

## HOT DISHES

Edamame	\$4.00	
Age Dashi Tofu	\$6.00	
Fried Tofu, Mushroom, Grated Ginger, and Radish in Dashi Broth		
Chicken Yakitori (3 Skewers)	\$6.00	Seared Lobster \$13.00
Beef Skewers (\$9.50 (skewered tenderloin beef with chili daikon sauce))		Seared Lobster & Scallop \$17.50
Fried Calamari (\$10.00 (fried squid ring with spicy mayo and sweet chili sauce))		Bowl of rice \$2.00
Chicken Gyoza \$6.50		Grilled Baby Octopus \$9.50
Japanese Shrimp Shiumai (\$6.50 Steamed/Fried)		Vegetable Tempura \$6.50
		Burikama (Yellow Tail Jaw) \$13.00 (teriyaki sauce or sea salt)
Spicy Broiled Green Mussels \$8.50		
Topped with Spicy Chili Mayonnaise		
Shrimp & Vegetable Tempura \$10.00		
3 Pieces of Shrimp and Assorted Vegetables		
Rock Shrimp Tempura \$13.00		
Popcorn Style Shrimp Tossed with Spicy Mayonnaise, Radicchio Cups, and Cucumber		

## SASHIMI DISHES

Salmon Ceviche \$15.00	
Salmon, Red Onion, and Ikura with Yuzu Sauce	
Flounder Carpaccio \$16.00	
(sliced fluke with truffle vinaigrette sauce)	
Tuna Tartare \$16.00	
with Sesame Seeds, Chives, and Quail Egg	
Hamachi Sashimi w/ Goma Ponzu \$16.00	
Sliced Yellowtail with Grated Radish, Jalapeno, and Yuzu Kosho	
Sashimi Assortment \$15.00	
7 Piece Assortment: Tuna, Salmon, Yellowtail	
Jo Sashimi Assortment \$30.00	
15 pcs Assortment: Tuna, Salmon, Yellowtail, Clams, Prawn, White Fishes	
Chef's Sashimi Assortment (20 pcs) \$37.00	
Ask for Today's Selection	

## SUSHI ASSORTMENT

Jo Chirashi \$26.00	
Deluxe Assorted Sashimi on Bed of Sushi Rice	
Chirashi \$20.00	
Assorted Sashimi on Bed of Sushi Rice	
Jo Sushi Assortment \$26.00	
10 Pieces of Chef's Selection Nigiri	
Vegetarian Sushi \$14.00	
4 Pieces of Nigiri: Inari, Shiitake, Seaweed Salad, Oshinko, 3 pieces of spinach roll, 3 pieces of kanpyo roll, 8 pieces of cucumber avocado roll	
Sushi Assortment \$19.00	
6 Pieces of Nigiri: Tuna, Salmon, Fluke, Eel, Shrimp, Yellowtail	
6 Pieces of Roll: Tuna Cucumber Roll	
Sushi & Sashimi Assortment \$35.00	
9 Pieces of Sashimi, 6 Pieces of Nigiri and Choice of Hosu-maki	

Try grated fresh wasabi (5.00)

The type of fish may vary for sushi and sashimi assortment

## ENTREES

Vegetable Tempura \$13.00	
Chicken Teriyaki \$15.00	
Grilled Chicken with Cherry Tomato Salad and Steamed Broccoli	
Salmon Fillet Teriyaki \$19.00	
Grilled Salmon with Sweet Potato Puree and Spinach	
Seafood Tempura \$19.00	
Shrimp, Fish, Scallop, and Assorted Vegetables	
Beef Tenderloin "Tataki" \$21.00	
Served with Sweet Potato Salad, Grilled Mushroom, Asparagus, with Yuzu-kosho Oroshi Ponzu and Ginger Teriyaki Sauce	
Tekka Donburi \$22.50	
Tuna Sashimi on a Bed of Rice.	
Unagi Donburi \$24.00	
BBQ-style Eel on a Bed of Rice. Served with Oshinko	
Tempura Udon or Soba ( \$13.00	
Japanese Noodle in Dashi Broth with Shrimp and Vegetables Tempura	



# SUSHI KEIKO

2309 Wisconsin Ave NW  
 Washington, DC 20007  
 (202) 333-3965, (202) 333-3986  
[www.sushikeiko.com](http://www.sushikeiko.com)

Free Delivery within 2 miles - \$30 minimum

We offer party platters to go. We request all orders to be placed at least 7 days in advance and require a minimum of \$150.00 per order.

If interested in placing an order, please contact us at [sushikeiko2309@gmail.com](mailto:sushikeiko2309@gmail.com)

NIGIRI (2 PIECES/ORDER)	
Hamachi (Yellowtail)	\$7.00
Buri Toro (Fatty Yellowtail)	\$8.50
Ebi (Cooked Shrimp)	\$5.00
Botan Ebi (Spot Prawn)	\$8.50
Hokki-gai (Surf Clam)	\$5.00
Saba (Mackerel)	\$5.00
Hirame (Flounder)	\$6.00
Tako (Octopus)	\$5.50
Unagi (Eel)	\$6.50
Uzura (Quail Egg)	\$2.00
Sweet Scallop (From Japan)	\$8.00
Uni (Sea Urchin)	\$9.00
Ikura (Salmon Roe)	\$7.00
Masago (Smelt Roe)	\$4.50
Salmon	\$6.00
Inari (Bean Curd)	\$4.00
Tamago (Sweet Egg Omelet)	\$4.00
Shiitake	\$4.00
Tuna (Lean Tuna)	\$6.00
White Tuna (Escolar)	\$6.00
Zuke (Soy and Sake Marinated Tuna)	\$6.50
Salmon with Mango Sauce	\$6.50
Smoked Salmon	\$7.50
Toro Salmon Aburi (Seared fatty salmon)	\$7.50
Toro Aburi (Seared fatty tuna)	\$11.50
Toro (fatty tuna)	\$11.00
Tuna Five Ways	\$19.00
(5 pieces of assorted lean & fatty tuna nigiri)	

