



Sushi Spot uses only the finest ingredients.

**Our chicken is organic, we serve wild line caught ahi, albacore and salmon.
We incorporate local, seasonal and organic ingredients whenever possible.**

Please check out our daily specials by our creative chefs...

**At Sushi Spot our food is intended to be shared and is prepared in
two separate areas: the sushi bar and the kitchen.**

**We will bring food to your table as it becomes ready
continuously throughout your meal.**

Please tell us about your experience. Visit www.sushispotarcata.com

PLEASE ENJOY!

****Gluten free tempura batter available upon request****

***** 20% gratuity included on parties of 6 or more*****

Appetizers

TEMPURA PRAWNS

Five tempura prawns fried to perfection with tentsuyu sauce

13

EDAMAME

Baby soybeans steamed in the pod, salted and served hot

6

YAKI NIKU EDAMAME

Cooked in Japanese barbeque sauce with garlic and spices

7

AGE DASHI

Crispy tofu, tentsuyu, shaved bonito, ginger and green onion

8

KOROKKE

Golden fried potato cakes topped with tonkatsu sauce

8

GYOZA (pork or vegetable)

Sautéed Japanese pot stickers, yaki niku sauce and green onions

8

SHUMAI

Fried shrimp dumplings served with yaki niku sauce

8

CRISPY SALMON

Tempura salmon morsels with sweet chili sauce and cilantro

13

CHASHU PORK

Seasoned grilled pork belly, ponzu, crunchy garlic, sesame seeds and green onions

16

Dynamite Oysters

3 grilled oysters with dynamite sauce, green onions, masago and spices

11

Kaminari Oysters

3 grilled oysters with garlic-jalapeño aioli, macadamia nuts, cilantro and fresh lemon

12

Grilled Oysters



CREAMY SHRIMP COCKTAIL



Cucumber salad with avocado, shrimp, shiro miso, green onions, and masago

14

House Salad



Spring greens, spinach, tofu, broccoli, artichoke hearts, cucumber and tomatoes. Choice of shiro miso, yuzu vinaigrette or sesame soy dressing

13

Full Moon Shooter

Uni, quail egg, spicy ponzu and fresh lemon

10

*Hamachi Shooters

5

*Oyster Shooters

4



Ponzu Shooter

Green onions and masago.

Sesame Ginger

Fresh orange, green onions and masago.

Summer Shooter

Yuzu vinaigrette, jalapeño, cherry tomato and lime.

Side Orders

Fresh fruit bowl

10

Miso soup

~Regular or vegetarian

5

Seaweed salad

6

White rice

5

Brown rice

5

SUNOMONO SALAD

9

~Cucumber salad topped with shrimp, salmon or tako, green onion, wakame and masago.

PLAIN SUNOMONO

5

~Cucumber salad with wakame, green onions, carrots and seeds.

ORANGE SUNOMONO

6

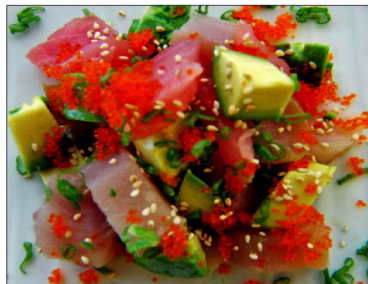
~Cucumber salad topped with fresh orange slices, ponzu, green onions and seeds.

*Sashimi



Hamachi	20
Ahi	19
Lemon salmon	19
Shime saba	16
Albacore	18

3 COLOR



Fresh hamachi, ahi, and avocado with spices, green onions, masago and seeds 20

VOLCANO



Fresh albacore, jalapeños, onions volcano sauce, spices, masago, seeds and shaved bonito over seaweed salad 20

POKE



Red tuna, tako, poke sauce, spices, seeds, onions, and masago over seaweed salad 20

*New Style Sashimi 20



Fresh *albacore*, ponzu sauce, chili oil, jalapeños, crunchy garlic, and onions

or

Fresh *hamachi*, yuzu vinaigrette, cherry tomato, chopped basil, spices and masago



***CHEF'S CHOICE**
Assorted sashimi with rice and miso soup 48



***CHIRASHI~DON**
Scattered sashimi served over sushi rice.....27

*Nigiri (2 pieces)



AMA EBI 15
*comes with fried heads.



