

HENRY'S SUSHI MENU

SOUPS:

MISO SOUP	\$ 6.95
Soya Bean Paste . Tofu . Seaweed . Scallions	
SALMON MISO	\$10.95
Soya Bean Paste . Salmon Tofu . Seaweed . Scallions	
SEAFOOD MISO	\$11.95
Soya Bean Paste . Crab Stick Surf Clam . Boiled Shrimps . Tofu Seaweed . Scallions	

APPETIZER:

EDAMAME	\$ 7.50
Boiled Soy Beans	
SEAWEED SALAD	\$10.95
Marinated Seaweed Salad Eel Sauce . Sesame Seeds	
SPICY SASHIMI SALAD	\$17.95
Tuna . Salmon . White Fish . Cucumber Seaweed Salad. Tempura Flakes Eel Sauce . Spicy Sauce	
SPICY SEAFOOD SALAD	\$18.95
Surf Clam . Crabstick . Boiled Shrimp Cucumber . Mango . Seaweed Salad Sweet & Spicy Sauce	
TUNA TARTARE	\$18.95
Seared Peppered Tuna . Feta Cheese Avocado . Scallions . Seaweed Salad	
WAFU SASHIMI	\$16.95
Selection of Thinly Slice of Fish Sesame Seeds . Japanese Dressing Scallions . Fried Onion Leeks	
TUNA TATAKI	\$18.95
Seared Peppered Tuna . Japanese Dressing Seaweed Salad . Scallions . Fried Onions	

TEMPURA:

MIX VEGE	\$13.95
Seven Pieces of Mixed Vegetables	
MIX TEMPURA	\$16.95
Three Pieces Shrimps . Five Vegetables	
SHRIMP	\$15.95
Five Pieces of Shrimp	
SCALLOPS	\$18.95
Six Pieces Scallops . Crab Stick . Salmon Seaweed Salad . Eel Sauce . Special Sauce	
SOFT SHELL CRAB	\$18.95
Sesame Seeds . Scallions Special Sauce . Eel Sauce	
KAMA - KAMA	\$17.95
Fried Tuna Nuggets . Seaweed Salad Special Sauce . Eel Sauce Scallions . Sesame Seed	

HENRY'S SUSHI MENU

NIGIRI \$12.95 / SASHIMI \$13.95 (2 PIECES) (4 PIECES)

TUNA / SALMON / YELLOWTAIL / SMOKED EEL SHRIMP (Boiled) / PEPPERED TUNA / SCALLOPS SURF CLAM / SALMON ROE / FISH ROE / MACKEREL
CRAB STICK NIGIRI \$7.50 SASHIMI \$8.50

CHEF CHOICE:

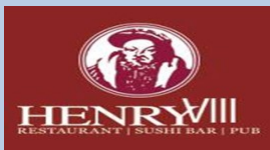
RAW

THE BLACK KNIGHT	\$23.95
Japanese Yellowtail . Smoked Mayo Spicy Pickled Cucumber In/Out Salmon Seaweed Salad . Honey Wasabi Mayo Ginger Plum Teriyaki . Tempura Flakes	

EXCALIBUR ROLL	\$23.95
Yellowfin Tuna . Chili Garlic Sauce . Mango Stick In / Out Layered with Avocado . Japanese Yellowtail Smoked Eel Sauce . Tobiko . Scallions	

MAKIMONO: (8 Pieces)

TUNA	\$11.95
Fresh Tuna . Avocado . Scallions	
SALMON	\$12.95
Fresh Salmon . Cucumber . Scallions	
YELLOWTAIL	\$12.95
Japanese Yellowtail . Cucumber . Scallions	
SMOKED EEL	\$13.95
Smoked Eel . Cucumber Sesame Seeds . Eel Sauce	
SHRIMP TEMPURA	\$12.95
Shrimp Tempura . Avocado Sesame Seeds . Eel Sauce	
CALIFORNIA	\$12.95
Crabstick . Avocado . Mango Cucumber . Fish Roe	
SPICY TUNA	\$12.95
Spicy Tuna . Avocado Scallions . Sesame Seeds	
PHILLY	\$12.95
Philadelphia Cheese . Smoked Salmon Avocado . Sesame Seeds	
VEGI	\$10.95
Avocado . Sweet Tofu . Cucumber Pickled Radish . Sesame Seeds	
CRISPY SPICY TUNA	\$16.95
Spicy Tuna . Avocado . Spicy Mayo Eel Sauce . Scallions . Tempura Fried	
TEMAKI : (1 Piece)	
TUNA	\$10.95
Fresh Tuna . Avocado . Scallions	
SALMON	\$10.95
Fresh Salmon . Cucumber . Scallions	
SPICY TUNA	\$12.95
Spicy Tuna . Avocado . Scallions . Sesame Seeds	



