

Rolls & Handrolls

TUNA ROLL	5
SALMON ROLL	5
YELLOWTAIL ROLL	5
SPICY TUNA ROLL	7
SPICY SALMON ROLL	7
SPICY YELLOWTAIL ROLL	7
SPICY SCALLOP ROLL	8
CALIFORNIA ROLL	5
Crab, avocado, cucumber & masago	
BOSTON ROLL	6
Cooked shrimp, cucumber & mayonnaise	
PHILADELPHIA ROLL	6
Salmon, cream cheese & scallion	
ALASKAN ROLL	6
Salmon, avocado & masago	
ATLANTA ROLL	6
Tuna, avocado & masago	
EEL ROLL	7
Eel with choice of avocado, cucumber, or asparagus	
EBITEN ROLL	7
Shrimp tempura, avocado, cucumber & masago topped with kabayaki sauce	
TOKYO ROLL	8
Tuna, salmon, yellowtail & cucumber	
SPIDER ROLL	10
Fried soft-shell crab, cucumber, avocado & masago topped with kabayaki sauce	
HUDSON ROLL	11
Chicken tempura, avocado, cucumber, masago & asparagus topped with kabayaki sauce	
TORO ROLL	13
tuna belly & scallions	
DRAGON ROLL	11
Eel & cucumber topped with avocado, eel sauce & tobiko	
RAINBOW ROLL	12
Crabstick and masago topped with tuna, salmon and whitefish	

Vegetable rolls

CUCUMBER ROLL	4
AVOCADO ROLL	4
CUCUMBER & AVOCADO ROLL	4
COMBINATION VEGETABLE ROLL	6
Cucumber, avocado, kempyo (squash), asparagus & yamagobo (baby carrot)	
TEMPURA VEGETABLE ROLL	7
Choose any three vegetables from onion, asparagus, sweet potato, broccoli, or avocado	
HIJIKI VEGETABLE ROLL	6
Fresh soy beans, hijiki (seaweed), bell peppers, cucumbers and pickled daikon (radish)	

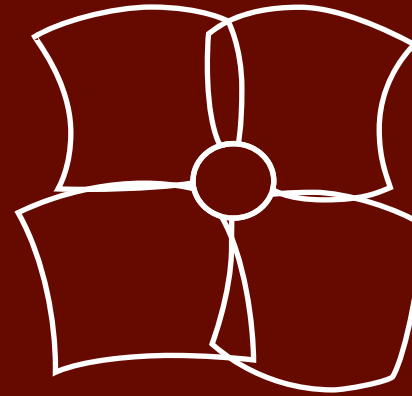
Lunch Special

served everyday until 3pm

GRILLED CHICKEN WRAP	9
Grilled chicken, bean sprouts, baby spinach, red onion, tomatoes, and a creamy miso dressing in a whole wheat wrap	
SWEET & SOUR CHICKEN SANDWICH	9
Tempura chicken cutlet over shredded lettuce on a kaiser roll drenched in homemade sweet & sour sauce with sweet potato fries & garlic-ginger ketchup	
TUNA BURGER	14
#1 Big eye tuna steak rolled in black pepper and grilled on a kaiser roll with red onion tempura and homemade wasabi mayo. served with sweet potato fries & garlic-ginger ketchup	
KOBE BEEF BURGER	14
100% US Kobe beef grilled on a kaiser roll and served with sweet potato fries & garlic-ginger ketchup	
<b>BENTO SPECIAL</b>	
Served with miso soup or house salad, gyoza & a soda	
CHICKEN TERIYAKI	11
BEEF TERIYAKI	11
SHRIMP TERIYAKI	12
VEGETABLE TEMPURA	10
SHRIMP TEMPURA	12
CHICKEN TEMPURA	11
<b>SUSHI SPECIAL</b>	
All pieces are chef's selection. Served with miso soup or house salad and a soda	
3 PIECES ASSORTED SUSHI & 1 ROLL	10
<small>[choose roll from list below]</small>	
5 PIECES ASSORTED SUSHI & 1 ROLL	12
<small>[choose roll from list below]</small>	
5 PIECES ASSORTED SUSHI	10
SASHIMI LUNCH	13
10 pieces of assorted sashimi served with white rice	
SUSHI / SASHIMI LUNCH	15
3 pieces of sushi, 3 pieces of sashimi & choice of 1 roll <small>[choose roll from list below]</small>	
<b>ROLL SPECIAL</b>	10
Choice of any two rolls below. Served with miso soup or house salad and a soda	
Cucumber	Ebiten
Tuna	Cucumber/Avocado
Salmon	Spicy Tuna
Yellowtail	Spicy Salmon
California	Spicy Yellowtail
Alaskan	Atlanta
Boston	Philadelphia
Tokyo	Combo Vegetable