TAKO 7



EBI 6



MASAGO 6



SMOKED SALMON 6



LEMON SALMON 7



SHIME SABA 7



HAMACHI 8



AHI TUNA 7



UNAGI 10



ALBACORE 7



IKURA 10



SPICY SCALLOPS 9



TAMAGO 5



UNI 15
Crispy nori, sushi rice, lemon and Himalayan salt

House Special Rolls



KANI CRUNCH (LARGE)

Tempura prawn and softshell crab with crunchies, unagi sauce, shiro miso, sriracha, green onions and masago

18



TEMPURA PRAWN ROLL (LARGE)

Tempura prawn, yam and avocado, with green onions, sesame seeds, masago and spices

17



IRON LION

Shrimp and avocado, wrapped in wild smoked salmon and seared with dynamite sauce, unagi sauce and masago

17



SEARED SALMON ROLL

Tempura prawn and avocado topped with lemon-honey seared wild salmon, spices, seeds and green onions

17



DRAGONFLY ROLL (LARGE)

Tempura prawn, avocado and cucumber with sweet chili, carrots, cilantro and macadamia nuts

18



TRINIDAD ROLL

Smoked albacore, avocado and tempura onion, topped with Larrupin' dill mustard, seeds and green onions

13



KLAMATH ROLL (LARGE)

Salmon katsu and avocado rolled in crunchies and topped with dynamite sauce, green onions, and sesame seeds

17



SUMMER IN THE CITY

Tempura albacore and avocado with crunchies garlic-jalapeño aioli, honey-sriracha, seeds and green onions

15



*MOONSTONE BEACH

Tempura prawn and avocado wrapped in ahi tuna, topped with sesame-garlic sauce, fresh ginger, seeds and green onions

17



*ALASKAN THUNDER

Wild smoked salmon, tempura asparagus and cucumber with hamachi, garlic-jalapeño aioli, masago, spices and green onions

17

House Favorite Rolls

FUTO MAKI (NORI OUTSIDE)

EASY STREET	12
Tempura yam, unagi, avocado and seeds	
ICHIBAN	11
Fresh albacore, smoked salmon, cucumber, tempura salmon skin, garlic-jalapeño aioli	
AKA SHIRO	11
Hamachi, ahi tuna, avocado, onions & masago	
HOT SAKE MAKI	11
Wild smoked salmon, cream cheese, avocado and tempura jalapeño	
NOVA SCOTIA	11
Wild smoked salmon, avocado, tempura asparagus & cucumber	
CALIFORNIA ROLL	10
Bay shrimp and avocado	

URA MAKI (INSIDE OUT)

*SPICY TUNA	12
Inside out roll with spicy tuna, avocado, masago, green onions, seeds and spices	
SMOKED SALMON	11
Inside out roll with avocado or cream cheese, sesame seeds and green onions	
SMOKED ALBACORE	10
Inside out roll with avocado or cream cheese, sesame seeds and green onions	
CRISPY SALMON SKIN	10
Tempura salmon skin, cucumber, cream cheese, seeds, green onions and spices	
UNAGI CRUNCH	15
BBQ unagi, tamago, crunchies, eel sauce and sesame seeds	

HOSO MAKI (SMALL ROLL)

*LEMON SALMON	7
TEKKA (AHI TUNA)	7
NEGI HAMA Hamachi and green onions	7

Sushi Monsters



Tempura Fried Sushi

VEGAS	
Smoked salmon, shrimp, avocado and cream cheese with unagi sauce, dynamite sauce and masago	
	15
CRISPY SPICY	
Spicy tuna roll with sesame-garlic and dynamite sauces, seeds and onions	
	14
*HONEY CRUNCH	
Spicy salmon and cream cheese, topped with honey sriracha, seeds and onions	
	14

Vegetarian Sushi

INARI POCKETS (2 Sweet tofu pockets)	6
KAPPA	5
Small roll with cucumber and seeds	
OSHINKO	
Pickled daikon and seeds	
	5
TEMPURA YAM	9
Inside out with avocado, seeds and spices	
SUNSHINE ROLL	10
Tempura yam, avocado, mango, and cilantro	
PORTABELLA ROLL	9
Sauteed portabellas, tempura asparagus, Sweet carrots and avocado	
FARMER'S MARKET	10
Tempura zucchini, avocado, sweet carrots, roasted garlic and chopped basil	
APPLE CRUNCH	10
Tempura broccoli, crispy apple, avocado, honey-sriracha and crunchy garlic	

