

こんにちは、友人、クジラへようこそ

Hi Friends Welcome To Kujira

Kujira Sushi & Sake Bar~

Bring all kinds of fresh ingredients from around the world to your table.

世界中から新鮮な食材を皆様の食卓へお届けします。

We are a local family-owned restaurant. Please enjoy the All You Can Eat style Japanese food with all kinds of unique drinks! + You can order as many times as you want during the 2 hours fun time.

ONLY THING IS ---

Please avoid wasting food as there will be a minimum 5\$ charge for any leftovers.

Pricing

KUJIRA AYCE EXPERIENCE

\$29.99 Monday ~ Thursday (except holidays)

Kids 3~6 \$9.99 Age 7~13 \$17.99

Friday ~ Sunday and Holidays

\$32.99 Kids 3~6 \$11.99 Age 7~13 \$19.99



5% discount for cash payment, for saving the card processing fees!

And many more unique add-ons to enhance your party

Reminder Statement

Izakaya Appetizers

Edamame

Shell on edamame water steamed with seasoned sea salt

Gyoza

Pan fried chicken stuffed dumplings that are crisp and golden

Crab Rangoon Puffs

Simple mixture of crab, cream cheese and seasonings wrapped in a wonton wrapper and fried until crispy

Fried Calamari

Breaded deep fried squid rings

Beef Negimaki

Scallions and asparagus wrapped with thin-sliced sirloin steak with glazed teriyaki sauce

Shrimp Shumai

Chicken & shrimp-filled dumplings with thin, bright yellow wrappers

Takoyaki

Ball-shaped Japanese snack made of wheat with octopus inside

Harumaki

Deep-fried mixed vegetable Japanese spring roll

Agedashi Tofu

Deep-fried tofu served in a dashi sauce with green onions

Ebi Mayo

Lightly fried prawns mixed with homemade mayonnaise and seasoning

Fried Oyster

Japanese large oyster breaded with panko and deep-fried

Chicken Karaage

Traditional Izakaya chicken small bite snacks

Sexy Jalapino

Cream cheese filled in the jalapeno tempura deep-fried spicy mayo and eel sauce on top

Tebasake

Nagoya-style glazed crispy fried wings in a sweet and savory sauce

Tempura Japanese Dish

Soup & Salad

House Shiitake Kombu Soup

Shrimp Kani Crab

Vegetable

Mix Combo(2 of each)

Japanese Green Salad with Ginger Dressing

Wakame Seaweed Salad

Homemade Miso Soup

Chuka Ika Squid Salad*

Teriyaki & Katsu

Chicken Teriyaki

Steak Teriyaki

Shrimp Teriyaki



Chicken Katsu Cod Fish Katsu





Choose Flavor

Creamy Tonkotsu

Chicken Broth

Spice Soyaki Broth

Pick your noodles Add toppings

Fresh Ramen Chashu pork

Udon

Shrimp Mix Vegs





 3^{rd}

Chicken























Sushi Appetizers

Spicy Kani Crab Salad

Crunchy Kani carb and cucumber mix w/ spicy mayo

Yellowtail Jalapeno*

Each yellowtail pairs with spicy jalapeno peppers marinated in yuzu sauce

Umami Tuna Taco*

Umami tuna, avocado, cucumber and mango mixed together on a crispy taco shell

Spicy Salmon Taco*

Spicy salmon, avocado, cucumber and mango mixed together on a crispy taco shell

Grill Black Pepper Tuna*

Light grilled fresh tuna covered in black pepper and sesame

Onigiri*

Traditional Japanese Rice Balls inside with your choice

Spicy Salmon

Spicy Tuna

Lobster Salad



Seaweed

Spicy Kani

Nigiri 2 piece



Sake Salmon*



Maguro Tuna*



Hamachi Yellowtail*



Unagi Eel



Shiro-Maguro Albacore*



Ebi Shrimp



Madai Red Snapper*



Masago Smelt Roe*



Kani Crab



Saba Mackerel*



Pirikara Maguro Spicy Tuna*



Ika Squid*



Inari Tofu Skin



Tsurai Sake Spicy Salmon*



Amaebi Sweet Shrimp*



Mango



Tamago Sweet Egg



Wakame Seaweed



Tsurai Hamachi Spicy Yellowtail

Reminder Statement



Tako Octopus



*ITEMS MARKED WITH AN ASTERISK * MAY BE SERVED RAW; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Please Order what you can finish as because you can order as many times as you want and Sushi rice is part of the food each sushi is made by hard-working chief, please don't waste the rice as well· Thank you- The Kujira Team

