

## OSUSUME RECOMMENDATIONS

Enjoy Our chef's unique creations inspired by the change of the seasons, fresh local produce and catch of the day. Limited quantities available.

### Cold Tapas

#### VEGETABLE

**Hijiki** 4.50  
*Simmered hijiki seaweed with carrots and bean curd*

**Horenso no Goma Ae** 5.00  
*Boiled spinach with sesame miso dressing*

#### SEAFOOD

**Ankimo** 8.50  
*Steamed monkfish liver with ponzu citrus soy sauce*

**Wakasa no Izumi** 10.00  
*Thinly sliced white fish with yuzu dressing*

### Hot Tapas

#### VEGETABLE

**Agedashi Tofu** 6.50  
*Fried tofu served in house special sauce*

#### SEAFOOD

**Karei Konoha Age** 10.00  
*Crispy fried flounder with sake seasoning*

**Gindara Saikyo Yaki** 13.00  
*Broiled black cod with Saikyo miso*

### Specials from Sushi Bar

**West Coast Uni** 9.00/11.00  
*Fresh caught from West coast* sushi/sashimi

**Chu Toro** Open Price  
*Medium fatty tuna*

**Toro** Open Price  
*Tuna fat belly*

**Spicy Tuna with Radish Sprouts** 8.00/8.00  
*Kaiware sprouts adds crunch* roll/hand roll

**Ika Shiso** 6.00/6.00  
*Mouth-watering combination of fresh squid and shiso herbs* roll/hand roll

## From Sushi Bar

Sushi Moriawase 21.00

*Combination of 1 tekka (tuna) roll and 8 pieces of assorted nigiri*

Sashimi Moriawase 26.00

*13 pieces of assorted sashimi*

Sushi & Sashimi Moriawase 27.00

*Combination of 1 tekka roll, 6 pieces of nigiri and 6 pieces of assorted sashimi*

Sushi Moriawase for Two 42.00

*Combination of 1 tekka roll and 18 pieces of assorted nigiri*

Sushi & Sashimi for Two 52.00

*Combination of 1 tekka roll, 14 pieces of assorted nigiri and 12 pieces of sashimi*

Oshizushi/ Saba 14.00

*House special pressed sushi with mackerel*

Oshizushi/ Sake 15.00

*House special pressed sushi with salmon*

Oshizushi/ 3 Fish 15.00

*House special pressed sushi with albacore tuna, yellowtail and salmon*

Chirashi 25.00

*Assorted sashimi over a bed of sushi rice*

Tekka Don /Tuna 20.00

*Thinly sliced tuna sashimi over a bed of rice*

Sake Don /Salmon 20.00

*Thinly sliced salmon sashimi over a bed of rice*

### Omakase [Chef's Choice]

—'Omakase' means 'leave it up to us.' It is a commonly used serving style especially in sushi restaurants in Japan as it fully shows the chef's years experience and unique techniques. Please feel free to ask any questions of our knowledgeable chefs and staff members. Our chef's innovative and surprising selection of dishes will surely satisfy any sushi aficionado.

Omakase O.P

*Our sushi chef will specially serve you his best selection of sushi and sashimi of the evening*

Nigiri Omakase O.P

*You can choose from 5, 8 or 12 pieces*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. \*\* Before placing your order, Please inform your server if a person in your party has a allergy.

## Cold Tapas

### VEGETABLE

**Ohitashi** 5.00  
*Boiled spinach with soy and bonito sauce*

**Tsukemono** 4.50  
*Japanese pickled vegetables*

### SEAFOOD

**Ebi Su** 7.50  
*Shrimp dressed with sweet vinegar*

**Tako Su** 7.50  
*Octopus dressed with sweet vinegar*

**Tako Nuta** 7.00  
*Boiled octopus with sweet miso sauce*

**Shimesaba Tataki** 9.00  
*Mackerel marinated in ponzu sauce and seared to perfection*

**Maguro Tataki** 12.00  
*Seared sushi-grade tuna with ponzu sauce*

### MEATS

**Beef Tataki** 10.00  
*Seared and thinly sliced premium beef with special yuzu citrus dressing*



## Hot Tapas

### VEGETABLE

**Edamame** 4.50  
*Boiled soy beans sprinkled with sea salt*

**Yasai Tempura** 6.50  
*Assorted vegetable tempura*

**Sweet Potato Tempura** 6.00  
*Japanese sweet yam tempura*

### SEAFOOD

**Shumai** 6.00  
*Steamed shrimp dumplings*

**Chawan Mushi** 7.00  
*Traditional egg custard with broth, vegetables and seafood*

**Tori Karaage** 6.00  
*Japanese style fried chicken*

**Tako Karaage** 7.50  
*Deep fried octopus with house spice*

**Ika Geso Karaage** 6.50  
*Deep fried squid legs with house spice*

**Fried Softshell Crab** 10.00  
*Lightly fried to perfection, served with ponzu dipping sauce*

**Ika Tempura** 7.00  
*Tender and crispy squid tempura*

**Ebi Tempura** 7.50  
*3 pieces of shrimp tempura*

**Ebi & Yasai Tempura** 8.50  
*Shrimp and assorted vegetable tempura*

\* 18% gratuity will be added to parties of 5 people or more.