HOSO-MAKI, SEAWEED OUTSIDE ROLLS (CUT INTO 6 PIECES OR HAND ROLL)	
Kappa (Cucumber)	\$4.00
Kappa Avocado	\$4.00
Asparagus-Carrot	\$4.50
Oshinko Pickled Radish with Shiso Leaf	\$4.50
Tuna	\$6.00
Salmon	\$6.00
Negi Hamachi (Yellowtail and Scallion)	\$7.00
Una Kyu (Eel and Cucumber)	\$7.00
Una Avocado (Eel and Avocado)	\$7.00
Toro Takuan Hosomaki	\$7.50
(chopped fatty tuna, takuan, shiso leaf)	
Negi Toro Hosomaki	\$7.00
(chopped fatty tuna with scallion)	

Consuming raw or under cooked meats, poultry, seafood or egg may increase your risk of food-borne illness.

URA-MAKI, SEAWEED INSIDE ROLLS (CUT INTO 8 PIECES)	
California	\$7.00
Salmon Avocado Cilantro	\$7.50
Tuna Avocado Cilantro	\$7.50
Tuna Jalapeno	\$7.50
Crunchy Spicy Salmon	\$7.50
Crunchy Spicy Tuna	\$7.50
Crunchy Shrimp Roll	\$7.50
Crunchy Spicy Scallop Roll	\$8.00
Shrimp Tempura Roll	\$8.00
Salmon Skin (with avocado and cilantro)	\$7.00
Blue Crab California Roll	\$8.50
Soft Shell Crab Roll (w/ sesame sauce)	\$11.00
Smoked Salmon	\$7.50
Smoked Salmon, Asparagus, and Cream Cheese	
Una-Tama	\$7.50
Eel, Egg Omelet, Cucumber, and Avocado	
Rainbow Roll	\$13.00
Tuna, Salmon, and White Fish Wrapped Cucumber, Avocado, Crab Stick, and Fish Roe	
Fire Tuna Roll	\$14.00
Seared Tuna and Avocado Topped with Spicy Tuna, Sliced Jalapeno and Sriracha	
King Tuna Roll	\$14.00
Spicy Tuna and Jalapeno Topped with Fresh Tuna and Seared Mayo Sauce	
Fantasy Roll	\$15.00
Eel, Shrimp, Avocado, and Crab Stick Topped with Tempura White Fish, Eel Sauce, and Sweet Chili Sauce	
Royal Mountain Roll	\$16.00
Lobster, Asparagus, and Jalapeno Topped with Seared White Tuna, Wasabi Roe, and Coconut Sauce	
Hanover Roll	\$16.00
Shrimp Tempura, Eel, and Avocado Topped with Spicy Scallop, Tempura Crisps	
Dragon Roll	\$16.00
Eel and Avocado Wrapped Shrimp Tempura	
Butterfly Roll	\$14.50
(shrimp tempura, crab stick, eel inside and top with avocado and crab stick with spicy mayonnaise)	
New Orleans Roll	\$13.00
(spicy craw fish, avocado on top with spicy tuna, crab stick, wasabi tobiko and eel sauce)	

SOUPS	
Miso Soup	\$3.00
Mushroom Soup	\$5.00
Smoked Mussels Eggplant Miso	\$6.50
Lobster Soup	\$6.50

COLD DISHES	
Oshinko Assorted Japanese Pickles	\$5.00
Ohitashi	\$6.00
Blanched Baby Spinach and Napa Cabbage with Soy Dashi Broth	
Ebi-su	\$6.00
Poached Shrimp, Cucumber, and wakame with Sanbai-zu dressing and Su-miso	
Seafood Sunomono	\$13.00
Shrimp, Octopus, Clam, Scallops, and White fish with Sanbai-zu dressing and Su-miso	

SALAD	
House Salad	\$5.00
Seaweed salad w/ Sesame Dressing	\$6.50
Spinach & Mushroom Salad	\$7.00

**BUILD YOUR OWN RAMEN**

(all Ramen comes with fried garlic oil, bamboo shoot, sweet corn, scallion, stir fried ground pork, bean sprout, and onion)

Choose Ramen Broth	\$11.00
Tonkotsu, Miso, Spicy Miso, Vegetable, and Tantanmen	
Choose Protein:	
Shrimp Tempura – 3 pcs	\$5.00
Chashu – 2 pcs	\$3.00
Fried Prawn/Botan Ebi	\$5.00
Pork Belly/Kakuni – 3 pcs	\$3.00
Fried Softshell Crab	\$7.00
½ pc Half Boiled Egg	\$1.50
1 pc Sunny Side Up Egg	\$2.50
Seasonal Wild Mushroom	\$4.00
Chicken Katsu	\$4.00