Maki Sushi Roll(cut 6-8 pieces or hand roll)





California Roll



Philadelphia Roll*



Yellowtail Jalapeno Roll*



Tuna Roll



Salmon Avocado Roll*



Salmon Roll*



Tuna Cucumber Roll*



Salmon Skin Roll



Mango Avocado Roll



Shrimp Tempura Roll



Spicy Tuna Roll*



Eel Cucumber Roll



Mushroom Avocado Roll



Spicy Salmon Roll*



Sweet Potato Roll



Peanut Avocado Roll

Signature Roll (cut 6-8 pieces)

Crispy Roll

Smoke salmon w/ cream cheese tempura fried golden with massago on top

Pittsburgh Roll

Tempura shrimp with cream cheese inside roasted eel on the top

Crazy Mango Roll

Mango, avocado, and Kani crab wrapped in yellow soy paper with mango sauce

Yummy Roll

Eel, avocado, and mango rolled inside with spicy tuna salad on top

Dragon Roll

Eel & cucumber rolled in with eel sauce & sliced avocado on the roll

Rainbow Roll*

Colorful assorted fish on top of California roll

Spider Roll

Tempura-fried soft-shell crab with avocado and cucumber finished with amazing sauces

Fire Island Roll*

Crunchy spicy salmon roll with lobster salad jalapeno on top

Godzilla Roll*

Spicy sriracha tuna salad with freshly sliced avocado on top

Dynamite Roll*

Cream cheese, crab meat and avocado tempura fried, then topped with spicy tuna in a volcano shape

Pink Lady Roll*

Salmon and white tuna are combined with fresh cucumber wrapped in pink soy paper

Smoke Fuji Mountain Roll

Shrimp, avocado and cream cheese tempura fried golden with spicy crab on top

Kuiira Roll*

Tempura shrimp and cucumber inside with crunchy lobster salad garnished with eel sauce top

The Last on AYCE ~ One Sweet Treats

~ Fried Banana, Strawberry OR Vanilla Ice Cream

Also, don't miss the next page! There are So Many More Special Ingredients you can add to your party· Let's make it FUN







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A KUJIRA Tradition KUJIRA's Supreme Choice

You can choose add any to your AYCE party

Small Plates

Toro Tataki \$12

Seared blue-fin tuna chutoro with ponzu topped with fried onions

Tako Wasabi \$7

Fresh octopus tentacles, wasabi, grated daikon, lemon

Home Style Miso Soup \$4

Tofu, Seaweed, Scallions in house made miso soup

Kujira Chille Edamame \$6

Shell edamame water steamed with Japan 7 spices, olive oil, fresh lemon

Sashimi Or Sushi (per piece)

Red Snapper* \$2 Salmon* \$2

Eel* \$2

Albacore* \$2

Shrimp* \$2

Tuna* \$2

Saba* \$2

Scallop* \$3

Yellowtail* \$3

King Salmon* \$4

Chu Toro* \$5

Surf-clam* \$3

King Salmon Caviar* \$4

Toro(seasonal)* \$7

Botan Sweet Shrimp(seasonal)* \$7

Uni(seasonal)* \$9

Entrées

Sashimi Ninja* \$16

2 pieces of King Salmon, Tuna, Yellowtail and Albacore.

Sashimi Supreme* \$28

2 pieces of King Salmon, Bluefin mid-belly (chutoro), Yellowtaill,

1 order of King Salmon Caviar and Botan Sweet Shrimp and Assorted House Pickles

Grill Yuzu Scallop (5 pieces) \$14

Japanese yuzu sauce, giant sea scallop dark sauce and sesame

Smoke Fuji Mountain Roll* \$13

Shrimp, avocado and cream cheese tempura fried golden with spicy crab on top

Creamy Tonkotsu Ramen 16

Shoyu-braised pork chashu, Marinated Soft-Boiled Egg, Spinach, pickled mustard greens, Wood Ear Mushroom

De best dessert



- 1. Japanese Matcha Cheese Cake with a scoop of matcha ice cream \$8
- 2. Yuzu Cheese Cake w/ strawberry mochi \$8

3· Mochi \$2

Green tea

Strawberry

Mango

- 4. Matcha Ice Cream \$3
- 5· **Taiyaki \$5** Tempura fish-shaped red bean ice cream

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