



Kushi Tsuru

Japan Center * 1737 Post Street * San Francisco, CA 94115

Phone 415-922-9902 "Sushi to go"

Nigiri zushi 2pcs.

Tamago \$2.50

Egg omelet

Shiro Maguro \$3.50

Albacore

Tako \$3.50

Octopus

Maguro \$4.50

Ahi tuna

Spicy Tuna \$4.50

Spicy maguro

Hamachi \$4.50

Yellow tail

Inari \$3

Sweet tofu cone

Ika \$3.50

Squid

Ebi \$3.50

Cooked shrimp

Unagi \$4.50

Fresh water eel

Sake \$4.50

Salmon

Ama Ebi \$6

Raw shrimp

Kani \$4

Crab salad

Saba \$3.50

Mackerel

Tobiko \$3.50

Flying fish roe

Tai \$4

Snapper

Ikura \$6

Salmon roe

Uni \$7

Sea urchin

Temaki hand roll

Salmon Skin Temaki..... \$5

Spicy Tuna Temaki..... \$5

Shrimp Tempura Temaki..... \$5

Unagi Temaki..... \$5

Kani Temaki..... \$5

California Temaki..... \$5

Maki zushi roll 6pcs.

Kappa maki..... \$3.50

Cucumber

Oshinko maki..... \$3.50

Japanese Pickles

Avo-Kyu maki..... \$4

Avocado, cucumber

Hiyashi Wakame maki..... \$4.50

Seaweed Salad

Tekka maki..... \$5

Maguro tuna

California roll..... \$6

Crab salad, avocado

Spicy Hamachi roll..... \$6

Chopped hamachi, chili, garlic

New York roll..... \$7

Shrimp tempura, avocado

Rock'n roll..... \$8

Grilled bbq eel, avocado

Tempura roll..... \$9

Shrimp tempura, crab, avocado

Spider roll..... \$10

Tempura soft shell crab, crab, avocado

Avo maki..... \$3.50

Avocado

Aspara maki..... \$3.50

Asparagus

Asparacado maki..... \$4

Asparagus, avocado

Salmon Skin roll..... \$5

Crispy Salmon skin, cucumber

Sake maki..... \$5

Salmon

Spicy Tuna roll..... \$6

Chopped maguro, chili, garlic

Ebi-kyu maki..... \$7

Shrimp tempura, cucumber

Una-kyu maki..... \$8

Grilled bbq eel, cucumber

Futomaki..... \$8

Egg omelet, karipyo, veggies

Alaska roll..... \$9

Salmon, crab, avocado

Caterpillar roll..... \$10

Unagi, crab, tobiko, avocado

Donburi rice bowl

Oyako Don	\$7.50
Chicken, egg, onion, omelet rice bowl, served with miso soup	
Tanin Don	\$7.50
Beef, egg, onion omelet rice bowl, served with miso soup	
Chicken Teriyaki Don	\$7.50
Boneless chicken teriyaki rice bowl, served with miso soup	
Katsu Don	\$8.00
Pork cutlet, egg, onion rice bowl, served with miso soup	
Ten Don	\$8.50
Shrimp & vegetable tempura rice bowl, served with miso soup	
Unaju	\$10
Broiled fresh water eel rice bowl, served with miso soup	
Korokke Curry	\$8.25
Curry rice topped with vegetable Korokke, served with miso soup	
Niku Curry	\$9
Thinly sliced rib-eye curry rice, served with miso soup	
Katsu Curry	\$9
Curry rice topped with Tonkatsu, served with miso soup	
Chicken Kara-age Curry	\$9
Curry rice topped with chicken kara-age, served with miso soup	

Udon wheat flour / Soba buckwheat

	Udon	/	Soba
Tori Udon	\$7.50	/	\$8
Chicken, fish cake, noodles in broth			
Kakiage Udon	\$7.50	/	\$8
Mixed vegetable tempura served on the side, with noodles in broth			
Niku Udon	\$7.50	/	\$8
Beef, fish cake, noodles in broth			
Tempura Udon	\$8.50	/	\$9
Shrimp & vegetable tempura served on the side with noodles in broth			
Tenzaru	\$8.50	/	\$9
Shrimp & veg. tempura served on the side with cold noodles dipping sauce			
Zaru Soba	\$6	/	\$6.50
Cold plain noodles served with dipping sauce			
Su Udon	\$6	/	\$6.50
Plain noodles, kamaboko fish cake in broth			
Nabeyaki Udon	\$10	/	\$10.50
Shrimp, chicken, fish cake, egg, vegetables with noodles in broth cooked in a clay pot			
Niku Curry Udon	\$9.50	/	\$10
Sliced rib-eye curry over noodles			

Combination

choice of 2 items, includes salad, miso soup and rice \$12.95

Chicken Teriyaki

California Roll 6pcs.

Salmon Teriyaki

Age Gyoza 5pcs.

Chicken Kara-age

Vegetable Tempura

Tempura Shrimp & Veg.

