

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 greens, avocado, tomato and cucumber with ginger dressing</i>	7.50
Salmon & Avocado Salad <i>Salmon, avocado and cucumber in spicy mayo over 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 sesame miso dressing</i>	6.00

Lunch Menu

FROM SUSHI BAR (Served with miso soup)	
1. Sushi Moriawase <i>3 pieces of kappa maki, 3 pieces of tekka maki and 6 pieces of assorted nigiri</i>	14.00
2. Sushi Moriawase Deluxe <i>3 pieces of kappa maki, 3 pieces of tekka maki and 8 pieces of assorted nigiri</i>	18.00
3. Sashimi Moriawase <i>10 pieces of assorted sashimi with a side of white rice</i>	16.00
4. Sushi & Sashimi Moriawase <i>6 pieces of sashimi, 3 pieces of kappa maki, 3 pieces of tekka maki and 5 pieces of nigiri</i>	19.00
5. Chirashi <i>Fine sashimi assortment with vegetables over a bed of sushi rice</i>	15.00
6. Oshizushi/ Saba <i>Traditional box pressed sushi with mackerel</i>	12.00
7. Oshizushi/ Salmon <i>Traditional box pressed sushi with salmon</i>	13.00
8. Oshizushi/ 3 fish <i>Traditional box pressed sushi with albacore tuna, hamachi and salmon</i>	13.00
9. Tekka Don/ Tuna <i>Sliced marinated tuna sashimi over a bed of rice</i>	15.00
10. Sake Don/ Salmon <i>Sliced salmon sashimi over a bed of rice</i>	15.00
DONBURI (Served with miso soup)	
1. Katsu Don <i>A bowl of rice topped with a deep-fried pork cutlet and egg</i>	11.00
2. Oyako Don <i>A bowl of rice topped with chicken and egg simmered in a sauce</i>	10.00
3. Una Don <i>Grilled unagi (eel) fillets with soy glaze served over rice</i>	15.00

Lunch Menu

TEISHOKU SETS <i>(Served with miso soup, salad, rice, fried shumai, hijiki and fruit)</i>	
1. Chicken Teriyaki <i>Grilled tender chicken fillet with homemade teriyaki sauce</i>	12.00
2. Beef Teriyaki <i>Tender premium beef steak with homemade teriyaki sauce</i>	13.00
3. Sake Teriyaki or Shioyaki <i>Broiled salmon fillet with homemade teriyaki sauce (teri) or sea salt (shio)</i>	13.00
4. Hamachi Teriyaki or Shioyaki <i>Broiled yellowtail fillet with homemade teriyaki sauce (teri) or sea salt (shio)</i>	16.00
5. Saba Shioyaki <i>Broiled mackerel with a touch of sea salt</i>	13.00
6. Sake Saikyo Yaki <i>Broiled salmon with Saikyo miso glaze</i>	14.00
7. Gindara Saikyo Yaki <i>Broiled black cod with Saikyo miso glaze</i>	16.00
8. Tonkatsu Kurobuta <i>Deep fried panko-crusteD Japanese black pork loin</i>	14.00
9. Hirekatsu Kurobuta <i>Deep fried panko-crusteD Japanese black pork tenderloin</i>	16.00
10. Chicken Katsu <i>Deep fried panko-crusteD chicken</i>	12.00
11. Oyster Katsu <i>Deep fried panko-crusteD oysters</i>	13.00
12. Yasai Tempura <i>Assorted vegetable tempura</i>	12.00
13. Ebi & Yasai Tempura <i>Shrimp and assorted vegetable tempura</i>	13.00
14. Junji's Special Lunch <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>	23.00
NOODLES	
1. Tempura Udon or Soba <i>Hot noodle soup served with shrimp tempura</i>	10.00
2. Kakiage Udon or Soba <i>Hot noodle soup served with crispy vegetable tempura</i>	8.50
3. Tori Nanban Udon or Soba <i>Hot noodle soup with chicken and scallions (nanban)</i>	9.50
4. Nabeyaki Udon <i>Deluxe noodle soup with shrimp tempura, chicken, poached egg and vegetables cooked and served in a donabe clay pot</i>	13.00
5. Zaru Soba <i>Chilled buckwheat noodles served with dipping sauce</i>	8.00
6. Ten Zaru Soba <i>Ten zaru served with shrimp and vegetable tempura on the side</i>	11.00



Junji Fine Japanese Cuisine

TAKEOUT MENU

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

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All prices are subject to MA meal tax and may change without notice.

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

Maguro Tataki 12.00
Seared sushi-grade tuna with ponzu sauce

Hot Tapas

VEGETABLE

Edamame 4.50
Boiled soy beans sprinkled with sea salt

Agedashi Tofu 6.50
Fried tofu served in house special sauce

Yasai Tempura 6.50
Assorted vegetable tempura

Sweet Potato Tempura 6.00
Japanese sweet yam tempura

SEAFOOD

Shumai 6.00
Steamed shrimp dumplings

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

Oyster Katsu 8.00
Deep fried panko-crustured oysters

Hot Tapas

SEAFOOD

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

Kisu Tempura 7.00
Butterfly whiting tempura

Karei Konoha Age 10.00
Crispy fried flounder with sake seasoning

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 or sea salt

Hamachi Kama Teriyaki or Shioyaki 13.00
Broiled yellowtail collar with homemade teriyaki sauce or sea salt

Gindara Saikyo Yaki 13.00
Broiled black cod with Saikyo miso glaze

Sake Saikyo Yaki 10.00
Broiled salmon with Saikyo miso glaze

MEAT

Gyoza 6.50
House original pan-fried ravioli with pork and vegetables

Tonkatsu Kurobuta 10.00
Deep fried panko-crustured Japanese black pork loin

Hirekatsu Kurobuta 13.00
Panko crustured Japanese black pork tender loin

Chicken Katsu 7.00
Deep fried panko-crustured 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

Sides

RICE

White Rice 2.00 Brown Rice 3.00

Sushi Rice 3.00 Takikomi Gohan 5.00
Seasoned rice cooked with shiitake mushrooms, carrots and bean curd

Sides

SOUPS

Miso Soup 3.00 Aka Dashi 4.00
Our house miso soup *Rich-flavored red miso soup*

Dinner Entrees

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

Unajyu 20.00
Grilled unagi (eel) fillets with soy glaze served over 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 (nanban)

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
Ten zaru served with shrimp and vegetable tempura on the side

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Before placing your order, Please inform us if a person in your party has a allergy.

*** 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.