

SUSHI MORI

WWW.LAJOLLASUSHIMORI.COM

2161 AVENIDA DE LA PLAYA

LA JOLLA, CA 92037

TEL) 858-551-8481

FAX) 858-551-8518

CALL FOR TO-GO AND CATERING ORDER
MISO SOUP IS NOT INCLUDED IN OUR TAKE-OUT
ORDERS

If you have food allergies, please ask your server about special ingredients. Please remember that our sushi is made fresh to order and may take up to 45 minutes. Our kitchen and sushi bar work independently, so food will be delivered as it is prepared. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical condition. Additional charges may be incurred for requests outside of our regular menu. Actual food may appear slightly different than what you see on the menu. Menu items and prices are subject to change without notice. There is \$10 Corkage fee PER BOTTLE. MAXIMUM

OF 3 CHECKS PER TABLE

OUTSIDE FOOD AND DRINKS ARE NOT ALLOWED

APPETIZER

EDAMAME	\$4	HAMACHI KAMA	\$13
GARLIC EDAMAME	\$6	GRILLED YELLOWTAIL COLLAR SERVED WITH PONZU SAUCE	
SPICY GARLIC EDAMAME	\$6	SALMON KAMA	\$8
AGE DASHI TOFU	\$6	SHRIMP TEMPURA	\$7/\$10 (4PC/6PC)
FRIED SOFT TOFU WITH TEMPURA SAUCE		VEGETABLE TEMPURA (6PC)	\$7
GREEN MUSSELS (4PCS)	\$10	MIXED TEMPURA (6PC)	\$10 2PC OF SHRIMP AND 4PC VEGETABLE
BAKED MUSSEL WITH SPICY MAYO SAUCE, EEL SAUCE		CALAMARI TEMPURA	\$10
VEGETABLE EGG ROLL (3PCS)	\$7	SOFT-SHELL CRAB TEMPURA (4PC)	\$10
PORK GYOZA (5PCS)	\$7	ENTREE SAMPLER	\$14. CHICKEN OR BEEF TERIYAKI
SHUMAI (5PCS)	\$6		
DEEP FRIED SHRIMP DUMPLINGS			
MORI CRISPY	\$12		
SPICY TUNA, IMITATION CRAB, CREAM CHEESE, JALAPENO WRAPPED IN SOY PAPER AND DEEP FRIED			

SIDES

MISO SOUP	\$3
RICE	\$3
BROWN RICE	\$3
SUSHI RICE	\$3

KID'S MEAL

FOR CHILDREN UNDER 11 ONLY

SERVED WITH MIX TEMPURA AND RICE

CHICKEN TERIYAKI	\$12
BEEF TERIYAKI	\$12
CHICKEN KATSU	\$12
SALMON TERIYAKI	\$13

SALAD

SUNOMONO SALAD	\$7
SEAWEED SALAD	\$10
SALMON SKIN SALAD	\$15
CHEF'S SPICY SEAFOOD SALAD	\$20
RAINBOW SALAD	\$20
SEARED TUNA SALAD	\$18
POKE SALAD	\$16 DICED TUNA WITH SLICED ONION, SALT, BLACK PEPPER, GARLIC PASTE, SESAME OIL, SEAWEED SALAD
HOUSE SALAD	\$5

ENTREE

SERVED WITH MISO SOUP, SALAD, TEMPURA, AND RICE

CHICKEN TERIYAKI	\$19	CHICKEN KATSU	\$19
BEEF TERIYAKI	\$20	DEEP-FRIED CHICKEN CUTLET	
BULGOGI	\$19	SHRIMP & SCALLOP	\$25
KOREAN STYLE MARINATED PAN FRIED BEEF WITH VEGETABLES		PAN FRIED SHRIMP AND SCALLOP WITH BUTTER, TERIYAKI SAUCE, AND VEGETABLES	
SALMON TERIYAKI	\$20	VEGGIE, MUSHROOM, AND	\$18
SESAME CHICKEN	\$19	TOFU	
		PAN FRIED VEGETABLES, TOFU, AND MUSHROOMS WITH BUTTER AND TERIYAKI SAUCE	