## Hot Tapas

### SEAFOOD (con't)

Kisu Tempura 7.00

*Butterfly whiting tempura*

Oyster Katsu 8.00

*Deep fried panko-cruste d oysters*

Saba Shioyaki 9.00

*Broiled mackerel with a touch of sea salt*

Sake Teriyaki or Shioyaki 9.00

*Broiled salmon fillet with homemade teriyaki sauce (teri) or sea salt (shio)*

Hamachi Teriyaki or Shioyaki 12.00

*Broiled yellowtail fillet with homemade teriyaki sauce (teri) or sea salt (shio)*

Hamachi Kama Teriyaki or Shioyaki 13.00

*Broiled yellowtail collar with homemade teriyaki sauce (teri) or sea salt (shio)*

Sake Saikyo Yaki 10.00

*Broiled salmon with Saikyo miso glaze*

### MEATS

Gyoza 6.50

*House original pan-fried ravioli with pork and vegetables*

Tonkatsu Kurobuta 10.00

*Deep fried panko-cruste d Japanese black pork loin*

Hirekatsu Kurobuta 13.00

*Panko cruste d Japanese black pork tender loin fried to perfection*

Chicken Katsu 7.00

*Deep fried panko-cruste d chicken*

Chicken Teriyaki 7.00

*Grilled tender chicken fillet with homemade teriyaki sauce*

Beef Teriyaki 10.00

*Tender premium beef steak with homemade teriyaki sauce*



## Noodles & Rice

### Noodles

Tempura Udon or Soba 12.00

*Hot noodle soup served with shrimp tempura*

Tori Nanban Udon or Soba 11.50

*Hot noodle soup with chicken and scallions*

Nabeyaki Udon 15.00

*Deluxe noodle soup with shrimp tempura, chicken, poached egg and vegetables cooked and served in a donabe clay pot*

Zaru Soba 10.00

*Chilled buckwheat noodles served with dipping sauce*

Ten Zaru Soba 13.00

*Zaru soba served with shrimp and vegetable tempura on the side*

### Rice

Unajyu 20.00

*Grilled eel with soy glaze served over rice*

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## Soups

<b>Miso Soup</b> <i>Our house miso soup</i>	3.00
<b>Aka Dashi</b> <i>Rich-flavored red miso soup</i>	4.00

## Rice

White Rice	2.00
Brown Rice	3.00
Sushi Rice	3.00
<b>Takikomi Gohan</b> <i>Seasoned rice cooked with shiitake mushrooms, carrots and bean curd</i>	5.00

## Salads

<b>House Salad</b> <i>Organic mixed greens with our house ginger dressing</i>	6.00
<b>Kaisou Salad</b> <i>Our original seaweed mix with cucumber in a light vinaigrette</i>	6.00
<b>Avocado Salad</b> <i>Organic mixed greens, avocado, tomato and cucumber with our ginger dressing</i>	7.50
<b>Salmon &amp; Avocado Salad</b> <i>Salmon, avocado and cucumber in spicy light mayo with a hint of lemon served over a bed of organic mixed greens</i>	8.00
<b>Kani Salad</b> <i>Snow crab meat in our ginger dressing over a bed of organic mixed greens</i>	10.00
<b>Steamed Vegetables</b> <i>Steamed broccoli, carrots and string beans with a side of sesame miso dressing</i>	6.00

## Childrens' Plate

Pick one of the following kid's favorites;

- a. Chicken Teriyaki
- b. Chicken Karaage
- c. Chicken Katsu
- d. Shrimp Tempura (2 pieces)
- e. Sweet Potato Tempura
- f. California Roll (6 pieces)
- g. Kappa Roll (6 pieces)

Served with rice, shumai, steamed broccoli and carrots and fruits

8.50

\* 18% gratuity will be added to parties of 5 people or more.

