

NORIEGA TERIYAKI HOUSE

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

Opens 7 days a week

Prices are subject to change without notice.

APPETIZER



Baked Scallops



Chicken Salad



Chawanmushi



Grilled Squid



Chicken Kara-Age Salad



Gyoza

UDON, SOBA & RAMEN



Nabeyaki Udon



Chasu Ramen



Chicken Miso Ramen



Tomatoes Seafood Ramen



Vegetable Soba




Wonton & Vegetable Soup



BEVERAGE

SODA	\$3
ORANGE JUICE	\$3
MILK	\$3

ALBACORE TATAKI 8 Pieces of Seared White Tuna	\$16	CHAWANMUSHI 20 min. for preparation	\$11
 TUNA POKI Hawaiian Style Tuna with Spicy Sauce	\$11	SALMON KAMA Grilled 1 1/2 Salmon Head and Cheeks 15min. for preparation	\$18
SEAWEED SALAD	\$8	HAMACHI KAMA Grilled Yellowtail Cheeks 15min. for preparation	\$18
CHICKEN SALAD	\$14	DEEP FRIED SQUID RINGS	\$12
CHICKEN KARA-AGE SALAD	\$14	SPICY GRILLED SQUID	\$12
SEAFOOD COMBO SALAD Half Order	\$15 \$8	BAKED SCALLOP (2 pieces) 15min. for preparation	\$12
HARUMAKI Imperial Rolls (6 pieces)	\$9	BAKED MUSSELS (5 pieces) 15min. for preparation	\$12
GYOZA Potstickers (Pork, Beef and Cabbage) (6 pieces) 15min. for preparation	\$9	BBQ SHRIMPS	\$12
SOFT SHELL CRAB Breaded and Deep Fried	\$12		
PAN FRIED PRAWNS Marinated and Delicately Seasoned Prawns	\$12		

UDON

NABEYAKI UDON Noodles with Seafood and Mixed Vegetables in Broth	\$15
TEMPURA UDON Noodles with 2 Tempura Prawns and Vegetables	\$15
UDON CHICKEN, BEEF OR VEGETABLE	\$14
FISH CAKE UDON	\$10
PLAIN UDON	\$8

RAMEN

CHICKEN MISO RAMEN	\$15
CHASU RAMEN	\$15
CHASU WONTON RAMEN	\$17
TOMATOES SEAFOOD RAMEN	\$17

SOBA

CHICKEN, BEEF OR VEGETABLE SOBA	\$14
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WONTON SOUP

WONTON AND VEGGIE SOUP	\$14
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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

Planning a party or event ? Try our special sushi platters and party trays. Ask for our catering menu today.
Gift certificate available.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

 Contains Raw Fish All pictures are for reference only

NIGIRI SUSHI

 MAGURO (2 pieces)	\$8	INARI (2 pieces)	\$6
 HAMACHI (2 pieces)	\$8	 IKA (2 pieces)	\$6
 SAKE (2 pieces)	\$8	 IKURA (2 pieces)	\$9
UNAGI (2 pieces)	\$6	MASAGO (2 pieces)	\$8
 ALBACORE (2 pieces)	\$8	 BLUEFIN TUNA Seasonal (TORO) (2 pieces)	
TAMAGO (2 pieces)	\$6	 UNI Seasonal (2 pieces)	
 TAKO (2 pieces)	\$6		
 SABA (2 pieces)	\$6		
EBI (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 Yellowtail (6 pieces)	\$8
 SAKE MAKI Salmon (6 pieces)	\$8
NEW YORK MAKI Shrimp (6 pieces)	\$8
 NORWEGIAN MAKI Fresh Salmon, Avocado and Cucumber (6 pieces)	\$8
 SPICY TUNA MAKI (6 pieces)	\$8
 SPICY SALMON MAKI (6 pieces)	\$9
 SPICY SCALLOP MAKI (8 pieces)	\$11

VEGGIE SUSHI

KAPPA MAKI (6 pieces)	\$6
CARROT MAKI (6 pieces)	\$6
AVOCADO MAKI (6 pieces)	\$6
SPINACH MAKI (6 pieces)	\$6
OSHINKO MAKI Pickled Radish (6 pieces)	\$6
SHITAKE MAKI Black Mushroom (6 pieces)	\$6
UME SHISO MAKI Plum (6 pieces)	\$6
KANPYO MAKI Cooked Squash (6 pieces)	\$6
POPEYE MAKI Spinach & Shitake (6 pieces)	\$7
FUTOMAKI (8 pieces)	\$15

