#### DESSERT

Mango Panna Cotta <sup>\$</sup> 9 Sweetened Cooked Cream Topped with a Refreshing Mango Sauce	Tiramisu\$ 9Sponge cake soaked in espresso toppedwith mascarpone cheese & dusted withcocoa powder.
Raspberry Panna Cotta <sup>\$</sup> 9 Sweetened Cooked Cream Topped with a Refreshing Raspberry Coulis	Coppa Strawberries <sup>\$9</sup> & Caramel Fior di Latte gelato swirled with caramel, almond crunch & wild strawberries, topped with slivered almonds.
New York Cheesecake \$9 A Delicious Tradition Made with the Finest Ingredients on a Graham Cracker Crust	Mango Mousse Cake <sup>\$9</sup> A refreshingly light & exotic cake.that is the perfect combination of sponge cake & smooth, tangy mango mousse.
Chocolate Soufflé <sup>\$</sup> 9 Moist Chocolate Cake with a Heart of Creamy Rich Chocolate Coppa Mascarpone <sup>\$</sup> 9	Mango & Passion Fruit \$9 Bomba Mango, passion fruit and rasberry sorbetto all covered in white chocolate and drizzle.
Chocolate cream layer followed by a smooth mascarpone cream topped with amaretto cookie crumbs & chocolate curls.	Tempura Ice Cream\$8Deep Fried Banana\$8
Kids Bear \$8 An All Chocolate Gelato Dome Sweetly Decorated with a Cute Bear Face	A Scoop of Ice Cream <sup>\$2</sup> (Choose from Green Tea, Kona Coffee or Rainbow Sherbet flavors.)
Mango Passion Coppa Strawberries Fruit Bomba & Caramel	Tiramisu Mango Mousse Cake
Mango Panna Raspberry Panna	Kids Bear Coppa Mascarpone
Cotta Cotta	ACE
BEVER	
COLD SAKE	\$14
HOT SAKE	small \$6 large \$10

HOT SAKE	small \$6	large	<sup>\$</sup> 10
BEER	small <sup>\$</sup> 6	large	<sup>\$</sup> 10
PLUM WINE	by the glass		\$6
WHITE WINE / RED WINE	by the glass		\$6
SODA			<b>\$3</b>
ORANGE JUICE			<b>\$3</b>
MILK All pictures are for reference only	r 🗪 - Contains Raw Fish		<b>\$3</b>

#### **PARTY TRAYS**



- 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) \$55 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)
- <sup>\$</sup>65 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) <sup>\$</sup>80 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.



\$55

\$68

\$68

<sup>\$</sup>68

\$90

<sup>\$</sup>60

<sup>\$</sup>60

\$65

\$82

\$72

\$65

\$70

<sup>\$</sup>65

CHICKEN SA

Gyoza

# **DONBURI** (Ala Carte)

KATSU-DON Tonkatsu Cooked with

OYAKO-DON Tender Chicken Cook

**TEN-DON** Tempura Served over St

#### **UDON, SOBA & RAMEN**

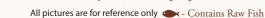
#### **UDON**

NABEYAKI UDO Noodles with Seafood a Mixed Vegetables in Br

**TEMPURA UDO** Noodles with 2 Tempu and Vegetables

UDON CHICKEN, BEEF OR

FISH CAKE UDO PLAIN UDON









10 Chicken Terivaki

Platter





17. Gyoza Platter

# **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** 

Prices are subject to change without notice

#### **APPETIZER**





Chicken Salac



Baked

0)024	Chicken Salad	Danied Seanopo	
ALBACORE TATAKI 8 Pieces of Seared White Tuna	<sup>\$</sup> 16	SOFT SHELL CRAB Breaded and Deep Fried	<sup>\$</sup> 12
SEAWEED SALAD	\$8	PAN FRIED PRAWNS Marinated and Delicately Seasoned Prawns	<sup>\$</sup> 12
CHICKEN SALAD	<sup>\$</sup> 14	BBQ SHRIMPS	<sup>\$</sup> 12
CHICKEN KARA-AGE SALAD	\$14	SALMON KAMA Grilled 1 1/2 Salmon Head and Cheeks 15min. for preparation	<sup>\$</sup> 18
SEAFOOD COMBO SALAD HALF ORDER	<b>\$15</b> \$8	HAMACHI KAMA Grilled Yellowtail Cheeks 15min. for preparation	<sup>\$</sup> 18
HARUMAKI Imperial Rolls (6 pieces)	\$9	<b>BAKED SCALLOP</b> (2 pieces) 15min. for preparation	<sup>\$</sup> 12
GYOZA Potstickers (Pork, Beef and Cabbage 15min. for preparation	<b>\$9</b> ) (6 pieces)	<b>BAKED MUSSELS</b> (5 pieces) 15min. for preparation	<sup>\$</sup> 12
<b>TAKOYAKI</b> (4 pieces)	<sup>\$</sup> 9	All pictures are for reference only 🔷 - Contains R	aw Fish

h Egg Over Steamed Rice and Topped with Tempura Sauce	<sup>\$</sup> 14
ed with Egg, Onion and Tempura Sauce over Steamed Rice	<sup>\$</sup> 14
Steamed Rice Served with Tempura Sauce	<sup>\$</sup> 14

