

drunken fish

SUSHI RESTAURANT & LOUNGE



Central West End | 1 Maryland Plaza | 314-367-4222
 Westport Plaza | 639 Westport Plaza | 314-275-8300
 Laclede's Landing | 612 North 2nd St. | 314-241-9595

Lunch Special (\$10.50-\$14.50)
 Served with: Soup or Salad
 Any 2 rolls (\$10.50)
 Any 3 rolls (\$14.50)
 3 piece assorted sushi + 1 roll (\$10.50)
 5 piece assorted sushi + 1 roll (\$14.50)
 5 piece assorted sushi \$10.50
 7 piece assorted sushi (\$14.50)
 (*) on sushi are items not available for lunch specials

Tuna Roll	Spicy Tuna Roll
Tuna and Avocado Roll	Spicy Calamari Roll
Salmon Roll	Asparagus Roll
Yellowtail Roll	Futomaki Roll
California Roll	Cucumber Roll
Philadelphia Roll	Salmon Skin Roll
Shrimp Tempura Roll	Eel and Cucumber Roll
Vegetable Roll	Spicy Salmon Roll
St. Louis Roll	Fried Philly Roll

Drunken Fish Entrée Special (\$14.00)
 Lunch: Served with Soup or Salad, and Rice
 Dinner: Served with Soup and Salad, and Rice

Steak Teriyaki	Pork Katsu
Chicken Teriyaki	Vegetable Tempura
Salmon Teriyaki	Judo Chop
Shrimp Tempura	Shrimp Donburi
Chicken Katsu	

Classic Sashimi And Nigiri (2 pieces)

*Toro (Fatty Tuna) Nigiri	11.00
Toro (Fatty Tuna) Sashimi	30.00
Tuna Nigiri	5.50
Tuna Sashimi	14.00
White Tuna Nigiri	5.00
White Tuna Sashimi	13.00
Salmon Nigiri	5.00
Salmon Sashimi	13.00
Smoked Salmon Nigiri	5.50
Smoked Salmon Sashimi	14.00
Yellowtail Nigiri	5.50
Yellowtail Sashimi	14.00
Red Snapper Nigiri	5.00
Red Snapper Sashimi	13.00
Fresh Water Eel Nigiri	5.00
Fresh Water Eel Sashimi	13.00
Flounder Nigiri	5.00
Flounder Sashimi	13.00
Octopus Nigiri	4.00
Octopus Sashimi	11.00

Classic Sashimi and Nigiri (Continued)

Mackerel Nigiri	4.50
Mackerel Sashimi	12.50
Crab Nigiri	5.00
Red Clam Nigiri	5.50
Egg Omelet Nigiri	4.00
Scallop Nigiri	5.00
*Sweet Shrimp Nigiri	7.00
Shrimp Nigiri	5.00
Squid Nigiri	4.00
Sweet Roe Nigiri	4.50
*Sea Urchin Nigiri	9.00
Salmon Roe Nigiri	5.00
Flying Fish Roe Nigiri	5.50

(*) on sushi are items not available for lunch specials

Appetizers

Edamame	4.75
Lightly boiled and salted soy bean pods.	
Lobster Spring Roll	8.75
Lobster spring roll stuffed with lobster, shrimp, cream cheese, jalapenos, asparagus and masago. Served with a side of honey wasabi dipping sauce.	
Sticky Fries	6.75
Home-cut japanese sweet potato fries, caramelized in sweet syrup, topped with black sesame seeds.	
Asian Lettuce Wraps	7.75
Chicken, mushroom, carrot, onion, water chestnut and scallions marinated in hoisin sauce, served with lettuce leaves and miso-vinaigrette dipping sauce.	
Spicy Tuna Kickers	8.75
Breaded spicy tuna balls with avocado dipping sauce.	
Gyoza	5.75
Pan-fried pork and vegetable dumplings with ponzu dipping sauce and spicy sesame oil.	
Spicy Baked Mussels	8.75
New Zealand green mussels, topped with a spicy japanese mustard sauce, baked and garnished with black tobiko and scallions.	
Yakitori	7.50
Chicken, steak, salmon <u>OR</u> shrimp skewers with teriyaki, green onion and sesame seeds.	
Drunken Tofu	5.50
Firm tofu, fried and topped with grated ginger, shisho, scallions, daikon and a sweet soy dressing.	
Tempura Appetizer	6.50
Tempura-battered sweet potato, zucchini, acorn squash, onion and mushroom with tempura sauce. Add shrimp \$8.50; add seafood \$9.50.	
Soft-shell Crab	9.00
Whole soft-shell crab lightly breaded and served with katsu sauce.	