SASHIMI & SUSHI



Sushi & Sashimi Tray









Sashimi Combo Deluxe







The Boat



Chirashi

 SUSHI & SASHIMI TRAY (43 pieces)	\$80
 SASHIMI RED TUNA, WHITE TUNA, YELLOWTAIL, SALMON, MACKEREL, OCTOPUS, SQUID Choice of 2 kinds of fish (\$2.00 extra)	(8 slices of same fish) \$22
 ASSORTED SASHIMI COMBO MAGURO, SAKE, HAMACHI, IKA, TAI 5 Slices each/ no substitutions Choice of 3 kinds of fish (\$5.00 extra)	(Total 25 slices) \$50
 SASHIMI COMBO DELUXE 3 MAGURO, 3 SAKE, 3 HAMACHI & 3 ALBACORE 2 substitutions (\$2.00 extra) Served with Miso Soup, Steamed Rice	\$28
 BLUEFIN TUNA (TORO) (5 pieces)	Seasonal
 UNI SASHIMI	Seasonal

 THE BOAT (23 pieces) 3 slices each of Salmon, Tuna and Yellowtail Sashimi, Tekka Maki, Maguro, Hamachi, Ebi, Unagi, Sake, Tako, Tai and Saba	\$38
 CHIRASHI SUSHI Assorted raw fish over sushi rice Served with soup	\$28
 SUSHI COMBO DELUXE TEKKA MAKI, MAGURO, HAMACHI, EBI, UNAGI SAKE, TAKO, TAI & SABA (14 pieces) No substitutions please	\$25
 SUSHI FOR TWO 2 IKURA, 2 SAKE, 2 MAGURO, 2 EBI 2 UNAGI, 2 TAKO, 2 HAMACHI, 2 TAI KAPPA MAKI, TEKKA MAKI, HAMACHI MAKI, & CALIFORNIA ROLL Served with Miso Soup (28 pieces) No substitutions please	\$50

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FANCY SUSHI ROLL



Caterpillar Roll



Dragon Roll



Fire-N-Ice Roll



Spider Roll



Cherry Blossom Roll



Crunchy Roll



CRISPY OUTSIDE
MELTY INSIDE !!




TAKOYAKI
\$9

 **SPIDER RAINBOW ROLL** (5 pieces) **\$16**
Soft Shell Crab Topped with Tuna, Red Snapper, Mackerel and Masago

 **DOUBLE SAKE ROLL** (8 pieces) **\$18**
Fresh Salmon & Avocado Topped with Fresh Salmon and Masago

TIGER ROLL (8 pieces) **\$16**
California Roll Topped with BBQ Eel and Masago

 **DOUBLE TUNA ROLL** (8 pieces) **\$18**
Spicy Red Tuna Topped with White Tuna

 **49ERS ROLL** (8 pieces) **\$18**
Scallop Topped with Tuna, Salmon and Masago

 **DRAGON ROLL** (8 pieces) **\$20**
2 Shrimp Tempura Topped with Eel, Yellowtail, Tuna, Snapper, Shrimp, Avocado and Masago

CATERPILLAR ROLL (8 pieces) **\$16**
BBQ Eel & Cucumber Topped with Avocado and Masago

FIRE-N-ICE ROLL (8 pieces) **\$20**
Deep Fried Squid, Cream Cheese and Masago Topped with Shrimp, Avocado, Mayo and Spicy Sauce

 **CHERRY BLOSSOM ROLL** (8 pieces) **\$18**
Salmon & Cucumber Topped with Red Tuna

 **GIANTS ROLL** (8 pieces) **\$18**
Scallop and Crab Meat Topped with Salmon and Masago

CRUNCHY ROLL (5 pieces) **\$14**
Two Shrimp Tempura, Crab Meat, Unagi Sauce and Avocado Topped with Masago


