Beef -Enoki mushroom in thin slices of short ribs w/ ponzu sauce & scallion ~ 6.5

Negi Pon Berkshire pork belly w/ scallion and ponzu sauce ~ 4.5

Ika Yaki grilled whole squid ~ 17

Hotate grilled scallops w/ butter soy ~ 9

Shishito Japanese green peppers ~ 4 GF

Enoki Mushroom w/ butter soy ~ 5

Shitake Mushroom ~ 4

## Soup

Miso Soup tofu, wakame, scallion, enoki mushroom ~ 4 GF

## HOMEMADE SOBA

< Premium bonito broth based Sugidama's special umami cold sauce/ hot soup >

ℳ Can be prepared Vegan w/ kombu kelp dashi upon request ℳ

## Cold Soba

ℳZaru cold soba w/ nori seaweed<sup>ℳ</sup> ~ 12

ℳSansai cold soba w/ mountain vegetables & tofu skin<sup>ℳ</sup> ~ 18

Ebi Kakiage Cold Soba w/ an unique tempura of shredded vegetables & shrimp ~ 19

Pork Kimchi Dip Soba cold soba w/ hot broth & enoki mushroom ~ 23

Tenzaru cold soba w/ shrimp & vegetables tempura<sup>ℳ</sup> ~ 23

Kamo Seiro cold soba w/ duck breast & hot dipping sauce ~ 26

\* Uni Soba cold soba w/ uni sea urchin & Ikura ~ 30

\* Sashimi Soba cold soba w/ assorted raw fish & Ikura ~ 29

## Hot Soba

ℳTempura Soba shrimp & vegetables tempura<sup>ℳ</sup> ~ 23

Kamo Nanban cooked duck breast ~ 26

ℳKitsune fried bean curd & fish cake<sup>ℳ</sup> ~ 18

Sansai Hot Soba w/ mountain vegetables & tofu skin<sup>ℳ</sup> ~ 18

Tanuki Soba fried batter flake & fish cake ~ 17

Ebi Kakiage Hot Soba served w/ an unique tempura of shredded vegetables & shrimp ~ 19

\*Sukiyaki Soba beef w/ tofu, scallion, enoki mushroom, & poached egg ~ 24

Pork Kimchi Soba w/ kimchi & pork belly ~ 23

## DONBURI

< Served with **Rice** & Miso Soup >

Yakitori Don grilled chicken negima, served w/ yakitori sauce on rice ~ 26

\*\*Beef Steak Don grilled angus rib-eyes & onions (harami) w/ yakitori sauce on rice ~ 32

Unagi Don broiled eel served w/ unagi sauce, tamago & pickles on rice ~ 26

\* Hokkaido Don fresh scallop, uni, ikura & snow crab on sushi rice ~ 33

\* Sake Don fresh raw salmon, ikura & tamago on sushi rice ~ 28

\* Tekka Don fresh raw tuna, avocado & tamago on sushi rice ~ 29

\* Chirashi assorted fresh raw fish & tamago on sushi rice ~ 30

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\*\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients

## \* SUSHI A la Carte

Nigiri < 2pcs/order > | Sashimi < 4pcs/order > add \$3.5

Maguro (tuna) ~ 8.5

Sake (salmon) ~ 8

Suzuki (bass) ~ 6

Saba (mackerel) ~ 6

Ika (squid) ~ 6.5

Tako (octopus) ~ 7

Hamachi (yellowtail) ~ 8.5

Izumidai (redsnapper) ~ 6

Uni (sea urchin) ~ 15

Hotategai (scallop) ~ 9

Unagi (eel) ~ 8

Toro (Tuna belly)~MKT

Amaebi (sweet shrimp) ~11

Amaebi Sashimi ~ 19

Ebi (shrimp) ~ 6.5

Saku (Escolar) ~ 8

Smoked Salmon ~ 7

Tobiko (flying fish roe) ~ 7

Ikura (salmon roe) ~ 8.5

Inari (tofu skin) ~ 5

Tamago (sweet egg) ~ 5.5

Kanikama (crab stick) ~ 6

Hokkigai (surf clam) ~ 7

## House Special Maki

\* **Windsor Roll** in: spicy salmon, cucumber; out: seared blacken tuna, tobiko & sp mayo ~ 17

\* **Ocean roll** in: soy paper, tuna, avocado; out: salmon, roe w/ wasabi sauce & crunch ~ 17

\* **Torch Saku** in: spicy tuna, cucumber, crunch  
out: torched escolar w/ sweet miso sauce & jalapeno ~ 17

\* **Torch Toro** in: spicy salmon, avocado, crunch, roe  
out: torched fatty tuna w/ rainbow mix, spicy mayo, sweet soy sauce ~ 24

\* **Spicy Crispy Mango Tuna** in: spicy tuna, cucumber  
out: thin slices mango, crunch, roe w/ mango sauce ~ 18

\* **Black Dragon Maki** sweet potato tempura roll top with spicy tuna, scallion & caviar~ 17

\* **Salmon & Spicy Scallop Roll** in: spicy scallop, cucumber, roe;  
out: salmon w/ special white sauce ~18

\* **New Nori Sushi Pizza** crunchy seaweed wrapped w/ crispy sushi rice top w/ avocado, fresh salmon & tuna, roe & spicy mayo ~ 18

\* **New Wave** in: spicy tuna, cucumber. | out: tuna, avocado, crunch, roe & scallion served w/ chef's special spicy sauce ~ 18

\* **Yuzu Roll** in: spicy tuna, shrimp tempura | out: yellowtail w/ yuzu sauce ~ 18.5

\* **Volcano** in: spicy tuna, cucumber  
out: baked spicy scallop, mushroom, crab sticks & roe ~ 18

\***Snow Mountain** in: shrimp tempura roll  
out: snow crab mix w/ mayo & eel sauce ~ 18

\***Alligator** in: shrimp tempura roll  
out: grilled eel, crab sticks, avocado, scallion, roe ~ 17

\* **Million Dollar** in: spicy yellowtail, cucumber  
out: tuna, salmon, crunch w/ spicy mayo ~ 18

\***Somerville Roll** in: spicy avocado salad: cucumber, crab stick, tobiko, spicy mayo / out: torch salmon belly top with crispy shallot, saffron & sesame sauce ~ 24

\*\*\*Before placing your order, please inform your server if a persoikon in your party has a food allergy  
\*\*\*Most of sushi rolls & sushi entree can be requested Gluten Free  
\*\*\*All prices are subject to changed without prior notice.