Appetizers (Continued)

- Negi-Maki**..... 8.50
Thinly-sliced strip steak rolled with scallions, teriyaki sauce and sesame seeds.
- Calamari**..... 7.50
Tempura-battered calamari strips with tempura sauce and minced ginger.
- Japanese Chicken Wings**..... 7.50
Teriyaki-glazed chicken wings with sesame seeds.

Soups

- Miso Soup (small)** 2.75
Soybean broth with tofu, seaweed and scallions.
Large \$5.50
- Bonsai Soup (small)** 3.50
Chicken based soup with shiitake mushrooms and scallions topped with fried onions. Large \$6.75; Add dumplings \$2.00.
- Nabeyaki Noodle Soup**..... 14.50
Tempura shrimp and tempura patty of carrots, onions and zucchini with scallions, tofu, and seaweed.
- Sukiyaki** 19.75
Beef-broth with noodles, shiitake mushrooms, enoki mushrooms, napa cabbage, tofu, scallions and steak.

Salads

- Seaweed Salad** 5.75
Assorted seaweed with sesame seeds and marinated with a vinaigrette dressing.
- Calamari Salad**..... 5.75
Squid, seaweed, sesame seeds, bamboo shoots and vinaigrette dressing.
- House Salad** 3.75
Iceberg lettuce with red cabbage, carrots and daikon served with house-made ginger dressing.
- Japanese Chicken Salad**..... 11.25
Field greens with grape tomatoes, cucumber, fried sweet potato noodles, pine nuts and your choice of grilled or breaded chicken breast with mango vinaigrette or jalapeno vinaigrette.
- Jalapeno House Salad** 4.25
Field greens, cherry tomatoes, with a sweet and spicy jalapeno vinaigrette.
- Mango House Salad** 4.50
Field greens, mango, cherry tomatoes, with house-made mango dressing.

Sides, Etc

- Grilled Asparagus** 3.00
Jumbo asparagus grilled and topped with a sweet miso sauce and sesame seeds.
- Sticky Fries**..... 3.75
Home-cut japanese sweet potato fries, caramelized in sweet syrup and black sesame seeds.
- Sumo Potatoes** 3.50
Mashed japanese sweet potatoes infused with wasabi and butter, topped with scallions.
- Mixed Vegetables**..... 3.25
Bell peppers, cherry tomatoes, onions, mushrooms and zucchini with soy sauce, garlic and sesame seeds.
- Steamed Spinach**..... 3.00
Fresh spinach steamed and lightly seasoned.

New Style Sashimi

- Red Snapper Carpaccio** 11.50
Red snapper sashimi with salt, pepper, soy sauce, shallots, scallions and black tobiko drizzled with hot olive oil.
- So-Shimi** 13.00
Salmon sashimi topped with drunken fish's "so sauce".
With tuna \$14.00; Combo (salmon & tuna) \$14.50
- Yellowtail Mexicano**..... 13.25
Yellowtail sashimi seared and topped with a freshly made jalapeno pico de gallo and ponzu sauce.

New Style Sashimi (Continued)

- Tuna Tataki**..... 12.75
Seared tuna sashimi over a bed of shredded daikon and carrots topped with ponzu sauce and sprouts.
- Sashimi with a Kick**..... 14.25
Chef's selection of sashimi with a sweet and spicy kochujang sauce.
- Sizzling Snapper** 13.25
Red snapper sashimi with garlic, ginger, scallions, sesame seeds, yuzu-soy and hot olive oil.
- Tuna Miyagi**..... 11.75
Tuna sashimi over cucumber with honey wasabi mayo, tempura crumbs, scallions, black tobiko and eel sauce.

