DESSERT

Mango Panna Cotta Sweetened Cooked Cream Topped w a Refreshing Mango Sauce	^{\$} 8 ith	Tiramisu \$8 Sponge cake soaked in espresso topped with mascarpone cheese & dusted with cocoa powder.
Raspberry Panna Cotta Sweetened Cooked Cream Topped w a Refreshing Raspberry Coulis	^{\$} 8 ith	Coppa Strawberries \$8 & Caramel Fior di Latte gelato swirled with caramel, almond crunch & wild strawberries, topped with slivered almonds.
New York Cheesecake A Delicious Tradition Made with the Ingredients on a Graham Cracker Cr		Mango Mousse Cake \$8 A refreshingly light & exotic cake.that is the perfect combination of sponge cake & smooth, tangy mango mousse.
Chocolate Soufflé Moist Chocolate Cake with a Heart of Creamy Rich Chocolate	\$ 8 of	Mango & Passion Fruit \$8 Bomba Mango, passion fruit and rasberry sorbetto all covered in white chocolate
Coppa Mascarpone Chocolate cream layer followed by a smooth mascarpone cream topped with amaretto cookie crumbs & chocolate curls.	\$8	and drizzle. Tempura Ice Cream ^{\$} 7 Deep Fried Banana ^{\$} 7
Kids Bear An All Chocolate Gelato Dome Sweetly Decorated with a Cute Bear Face	\$7	A Scoop of Ice Cream ^{\$2} (Choose from Green Tea, Kona Coffee or Rainbow Sherbet flavors.)



Mango Passion Fruit Bomba & Caramel



Mango Panna Raspberry Panna Cotta Cotta



Mango Mousse Cake



BEVERAGE

COLD SAKE		^{\$} 14
HOT SAKE	small \$6	large ^{\$} 10
BEER	small ^{\$} 6	large \$10
PLUM WINE	by the glass	\$6
WHITE WINE / RED WINE	by the glass	\$ 6
SODA		\$2.5
ORANGE JUICE		\$2.5
MILK		\$2.5

PARTY TRAYS



\$48

^{\$}62

^{\$}58

^{\$}62

^{\$}85

\$70

^{\$50}

^{\$50}

^{\$}55

\$72

4 California Roll Trav

5. Popular Roll Tray

10 Chicken Terivaki

Platter

11. Chicken Kara-age

Platter

14. Beef & Chicken

Terivaki Platter

- 1. ASSORTED SUSHI (32 pcs) 2 Maguro, 2 Unagi, 2 Sake, 2 Saba, 2 Tako, 2 Hamachi, 2 Ebi, 6 Tempura Maki, 6 California Maki, 6 Tekka Maki & 6 Kappa Maki
- 2. FULLY COOKED PLATTER (38 pcs) ^{\$}48 2 Unagi, 2 Inari, 2 Ebi, 2 Tamago, 6 California Maki, 6 Kappa Maki, 6 New York Maki, 6 Tempura Maki & 6 Unagi Maki
- 3. VEGETARIAN PLATTER (80 pcs) 12 Kappa Maki, 12 Avocado Roll, 12 Shitake Roll, 12 Oshinko Roll, 12 Vegetable Tempura Roll, 12 Spinach Roll & 8 Futomaki
- 4. CALIFORNIA ROLL TRAY (72 pcs)
- ^{\$}55 5. POPULAR ROLL TRAY (60 pcs) 12 California Maki, 12 Sake Maki, 12 Spicy Tuna Maki, 12 Unagi Maki & 12 Hamachi Maki
- 6. CALIFORNIA & UNAGI MAKI TRAY (72 pcs) 36 California Maki & 36 Unagi Maki
- 7. MIXED SPECIAL TRAY (54 pcs) 6 Ebi, 6 Tekka Maki, 12 California Maki, 15 Unagi & 15 Maguro
- 8. SASHIMI DELUXE TRAY (40 pcs) 8 Maguro, 8 Sake, 8 Hamachi, 8 Saba & 8 Ika
- 9. SUSHI & SASHIMI TRAY (43 pcs) ^{\$}72 3 Maguro Sashimi, 3 Hamachi Sashimi, 3 Sake Sashimi, 8 Rainbow Roll, 8 Caterpillar Roll, 8 Tiger Roll, 2 Maguro, 2 Hamachi, 2 Sake, 2 Ebi & 2 Unagi
- 10. CHICKEN TERIYAKI PLATTER (serves 6-8) 11. CHICKEN KARA-AGE PLATTER (serves 8)
- 12. CHICKEN-KATSU PLATTER (serves 8)
- 13. BEEF TERIYAKI PLATTER (serves 8)
- 14. BEEF & CHICKEN TERIYAKI PLATTER (serves 8)
- 15. TEMPURA or VEGGIE TEMPURA PLATTER (serves 8)
- 16. HARUMAKI PLATTER (50 Imperial Rolls)

17. GYOZA PLATTER (50 Potstickers)

Party trays are for take-out only. Advance preparation time required.