 **GOLDEN GATE ROLL** (8 pieces) **\$18**
Scallop and Crab Meat Topped With Tuna and Masago

DANCING LION ROLL (8 pieces) **\$17**
Two Shrimp Tempura, BBQ Eel and Avocado

 **DOUBLE HAMACHI ROLL** (8 pieces) **\$18**
Yellowtail, Scallions Topped with Yellowtail and Avocado

PACIFIC ROLL (8 pieces) **\$18**
Deep Fried Scallop Topped With Cooked Shrimp, Masago, Avocado and Unagi Sauce

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PREMIUM SUSHI ROLL



Emperor's New Roll



Tuxedo Roll



Fortune Roll



Silk Sensation Roll



Alaska Roll



Bumble Bee Roll



Blizzard Roll




Symphony Roll

GOLDEN OX ROLL (8 pieces) **\$18**
Shrimp Tempura, Real and Imitation Crab Meat Topped With Cooked Beef Slices, Garlic Sauce, Green Onion, Mayo, Spicy and Other Sauces


 **SILK SENSATION ROLL** (8 pieces) **\$18**
Cucumber, Smoke Salmon and Avocado Topped With Fresh Tuna, Avocado, and Spicy Mayo

 **SYMPHONY ROLL** (8 pieces) **\$18**
California Roll Inside Topped With Fresh Salmon, Mayo and Masago

 **TITANIC ROLL** (8 pieces) **\$19**
Shrimp Tempura and Cucumber Topped With Tuna, Salmon, Real & Imitation Crab Meat, Masago, Sesame Seeds, Mayo and Spicy Sauce

 **ALASKA ROLL** (8 pieces) **\$18**
Cooked Shrimp, Avocado and Cucumber Topped With Fresh Salmon, Ikura and Mayo

 **BLIZZARD ROLL** (8 pieces) **\$18**
Fresh Salmon, Avocado and Tamago Topped With Scallop, Ikura, Wasabi Tobiko and Mayo

 **BUMBLE BEE ROLL** (8 pieces) **\$19**
Spicy Tuna, Deep Fried Squid and Cucumber Topped With Ika, Black & Yellow Tobiko, Spicy Mayo, Cilantro and Unagi Sauce

 **EMPEROR'S NEW ROLL** (8 pieces) **\$19**
Red Tuna, Tamago, Avocado Topped With Salmon, Green Tobiko, Ikura, Japanese Mayo and Spicy Sauce

FORTUNE ROLL (8 pieces) **\$18**
Avocado, Real and Imitation Crab Meat Topped With Smoked Salmon, Garlic, Green Onion and Spicy Sauce

 **TUXEDO ROLL** (8 pieces) **\$19**
Yellowtail, Real & Imitation Crab Meat and Tempura Flakes Topped With Scallop, Super White Tuna, Spicy Sauce, Mayo and Black Tobiko

 **WINTER PEARL ROLL** (8 pieces) **\$18**
Scallop, Mango and Avocado Topped With Yellowtail, Real and Imitation Crab Meat, Mayo and Spicy Sauce

DINNER

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



Seafood Curry



Sukiyaki



Yosenabe

BEEF TERIYAKI	\$20
Tasty Grilled Steak Topped with House Special Teriyaki Sauce	
SABA TERIYAKI OR SHIO YAKI	\$18
Grilled Mackerel with Teriyaki Sauce or Lightly Salted	
SALMON TERIYAKI OR SHIO YAKI	\$18
Fresh Salmon Grilled and Topped with House Special Teriyaki Sauce or Lightly Salted	
CHICKEN TERIYAKI	\$18
Juicy Tender Chicken Grilled and Topped with House Special Teriyaki Sauce.	

CHICKEN KARA-AGE	\$18
Boneless Chicken Deep Fried and Topped with House Special Teriyaki Sauce	
CHICKEN KATSU OR TONKATSU	\$18
Boneless Chicken or Pork Cutlets Deep Fried and Served with Tonkatsu Sauce	
SALMON ISOBE-AGE	\$18
Salmon Rolled with Seaweed, Deep Fried, and Topped with Special Sauce	
SEAFOOD CURRY	\$18
SUKIYAKI (BEEF OR VEGETABLE)	\$18
Beef Slices, Vegetables, Tofu and Clear Noodles in Sukiyaki Sauce	
TEMPURA or VEGGIE TEMPURA	\$18
Deep Fried Jumbo Prawns and Seasonal Vegetables	
UNAJU	\$18
Grilled Eel Seasoned with Unagi Sauce and Served Over Rice	
YOSENABE	\$18
Seafood with Mixed Vegetables, Clear Noodles and Tofu Served in Light Clear Broth	