Substitutions or half orders are not permitted  
We appreciate your understanding!



**HAPPY HOUR**  
MONDAY-FRIDAY | 4-6pm  
½ priced martinis & \$2 drafts

**CHAMPAGNE THURSDAYS**  
Specialty champagne cocktails  
25% off all bottles

**MARTINI WEDNESDAYS**  
½ priced martinis

**SAKE SUNDAY**  
½ priced sake

**Dining Hours**

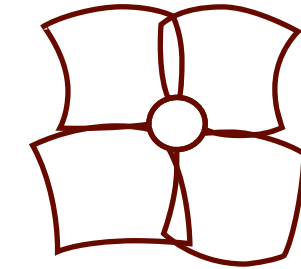
[SUNDAY] 12 noon—11pm  
[MON-WED] 11:30am—11pm  
[THURS-FRI] 11:30am—12am  
[SATURDAY] 12 noon—12am

We also offer  
CATERING & PRIVATE PARTIES



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**SUSHI LOUNGE**  
FUSION CUISINE

12 Schuyler Place | 973.539.1135  
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REVISED  
MAY 2008

# Kitchen appetizers

<b>EDAMAME</b>	<b>5</b>
Freshly steamed soy beans served with red Hawaiian sea salt	
<b>SHUMAI</b>	<b>6</b>
Steamed shrimp or crab dumplings served with gingered soy scallion dipping sauce	
<b>FRIED CALAMARI</b>	<b>10</b>
Deep fried calamari served with a Thai tamarind-lemon dipping sauce	
<b>WILD MUSHROOM "THAI STICK"</b>	<b>13</b>
Sauteed fresh seasonal mushrooms rolled in a spring roll skin, deep fried, and served with roasted onion jam and black soy aioli	
<b>BONELESS SPARE RIB WRAPS</b>	<b>12</b>
Cola marinated, slow roasted spare ribs tossed in a house made hoisin/pomegranite barbecue sauce, served over bibb lettuce leaves	
<b>STEAMED MUSSELS</b>	<b>14</b>
Prince Edward Island mussels steamed in a red Thai cury sauce with kaffir lime leaf, cilantro & Thai bird chilis	
<b>TEMPURA ROCK SHRIMP</b>	<b>12</b>
Tender rock shrimp, tempura battered and deep fried, topped with spicy cracked pepper/garlic aioli	
<b>SHRIMP &amp; MANGO SUMMER ROLLS</b>	<b>13</b>
Shrimp, mango, cucumbers, carrots, cellophane noodles, mint, and cilantro wrapped in rice paper and served cold.	
<b>BARBEQUE BEEF SATAYS</b>	<b>10</b>
With a zesty asian barbeque sauce	

