

From Sushi Bar

(Served with miso soup)

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| 1. Sushi Moriawase | 14.00 |
| <i>3 pieces of kappa maki, 3 pieces of tekka maki and 6 pieces of assorted nigiri</i> | |
| 2. Sushi Moriawase Deluxe | 18.00 |
| <i>3 pieces of kappa maki, 3 pieces of tekka maki and 8 pieces of assorted nigiri</i> | |
| 3. Sashimi Moriawase | 16.00 |
| <i>10 pieces of assorted sashimi with a side of white rice</i> | |
| 4. Sushi & Sashimi Moriawase | 19.00 |
| <i>6 pieces of sashimi, 3 pieces of kappa maki, 3 pieces of tekka maki and 5 pieces of nigiri</i> | |
| 5. Chirashi | 15.00 |
| <i>Fine sashimi assortment with vegetables over a bed of sushi rice</i> | |
| 6. Oshizushi/ Saba | 12.00 |
| <i>Traditional box pressed sushi with mackerel</i> | |
| 7. Oshizushi/ Sake | 13.00 |
| <i>Traditional box pressed sushi with salmon</i> | |
| 8. Oshizushi/ 3 fish | 13.00 |
| <i>Traditional box pressed sushi with albacore tuna, hamachi and salmon</i> | |
| 9. Tekka Don/ Tuna | 15.00 |
| <i>Sliced marinated tuna sashimi over a bed of rice</i> | |
| 10. Sake Don/ Salmon | 15.00 |
| <i>Sliced salmon sashimi over a bed of rice</i> | |

Omakase [Chef's Choice]

—'Omakase' means 'leave it up to us.' Let our chef with many years of experience and unique techniques prepare a special lunch just for you .

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| 11. Omakase | O.P |
| <i>Our sushi chef will specially serve you his best selection of sushi and sashimi of the day</i> | |
| 12. Nigiri Omakase | O.P |
| <i>You can choose from 5, 8 or 12 pieces</i> | |

* 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.

Teishoku Set

(Served with miso soup, salad, rice, fried shumai, hijiki and fruit)

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| 1. Chicken Teriyaki | 12.00 |
| <i>Grilled tender chicken fillet with homemade teriyaki sauce</i> | |
| 2. Beef Teriyaki | 13.00 |
| <i>Tender premium beef steak with homemade teriyaki sauce</i> | |
| 3. Sake Teriyaki or Shioyaki | 13.00 |
| <i>Broiled salmon fillet with homemade teriyaki sauce (teri) or sea salt (shio)</i> | |
| 4. Hamachi Teriyaki or Shioyaki | 16.00 |
| <i>Broiled yellowtail fillet with homemade teriyaki sauce (teri) or sea salt (shio)</i> | |
| 5. Saba Shioyaki | 13.00 |
| <i>Broiled mackerel with a touch of sea salt</i> | |
| 6. Sake Saikyo Yaki | 14.00 |
| <i>Broiled salmon with Saikyo miso glaze</i> | |
| 7. Gindara Saikyo Yaki | 16.00 |
| <i>Broiled black cod with Saikyo miso glaze</i> | |
| 8. Tonkatsu Kurobuta | 14.00 |
| <i>Deep fried panko-crusted Japanese black pork loin</i> | |
| 9. Hirekatsu Kurobuta | 16.00 |
| <i>Deep fried panko-crusted Japanese black pork tenderloin</i> | |
| 10. Chicken Katsu | 12.00 |
| <i>Deep fried panko-crusted chicken</i> | |
| 11. Oyster Katsu | 13.00 |
| <i>Deep fried panko-crusted oysters</i> | |
| 12. Yasai Tempura | 12.00 |
| <i>Assorted vegetable tempura</i> | |
| 13. Ebi & Yasai Tempura | 13.00 |
| <i>Shrimp and assorted vegetable tempura</i> | |
| 14. Junji's Special Lunch  RECOMMENDED  | 23.00 |
| <i>Deluxe set of 4 pieces of sashimi, ebi & yasai tempura (1 ebi, 3 yasai,) gindara Saikyo yaki, fried shumai, hijiki, rice, miso soup, salad and fruit</i> | |

Noodles

[Udon=thick white wheat noodles, Soba=thin buckwheat noodles]

