

SALADS and APPETIZERS

- HOUSE SALAD locally grown greens topped with wakame, cucumber, carrot, & daikon, with Suzuki’s fresh ginger dressing on the side \$19
- AVOCADO SALAD with wakame & cucumber, miso dressing \$10
- SUNOMONO wakame, cucumber, Maine crabmeat, & fresh lemon amazu sauce \$11
- UZAKU broiled eel, wakame and cucumber with our special ponzu sauce \$11
- EDAMAME fresh soybeans boiled and served in the pods \$8.50
- GYOZA dumplings we make with local pork, steamed to order \$18
- MISO SOUP made with bonito and kelp dashi \$8.50

SASHIMI

simply slices of fine fish, considered by Japanese as the most elegant food

- Raw fish:
- MAGURO tuna \$18
- HAMACHI yellowtail \$23
- SAKE salmon \$15
- HOTATE scallop \$16
- SASHIMI ASSORTMENT (of above - may vary with availability) \$30

NIGIRI

Japan’s favorite form of sushi, fish or vegetables on an oval of rice, 2 ea.

- Raw fish:
- MAGURO tuna \$11
- SAKE salmon \$10
- HAMACHI yellowtail \$15
- HOTATE scallop \$10
- TOBIKO flying fish roe \$6, mixed with wasabi \$8
- TOBIKO and UZURA flying fish roe with quail egg \$9

- Cooked fish:
- EBI shrimp \$8
- UNAGI broiled eel \$9
- MAINE CRAB \$9

- Vegetable:
- AVOCADO \$7
- ASPARAGUS \$7
- INARI sweet tofu pouch \$7

- Egg:
- TAMAGO \$7

MAKI (SUSHI ROLLS)

- Raw fish:
- TEKKA tuna \$14
- TUNA AND AVOCADO \$18
- BREAKWATER ROLL salmon, avocado, cucumber \$16
- HAMACHI AND SCALLION \$21
- SPICY HAMACHI \$21
- SPICY TUNA with cucumber, scallion \$18
- SPICY TUNA AND AVOCADO \$18
- SPICY SALMON with avocado \$16
- SPICY SCALLOP \$18
- KEIKO’S FAVORITE tuna, cucumber, tobiko, scallion and spicy sauce \$19

- Cooked fish:
- ROCKLAND ROLL Local crabmeat with avocado, wasabi mayo & tobiko \$20
- EEL with avocado or cucumber \$17
- SHRIMP with avocado or cucumber \$15
- SPICY SHRIMP with cucumber \$15
- MAINE CRAB MEAT with avocado \$19
- DYNAMITE crab, tobiko, scallion, lettuce and mayo \$19

- Vegetable:
- KAPPA cucumber \$9
- AVOCADO \$9
- KANPYO Japanese gourd \$9
- UME-KYU ume plum paste and cucumber \$9
- UME-SHISO ume plum paste and Japanese mint \$9
- NATTO fermented soybeans (an acquired taste!) \$9
- OSHINKO Japanese pickles \$9
- VEG CALIFORNIA avocado and cucumber \$9
- YOUR SPECIAL VEG choose any two or three ingredients: - cucumber - carrot - avocado - scallion - asparagus - seasonal greens \$9
- VEGGIE FUTOMAKI carrot, seasonal greens, kanpyo, cucumber, avocado \$12

TEMAKI (HAND ROLLS)

Sushi rolled in an easy-to-eat cone, popular in Japan. Choose from the sushi rolls list above, price \$1 less.

SUSHI ASSORTMENTS

- Traditional Assortment*
- Seven kinds of nigiri and one tekka roll \$30
- Special Omakase Assortment*
- Keiko's selection of her best sushi and sashimi, a grand meal for sushi aficionados \$62 for one / \$120 for two

Suzuki’s Hot Dinner Entrees:

MUSHIMONO DONBURI

- Japan’s elegant steamed dishes, with fresh vegetables over a large bowl of rice
- SALMON PONZU with fresh ground daikon ponzu dipping sauce \$29
- CRAB CAKES Maine crab with bonito dashi silver sauce \$30
- CHICKEN TERIYAKI with our own teriyaki sauce \$26

NOODLES

- a large bowl of thick UDON (wheat) or whole-grain SOBA (buckwheat) noodles (In Japan we slurp the noodles quickly to enjoy their firm texture)
- TORI-NANBA teriyaki marinated chicken and scallions in bonito dashi broth \$25
- SCALLOP with wakame and scallions in bonito dashi broth \$28
- VEGETARIAN wakame,seasonal veggies,scallions in kelp dashi broth \$26
- CHEF’S CHOICE fish & shellfish, vegetables \$31

Parties of six or more please note that we can prepare no more than three separate checks per table.

*Please note that items marked with an asterisk or labeled "Raw fish" contain raw fish. Maine law requires this advisory: “This food is or may be served raw or under-cooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.”