# Sushi appetizers

<b>SPICY TUNA CRUNCH ROLL</b>	<b>10</b>
Lightly deep fried spicy tuna roll, with asparagus, tobiko, scallions wrapped in nori. served over ginger-miso dressing.	
<b>RED SNAPPER CARPACCIO</b>	<b>11</b>
Thinly sliced red snapper (imported from japan) served with spicy ponzu dressing and topped with micro greens and dried seaweed	
<b>YELLOWTAIL IN YUZU SAUCE</b>	<b>11</b>
Sashimi topped with jalapeno & served over a yuzu and soy dipping sauce	
<b>TAR TAR</b>	<b>13</b>
Fresh salmon or tuna diced and mixed with tomato, shallots, tartar au jus of white soy sauce, garlic, ginger and fresh wasabi, served with cracker crisps	
<b>PEPPERED TUNA</b>	<b>13</b>
Seared blackened tuna topped with wasabi mayonnaise tobiko and scallion	
<b>YUZU LOCO</b>	<b>13</b>
Cooked lobster & shrimp, avocado, jalapeno, cilantro and mayonnaise wrapped in cucumber, served with a yuzu soy vinaigrette and tobiko	
<b>TUNA TANDOORI</b>	<b>13</b>
With cranberry lemongrass sauce and a pickled cucumber salad	
<b>WONTON SUSHI TACOS</b>	<b>12</b>
Tar tars of fresh tuna, wasabi salmon, or jalapeño yellowtail mixed with soy, tomato, cilantro, and red onion in fried wonton tacos. Choice of 2	

# Special Rolls

<b>FANTASY</b>	<b>11</b>
Spicy tuna & tempura flakes topped with avocado & furikake (dried seaweed flakes)	
<b>RED COAT</b>	<b>13</b>
Spicy tuna & tempura flakes topped with tuna & red tobiko	
<b>LOUNGE</b>	<b>13</b>
Eel & cucumber topped with shrimp tempura, masago & sweet balsamic emulsion	
<b>RED HOT</b>	<b>13</b>
Cucumber & avocado, topped with tuna, thin slices of jalapeno and cilantro served with a house made hot sauce	
<b>KELP WRAP</b>	<b>13</b>
Red tuna, white tuna & avocado, wrapped in kelp seaweed & topped with a sweet & spicy sauce	
<b>SPICY WRAP</b>	<b>13</b>
Spicy tuna and tempura flakes wrapped in cucumber without rice	
<b>ARTISTIC</b>	<b>13</b>
Filled with kaiso, topped with tuna, salmon & sliced avocado served over our own spicy mayonnaise	
<b>OPTIMISTIC</b>	<b>14</b>
Tuna, salmon, avocado, masago & crispy tempura flakes rolled in soy wrap & served with 3 special house sauces (sesame, jalapeno and sweet wasabi mayonnaise)	
<b>ALASKAN KING CRAB ROLL</b>	<b>14</b>
Fresh king crab and cucumber topped with avocado served with a side of wasabi lemon zest sauce	
<b>YING YANG</b>	<b>14</b>
Forbidden black rice and white rice, yellowtail, tomato, avocado, cilantro, oba leaf, rice wine vinegar, mixed with sesame oil & chili oil, and wrapped in soy paper	
<b>SPICY BANANA TEMPURA</b>	<b>14</b>
Spicy tuna and banana tempura topped with white tuna, wasabi tobiko and kabayaki sauce	
<b>CHILEAN SEA BASS ROLL</b>	<b>15</b>
Sautéed chilean sea bass, marinated in a yuzu and soy glaze, wrapped in soy paper with avocado	
<b>THE KOBE ROLL</b>	<b>14</b>
Kobe beef tar tar with chopped scallions, sweet chili aioli, and a soy reduction	
<b>TOTOWA</b>	<b>14</b>
Spicy tuna, shrimp, avocado, and tempura flakes wrapped in soy paper and topped with salmon and spicy mayonnaise	
<b>MOTOWN</b>	<b>14</b>
Alaskan king crab, masago, cucumber, and tempura flakes topped with yellowtail and served with a creamy wasabi mayonnaise	
<b>HOBOKEN</b>	<b>13</b>
Tuna, salmon, yellowtail & eel roll deep fried in tempura batter, topped with eel sauce, spicy sauce & masago	
<b>GODZILLA</b>	<b>14</b>
Tuna, salmon, yellowtail and mango. Topped with white fish and spicy mayo	
<b>ANGRY DRAGON</b>	<b>16</b>
Lobster, asparagus, mango, and scallions topped with eel, avocado, and a jalapeño mango sauce	
<b>BLACK PEARL</b>	<b>14</b>
Tempura pacific oysters, sautéed shitake mushrooms, shallots, and cucumber served with a thai chili ginger soy reduction	
<b>WONDERLAND ROLL</b>	<b>14</b>
Salmon marinated in a thai chili soy dressing and mixed with red onion, green tea tempura flakes, bell peppers, and kaware wrapped in soy paper	

