



## Mobo Sushi

## CHILLED APPETIZERS OSHITASHI

1. **Broccoli Oshitashi** \$4.13  
*Steamed broccoli chilled with walnut sauce*
2. **Spinach Oshitashi** \$4.13  
*Steamed spinach chilled with sesame sauce*

## SALADS

3. **Hiyako Tofu** \$5.23  
*Tofu salad with ponzu sauce.*
4. **Green Salad** \$4.13  
*Ranch, Miso or sesame (vegan) dressing*
5. **Lomi Lomi Salmon** \$9.08  
*Hawaiian-Style ceviche.*
6. **Seaweed Salad** \$5.23  
*A taste of the sea and it's vegetarian.*

## TSUKEMONO ~ PICKLE PLATES

7. **Easy Pickle** \$6.33  
*Gobo, takuan, shredded daikon, kaiware sprouts, shizo, and avocado*
8. **Quite a Pickle** \$9.08  
*Gobo, takuan, shredded daikon, kaiware sprouts, shizo, avocado, ume, shiitaki, and sunomono cucumbers*

## SUNOMONO

9. **Plain Sunomono** \$4.13  
*Tangy cucumber salad.*
10. **Sunomono with Fish** \$8.53  
*Choose one type of fish to accompany your salad.*
11. **Moriawase** \$10.18  
*The deluxe sunomono, the chef's chooses.*

## HOT APPETIZERS BANZAI

99. **Bowl of Sushi Grade Sticky Rice** \$3.30
12. **Bowl of Rice** \$2.20
13. **Miso Soup** \$2.20
14. **Edamame** \$4.13  
*Steamed soy beans.*
15. **Udon Noodle Appetizer** \$4.13  
*With tahini sauce.*
16. **Gyoza** \$6.05  
*Pork, Chicken, Beef or Vegetable Served with dip sauce, 6 pieces.*
17. **Tempura**

Combo Tempura \$9.08, Ebi Tempura (shrimp) \$8.80,  
Vegetable Tempura \$7.43.

18. **Green Lip Mussels** \$6.33  
*Two pairs mussels in the shell broiled with spicy dressing.*
99. **Stuffed Jalapeno Poppers** \$8.75

## SASHIMI

19. **Maguro or Hamachi** \$19.75
20. **Chef's Choice** \$27.45  
*Served with miso soup and a bowl of rice. Assortment of our finest cuts.*
21. **Mongo Mobo Moriawase** \$60.50  
*Anchored around maguro and hamachi, with a variety of other ingredients. \*Serves two or more.*
22. **Mongo Fuji Moriawase** \$104.50  
*The cruise liner of sashimi plates. Let the chef's build your flagship. \*Serves four or more.*

## SUSHI COMBO PLATES

23. **Single Sushi Combo A** \$19.05  
*One tekka maki and six nigiri singles. Chef's Choice.*
24. **Single Sushi Combo B** \$19.05  
*California roll, Smoke slammin roll, and three nigiri singles. Chef's Choice*
25. **Serious Nigiri Combo** \$28.77  
*Fourteen pieces of nigiri, Chef's choice.*
26. **Chirashi (scattered sushi)** \$26.35  
*Bowl of rice with sashimi sushi on top*
27. **Maki Combo**  
*#1-Tropi Maki, California Roll & rolls Royce \$0.00, #2 EE Maki, Philly Roll, June Roll \$0.00, #3 Futo Maki, Kappa Maki, Artishaw \$0.00, #4 Arbor Maki, Crop Burning, Magic Maki \$0.00. Quick and easy, our most popular rolls*
28. **Combination Bento Box**  
*Beef Teriyaki \$21.95, Chicken Teriyaki \$20.85, Salmon Teriyaki \$24.15, Vegetable Tempura \$20.85. comes with miso soup, salad, rice and sunomono salad. choice of Sushi (california roll, and 3 nigiri: maguro, unagi, and hamachi)*

## OBANZAI

29. **Hamachi Kama** \$10.73  
*Broiled yellowtail collar with savory sauce and rice.*
30. **Shoga My Heart** \$11.61  
*Skewered flame broiled tuna served over rice with a tangy ginger sauce*
31. **Tombo Tuna** \$11.61  
*Skewered, flame broiled tuna served over rice with a thai peanut sauce.*
32. **Sukiyaki**  
*Beef \$16.45, Chicken \$15.35. Kettle boiled soup with loads of vegetables and meat*

## NIGIRI SUSHI

*Edo style sushi. Served in pairs*

33. **Ama Ebi** \$7.70  
*Raw Sweet Prawn with Tempura Heads*
34. **Anago** \$6.05  
*Cooked Sea Eel*
35. **Ebi** \$5.50  
*Cooked Prawns*

<b>36. Hamachi</b> <i>Yellowtail</i>	<b>\$6.05</b>
<b>37. Hotategai</b> <i>Scallop</i>	<b>\$6.05</b>
<b>38. Ikura</b> <i>Salmon Roe</i>	<b>\$6.60</b>
<b>39. Kamaboko</b> <i>Japanese Fishcake</i>	<b>\$6.50</b>
<b>40. Kani</b> <i>Cooked Snow Crab</i>	<b>\$6.60</b>
<b>41. Katsuo</b> <i>Seared Bonito</i>	<b>\$6.33</b>
<b>42. Maguro</b> <i>Tuna</i>	<b>\$6.00</b>
<b>43. Mirugai</b> <i>Giant Clam on the weekend only</i>	<b>\$7.70</b>
<b>44. Saba</b> <i>Pickled Mackerel</i>	<b>\$5.78</b>
<b>45. Sake</b> <i>Smoked Salmon or try fresh marinated</i>	<b>\$6.05</b>
<b>46. Tamago</b> <i>Sweet Omelette</i>	<b>\$4.40</b>
<b>47. Tako</b> <i>Boiled Octopus</i>	<b>\$5.50</b>
<b>48. Tobiko</b>	<b>\$6.05</b>
<b>49. Unagi</b> <i>Smoked Freshwater Eel</i>	<b>\$6.60</b>
<b>50. Uni</b> <i>Fresh Sea Unchin Weekend only</i>	<b>\$8.80</b>
<b>51. Teriyaki Dinner</b> <i>Beef \$17.55, Chicken \$16.45, Salmon \$21.45. Flame-broiled chicken, beef or salmon. Served with miso soup, rice and salad</i>	