APPETIZER



ALBACORE TA 8 Pieces of Seared W

SEAWEED SAI

CHICKEN SA

CHICKEN KA SALAD

SEAFOOD COM HALF ORDER

HARUMAKI Imperial Rolls (6 pi

GYOZA Potstickers (Pork, E 15min. for preparation TAKOYAKI (4 p

DONBURI (Ala Carte)

KATSU-DON Tonkatsu Cooked with

OYAKO-DON Tender Chicken Cook

TEN-DON Tempura Served over St

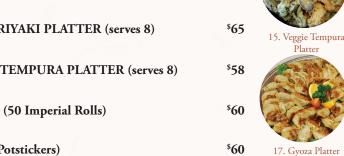
UDON, SOBA & RAMEN

UDON

NABEYAKI UDO Noodles with Seafood Mixed Vegetables in Br

TEMPURA UDO Noodles with 2 Tempu and Vegetables

UDON CHICKEN, BEEF OR FISH CAKE UDO PLAIN UDON



NORIEGA TERIYAKI HOUSE

1755 Noriega Street (& 25th Ave.) Tel: 415.664.7766 Email: Noriega.Teriyaki@gmail.com www.NoriegaTeriyaki.com

FREE DELIVERY 5pm – 9pm (\$20 Minimum - Limited Area) **Opens 7 days a week**

Planning a Party or Event? Ask for our Catering Menu or download it from our website



Chicken Salad



Baked Scallop

CI.	licken balad		
ATAKI /hite Tuna	^{\$} 15	SOFT SHELL CRAB Breaded and Deep Fried	^{\$} 11
LAD	\$7	PAN FRIED PRAWNS Marinated and Delicately Seasoned Prawns	^{\$} 11
LAD	^{\$} 12	BBQ SHRIMPS	^{\$} 11
ARA-AGE	^{\$} 12	SALMON KAMA Grilled 1 1/2 Salmon Head and Cheeks 15min. for preparation	^{\$} 17
IBO SALAD	\$12 \$7	HAMACHI KAMA Grilled Yellowtail Cheeks 15min. for preparation	^{\$} 17
pieces)	^{\$} 8	BAKED SCALLOP (2 pieces) 15min. for preparation	^{\$} 11
Beef and Cabbage) (6 pier	\$8 ces)	BAKED MUSSELS (5 pieces) 15min. for preparation	^{\$} 11
pieces)	^{\$} 8	All pictures are for reference only 📣 - Contains R	aw Fish

h Egg Over Steamed Rice and Topped with Tempura Sauce	^{\$} 13
ed with Egg, Onion and Tempura Sauce over Steamed Rice	^{\$} 12
Steamed Rice Served with Tempura Sauce	^{\$} 12

	<u>RAMEN</u>		<u>SOBA</u>
ON ^{\$} 13 and broth	CHICKEN MISO RAMEN	^{\$} 14	CHICKEN, BEEF ^{\$} 13 OR VEGETABLE SOBA
DN ^{\$} 13 ura Prawns	CHASU RAMEN	^{\$} 14	WONTON SOUP
^{\$} 13 R VEGETABLE	CHASU WONTON RAMEN	^{\$} 15	WONTON AND ^{\$} 12 VEGGIE SOUP
ON \$9 \$7	TOMATOES SEAFOOD RAMEN	^{\$} 15	

NIGIRI SUSHI

• MAGURO (2 pieces)	^{\$} 8	EBI (2 pieces) \$6
HAMACHI (2 pieces)	^{\$} 8	INARI (2 pieces) \$6
SAKE (2 pieces)	^{\$} 8	• IKA (2 pieces) \$6
UNAGI (2 pieces)	\$6	IKURA (2 pieces) \$9
◆ ALBACORE (2 pieces)	^{\$} 8	MASAGO (2 pieces) \$8
TAMAGO (2 pieces)	^{\$} 6	BLUEFIN TUNA (TORO) Seasonal
TAKO (2 pieces)	^{\$} 6	(2 pieces) UNI (2 pieces) Seasonal
SABA (2 pieces)	^{\$} 6	

MAKI SUSHI

TEKKA MAKI (6 pieces)	\$7
CALIFORNIA MAKI (6 pieces)	^{\$} 7
CALIFORNIA MAKI WITH MASAGO	^{\$} 8
UNAGI MAKI Eel (6 pieces)	\$ 8
HAMACHI MAKI (6 pieces) Yellowtail	\$8