# Soup & Salads

<b>MISO SOUP</b>	<b>3</b>
Traditional miso soup with tofu, scallions and wakame seaweed	
<b>KAISO SALAD</b>	<b>5</b>
Assorted green seaweed over sliced cucumber, topped with toasted sesame seeds	
<b>LOUNGE HOUSE SALAD</b>	<b>7</b>
Mixed baby greens tossed with carrots, water chestnuts, toasted coconut and lychee vinaigrette	
<b>SEARED TUNA SALAD</b>	<b>16</b>
Seared rare big eye tuna over mixed baby greens with julienne peppers, scallion, lychee, toasted coconut and ume (plum) vinaigrette	
<b>LOBSTER SALAD</b>	<b>18</b>
Chilled Maine lobster, mango, and tri-color peppers tossed in a minted orange-ginger dressing, topped with micro greens and asparagus ribbons	
<b>THAI SEAFOOD SALAD</b>	<b>14</b>
Poached shrimp, scallops, squid, lobster, and mussels with celery and cherry tomatoes marinated in a spicy thai chili and garlic dressing	
<b>CRAB &amp; ASPARAGUS SALAD</b>	<b>14</b>
Mixed greens with lump crab meat, asparagus, tomatoes, and peppers topped with a balsamic dijon dressing and scallions.	

# Kitchen Entrees

<i>KITCHEN ENTREES A LA CARTE</i>	
<b>STEAMED HALIBUT</b>	<b>26</b>
Pacific halibut filet steamed over jasmine tea served on top Okinawa sweet potato, and a ginger-cantalope coulis, topped with a micro green salad	
<b>GRILLED FLANK STEAK</b>	<b>20</b>
Miso marinated grilled flank steak served with adzuki beans and rice, gingered green papaya and star anise/red onion marmalade	
<b>THAI BASIL CHICKEN</b>	<b>19</b>
Pan braised frenched chicken breast with heirloom tomatoes, Thai basil and candied garlic cloves over chili fried rice	
<b>SWEET &amp; SOUR</b>	<b>PORK 17 CH 22 SHR 25</b>
Tempura chicken, pork or shrimp, sauteed with pineapple, tricolor peppers, lotus root drenched in a house made gingered sweet & sour sauce	
<b>YAKI UDON</b>	<b>VEG 15 CH 18 SHR 20</b>
Chicken or shrimp with udon noodles, stir fried with seasonal vegetables in a sweet garlic oyster sauce	
<b>TEMPURA</b>	<b>VEG 15 CH 17 SHR 20</b>
Shrimp, chicken or vegetable tempura deep-fried, served with steamed white rice and ponzu dipping sauce.	
<b>TERIYAKI</b>	<b>CH 17 BF 18 SHR 19</b>
Shrimp, chicken or beef served with white rice and seasoned stir fried sweet and sour vegetables	
<b>SEARED SEA SCALLOPS</b>	<b>26</b>
Pan seared day boat sea scallops served a top sweet corn griddle cakes, topped with an uni-lobster sauce and micro greens	
<b>SEARED TUNA STEAK</b>	<b>28</b>
Seared tuna over a mango jicama salsa with a five spice red wine reduction	
<b>SAUTEED RED SNAPPER</b>	<b>24</b>
Over baby spinach with a potato and onion stuffed crepe, and a carrot ginger sauce	