FRIED RICE

ADDITIONAL CHOICE OF PROTEIN \$3
ADD EGG \$2

SHRIMP FRIED RICE	\$13
CHICKEN FRIED RICE	\$13
BEEF FRIED RICE	\$13
VEGGIE FRIED RICE	\$10

RAMEN

EXTRA CHASHU: \$3
EXTRA EGG OR NOODLE \$2
ADD SPICE \$2

TONKOTSU RAMEN	\$15
WITH PORK CHASHU, EGG, SEAWEED, AND GREEN ONION	
MISO RAMEN	\$15
WITH PORK CHASHU, EGG, SEAWEED, AND GREEN ONION	
SEAFOOD RAMEN	\$18
WITH CLAM, MUSSELS, SQUID, CLAM, SEAWEED, AND GREEN ONION	
PLAIN RAMEN	\$10
TONKOTSU OR MISO BROTH	

UDON

TEMPURA UDON	\$15
CHICKEN UDON	\$15
VEGGIE UDON	\$13
SEAFOOD UDON	\$18
BEEF UDON	\$16
NABEYAKI UDON	\$16
CHICKEN, VEGETABLES, AND EGG	
PLAIN UDON	\$10

YAKISOBA

CHICKEN YAKISOBA	\$16
BEEF YAKISOBA	\$17
SEAFOOD YAKISOBA	\$18
VEGGIE, MUSHROOM, AND	\$16
TOFU YAKISOBA	
PLAIN YAKISOBA	\$10

SUSHI/SASHIMI

(2PCS SUSHI/5PCS SASHIMI)

*TORO SASHIMI WILL BE 3PCS/ORDER

*SIDE OF FRESH WASABI \$2

	SUSHI (2PCS)	SASHIMI (5PCS)
TORO(TUNA BELLY)	\$16	*\$24
SEA URCHIN(UNI)	\$22	\$55
BLUE FIN TUNA	\$9	\$23
AHI TUNA(MAGURO)	\$8	\$20
YELLOWTAIL(HAMACHI)	\$8	\$20
YELLOWTAIL BELLY	\$9	\$23
SALMON (SAKE)	\$8	\$20
SALMON(SAKE) BELLY	\$9	\$23
ALBACORE	\$7	\$17
SMOKED SALMON	\$6	\$15
MACKEREL(SABA)	\$6	\$15
OCTOPUS(TAKO)	\$6	\$15
SQUID(IKA)	\$6	\$15
KING SCALLOP(HOTATE)	\$8	\$20
FRESH WATER EEL (UNAGI)	\$7	
SEA EEL(ANAGO)	\$8	
SHRIMP(EBI)	\$5	
SNOW CRAB	\$5	
SALMON ROE(IKURA)	\$9	
SMELT ROE(MASAGO)	\$6	
FLYING FISH(TOBIKO)	\$7	
TAMAGO	\$4	
FRIED BEAN CURD(INARI)	\$4	

SASHIMI COMBO

SERVED WITH MISO SOUP

STANDARD COMBO (8PC)	\$30
2PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE	
SPECIAL COMBO (12PC)	\$57
DAILY CHEF'S CHOICE	

SUSHI COMBO

SERVED WITH MISO SOUP

STANDARD COMBO (8PC)	\$30
2PCS OF TUNA, SALMON, YELLOWTAIL, ALBACORE	
SPECIAL COMBO (12PC)	\$57
DAILY CHEF'S CHOICE	

SUSHI & SASHIMI COMBO

SERVED WITH MISO SOUP

5PC SUSHI AND 6PC SASHIMI	\$40
SASHIMI: 2PCS TUNA, SALMON, YELLOWTAIL	
SUSHI: 1PC TUNA, SALMON, YELLOWTAIL, ALBACORE, SHRIMP	

SUSHI BAR ENTREE

CHIRASHI	\$34
BED OF SUSHI RICE WITH VARIOUS FISH ON TOP SERVED WITH MISO SOUP	
UNA DON	\$28
BED OF SUSHI RICE WITH FRESHWATER EEL AND AVOCADO ON TOP SERVED WITH MISO SOUP	
YELLOWTAIL JALAPEÑO (7PCS)	\$28
YELLOWTAIL SASHIMI WITH PONZU, YUZU AND JALAPENO SLICES	
JENNY'S SPECIAL (7PCS)	\$23
SEARED TUNA SASHIMI WITH GREEN ONION AND SLICED ONION SAUCE: PONZU, BLACK PEPPER, OLIVE OIL, GARLIC, WASABI, RED PEPPER POWEDER	
JIMMY'S SPECIAL (7PCS)	\$23
ALBACORE SASHIMI WITH SLICED ONION SAUCE: PONZU, BLACK PEPPER, OLIVE OIL, GARLIC, WASABI	
SUSHI TOWER	\$28
REAL CRAB, SEAWEED SALAD, AVOCADO SUSHI RICE, POKE SALAD, MASAGO, TOBIKO, SOY MUSTARD DRESSING	