VEGGIE SUSHI

KAPPA MAKI (6 pieces)	^{\$} 5
CARROT MAKI (6 pieces)	\$5
AVOCADO MAKI (6 pieces)	\$5
SPINACH MAKI (6 pieces)	\$5
OSHINKO MAKI (6 pieces) Pickled Radish	^{\$} 5

SASHIMI & SUSHI



Sushi & Sashimi Trav The Boat

SUSHI & SASHIMI TRAY ^{\$}74 (43 pieces)

- SASHIMI \$19 RED TUNA, WHITE TUNA, YELLOWTAIL, SALMON, MACKEREL, OCTOPUS, SQUID 8 slices of same fish. Choice of 2 kinds of fish (\$2 extra)
- ASSORTED SASHIMI COMBO \$45 MAGURO, SAKE, HAMACHI, IKA, TAI Total 25 slices. 5 Slices each. No substitutions. Choice of 3 kinds of fish (\$5.00 extra)
- SASHIMI COMBO DELUXE \$25 3 MAGURO, 3 SAKE, 3 HAMACHI & 3 ALBACORE 2 substitutions (\$2.00 extra) Served with Steamed Rice

SAKE MAKI (6 pieces) Salmon	\$ 8
NEW YORK MAKI (6 pieces) Shrimp	\$ 8
NORWEGIAN MAKI (6 pieces) Fresh Salmon, Avocado and Cucumber	\$8

- SPICY TUNA MAKI (6 pieces) \$8
- SPICY SALMON MAKI (6 pieces) \$9
- SPICY SCALLOP MAKI(6 pieces) \$11

SHITAKE MAKI (6 pieces) Black Mushroom	^{\$} 5
UME SHISO MAKI (6 pieces) Plum	^{\$} 5
KANPYO MAKI (6 pieces) Cooked Squash	^{\$} 5
POPEYE MAKI (6 pieces) Spinach & Shitake	\$6
FUTOMAKI (8 pieces)	^{\$} 1

- **BLUEFIN TUNA SASHIMI Seasonal** Tor
- UNI SASHIMI Seasonal
- SPICY TAI SASHIMI ^{\$}16
- SPICY ALBACORE SASHIMI \$16
- **THE BOAT** (23 pieces) \$35 3 slices each of Salmon, Tuna & Yellowtail Sashimi, Tekka Maki, Maguro, Hamachi, Ebi, Unagi, Sake, Tako, Tai and Saba
- CHIRASHI SUSHI ^{\$25} Assorted raw fish over sushi rice. Served with soup
- SUSHI COMBO DELUXE ^{\$}20 TEKKA MAKI, MAGURO, HAMACHI, EBI, UNAGI, SAKE, TAKO, TAI & SABA (14 pieces) No substitutions please
- SUSHI FOR TWO (28 pieces) \$42 2 IKURA, 2 SAKE, 2 MAGURO, 2 EBI, 2 UNAGI,2 TAKO, 2 HAMACHI, 2 TAI, ΚΑΡΡΑ ΜΑΚΙ. ΤΕΚΚΑ ΜΑΚΙ. HAMACHI MAKI, & CALIFORNIA ROLL Served with Miso Soup. No substitutions please

DINNER





Sukivaki

Chicken Teriyaki





Grilled Mackerel with Teriyaki Sauce or Lightly Salted

SALMON TERIYAKI OR SHIO YAKI ^{\$16} Fresh Salmon Grilled and Topped with House Special Teriyaki Sauce or Lightly Salted

^{\$}16 CHICKEN TERIYAKI Juicy Tender Chicken Grilled and Topped with House Special Teriyaki Sauce.

CHEF'S SPECIALS

All Chef's Specials Include: Soup and Steamed Rice (Brown Rice optional. \$1 extra)

COMPINIATION DIMNERS	
UNAJU with choice of SAKE SASHIMI OR MAGURO SASHIMI	^{\$} 23
SALMON & BEEF TERIYAKI	^{\$} 24
CHICKEN TERIYAKI & TONKATSU	^{\$} 19
CHICKEN & BEEF TERIYAKI	^{\$} 19
BEEF TERIYAKI with choice of SAKE SASHIMI OR MAGURO SASHIMI	\$22
CALIFORNIA ROLL WITH TEMPURA & CHICKEN TERIYAKI	\$22
FISH KATSU (Deep Fried White Fish) & TEMPURA	

COMBINATION DINNERS

All Combination Dinners Include: Soup and Steamed Rice (Brown Rice optional. \$1 extra) Add Harumaki (Imperial Rolls) \$3 extra