## Sushi A La Carte

### SUSHI

	nigiri 2 pcs	sashimi 3 pcs
Maguro tuna	5.50	7.50
Sake salmon	5.00	7.00
Hamachi yellowtail	5.50	7.50
Saba mackerel	4.50	6.00
Hirame fluke	5.00	7.00
Ika squid	4.50	6.00
Hotate sea scallops	5.50	7.50
Uni sea urchin from east coast	6.50	8.50
Ikura salmon roe	6.00	8.00
Tobiko flying fish roe	4.50	6.00
Tako octopus <b>C</b>	5.00	7.00
Ebi shrimp <b>C</b>	4.50	6.00
Unagi eel <b>C</b>	6.00	8.00
Kanikama fish cake crab stick <b>C</b>	3.00	4.50
Smoked Salmon <b>C</b>	5.50	7.50
Tamago sweet egg omelette <b>C</b>	3.00	4.50
Inari seasoned tofu pouch <b>V</b>	3.00	---

### SPECIALITY SUSHI

	nigiri 2 pcs	sashimi 3 pcs
Zuke Maguro <i>old-fashioned Edo style soy-marinated tuna</i>	6.50	8.50
Botan Ebi jumbo sweet shrimp	8.50	11.00
Zuwai Gani snow crab <b>C</b>	7.50	9.50
Tsubugai whelk <b>C</b>	5.00	7.00
Anago salt-water eel <b>C</b>	7.00	9.00
Madai Japanese sea bream	7.50	9.50
Aji Jack mackerel	7.00	9.00
Shima Aji striped Jack	8.50	11.00
Gindara Aburi seared black cod	7.00	9.00
Wagyu Aburi <i>seared premium Japanese beef</i>	12.00	15.00
Spicy Scallops	6.00	8.00
Spicy Octopus <b>C</b>	5.50	7.50
Wasabi Tobiko	5.00	7.00

#### ADD-ONS

spicy mayo	1.00	avocado	0.75
tempura flakes	1.00	cucumber	0.75
cream cheese	1.00	scallions	0.75
soy wrapper	0.50	shiso leaves	0.75
quail egg for Uni, Ikura or Tobiko	1.50		

### MAKI ROLLS

	maki 6 pcs	hand roll 1 pc
Tekka tuna	6.50	6.50
Sake salmon	6.00	6.00
Unagi eel <b>C</b>	6.50	6.50
Negihama yellowtail, scallion	6.50	6.50
Salmon skin golden crisp salmon skin <b>C</b>	5.50	5.50
Spicy Tuna tuna, scallion with spicy mayo	7.50	7.50
Spicy Salmon Avocado with spicy mayo	7.50	7.50
California <i>kanikama, cucumber, avocado, tobiko</i>	6.00	6.00
Kappa cucumber <b>V</b>	4.00	4.00
Avocado <b>V</b>	4.00	4.00
Oshinko pickled daikon radish <b>V</b>	4.00	4.00
Kanpyo seasoned dried gourd <b>V</b>	4.00	4.00
Natto fermented soybean <b>V</b>	4.00	4.00
Shiitake black mushroom <b>V</b>	4.50	4.50
Futo veggies, kanikama, egg omelette <b>C</b>	7.50	7.50

### MAKI ROLLS

	maki 6 pcs	hand roll 1 pc
Spicy Crispy Tuna <i>Spicy tuna with crunchy tempura flakes</i>	8.50	8.50
Snow Crab California <i>California with snow crab</i>	11.00	11.00
Hamachi tempura yellowtail tempura <b>C</b>	8.00	---
Ebi tempura shrimp tempura <b>C</b>	7.00	7.00
Spider deep fried softshell crab <b>C</b>	8.00	8.00
Crazy <i>shrimp tempura, avo, cuke, tobiko, spicy mayo</i>	8.50	---
Caterpillar <b>C</b> <i>eel and cucumber wrapped in avocado</i>	11.00	---
Scorpion <b>C</b> <i>eel and cucumber wrapped in shrimp</i>	12.00	---
Rainbow <i>Cali roll wrapped in 4 kinds of fish and avocado</i>	12.00	---
Dragon <i>shrimp tempura and cuke wrapped in eel, avo, tobiko</i>	12.00	---

**C**..... Fully cooked item. Contains NO raw fish or meat product.

**V**..... Vegetarian friendly (May contain fish derived seasoning—Please double-check with our staff member)

\*\*\* Consumer advisory regarding mercury in fish— Pregnant and nursing women, women who may become pregnant, and children under the age of 12 are advised to not eat the following fish: swordfish, shark, king mackerel, and tilefish. Tuna steaks and canned white albacore and chunk light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

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TUE-THURSDAY	LUNCH	11:30-2:30
	DINNER	5:00-10:00
FRIDAY	LUNCH	11:30-2:30
	DINNER	5:00-10:30
SATURDAY	LUNCH	12:00-3:00
	DINNER	5:00-10:30
SUNDAY	LUNCH	CLOSED
	DINNER	5:00-9:30
MONDAY	CLOSED	

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Junji Marblehead



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