SUSHI & ROLL

SERVED WITH MISO SOUP AND SALAD
**8PCS (2PCS OF TUNA, SALMON, YELLOWTAIL,
 ALBACORE) & CHOOSE 1 ROLL (8PCS) BELOW**

\$37

TUNA ROLL
 SALMON ROLL

YELLOWTAIL ROLL
 PHILADELPHIA ROLL

BASIC ROLL

ADDITIONAL \$2 FOR DEEP FRYING ROLL

	CUT/HAND
CALIFORNIA ROLL	\$7/\$6
SALMON (REGULAR/SPICY)	\$8/\$7
TUNA (REGULAR/SPICY)	\$8/\$7
ALBACORE (REGULAR/SPICY)	\$8/\$7
YELLOWTAIL (REGULAR/SPICY)	\$10/\$9
SCALLOP (REGULAR/SPICY)	\$8/\$7
SALMON AVOCADO	\$9/\$8
PHILADELPHIA	\$10/\$9
SMOKED SALMON	\$7/\$6
EEL	\$9/\$8
SALMON SKIN	\$7/\$6

VEGETARIAN ROLL

YASAI SPECIAL	\$12
IN: SHIITAKE MUSHROOM, GOBO, CUCUMBER	
TOP: AVOCADO	
SHIITAKE MUSHROOM	\$5
CUCUMBER	\$5
AVOCADO	\$6
VEGGIE TEMPURA	\$10
SWEET POTATO, PUMPKIN, ONION, ASPARAGUS	
VEGGIE	\$8
SPRING MIX, PICKLED RADISH, GOBO, AVOCADO, CUCUMBER, ASPARAGUS	

 MILD SPICY

  EXTRA SPICY

NO RICE ROLL

BLUE OCEAN ROLL

\$19

IN: SEARED TUNA, SALMON, ASPARAGUS, GOBO, SEAWEED SALAD WRAPPED IN CUCUMBER WITH PONZU SAUCE

HAVANA PEARL ROLL

\$20

IN: TUNA, SALMON, SHRIMP, IMITATION CRAB, STICK IMITATION CRAB, AVOCADO, KAIWARE, MASAGO, GOBO WRAPPED IN CUCUMBER WITH PONZU SAUCE