Combination Sashimi

- Supreme Sashimi**..... 24.50
18 pieces of sashimi, including tuna, salmon, white tuna, flounder, octopus, yellowtail and shrimp.
- Sushi & Sashimi Combination**..... 23.75
1 California roll and an assortment of shrimp, flounder, tuna, yellowtail, salmon and white tuna sushi and tuna, yellowtail and white tuna sashimi.
- Sushi Starter** 9.50
1 cucumber roll, with an assortment of crab, shrimp, egg and octopus sushi (nothing raw).
- Menage a Trois**..... 15.25
3 pieces each of tuna, salmon, yellowtail sashimi.
- Trio of Sashimi** 14.75
Combination of tuna, white tuna, and toro sashimi.
- Trio of Salmon Sashimi** 13.00
Combination of salmon roe, smoked salmon and salmon sashimi.
- Tuna and Salmon Sashimi**..... 14.75
Combination of tuna and salmon sashimi.

Entrees

- Includes miso soup and house salad
Substitute Octopus Salad or Seaweed Salad for an additional \$3.00
- Black Cod with Miso** 28.25
Black cod fillet marinated in a sweet miso sauce, baked and served with a side of white rice
- Japanese Steak Au Jus** 29.00
New York strip grilled to order with a garlic-soy infused au jus wasabi sumo potatoes.
- Poached Lobster & Wasabi Garlic Butter**..... 31.00
Whole lobster tail served with wasabi and garlic-infused butter for dipping and wasabi sumo potatoes.
- Tempura**..... 12.75
Tempura-battered sweet potato, zucchini, acorn squash, onion and mushroom with tempura sauce
Add Shrimp \$17.75; Add Seafood \$19.75.
- Sesame Tuna Steak** 27.50
Sesame encrusted tuna steak, lightly seared and served with soba noodles, shiitake mushrooms, carrots, asparagus topped with scallions and wasabi-sesame sauce.
- Chilean Sea Bass with Ginger** 29.75
Pan-seared chilean sea bass over steamed spinach and shallots with tempura sauce and mirin sauté.
- Teriyaki (w/ Chicken)** 15.75
Choice of marinated steak, chicken or salmon with teriyaki sauce and white rice.
With Steak \$16.50; With Salmon \$17.75
- Judo Chop**..... 19.75
Pork chop in a sweet soy marinade with rice asparagus, cucumber and mixed vegetables.
- Donburi (w/ Chicken)**..... 15.75
Choice of tempura-battered shrimp or breaded chicken with tempura sauce, onion, a poached egg and white rice. With Shrimp \$17.50.
- Katsu**..... 14.75
Choice of pork tenderloin or chicken lightly coated in japanese bread crumbs with katsu sauce and white rice.

Stir Fry Noodle

Choose Soba or Udon Noodle

Yaki soba or udon noodles with your choice of protein, onion, mushroom, carrot, napa cabbage, zucchini and scallions

Chicken	11.00
Steak	12.00
Shrimp	13.00
Vegetable	10.00
Seafood	13.50
Combination	15.00

Fried Rice

Your choice of protein, onion, mushroom, carrot, egg, zucchini and scallions

Chicken	11.00
Steak	12.00
Shrimp	13.00
Vegetable	10.00
Seafood	13.50
Combination	15.00