Hot Dishes

SALMON RICE

Fresh salmon sautéed & served over rice with *furikake* rice seasoning. 15

CHICKEN CURRY AND BROCCOLI

Our Japanese curry with seasonal vegetables, organic chicken and *fukujinzuke*. Served over rice. 15

KATSU CURRY

Chicken and broccoli curry topped with organic chicken katsu, served over rice with katsu sauce. 18

CHICKEN TERIYAKI DONBURI

Sautéed organic teriyaki chicken, served over rice with seeds and green onions. 15

TOFU TERIYAKI

Organic tofu, sautéed golden brown and simmered in teriyaki sauce, topped with seeds and green onions. Served with rice. 15

CHICKEN KARA-AGE

Savory fried organic chicken, simmered in a teriyaki sauce, served over rice and topped with sesame seeds and green onions. 16

SAUTÉED VEGGIES

Seasonal vegetables simmered in sesame-garlic sauce. Served with your choice of organic chicken, tofu or salmon 15

CHICKEN KATSU

Golden fried organic chicken breast, breaded in panko and seasoned with tonkatsu sauce. Served with rice. 19

Tempura Baskets

(served with tentsuyu dipping sauce)

Gluten free tempura batter and dipping sauce available upon request



TEMPURA YAM BASKET 13

VEGETABLE TEMPURA BASKET

An assortment of seasonal vegetables and tofu cooked to perfection 17

TEMPURA PRAWN BASKET

A generous portion of seasonal vegetables & tempura prawns 19

OBENTO

Organic teriyaki chicken, tofu, salmon, or chicken katsu.
Served with korokke, sunomono salad, rice, miso soup
and fresh fruit 27



Local organic ice cream
from the Arcata Scoop! 8



Mochi Ice Cream 3

Check with your server
for today's flavors...

NO SUBSTITUTIONS PLEASE

Sake from Japan

CLASSES OF JAPANESE SAKE:

JUNMAI- COMPOSED OF RICE, WATER, AND CULTURE ONLY. THERE ARE NO OTHER INGREDIENTS OR ADDITIVES, SUCH AS ALCOHOL OR SUGAR.

TOKUBETSU JUNMAI- JUNMAI MADE FROM HIGHLY POLISHED RICE (40% OR MORE)

GINJO- MADE FROM PREMIUM INGREDIENTS USING POLISHED RICE (50% OR MORE FOR DAIGINJO), AND EMPLOYING A SPECIAL TREATMENT PROCESS. A BOTTLE LABELED GINJO MEANS DISTILLED ALCOHOL WAS ADDED, BOTTLES LABELED "JUNMAI-GINJO" MEANS NO ALCOHOL WAS ADDED.

JUNMAI DAIGINJO- "A" LIST SAKE- BEST OF THE BEST. MUST ONLY CONTAIN 4 INGREDIENTS: RICE, WATER, YEAST, AND KOJI.

KIMOTO & YAMAHAI- BOTH EMPLOY THE OLDEST SYSTEM OF SAKE MAKING. THESE SAKES ARE RICH AND COMPLEX

SAKE METER:

-10	-5	-4	-3	-2	-1	0	+1	+2	+3	+5	+10
Sweet			Slightly sweet			Neutral	Slightly dry			Dry	Extra Dry

SHIRAKABEGURA KIMOTO

+3

22/300ML



JUNMAI KIMOTO UTILIZING JAPAN'S FAMOUS MIYAMIZU WATER. ROBUST BODY AND HIGHLY NUANCED FLAVOR

SHIRAKABEGURA

+1

19 /300ML



TOKUBETSU JUNMAI, COMPLEX, SMOOTH AND BALANCED. PEAR AND NUTMEG ON THE NOSE. RELISH THE SWEET RICE FLAVOR AS IT UNFOLDS WITH EACH SIP

SUIGEI KAJU 39

-5

11/ GLASS
38/ BTL.