Tonkatsu Pork cutlet

Sashimi Tuna or Salmon

Yakiniku Grilled beef with vegetables

Bento Traditional Japanese multi course box meal

California Bento – "C.B. Special" \$9.50

Chicken teriyaki, tuna sashimi, deep fried fish, California roll, salad, miso soup and rice

Kushi Bento \$10

Kushiage skewers, agedashi tofu, grilled bbq eel, miso soup and rice

Veggie Bento \$10

Cold buckwheat noodles, dipping sauce, agedashi tofu, kappa maki 6pcs and miso soup

Soba Special \$11

Cold buckwheat noodles, dipping sauce, tempura, kappa maki, nigiri 3pcs. and miso soup

Tsuru Bento \$14

Seasoned bara sushi rice, tempura, kappa maki, nigiri sushi 3pcs. and miso soup

Chirashi Gozen \$15

Seasoned bara sushi rice, assorted sashimi, flounder, grilled shrimp skewers, miso soup

Shokado Bento \$17

Sashimi, broiled salmon, tempura & vegetables, kappa maki, miso soup and rice

Kaiseki Bento \$18

Seasoned bara sushi rice, kushiage skewers, broiled salmon, sashimi, and miso soup

Teishoku Complete meals include salad, miso soup and rice

Vegetable Tempura.....\$9

Deep fried mixed vegetables

Saba Shiyoyaki.....\$10

Grilled mackerel

Calamari Teppan.....\$11

Calamari cooked teppan style

Salmon Teriyaki.....\$13

Grilled salmon teriyaki

Salmon Teppan.....\$13

Salmon cooked teppan style

Chicken Teriyaki.....\$9.50

Grilled boneless skinless chicken meat

Beef Teriyaki.....\$13

Grilled rib-eye steak teriyaki

Tonkatsu.....\$10

Deep fried panko pork tenderloin

Ika Sugatayaki.....\$9.50

Broiled calamari

Fish Katsu.....\$10

Deep fried panko encrusted Pollack fillets

Tempura.....\$12

Deep fried shrimp & vegetables

Salmon Shiyoyaki.....\$13

Slightly salted grilled salmon

Karei Kara-age.....\$14

Deep fried whole flounder

Chicken Katsu.....\$10

Deep fried panko encrusted chicken

Beef Teppan.....\$13

Rib-eye steak, bean sprouts, onions

Kushi Age.....\$13

Deep fried skewered meat & vegetables

Nabemono one pot dishes

Sukiyaki.....\$12

Thinly sliced rib-eye, vegetables cooked in a sweet sukiyaki broth, rice

Shabu Shabu.....\$12

Thinly sliced rib-eye, vegetables in a clear broth, dipping sauce, rice

Yosenabe.....\$13

Assorted seafood, vegetables in a clear broth cooked in a clay pot, rice

Did you know? Sliced raw fish alone is called **sashimi**, as distinct from **sushi**.

Combined with hand-formed balls of rice, it is called **nigirizushi**. Sushi served rolled

inside or around nori (dried and pressed layer sheets of seaweed) is **makizushi**.

Toppings stuffed into a small pouch of fried tofu is **inarizushi**. Toppings served scattered

over a bowl of sushi rice are called **chirashi-zushi**. At **Kushi Tsuru** and **Isohune**

Restaurants, we use **Tamaki Gold** rice, which is the finest short grain rice available in

the U.S. This select Koshihikari rice is the key element in fine Japanese food, you can

actually see the sparkle, and taste the difference.

Signature Maki special rolls

Mango Paradise \$11

Crab salad, avocado topped with maguro, mango, tobiko and kiwi puree

Rainbow Roll \$12

Crab salad, avocado, snapper, maguro, salmon, yellow tail, albacore

Dragon Roll \$12

Shrimp tempura, cucumber, mountain burdock, avocado, eel, tobiko

Otoko Yama \$13

Shrimp tempura, crab, asparagus, maguro, salmon, tobiko

Pink Lady \$13

Soft shell crab, avocado, maguro, snapper, tobiko

49er Roll \$13

Crab salad, cucumber, avocado, salmon, hamachi, lemon, tobiko

Maki Special.....\$12

California roll, tekka and kappa - 6pcs. ea. Total 18pcs. miso soup

Sushi Special.....\$12

Maguro, hamachi, sake, ebi, tai, albacore nigiri -1pc. California, vegi 3pcs miso soup

Deluxe Sushi Special.....\$27

Unagi, hamachi, maguro, sake, ebi, saba nigiri - 2pcs. ea.
California, tekka, vegi maki 3pcs. Total 21pcs. and miso soup

Tekka Don.....\$11

Maguro tuna sashimi over seasoned sushi rice and miso soup

Alaska Don.....\$14

Salmon sashimi and ikura salmon roe over seasoned sushi rice and miso soup

Chirashi Deluxe.....\$14

Assorted sashimi over seasoned sushi rice and miso soup

Sashimi sliced raw fish

	5 pcs	9 pcs		5 pcs	9 pcs
Saba	\$7	\$12	Ika	\$7	\$12
Pickled mackerel			Raw squid		
Shiro Maguro	\$7	\$12	Tako	\$8	\$14
Albacore			Cooked octopus		
Maguro	\$9.50	\$17	Sake	\$9.50	\$17
Ahi tuna			Salmon		
Hamachi	\$9.50	\$17	Regular Moriawase	\$15	
Yellow tail			Assorted 9pcs. Chef's choice		
Ama Ebi	\$14	\$25	Deluxe Moriawase	\$27	
Sweet raw prawn			Assorted 18pcs. Chef's choice		

Starters appetizers

Edamame	\$3.25	Korokke	\$4
Hiyayakko	\$4.50	Yu Dofu	\$4.50
Yakitori	\$4.50	Shrimp Tempura	\$5
Age Gyoza	\$5	Agedashi Tofu	\$5
Nasu Dengaku	\$5	Hiyashi Wakame	\$5.25
Tempura Appetizer	\$6.50	California Shitake	\$6
Chicken Kara-age	\$6.50	Salmon Kama	\$7.50
Soft Shell Crab	\$8	Hamachi-Kama	\$8.50
San Francisco Fire	\$13	Miso Soup	\$1.50
		Rice	\$1.50