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| 1. Tempura Udon or Soba | 10.00 |
| <i>Hot noodle soup served with shrimp tempura</i> | |
| 2. Kakiage Udon or Soba | 8.50 |
| <i>Hot noodle soup served with crispy vegetable tempura</i> | |
| 3. Tori Nanban Udon or Soba | 9.50 |
| <i>Hot noodle soup with chicken and scallions (nanban)</i> | |
| 4. Nabeyaki Udon | 13.00 |
| <i>Deluxe noodle soup with shrimp tempura, chicken, poached egg and vegetables cooked and served in a donabe clay pot</i> | |
| 5. Zaru Soba | 8.00 |
| <i>Chilled buckwheat noodles served with dipping sauce</i> | |
| 6. Ten Zaru Soba | 11.00 |
| <i>Chilled buckwheat noodles and dipping sauce served with shrimp and vegetable tempura on the side</i> | |

Donburi

(Served with miso soup)

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| 1. Katsu Don | 11.00 |
| <i>A bowl of rice topped with a deep-fried pork cutlet and egg</i> | |
| 2. Oyako Don | 10.00 |
| <i>A bowl of rice topped with chicken and egg simmered in a sauce</i> | |
| 3. Una Don | 15.00 |
| <i>Grilled unagi (eel) fillets with soy glaze served over rice</i> | |

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Soups

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

Rice

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

Salads

House Salad <i>Organic mixed greens with our house ginger dressing</i>	6.00
Kaisou Salad <i>Our original seaweed mix with cucumber in light vinaigrette</i>	6.00
Avocado Salad <i>Organic mixed greens, avocado, tomato and cucumber with our ginger dressing</i>	7.50
Salmon & Avocado Salad <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
Kani Salad <i>Snow crab meat in our ginger dressing over a bed of organic mixed greens</i>	10.00
Steamed Vegetables <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

Cold Tapas

VEGETABLE

Ohitashi 5.00

Boiled spinach with soy and bonito flavored sauce

Horenso no Goma Ae 5.00

Boiled spinach with sesame miso dressing

Hijiki 4.50

Simmered hijiki seaweed with carrots and bean curd

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

Ankimo 8.50

Steamed monkfish liver with ponzu citrus soy sauce

Wakasa no Izumi 10.00

Thinly sliced white fish with yuzu dressing

Maguro Tataki 12.00

Seared sushi-grade tuna with ponzu sauce

MEATS

Beef Tataki 10.00

Seared and thin-sliced premium beef with special yuzu citrus dressing

Hot Tapas

VEGETABLE

Edamame 4.50

Boiled soy beans sprinkled with sea salt

Agedashi Tofu 6.50

Fried tofu served in house special sauce

SEAFOOD

Shumai 6.00

Steamed shrimp dumplings

Chawan Mushi 7.00

Traditional egg custard with broth, vegetables and seafood

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, served with ponzu dipping sauce

Karei Konoha Age 10.00

Crispy fried flounder with sake seasoning

Ika Tempura 7.00

Tender yet crispy squid tempura

Kisu Tempura 7.00

Butterfly whiting tempura

Hamachi Kama Teriyaki or Shioyaki 13.00

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

MEATS

Gyoza 6.50

House original pan-fried ravioli with pork and vegetables

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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 	5.00	7.00
Ebi shrimp 	4.50	6.00
Unagi eel 	6.00	8.00
Kanikama fish cake crab stick 	3.00	4.50
Smoked Salmon 	5.50	7.50
Tamago sweet egg omelette 	3.00	4.50
Inari seasoned tofu pouch 	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 	7.50	9.50
Tsubugai whelk 	5.00	7.00
Anago salt-water eel 	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 	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 pcs1	hand roll 1 pc
Tekka tuna	6.50	6.50
Sake salmon	6.00	6.00
Unagi eel 	6.50	6.50
Negihama yellowtail, scallion	6.50	6.50
Salmon skin golden crisp salmon skin 	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 	4.00	4.00
Avocado 	4.00	4.00
Oshinko pickled daikon radish 	4.00	4.00
Kanpyo seasoned dried gourd 	4.00	4.00
Natto fermented soybean 	4.00	4.00
Shiitake black mushroom 	4.50	4.50
Futo veggies, kanikama, egg omelette 	7.50	7.50

MAKI ROLLS

	maki 6 pcs1	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 	8.00	---
Ebi tempura shrimp tempura 	7.00	7.00
Spider deep fried softshell crab 	8.00	8.00
Crazy <i>shrimp tempura, avo, cuke, tobiko, spicy mayo</i>	8.50	---
Caterpillar 	11.00	---
<i>eel and cucumber wrapped in avocado</i>		
Scorpion 	12.00	---
<i>eel and cucumber wrapped in shrimp</i>		
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	---

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

..... 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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