HENRY'S SPECIAL ROLL

RAW

RISING SUN \$22.95
Yellowtail . Avocado . Cucumber . In/Out Salmon
Tuna . Scallions . Sesame Seeds . Plum Sauce

GOMBAY \$21.95
Crabstick . Mango . Cucumber . In/Out Salmon .
Tuna . Turbot Fish . Spicy Mayo .
Eel Sauce . Scallions . Sesame Seeds

SIX WIVES \$21.95
Shrimp Tempura . Tuna . Salmon . Cucumber
In/Out Yellowtail . Avocado . Eel Sauce
Fish Roe . Scallions

SOUTHAMPTON DELIGHT \$21.95
Shrimp Tempura . Cream Cheese . Avocado
In/Out Spicy Tuna . Spicy Mayo . Eel Sauce
Tempura Flakes . Scallions

PINK LADY \$22.95
Salmon . Seaweed Salad . Cucumber
Fish Roe . In/Out . Peppered Tuna Scallion
Pink Sauce . Eel Sauce

COOKED

COURT JESTER \$20.95
Shrimp Tempura . Avocado . In/Out Salmon
Tempura Fry . Sesame Seeds . Scallions
Eel Sauce . Special Sauce

CRISPY Q8 \$21.95
Smoked Eel . Avocado . Salmon . Scallions
In/Out Panko Fry Crab Salad . Plum Sauce
Spicy Mayo . Eel Sauce

KING'S \$20.95
Shrimp Tempura . Crabstick
In/Out Seared White Fish . Seaweed Salad
Special Sauce . Eel Sauce

VIP \$20.95
Shrimp Tempura . Cream Cheese
Avocado . Sesame Seed . In/Out Seared Salmon
Special Sauce . Eel Sauce . Scallions

DYNAMITE \$24.95
Shrimp Tempura . Crabstick Salad . Avocado
In/Out Seared Scallop . Fish Roe . Spicy Mayo
Scallions . Tempura Flakes . Eel Sauce

FLAMING (ON FLAME) \$25.95
Shrimp Tempura . Crabstick Salad .
Mango . In/Out Seared Salmon . Tempura Flakes
Scallions . Chef Special Sauce

PLATTERS A \$27.95

Special Maki : Shrimp Tempura . Spicy Tuna in . Torched
Salmon out with Sweet Chili Mayo .
Spicy Teriyaki & Salmon Caviar on top

Sashimi :4 Slices (Chef Choice)

Nigiri :2 Pieces (Chef Choice)

Side order Seaweed Salad

PLATTER B \$27.95

Special Maki : Hamachi, Mango Stick and Spicy Mayo In
Avocado & Teriyaki Flakes Out with Salmon
Salsa , Mixed with Cucumber Bits, Scallions &
Fish Roe

Sashimi :4 Slices (Chef Choice)

Nigiri :2 Pieces (Chef Choice)

Side order Seaweed Salad

SAKE SELECTION

Momokawa 'G Joy' Genshu \$51.00



A rich, genshu style saké that is big and bold with fruit aromas supported on the palate with a velvety, dense body featuring melon, cherry and a pepper finish.

Moonstone Asian Pear Infused \$26.00



pleasant balance of crisp ginjo saké with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavorful finish.

Murai Family Nigori Genshu \$26.00



Rich, creamy and boldly layered with dynamic flavors of coconut, anise, cream and earthy sweetness.

Sho Chiku Bai Nigori Unfiltered \$19.00



It is especially delicious with very spicy foods. The bottle should be shaken each time before pouring due to the high rice content that settles in the bottom of the bottle. Bold and sweet. Rich and robust.

Sho Chiku Bai Premium Ginjo \$24.00



Use a special strain of yeast that allows for fermentation at a cooler temperature. The result of the slower, longer process is a silky-smooth, rich and fruity flavor. Delicate, dry and silky smooth with a texture that is soft and intriguing!

◆ **Small G Sake Bottle** \$29.00

◆ **So Chiku Bai**

Hot OR Cold \$13.50

17% Gratuity will be added for your convenience