CHICKEN TERIYAKI & TEMPURA	^{\$} 18
BEEF TERIYAKI & TEMPURA	^{\$} 20
SALMON TERIYAKI & TEMPURA	^{\$} 20
TONKATSU & TEMPURA	^{\$} 19

TERIYAKI DINNER SPECIAL



Served with Soup and Steamed Rice (Brown Rice optional. \$1 extra)

TEMPURA SALMON ISOBE-AGE BEEF TERIYAKI CHICKEN KARA-AGE

HARUMAKI (Imperial Rolls) \$3 extra (No substitutions please)

\$22 per person. Order of 2 or more only

FANCY SUSHI ROLL

SPIDER RAINBOW ROLL Soft Shell Crab To

^{\$}16

^{\$}16

SUPER WHIT Spicy White Tuna

TIGER ROL

California Roll To

CHICKEN KATSU OR TONKATSU \$16 Boneless Chicken or Pork Cutlets Deep Fried and Served with Tonkatsu Sauce

Boneless Chicken, Bell Pepper and Onion Barbecued on

Skewers topped with House Special Teriyaki Sauce

Boneless Chicken Deep Fried and Topped with House

All Dinners Include: Soup and Steamed Rice (Brown Rice optional. \$1 extra)

Special Teriyaki Sauce

CHICKEN KARA-AGE

CHICKEN YAKITORI

SALMON ISOBE-AGE ^{\$}16 Salmon Rolled with Seaweed, Deep Fried, and Topped with Special Sauce

SEAFOOD CURRY ^{\$}16

SUKIYAKI (BEEF OR VEGETABLE)^{\$}16 Beef Slices, Vegetables, Tofu and Clear Noodles in Sukiyaki Sauce

TEMPURA or VEGGIE TEMPURA \$16 Deep Fried Jumbo Prawns and Seasonal Vegetables

UNAJU ^{\$}16 Grilled Eel Seasoned with Unagi Sauce and Served Over Rice **YOSENABE**

^{\$}16 Seafood with Mixed Vegetables, Clear Noodles and Tofu Served in Light Clear Broth

CRUNCHY ROLL

- DOUBLE HAMACHI ROLL
- DOUBLE SAKE ROLL
- DOUBLE TUNA ROLL
- **DRAGON ROLL**

FIRE-N-ICE ROLL (8 pieces) \$18 Deep Fried Squid, Cream Cheese and Masago Topped with Shrimp, Avocado, Mayo and Spicy Sauce

- GIANTS ROLL
- ➡ GOLDEN GATE ROLL

PACIFIC ROLL and Unagi Sauce





INBOW ROLL opped with Tuna, Red Snapper, Mackerel	(5 pieces) and Masag	
TE TUNA ROLL 1 (Albacore) Topped with Super White Tu	(8 pieces) na	^{\$} 16
L opped with BBQ Eel and Masago	(8 pieces)	^{\$} 15

CRAZY ROLL (8 pieces) \$18 BBQ Eel, Uni, Masago and Avocado

CRAZY RAINBOW ROLL (8 pieces) \$18 Uni and Avocado inside, topped with Mixed Raw Fish, Avocado, Masago, Green Tobiko and Spicy Sauce

TUNA TEMPURA ROLL (6 pieces) \$12 Spicy Tuna Roll – Tempura Style and Topped with Masago and Mayo

➡ 49ERS ROLL (8 pieces) \$16 Scallop and Masago Topped with Tuna, Salmon and Masago

CATERPILLAR ROLL (8 pieces) \$14 BBQ Eel and Cucumber Topped with Avocado and Masago

CHERRY BLOSSOM ROLL (8 pieces) **\$16** Salmon & Cucumber Topped with Tuna

(5 pieces) \$13 Two Shrimp Tempura, Crab Meat, Unagi Sauce and Avocado Topped with Masago

(8 pieces) \$16 Yellowtail, Scallions Topped with Yellowtail and Avocado

(8 pieces) \$16 Fresh Salmon & Avocado Topped with Fresh Salmon and Masago

(8 pieces) \$16

(8 pieces) \$16

Spicy Red Tuna Topped with White Tuna (Albacore)

(8 pieces) \$18 2 Shrimp Tempura Topped with Eel, Yellowtail, Tuna, Snapper, Shrimp, Avocado and Masago

Scallop and Crab Meat Topped with Salmon and Masago

(8 pieces) \$16 Scallop and Crab Meat Topped With Tuna and Masago

(8 pieces) \$16 Deep Fried Scallop Topped With Cooked Shrimp, Masago, Avocado



Crunchy Roll



Caterpillar Roll



Fire-N-Ice Roll



Cherry Blossom Roll



Dragon Roll



Spider Roll



Crunchy Roll



Double Sake Roll