	RAMEN		<u>SOBA</u>
DN <sup>\$</sup> 15 and roth	CHICKEN MISO RAMEN	<sup>\$</sup> 15	CHICKEN, BEEF <sup>\$</sup> 14 OR VEGETABLE SOBA
DN <sup>\$</sup> 15 ura Prawns	CHASU RAMEN	<sup>\$</sup> 15	WONTON SOUP
<sup>\$</sup> 14 R VEGETABLE	CHASU WONTON RAMEN	<sup>\$</sup> 17	WONTON AND <sup>\$</sup> 14 VEGGIE SOUP
ON \$10	TOMATOES	<sup>\$</sup> 17	
<sup>\$</sup> 8	SEAFOOD RAMEN		

#### NIGIRI SUSHI

ILLNESS, ESPECIALLY IF YOU HAVE CERTA		PECIALLY IF YOU HAVE CERTAIN MEDICAL	CONDITIONS.
• MAGURO (2 pieces)	<sup>\$</sup> 8	<b>EBI</b> (2 pieces)	\$6
HAMACHI (2 pieces)	<sup>\$</sup> 8	INARI (2 pieces)	<sup>\$</sup> 6
SAKE (2 pieces)	<sup>\$</sup> 8	• IKA (2 pieces)	<sup>\$</sup> 6
UNAGI (2 pieces)	\$6	IKURA (2 pieces)	<sup>\$</sup> 9
← ALBACORE (2 pieces)	\$8	MASAGO (2 pieces)	<sup>\$</sup> 8
TAMAGO (2 pieces)	\$6	BLUEFIN TUNA (TOR	O) Seasonal

#### TAKO (2 pieces) SABA (2 pieces)

#### **MAKI SUSHI**

TEKKA MAKI (6 pieces)	\$7
CALIFORNIA MAKI (6 pieces)	\$7
CALIFORNIA MAKI WITH MASAGO	\$8
UNAGI MAKI Eel (6 pieces)	<sup>\$</sup> 8
HAMACHI MAKI (6 pieces) Yellowtail	<sup>\$</sup> 8

#### **VEGGIE SUSHI**

KAPPA MAKI (6 pieces)	\$6
CARROT MAKI (6 pieces)	\$6
AVOCADO MAKI (6 pieces)	\$6
SPINACH MAKI (6 pieces)	\$6
OSHINKO MAKI (6 pieces) Pickled Radish	\$6

#### SASHIMI & SUSHI



Sushi & Sashimi Trav The Boat

- SUSHI & SASHIMI TRAY <sup>\$</sup>80 (43 pieces)
- SASHIMI \$22 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 \$50 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 \$28 3 MAGURO, 3 SAKE, 3 HAMACHI & 3 ALBACORE 2 substitutions (\$2.00 extra) Served with Steamed Rice
- All pictures are for reference only Contains Raw Fish

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,

SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE

(2 pieces)

• UNI (2 pieces)

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

\$6

\$6

SHITAKE MAKI (6 pieces) Black Mushroom	\$6
UME SHISO MAKI (6 pieces) Plum	\$6
KANPYO MAKI (6 pieces) Cooked Squash	\$6
POPEYE MAKI (6 pieces) Spinach & Shitake	\$7
FUTOMAKI (8 pieces)	<sup>\$</sup> 1

- **BLUEFIN TUNA SASHIMI Seasonal**
- UNI SASHIMI Seasonal
- SPICY TAI SASHIMI <sup>\$</sup>18
- SPICY ALBACORE SASHIMI \$18
- **THE BOAT** (23 pieces) \$38 3 slices each of Salmon, Tuna & Yellowtail Sashimi, Tekka Maki, Maguro, Hamachi, Ebi, Unagi, Sake, Tako, Tai and Saba
- CHIRASHI SUSHI \$28 Assorted raw fish over sushi rice. Served with soup
- SUSHI COMBO DELUXE <sup>\$</sup>25 TEKKA MAKI, MAGURO, HAMACHI, EBI, UNAGI, SAKE, TAKO, TAI & SABA (14 pieces) No substitutions please
- SUSHI FOR TWO (28 pieces) \$50 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







**BEEF TERIYAKI** <sup>\$</sup>20 Tasty Grilled Steak Topped with House Special Teriyaki Sauce SABA TERIYAKI OR SHIO YAKI <sup>\$</sup>18 Grilled Mackerel with Teriyaki Sauce or Lightly Salted

SALMON TERIYAKI OR SHIO YAKI <sup>\$</sup>18 Fresh Salmon Grilled and Topped with House Special Teriyaki Sauce or Lightly Salted

**CHICKEN TERIYAKI** <sup>\$</sup>18 Juicy Tender Chicken Grilled and Topped with House Special Served in Light Clear Broth Terivaki Sauce.