SUGEI SAKE WITH 3 TYPES OF CITRUS: YUZU, KONATSU, AND NAOSHICHI. 39% CITRUS FRUIT BRINGS A LIGHT JUICY FLAVOR LAYERED WITH GENTLE UMAMI OF SAKE

HOJUN ZUIYO

+6

14 /300ML



EXTRA DRY
JUNMAI SAKE WITH A RICH AND PROFOUND AGED AROMA & A WIDE RANGE OF HARMONIOUS FLAVORS

MUTSU OTOKOYAMA CHOKARA

+11

22/300ML



JUNMAI YAMAHAI
SINCE 1910 THIS EXTRA DRY JIZAKE FROM AOMORI PREFECTURE USES 100% SHIO KOJI TO GIVE A FRESH STRAIGHT FROM THE BREWERY CHARACTER

BORN JUNSUI (BORN PURE)

-4

19 /300ML



JUNMAI DAIGINJO, REFRESHING AROMA WITH ROUNDED FLAVOR AND CLEAN FINISH

SUIGEI

+7

22 /300ML



(DRUNKEN WHALE)
TOKUBETSU JUNMAI, RESERVED AROMA, PERFECT ACIDITY AND A FINE FINISH CREATE A UNIQUE FLAVOR WHICH PAIRS WELL W/ JAPANESE FOOD

HAKKAISAN 45

+2

28/300ML



JUNMAI DAIGINJO, INTERNATIONALLY RENOWNED AS PERFECT EXAMPLE OF THE NIIGATA REGION'S SIGNATURE CRISP AND CLEAN BREWING STYLE. DELICATE WITH TOUCH OF FLORALITY AND EARTHINESS

NAMA ORGANIC JUNMAI GINJO. FULL, FRUITY & BALANCED DRY/SWEET DOMESTIC DRAFT SAKE
12 /300ML

Hot Sake

GEKKEIKAN 10/LARGE FLASK

Tomodachi (good friends)

Sake & plum wine
Together for everlasting friendship.
Hot or chilled.

8/SMALL 12/LARGE



Nigori (Unfiltered and Sweet)

SHOCHIKUBAI NIGORI

8 /GLASS 12 /375ML

Plum wine

TAKARA~CHILLED. 8 /GLASS

JAPANESE SHOCHU

Shōchū is a Japanese distilled beverage with less than 45% alcohol by volume. It can be distilled from rice, barley, sweet potato, buckwheat or brown sugar. Served neat, on the rocks, or diluted with hot water.

IICHIKO SEIRIN Premium barley shōchū.
Distinguished, clean and subtly sweet 6

SUDACHI Multiple distillation shōchū brewed with sudachi citrus juice. Excellent, aromatic & slightly bitter 8

HAKUTAKE SHIRO Distilled from 100% rice, reminiscent of a beautiful and clean ginjo sake. Smooth and well rounded 9

Cocktails

CHUHAI 8
A favorite in Japan, *Iichiko* shōchū is combined with juice and sparkling water for a refreshing cocktail. *Cranberry, orange, or guava*

CHUHAI TOMODACHI 10
A twist on the Humboldt classic— Takara plum wine and shochu, mixed with sake, juice, and sparkling water— *Cranberry, orange, or guava*

PINK LADY 10
Nigori sake with guava juice and fresh lemon.

LADY'S DAY OFF 12
The pink lady, guava and nigori, takes a break with *iichiko* shōchū added to the cocktail.

YOKOHAMA BAY 12
Sweet nigori, *sudachi* shōchū, and Sugei Kaju 39 with a splash of cranberry and fresh lime.

SUMMER STEEP 11
Refreshing black iced tea mixed with *sudachi shōchū*, Sugei kaju 39 sake and fresh lemon.

TOKYO MULE 11
Warming *hakutake shiro* shōchū with fresh squeezed lime, spicy ginger beer and a dash of simple syrup for a flavorful eastern twist on the sunset classic.

Draft and Bottles

STELLA ARTOIS
KIRIN ICHIBAN
LOCAL BEERS
EEL RIVER IPA
MAD RIVER STEELHEAD
SEA QUAKE CITRA IPA
HUMBOLDT CIDER
CLARITY HARD SELTZER
6 RIVERS
Raspberry Lambic 20oz

SAPPORO
Small 5 Large 9

Local Wines

NAVARRO Anderson Valley, Mendocino
Pinot Gris 12glass 32 bottle
Pinot Noir 12glass 33 bottle

MOONSTONE CROSSING, Trinidad
Chardonnay 12glass 35 bottle
Merlot 14glass 40 bottle

BRICELAND VINEYARDS, Redway
Syrah 39 bottle
Sauvignon blanc 10glass 36 bottle

"MIO" Sparkling Sake 13(300ml)

Champagne 7

Mimosas 9

Non~alcoholic

Asahi Extra Dry 0.0%

Juice: *Cranberry, Guava, Orange*

Soda: *Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Iced tea*

*soda refills 1