Signature Makimono

*denotes Tempura Fried

Drunken Fish Roll #1 seller	14.50
Shrimp tempura, japanese mayo and asparagus, topped with red tuna, japanese mayo, eel sauce, masago, tempura crumbs and sprouts.	
White Tiger Roll	14.75
Tempura-battered calamari, crab, avocado and masago, topped with white tuna, spicy mayo and eel sauce.	
Starburst Roll	14.50
Crab, japanese mayo, shrimp tempura, avocado, tamago and masago wrapped in soy paper, topped with honey-wasabi mayo and spicy sauce.	
Mango Roll	14.00
Crab, mango, japanese mayo, avocado topped with tuna, salmon, spicy mayo, eel sauce and tempura crumbs.	
*So Roll	7.75
Tempura-battered white tuna, crab leg, carrot and scallion, topped with masago, sprouts, eel sauce and ponzu sauce.	
*Fried Cheese Steak Roll	14.75
Seasoned steak, bell pepper, mushroom, onion, cream cheese and spicy mayo, tempura battered and topped with eel sauce and garlic mayo..	
*Crispy Roll	10.75
Tempura-battered tuna, eel and avocado roll, topped with eel sauce, masago, sprouts and japanese mayo.	
Tyoka Roll	16.75
Crab and eel, topped with avocado and a baked mixture of scallops, crab, masago, and japanese mayo.	
Spicy Butterfly Roll	11.50
Crab, spicy sauce, japanese mayo and asparagus, topped with butterfly shrimp, green onion, masago, and spicy sesame oil.	
Red Dragon Roll	13.50
Crab, japanese mayo, and asparagus, topped with spicy tuna mix, tempura crumbs and masago.	
Kamikaze Roll	15.00
Shrimp tempura, oshinko, asparagus, japanese mayo and crab, topped with tuna, white tuna, tempura crumbs, honey wasabi mayo, eel sauce and tobiko.	
Spicy Eskimo Roll	13.50
Crabmeat, cucumber and cream cheese, topped with smoked salmon, yuzu sauce, garlic mayo, jalapeno slices and black tobiko.	
Superman Roll	16.25
Shrimp tempura, eel, cream cheese, crab, Japanese mayo and asparagus topped with avocado, eel sauce, and masago.	
Wonderwoman Roll	13.00
Spicy tuna, crab stick and sprouts rolled in thinly sliced cucumber and topped with ponzu sauce and black tobiko.	

Signature Makimono (Continued)

Spiderman Roll	16.75
Whole soft-shelled crab, shrimp, crab, Japanese mayo, sprouts and asparagus topped with eel sauce, spicy sauce, sprouts and masago.	
Big Easy Roll	16.75
Spicy shrimp, lettuce and asparagus topped with seared blackened tuna, 7-spice sauce and black tobiko.	

Classic Makimono

California Roll	6.50
Crab, japanese mayo, cucumber, and avocado topped with masago and sesame seeds.	
Shrimp Tempura Roll	8.75
Shrimp tempura, asparagus, japanese mayo and masago.	
B.L.T. Roll	13.25
Bacon and shredded lettuce topped with eel sauce, garlic mayo and grape tomatoes and sesame seeds.	
Spider Roll	12.75
Soft shell crab tempura-battered, asparagus, japanese mayo and masago.	
Spicy Tuna Roll	8.75
Tuna, masago, spicy mayo, scallions and tempura crumbs topped with sesame seeds.	
Spicy Salmon Roll	8.75
Salmon, masago, spicy mayo, scallions and tempura crumbs topped with sesame seeds.	
St. Louis Roll	8.50
Tuna, avocado, oshinko and masago.	
Dragon Roll	12.50
Crab, japanese mayo and cucumber topped with eel, avocado, eel sauce and sesame seeds.	
Caterpillar Roll	11.50
Crab, japanese mayo and eel topped with avocado, eel sauce and masago.	
Rainbow Roll	11.50
Eel, crab and japanese mayo topped with tuna, salmon, yellowtail, white tuna, avocado, eel sauce, masago and sprouts.	
Philly Roll	7.50
Salmon, cream cheese and avocado.	
*Fried Philly Roll	8.50
Tempura-battered salmon, cream cheese and avocado roll, topped with eel sauce.	
Futomaki Roll	7.50
Cod powder, tamago, sprouts, oshinko, and kampyo.	
Spicy Octopus Roll	6.25
Octopus, japanese mayo, masago, spicy sesame oil, sprouts and eel sauce topped with sesame seeds.	
Spicy Calamari Roll	8.50
Tempura-battered calamari, spicy mayo, masago, and asparagus topped with sesame seeds.	
Salmon Skin Roll	6.50
Pan-fried salmon skin, sprouts and eel sauce topped with sesame seeds.	

Simple Makimono

Vegetable Roll	5.00
Shrimp Roll	7.50
Tuna Roll	7.50
Salmon Roll	6.75
Yellowtail Roll	6.50
Eel and Cucumber Roll	8.50
Tuna and Avocado Roll	8.50
Asparagus Roll	5.75
Avocado Roll	4.75
Cucumber Roll	5.00

Desserts

Strawberry Cheesecake Makimono	8.50
NY cheesecake and strawberry filling rolled with pink soy paper and tempura fried topped with chocolate syrup, powdered sugar, and crushed nuts.	