# Sushi Bar Entrees

<b>TUNA</b> [MAGURO]	<b>3</b>
<b>SALMON</b> [SAKE]	<b>3</b>
<b>YELLOWTAIL</b> [HAMACHI]	<b>3</b>
<b>WHITE TUNA</b>	<b>3</b>
<b>SALMON ROE</b> [KURA]	<b>3</b>
<b>FISH ROE</b> [MASAGO]	<b>3</b>
<b>EEL</b> [UNAGI]	<b>3</b>
<b>SHRIMP</b> [EBI]	<b>3</b>
<b>RED SNAPPER</b>	<b>3</b>
<b>SMOKED SALMON</b>	<b>3</b>
<b>STRIPED BASS</b> [SUZUKI]	<b>3</b>
<b>SPANISH MACKEREL</b> [SAWARA]	<b>3</b>
<b>SCALLOP</b> [HOTATE]	<b>3</b>
<b>SWEET SHRIMP</b> [BOTANEBI]	<b>3</b>
<b>BONITO</b> [KATSUO]	<b>3</b>
<b>AMBERJACK</b> [KAMPACHI]	<b>4</b>
Imported from japan. Often referred to as baby yellowtail because it derives from the same family of fish, but is smaller in size. It is more lean than its better known cousin and provides a subtle finish	
<b>ARCTIC CHAR</b>	<b>4</b>
Taken from the cold waters of the artic ocean, this fish is pale red in color and has an oily texture for a very tender taste. Artic char comes from the same family of fish as salmon	
<b>ALASKAN KING CRAB</b>	<b>5</b>
Fresh king crab taken from alaskan waters is served with a creamy wasabi sauce	
<b>SEA URCHIN</b> [UNI]	<b>6</b>
—with quail egg	
The sushi connoisseur's caviar. Taken from waters off the california coast this roe (fish eggs) from inside the sea urchin provides a unique taste. Uni has a gelatin texture consistent with that of foie gras.	
<b>SUPER TORO / FATTY TUNA</b>	<b>9</b>
Taken from the belly of the blue fin tuna, this cut of fish is high in oil which provides a superior taste	
<b>2 OZ LOBSTER TAIL</b>	<b>7</b>
Soft, succulent coldwater lobster tail	
<b>IVORY SALMON</b> [WHITE SALMON]	<b>6</b>
From the Alaskan waters, Ivory salmon has a smoother more silky and buttery flavor	
<b>SALT WATER EEL</b> [ANAGO]	<b>5</b>
Simmered instead of barbequed, and less oily than freshwater eel	
<i>SUSHI BAR ENTREES A LA CARTE</i>	
<b>SUSHI ROCK</b> (CHEF SELECTION)	<b>19</b>
7 pieces of sushi & 1 california roll	
<b>SASHIMI ROCK</b> (CHEF SELECTION)	<b>23</b>
16 pieces of assorted fresh fish	
<b>SUSHI FOR 2</b> (CHEF SELECTION)	<b>37</b>
14 pieces of sushi, 1 california roll & 1 spicy tuna roll	
<b>SASHIMI FOR 2</b> (CHEF SELECTION)	<b>45</b>
32 pieces of assorted fresh fish	
<b>SUSHI &amp; SASHIMI LOUNGE</b> (CHEF SELECTION)	<b>27</b>
4 pieces of sushi, 10 pieces of sashimi & 1 california roll	
<b>SUSHI &amp; SASHIMI FOR 2</b> (CHEF SELECTION)	<b>50</b>
8 pcs of sushi, 20 pcs of sashimi, 1 california roll & 1 spicy tuna roll	
<b>CHIRASHI</b> (CHEF SELECTION)	<b>18</b>
Assorted sashimi over rice	
<b>MAKI COMBO A</b>	<b>14</b>
Tuna, salmon & california roll	
<b>MAKI COMBO B</b>	<b>18</b>
Spicy tuna, spicy salmon & eel and cucumber roll	
<b>PARADISE PLATE</b>	<b>25</b>
3 pieces of tuna, 3 pieces of salmon, 3 pieces of yellowtail sushi & 1 california roll	