PROTEIN ROLL

\$19

IN: IMITATION CRAB, SPICY TUNA, AVOCADO, ASPARAGUS, SUSHI SHRIMP, ALBACORE, SALMON WRAPPED IN SOY PAPER WITH PONZU SAUCE

COOKED ROLL

CRUNCH SHRIMP ROLL

\$15

IN: SHRIMP TEMPURA, IMITATION CRAB, AVOCADO

TOP: TEMPURA SHAVING WITH EEL SAUCE

911 ROLL

\$16

IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBER

TOP: AVOCADO WITH MAYO AND SRIRACHA

FUGU ROLL

\$23

IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBER

TOP: AVOCADO, CHOPPED SOFT SHELL CRAB, STICK CRAB, MASAGO WITH EEL SAUCE AND SPICY MAYO

DRAGON ROLL

\$19

IN: REAL CRAB, AVOCADO, CUCUMBER

TOP: FRESHWATER EEL AND AVOCADO WITH EEL SAUCE

SPIDER ROLL

\$17

IN: STICK CRAB, MASAGO, AVOCADO, GOBO, KAIWARE, SOFT SHELL CRAB TEMPURA WITH EEL SAUCE

CATERPILLAR ROLL

\$17

IN: FRESHWATER EEL, STICK CRAB, CUCUMBER, GOBO

TOP: AVOCADO WITH EEL SAUCE

TEMPURA (DEEP FRIED) ROLL

GOLDEN LA JOLLA ROLL

\$15

IN: IMITATION CRAB, SALMON, CREAM CHEESE, AVOCADO DEEP FRIED WITH EEL SAUCE, SPICY MAYO

VEGAS ROLL

\$16

IN: IMITATION CRAB, SPICY TUNA, AVOCADO, JALAPEÑO, CREAM CHEESE DEEP FRIED WITH EEL SAUCE, SPICY MAYO

ENERGY ROLL

\$17

IN: EEL, SPICY TUNA, AVOCADO, CREAM CHEESE DEEP FRIED WITH EEL SAUCE, SPICY MAYO

SPECIAL ROLL

SORRENTO ROLL 🍣	\$19
IN: SPICY TUNA, CUCUMBER TOP: YELLOWTAIL, SLICED LEMON, TOBIKO WITH PONZU SAUCE	
PINK ROLL 🍣	\$18
IN: SPICY TUNA, CUCUMBER TOP: SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND SRIRACHA	
ALBACORE SPECIAL ROLL 🍣	\$17
IN: SPICY TUNA, CUCUMBER TOP: ALBACORE, AVOCADO, GREEN ONION WITH PONZU SAUCE AND SRIRACHA	
POPCORN LOBSTER ROLL 🍣	\$23
IN: SPICY TUNA, AVOCADO TOP: DEEP FRIED LANGOSTINO, TEMPURA SHAVING WITH SPICY MAYO AND EEL SAUCE	
HOLIDAY ROLL 🍣	\$18
IN: SPICY TUNA, AVOCADO, SHRIMP TEMPURA TOP: SEARED SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND EEL SAUCE	
UTC ROLL 🍣	\$17
IN: SPICY TUNA CUCUMBER TOP: SEARED TUNA, GREEN ONION, RED PEPPER POWDER WITH PONZU SAUCE AND SRIRACHA	
LA JOLLA HILL ROLL 🍣🍣	\$20
IN: IMITATION CRAB, AVOCADO, CUCUMBER TOP: DICED ASSORTED FISH WITH CHILI OIL, SRIRACHA, PONZU SAUCE,	
ALBACORE DELIGHT ROLL	\$17
IN: IMITATION CRAB, AVOCADO, CUCUMBER TOP: ALBACORE, AVOCADO, CRISPY ONION WITH MUSTARD DRESSING	
PLAYBOY ROLL	\$18
IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURA, CREAM CHEESE TOP: SALMON, MASAGO, GREEN ONION WITH SPICY MAYO AND EEL SAUCE	
RAINBOW ROLL	\$16
IN: IMITATION CRAB, CUCUMBER, AVOCADO TOP: TUNA, SALMON, ALBACORE, SHRIMP, AVOCADO	
RAINBOW SHRIMP TEMPURA ROLL	\$18
IN: IMITATION CRAB, AVOCADO, SHRIMP TEMPURA TOP: TUNA, SALMON, ALBACORE, SHRIMP, AVOCADO WITH SPICY MAYO AND EEL SAUCE	
CHERRY BLOSSOM ROLL	\$18
IN: SPICY IMITATION CRAB, AVOCADO, CUCUMBER TOP: TUNA, SALMON, AVOCADO WITH SPICY MAYO	
SUNRISE ROLL	\$19
IN: SPICY IMITATION CRAB, SHRIMP, CILANTRO, SESAME SEED, CUCUMBER TOP: TUNA, YELLOWTAIL, AVOCADO WITH GOMA SAUCE	
HAWAIIAN ROLL	\$20
IN: REAL CRAB, AVOCADO, CUCUMBER TOP: TUNA WITH MUSTARD DRESSING	

SPECIAL ROLL

GUCCI ROLL

\$20

IN: REAL CRAB, AVOCADO, SHRIMP TEMPURA

OUT: HALF SPICY TUNA WITH CHILI SAUCE, EEL SAUCE HALF AHI TUNA WITH SALSA

ALASKA ROLL

\$19

IN: SALMON, STICK CRAB, AVOCADO

TOP: SALMON, SLICED LEMON, MASAGO WITH PONZU SAUCE

MORI PLATTER (NO SUBSTITUTION)

PLATTER #1

\$105

SERVED WITH EDAMAME, MIXED TEMPURA

ROLLS: CRUNCH SHRIMP ROLL, SORRENTO ROLL, HOLIDAY ROLL, HAWAIIAN ROLL, ALBACORE DELIGHT ROLL, UTC ROLL

PLATTER #2

\$135

SERVED WITH EDAMAME, MIXED TEMPURA

SUSHI: AHI TUNA, SALMON, YELLOWTAIL (4PCS EACH FISH)

ROLLS: CHERRY BLOSSOM ROLL, ALASKA ROLL, SUNRISE ROLL, RAINBOW SHRIMP TEMPURA ROLL, 911 ROLL

PLATTER #3

\$225

SERVED WITH EDAMAME, SEAWEED SALAD, SUNOMONO SALAD

SASHIMI: BLUEFIN TUNA, SALMON BELLY, YELLOWTAIL BELLY (5PCS EACH FISH)

SUSHI: AHI TUNA, SALMON, YELLOWTAIL, ALBACORE (4PCS EACH FISH)

ROLLS: 911 ROLL, PINK ROLL, HAWAIIAN ROLL, SUNRISE ROLL, GUCCI ROLL, RAINBOW ROLL