

APPETIZERS

GYOZAS \$9

Pork or vegetables 🌿 dumplings, fried or steamed, with soy ginger dipping sauce

SHUMAI \$9

Shrimp dumplings, fried or steamed, with soy ginger dipping sauce

SPRING ROLLS \$8

Fried vegetables egg rolls with sweet chili sauce

EDAMAME \$7

Steamed soybeans with your choice of sea salt, togarashi (spicy) or truffle oil

CRISPY NIGIRI \$15 ★ ∞

Deep-fried crispy rice with shredded tuna & krab mix with sweet aji amarillo sauce, avocado & fish roe on top

SUSHI PIZZA BITES \$15 ★ ∞

Shredded tuna, avocado, krab, fish roe & black sesame seeds over deep-fried rice with spicy mayo & eel sauce on top

TARTARE TEMPTATION \$18 ★ GF ∞

Your choice of tuna, salmon or mix with avocado, sesame oil, spicy mayo, fish roe, scallions & sesame seeds with fried shallots & ponzu sauce on top

AVOCADO TARTARE \$14 🌿 GF

Avocado, scallions, sesame seeds & pickled red onion with fried shallots & ponzu sauce on top

TUNA MANGO TWIST \$16 ★ ∞

Krab paste, chorizo cream cheese & crunchy flakes wrapped in tuna with mango cream cheese, fish roe & guava sauce on top

TROPICAL TUNA \$12 ∞

Kimchee mayo tuna over twice-fried green plantain with scallions & eel sauce on top

NIGIRI SHAKE \$15 ★ ∞

Rice balls with crunchy flakes rolled in salmon with almonds, tartar sauce & eel sauce on top

BAO BUNS (2 BUNS)

PORK BELLY \$10 ★

Pork belly, lettuce, Japanese mayo & hoisin sauce

FRIED CHICKEN \$8

Golden crispy chicken, house pickles & smoked honey mustard

CRISPY SHRIMP \$8

Shrimp tempura, scallions, house pickles & sweet sesame aioli



SOUPS & RAMEN

MISO SOUP \$4.50

Soybean with tofu, dried seaweed & scallions

KAIZO SOUP \$14 ★

Shrimp, krab, udon & vegetables in miso soup

SUSHIATO TONKOTSU RAMEN \$18

Pork broth, thin noodles, chashu pork, marinated soft boiled egg, wood ear mushrooms, bean sprouts, scallions & nori

SALADS

SUSHIATO \$16 ★

Krab salad, spicy mayo, sesame seeds, scallions & crunchy flakes with eel sauce on top

NEPTUNO \$17 ∞

Seaweed salad with salmon, tuna, krab, avocado & wafu vinaigrette

GREEN GINGER \$6 🌿 GF

Spring mix with ginger dressing

WAKAME \$8 🌿

Seaweed & sesame seed

HOSOMAKI (6 PIECES)

Your choice of salmon, tuna, krab \$9 ∞
cucumber or avocado \$8 🌿

CEVICHES

SAMBA \$21 ★ ∞

Corvina, mango, avocado, Peruvian corn & fried tostones with leche de tigre passion fruit & pickled red onions

CLASSIC \$18 ∞

Corvina, red onion, cilantro, cancha, kimchee leche de tigre sauce & plantain chips on top

SUSHIATO MIX \$18 🌿 ∞

Corvina, steamed shrimp & shrimp tempura with cilantro, red onion & ceviche sauce

TIRADITOS

∞ 🌶️ HAMACHI JALAPEÑO \$16

Usuzukuri of yellowtail, jalapeño, cilantro & jalapeño leche de tigre

★ ∞ TUNA TATAKI \$16

Usuzukuri of torched tuna with sesame seeds, scallions, ponzu truffle sauce & teriyaki

∞ TRIO MARINO \$18

Usuzukuri of yellowtail, tuna & salmon with aji amarillo emulsion vinaigrette dressing, red onion, sesame seeds & cilantro on top

POKE BOWLS (RICE OR SALAD)

∞ 🌶️ SUPERMAN POKE \$18

Spicy kimchee tuna, avocado, mango, sweet corn & pickled red onion

∞ SUSHIATO POKE \$19

Seared salmon with sesame seeds, fried plantain, dry roasted edamame, avocado, cucumber, rice, red quinoa & ginger dressing

∞ CHIRASHI BOWL \$24

Chef's choice of assorted fresh fish & fish roe

SIGNATURE NIGIRI (2 PIECES)

∞ SALMON TERIYAKI \$9

Salmon with teriyaki sauce, lime slices & fish roe

∞ TUNA MISO \$9

Tuna with miso sauce & seaweed salad

∞ CORVINA ACEVICHADA \$11

Corvina with acevichada sauce, sweet plantain puree & corn chips

∞ 🌶️ HAMACHI JALAPEÑO \$11

Yellowtail with jalapeño slices & microgreens

SASHIMI/NIGIRI (2 PIECES)

SALMON \$7

TUNA \$7

AVOCADO \$6

CUCUMBER \$6

IKURA \$16

EEL \$9

SWEET

PLANTAIN \$6

844-SUSHIATO

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CLASSIC ROLLS (10 PIECES)

