

ZEUS SUSHI RESTAURANTE

APPETIZERS

- EDAMAMES: Salty or spicy \$110
- SUNUMONO: Cucumber, wakame (seaweed), harusame (noodles), shrimp, salmon, octopus, tuna & surimi \$150
- HIYASHI SARADA: Hiyashi seaweed, lettuce & cherry tomatoes \$180
- LOBSTER SALAD: Lobster & vegetables with a passion fruit vinaigrette \$280
- ISLAND SALAD: Lettuce, cucumber, avocado, spinach, carrot & cherry tomatoes \$120
- MISOSHIRU: Miso pasta, seaweed (wakame), noodles (harusame), & green onions \$85
- GOHAN: Steamed rice \$80
- VEGETABLE YAKIMESHI: Fried rice with vegetables & soy sauce \$150
- MIXED YAKIMESHI: Fried rice with egg, vegetables, chicken, beef & shrimp \$220
- VEGETABLE TEMPURA: Onion, carrot, zucchini, sweet potato, mushroom, & broccoli in the house tempura, served with a warm sauce \$210
- SHRIMP TEMPURA: Serving of 6 shrimp \$250
- GYOZAS: Serving of 6 pork gyozas/dumplings \$210
- CHICKEN KARAGUE: Japanese style fried chicken with vegetables & steamed rice \$230
- GYUSASHI: Seared thin cut beef with the house dressing \$180
- BABY SQUID: 2 baby squids stuffed with surimi, served with eel sauce & sesame seeds \$180
- CHEESE KUSHIAGE: 2 skewers of breaded manchego cheese \$95
- SHRIMP KUSHIAGE: 2 skewers of breaded shrimp with cream cheese \$120

MISO RAMEN: Noodles with vegetables \$200

PORK RAMEN: Noodles with pork & vegetables \$250

SEAFOOD RAMEN: Noodles with seafood & vegetables \$350

CHIRASHI SUSHI / SCATTERED SUSHI

Salmon	\$320
Akami / Bluefin Tuna	\$320
Chutoro / Medium Fatty Tuna	\$350
Toro / Fatty Tuna	\$600
Scallops	\$300
Surimi	\$250
Octopus	\$340
Eel	\$380
Mix of 6 Varieties	\$550

TEMAKI / SUSHI CONES

Salmon	\$160
Tuna / Akami	\$180
Fatty Tuna / Toro	\$200
Eel	\$180
Yellowtail	\$180
Shrimp	\$140
Scallops	\$150
Salmon Roe	\$270
Spicy Tuna	\$170
Spicy Salmon	\$170
Spicy Kanikama (surimi)	\$160
Octopus	\$160

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HOSOMAKI / ROLLOS DELGADOS

TEKKA MAKI: Tuna & green onions	\$150
KAPPA MAKI: Cucumber	\$90
NEGIHAMA MAKI: Yellowtail & green onions	\$150
SPICY HOSOMAKI: Spicy tuna or spicy salmon	\$160
NEGITORO: Toro/fatty tuna & green onions	\$280

NIGIRI (2 pieces)

Salmon	\$140
Salmon Belly	\$160
Akami / Bluefin Tuna	\$140
Toro / Fatty Tuna	\$220
Chutoro / Medium Fatty Tuna	\$160
Shrimp	\$120
Eel	\$160
White Fish	\$110
Mackerel	\$150
Yellowtail	\$160
Octopus	\$120
Scallops	\$130
Masago / Capelin Roe	\$140
Ikura / Salmon Roe	\$250
Uni / Sea Urchin Roe	\$290
Tobiko / Flying Fish Roe	\$180
Spicy Tuna	\$150
Spicy Salmon	\$150
Spicy Lobster	\$220
Spicy Yellowtail	\$170

THICK CUT SASHIMI (2 pieces)

Akami / Bluefin Tuna	\$180
Toro / Fatty Tuna	\$280
Chutoro / Medium Fatty Tuna	\$200
Salmon	\$180
Salmon Belly	\$190
Yellowtail	\$180
White Fish	\$140
Octopus	\$140
Mackerel	\$160
Scallops	\$170

MARINATED FINE CUTS

WHITE FISH: White fish, soy sauce with lime juice, & drops of olive oil with chili \$200

OCTOPUS: Octopus, soy sauce with lime juice, curry oil, & green onions \$200

SCALLOPS: Scallops, shredded cucumber, spicy soy sauce, slices of serrano chili, & lime juice \$230

TUNA TATAKI: Tuna seared in sesame seed oil, salt, pepper & sesame seeds, drizzled with soy sauce with lime juice, & curry oil \$250

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ROLLS

CALIFORNIA: Sesame seeds on the outside, cucumber, avocado & surimi on the inside. \$150

TEMPURA MAKI: Tempura roll with eel sauce, spicy mayonnaise & sesame seeds on the outside; shrimp, avocado & cream cheese on the inside. \$225

DRAGON: Breaded surimi, avocado & spicy mayonnaise on the outside; breaded shrimp & avocado on the inside. \$225

CRISPY: Potato flakes, shrimp, & tamarind sauce on the outside; shrimp tempura, avocado & cream cheese on the inside. \$240

EMPANIZADO: Breaded roll with tamarind sauce on the outside; shrimp, avocado & three types of cheese on the inside. \$240

UNAMAKI: Eel, eel sauce, & sesame seeds on the outside; surimi & avocado on the inside. \$240

ABURI KAIBASHIRA: Scallops, cucumber, & spicy mayonnaise on the outside; tuna, avocado & green onions on the inside. \$240

SHAKE KAWA: Cream cheese, sesame seeds, and eel sauce on the outside; avocado, cucumber, and toasted salmon skin on the inside. \$190

BANANA MAKI: Fried banana, eel sauce & sesame seeds on the outside; shrimp, cream cheese & avocado on the inside. \$240

SHAKE MAKI: Salmon on the outside; cucumber, avocado, & cream cheese on the inside. \$240

RAINBOW: Salmon, tuna, mackerel, white fish, shrimp, yellowtail & avocado on the outside; avocado & cucumber on the inside. \$350

MAGURO MAKI: Tuna & spicy mayonnaise on the outside; masago (capelin roe), cucumber & avocado on the inside. \$240

EBI MAKI: Shrimp, avocado, & spicy mayonnaise on the outside; cucumber, avocado, & masago (capelin roe) on the inside. \$290

CATERPILLAR: Avocado on the outside; cucumber, lobster, spicy mayonnaise, masago (capelin roe), & green onions on the inside. \$380

SPICY MAKI: Spicy tuna & sesame seeds on the outside; masago (capelin roe), cucumber & avocado on the inside. \$250

SPICY UNAGI MAKI: Eel, eel sauce, & sesame seeds on the outside; spicy tuna, avocado & green onions on the inside. \$320

JALAPEÑO: Sesame seeds, spicy mayonnaise, & a slice of jalapeño chili on the outside; avocado, cucumber, & salmon on the inside. \$250

SHAKE CURRY: Salmon, slice of lemon, curry oil, & ponzu on the outside; avocado, cucumber, & shrimp on the inside. \$250

VEGGIE: Soy paper on the outside; avocado, carrot, cucumber, & lettuce on the inside. \$200