### **CHEF'S SPECIALS**

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

FISH KATSU (Deep Fried White Fish) & TEMPURA	<sup>\$</sup> 21
CALIFORNIA ROLL WITH TEMPURA & CHICKEN TERIYAKI	<sup>\$</sup> 24
BEEF TERIYAKI with choice of SAKE SASHIMI OR MAGURO SASHIMI	<sup>\$</sup> 25
CHICKEN & BEEF TERIYAKI	\$22
CHICKEN TERIYAKI & TONKATSU	<sup>\$</sup> 22
SALMON & BEEF TERIYAKI	<sup>\$</sup> 26
UNAJU with choice of SAKE SASHIMI OR MAGURO SASHIMI	<sup>\$</sup> 25

#### **COMBINATION DINNERS**

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

CHICKEN TERIYAKI & TEMPURA	\$20
BEEF TERIYAKI & TEMPURA	<sup>\$</sup> 23
SALMON TERIYAKI & TEMPURA	<sup>\$</sup> 22
TONKATSU & TEMPURA	<sup>\$</sup> 20

#### **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)

\$25 per person. Order of 2 or more only

## **FANCY SUSHI ROLL**

- SPIDER RAIL Soft Shell Crab To
- <sup>\$</sup>18 Boneless Chicken, Bell Pepper and Onion Barbecued on Skewers topped with House Special Teriyaki Sauce

<sup>\$</sup>18

CHICKEN KATSU OR TONKATSU \$18 Boneless Chicken or Pork Cutlets Deep Fried and Served with Tonkatsu Sauce

Boneless Chicken Deep Fried and Topped with House

All pictures are for reference only - Contains Raw Fish

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

Special Teriyaki Sauce

CHICKEN KARA-AGE

CHICKEN YAKITORI

SALMON ISOBE-AGE <sup>\$</sup>18 Salmon Rolled with Seaweed, Deep Fried, and Topped with Special Sauce

<sup>\$</sup>18 SEAFOOD CURRY

SUKIYAKI (BEEF OR VEGETABLE)<sup>\$</sup>18 Beef Slices, Vegetables, Tofu and Clear Noodles in Sukiyaki Sauce

TEMPURA or VEGGIE TEMPURA \$18 Deep Fried Jumbo Prawns and Seasonal Vegetables

**UNAJU** <sup>\$</sup>18 Grilled Eel Seasoned with Unagi Sauce and Served Over Rice **YOSENABE** Seafood with Mixed Vegetables, Clear Noodles and Tofu

<sup>\$</sup>18

**CRUNCHY ROLL** 

- ➡ DOUBLE HAMACHI ROLL (8 pieces) \$18 Yellowtail, Scallions Topped with Yellowtail and Avocado
- DOUBLE SAKE ROLL (8 pieces) \$18 Fresh Salmon & Avocado Topped with Fresh Salmon and Masago

DOUBLE TUNA ROLL

**DRAGON ROLL** 

**FIRE-N-ICE ROLL** 

- GIANTS ROLL Scallop and Crab Meat Topped with Salmon and Masage
- (8 pieces) \$18 **GOLDEN GATE ROLL** Scallop and Crab Meat Topped With Tuna and Masago

PACIFIC ROLL and Unavi Sauce



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



Vocenah

Seasonal

Seafood Curry

NBOW ROLL	(5 pieces)	<sup>\$</sup> 16
ppped with Tuna, Red Snapper, Mackerel	and Masag	0

- SUPER WHITE TUNA ROLL (8 pieces) \$18 Spicy White Tuna (Albacore) Topped with Super White Tuna
  - **TIGER ROLL** (8 pieces) **\$16** California Roll Topped with BBQ Eel and Masago
- CRAZY ROLL (8 pieces) \$20 BBQ Eel, Uni, Masago and Avocado
- CRAZY RAINBOW ROLL (8 pieces) \$20 Uni and Avocado inside, topped with Mixed Raw Fish, Avocado, Masago, Green Tobiko and Spicy Sauce
  - **TUNA TEMPURA ROLL** (6 pieces) \$13 Spicy Tuna Roll – Tempura Style and Topped with Masago and Mayo
- ➡ 49ERS ROLL (8 pieces) \$18 Scallop and Masago Topped with Tuna, Salmon and Masago
  - CATERPILLAR ROLL (8 pieces) \$16 BBQ Eel and Cucumber Topped with Avocado and Masago
- CHERRY BLOSSOM ROLL (8 pieces) **\$18** Salmon & Cucumber Topped with Tuna
  - (5 pieces) \$14 Two Shrimp Tempura, Crab Meat, Unagi Sauce and Avocado Topped with Masago

- (8 pieces) \$18 Spicy Red Tuna Topped with White Tuna (Albacore)
- (8 pieces) \$20 2 Shrimp Tempura Topped with Eel, Yellowtail, Tuna, Snapper, Shrimp, Avocado and Masago
- (8 pieces) \$20 Deep Fried Squid, Cream Cheese and Masago Topped with Shrimp, Avocado, Mayo and Spicy Sauce
- (8 pieces) \$18 Deep Fried Scallop Topped With Cooked Shrimp, Masago, Avocado

(8 pieces) \$18





Caterpillar Roll



Fire-N-Ice Roll



Cherry Blossom Roll



Dragon Roll



Spider Roll



Crunchy Roll



Double Sake Roll