CHEF’S SPECIALS

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

CALIFORNIA ROLL, TEMPURA & CHICKEN TERIYAKI	\$24
BEEF TERIYAKI with choice of SAKE SASHIMI or MAGURO SASHIMI	\$25
CHICKEN & BEEF TERIYAKI	\$22
CHICKEN TERIYAKI & TONKATSU	\$22
SALMON & BEEF TERIYAKI	\$26
UNAJU with choice of SAKE SASHIMI OR MAGURO SASHIMI	\$25
FISH KATSU (Deep Fried White Fish) & TEMPURA	\$19

TERIYAKI DINNER SPECIAL



Teriyaki Dinner Special for 2

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

TEMPURA	BEEF TERIYAKI
SALMON ISOBE-AGE	CHICKEN KARA-AGE
HARUMAKI (Imperial Rolls) \$3 extra	

(No substitutions please)
\$25 per person. Order of 2 or more only

DONBURI (Ala Carte)

KATSU-DON	\$14
Tonkatsu Cooked with Egg Over Steamed Rice and Topped with Tempura Sauce	
OYAKO-DON	\$14
Tender Chicken Cooked with Egg Over Steamed Rice and Topped With Onion and Tempura Sauce	
TEN-DON	\$14
Tempura Served over Steamed Rice Served with Tempura Sauce	

COMBINATION DINNERS

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

Add 3 Harumaki (Imperial Roll) \$3 extra

CHICKEN TERIYAKI & TEMPURA	\$20
BEEF TERIYAKI & TEMPURA	\$23
SALMON TERIYAKI & TEMPURA	\$22
TONKATSU & TEMPURA	\$20

CHILDREN'S MENU

\$10

Choose one item from Group A and one item from Group B

GROUP A

- 6 pcs Rice Roll
- 3 pcs California Roll
- 3 pcs Kappa Maki
- 3 pcs Deep Fried Rice Roll
- 2 pcs Inari (tofu bag)
- 2 pcs Tamago (egg)
- Steamed Rice
- Potato Croquette

** No additional charge if you choose two items from Group A

***\$ 1 extra if you choose two items from Group B

Add Miso Soup, a scoop of Ice Cream, Soda, Orange Juice or Milk for \$2.00 each

For our guests under 10 years old. DINE IN ONLY

GROUP B

- Chicken Katsu Strips
- Chicken Teriyaki
- Chicken Kara-Age
- Plain Udon
- Fish Cake Udon
- Wonton Udon

DESSERTS



Mango Panna Cotta



New York Cheesecake



Chocolate Souffle



Tiramisu



Mango Mousse Cake



Raspberry Panna Cotta



Kids Bear



Coppa Mascarpone



Coppa Strawberries & Caramel



Mango Passion Fruit Bomba

Mango Panna Cotta \$9
Sweetened Cooked Cream Topped with a Refreshing Mango Sauce

Raspberry Panna Cotta \$9
Sweetened Cooked Cream Topped with a Refreshing Raspberry Coulis

New York Cheesecake \$9
A Delicious Tradition Made with the Finest Ingredients on a Graham Cracker Crust

Chocolate Soufflé \$9
Moist Chocolate Cake with a Heart of Creamy Rich Chocolate

Mango & Passion Fruit Bomba \$9
Mango, passion fruit and raspberry sorbetto all covered in white chocolate and drizzle.

Coppa Mascarpone \$9
Chocolate cream layer followed by a smooth mascarpone cream topped with amaretto cookie crumbs & chocolate curls.

Tiramisu \$9
Sponge cake soaked in espresso topped with mascarpone cheese & dusted with cocoa powder.

Coppa Strawberries & Caramel \$9
Fior di Latte gelato swirled with caramel, almond crunch & wild strawberries, topped with slivered almonds.

Mango Mousse Cake \$9
A refreshingly light & exotic cake that is the perfect combination of sponge cake & smooth, tangy mango mousse.

Kids Bear \$8
An All Chocolate Gelato Dome Sweetly Decorated with a Cute Bear Face

Tempura Ice Cream \$8

Deep Fried Banana \$8

A Scoop of Ice Cream \$2
(Choose from Green Tea, Kona Coffee or Rainbow Sherbet flavors.)