CALIFORNIA \$10

Krab, avocado & cucumber

ALASKA \$11

Salmon, avocado & cream cheese

SHRIMP TEMPURA \$12

Shrimp tempura & cream cheese

SPICY TUNA \$12

Tuna, house spicy sauce & scallions

EEL \$13

Eel & scallions with avocado & eel sauce on top

VEGAN \$10

Avocado, cucumber & scallions

RAINBOW \$15

Krab & avocado with tuna, salmon, corvina & avocado on top

CLASSIC DRAGON \$15

Shrimp tempura, cream cheese, scallions & spicy mayo with avocado & eel sauce on top

HAMACHI JALAPEÑO \$16

Yellowtail, cucumber, scallions & fried red quinoa with jalapeño on top & ponzu sauce on the side

KANI \$14

Krab paste wrapped in soybean paper with truffle ponzu on the side

SPECIAL ROLLS (10 PIECES)

REBELLION \$21

Shrimp tempura, cream cheese, scallions, fish roe & crispy rice with salmon, lime slices & sweet ají amarillo lemon sauce on top

GUAVA \$20

Salmon, avocado & cream cheese with tuna, crunchy flakes & guava sauce on top

TINKER BELL \$22

Shrimp tempura, salmon tempura, cream cheese, scallions & almond praline wrapped in soybean paper with avocado & mango on top & spicy lemon mayo on the side

DAISUKI \$24

Spicy krab salad, avocado, cucumber, fried plantain, cream cheese, crispy rice & scallions wrapped in salmon, tuna & soybean paper with spicy mayo on top & ponzu sauce on the side

OBAKO (8 PIECES) \$20

Shrimp tempura, avocado & cream cheese wrapped in sweet plantain, fried to perfection over honey with Sushiato krab mix (krab, jalapeño, cilantro & red onion) & sesame seeds on top (riceless)

DELUXE \$23

Krab salad, avocado, wrapped in tuna or salmon with onion dressing on top (riceless)

DRACULA \$20

Tuna, avocado & crunchy flakes wrapped in soybean paper with fish roe, seared salmon, sea salt & hibiscus sauce on the side



SANTO PECADO \$23

Avocado, fish roe, cream cheese, crunchy flakes & scallions wrapped in salmon & soybean paper with spicy mayo & eel sauce on top

TIGER \$19

Salmon, avocado & cream cheese, fried to perfection, with eel sauce on top

VOLCANO \$19

Shrimp tempura & seafood mix with avocado & baked mix of krab, fish roe, cream cheese & spicy mayo, togarashi & eel sauce on top

FALCON \$21

Salmon, shrimp tempura & cream cheese with seaweed, krab salad, crunchy flakes, spicy mayo & eel sauce on top

OHANA (8 PIECES) \$21

Spicy tuna, krab chips, avocado & cream cheese with scallions, fish roe & sweet chili sauce, fried to perfection (riceless)

KAWAII \$26

Shrimp tempura, krab salad, cucumber, mango, cream cheese & scallions wrapped in salmon with sweet chili jam, fried red quinoa, lemon zest, sea salt & microgreens on top (riceless)

MIAMI \$23

Corvina, fried sweet plantain, cream cheese & avocado, wrapped in soybean paper with mango, truffle miso salmon & fish roe on top

CEVICHE \$22

Shrimp tempura & salmon tempura with avocado, steamed shrimp & ceviche sauce on top

JUNGLE \$21

Shrimp tempura, tuna, cream cheese, fish roe, wrapped in soybean paper with avocado, spicy mayo, honey & fried seaweed on top

MOON \$18

Shrimp tempura, krab salad, scallions & cream cheese with almonds & honey on top

TEMANEGI \$16

Fried tofu, scallions, cucumber & avocado with sweet onion & lemon zest on top

ACEVICHADO \$17

Corvina, red onion & celery with sweet plantain puree, corn chips & acevichada sauce on top

TOM-SU SPECIAL (6 PIECES) \$16

Your choice of tuna, salmon or steamed shrimp with avocado, cilantro & pickled red onion wrapped in cucumber with ponzu sauce riceless


ASK FOR OUR SUSHIATO CATERING PLATTERS

BOWLS

FRIED RICE

 Rice & vegetables \$12
add Chicken \$6 add Shrimp \$8
add Filet mignon \$12 add Tofu \$6

YAKISOBA

 Noodles & vegetables \$13
add Chicken \$6 add Shrimp \$8
add Filet mignon \$12 add Tofu \$6

GRILL

  **TERIYAKI CHICKEN \$21**
With white rice, vegetables & teriyaki sauce

  **TERIYAKI TOFU \$17**
With white rice, vegetables & teriyaki sauce

 **COCONUT SALMON \$24**
With white rice & coconut ginger sauce

TRUFFLE FILET MIGNON \$29
With sea salt truffle fries & herb butter

KIDS MENU

Grilled or fried chicken with fries or white rice \$15

NIKU ROLL \$18

Filet mignon tempura, avocado & cream cheese with fried plantain on top & eel sauce

DESSERTS

THAI DOUGHNUTS \$9

Deep-fried dough with condensed milk

4 LECHE JAR \$12

Light and fluffy cake soaked in a creamy sweet sauce & topped with dulce de leche

OREO® TEMPURA \$10

Tempura fried Oreos® with vanilla ice cream & Nutella® fudge

★ CRUNCHY BITES \$12

Deep-fried Nutella® or dulce de leche balls with vanilla ice cream



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