## UDON

<b>52. Tori Udon</b> <i>Traditional noodle dish with chicken and vegetables in homemade broth</i>	<b>\$10.45</b>
<b>53. Giyuniku Udon</b>	<b>\$11.00</b>
<b>54. Nabeyaki Udon</b> <i>Beef, Shiitaki mushrooms, egg, veggies and tempura prawn, served in an iron pot.</i>	<b>\$11.85</b>

## DEVIATIONS

<b>55. Avalanche</b> <i>Served in paris like nigiri, with a combination of flavors. A mobo specialty. Maguro, Snow Crab, Mandarin Orange, Cashews and Coconut</i>	<b>\$7.65</b>
<b>56. Ebi and the Tide</b> <i>Served in paris like nigiri, with a combination of flavors. A mobo specialty. Prawn and Salmon</i>	<b>\$7.43</b>
<b>57. Ice Nine</b> <i>Hamachi, Scallop and Salmon</i>	<b>\$7.65</b>
<b>58. Ikura Madness</b> <i>Served in paris like nigiri, with a combination of flavors. A mobo specialty. Hamachi, Ikura and Quail Egg</i>	<b>\$7.98</b>
<b>59. Kat in the Hat</b> <i>Served in paris like nigiri, with a combination of flavors. A mobo specialty. Katsuo, Scallop, Tobiko and Salmon</i>	<b>\$7.65</b>
<b>60. Mobo Jewel</b> <i>Served in paris like nigiri, with a combination of flavors. A mobo specialty. Prawn, Avocado and Tobiko</i>	<b>\$7.65</b>
<b>61. Scoobi Do</b>	<b>\$7.98</b>

*Served in paris like nigiri, with a combination of flavors. A mobo specialty. Hamachi, Ikura and Prawn*

<b>62. Sunrise</b> <i>Maguro, TObiko and Quail Egg</i>	<b>\$7.65</b>
<b>63. Tsunami</b> <i>Served in paris like nigiri, with a combination of flavors. A mobo specialty. Salmon, Avocado, Unagi and Macadamia Nuts</i>	<b>\$7.98</b>
<b>64. Wild Scallop Mania</b> <i>Served in paris like nigiri, with a combination of flavors. A mobo specialty. Maguro, scallop and ikura</i>	<b>\$7.65</b>

## MOBO MAKI MAKI

<b>65. Banana Slug</b> <i>A Premium display of a double Tazuna. Truly our most decadent delight</i>	<b>\$41.25</b>
<b>66. Beamer</b> <i>Snow crab, sake, avocado, maguro and tobiko</i>	<b>\$7.43</b>
<b>67. California Roll</b> <i>Kamaboko, tobiko and avocado</i>	<b>\$5.78</b>
<b>99. NEW* Caterpillar</b> <i>Unagi &amp; Avocado wrapped on the outside, two Tempura Black Tiger Shrimps and more avocado inside.</i>	<b>\$16.45</b>
<b>68. Chop Socky</b> <i>Sake and avocado</i>	<b>\$6.88</b>
<b>69. Corruptor</b> <i>Unagi, basil, garlic and macadamia nuts</i>	<b>\$7.43</b>
<b>70. Crabby Tom</b> <i>Softshell crab, takuan, gobo, cashews, smoked tofu and miso mayo</i>	<b>\$7.65</b>
<b>71. EE Maki</b> <i>Mookie ebi, avocado and macadamia nuts</i>	<b>\$6.88</b>
<b>72. Flying Tiger</b> <i>Tempura black tiger shrimp, kamaboko, lemon, negi, avocado and miso mayo.</i>	<b>\$7.43</b>
<b>73. Greens Eggs and Ham</b> <i>Sake, tamago and avocado</i>	<b>\$6.88</b>
<b>74. Holy Moly Maki</b> <i>Mookie ebi, hamachi and avocado</i>	<b>\$6.88</b>
<b>75. June Roll</b> <i>Mookie ebi, kamaboko, cucumber, tobiko and miso mayo</i>	<b>\$7.15</b>
<b>76. Krazy Kat</b> <i>Katsuo, fresh ginger, garlic, negi and cilantro with our special spicy sauce.</i>	<b>\$7.15</b>
<b>77. Landshark</b> <i>Unagi, avocado, macadamia nuts, shiitaki mushroom, broiled hamachi, negi, lemon &amp; shizo leaf.</i>	<b>\$7.98</b>
<b>78. MacRandy Roll</b> <i>Unagi, sake, cream cheese and macadamia nuts.</i>	<b>\$7.65</b>
<b>79. Mad Dog</b> <i>Katsuo, lime, fresh salmon, negi, cucumber and spicy sauce.</i>	<b>\$7.15</b>
<b>80. Maui Wowie</b> <i>Maguro, avocado and macadamia nuts.</i>	<b>\$6.88</b>
<b>81. Mercedes Benz</b> <i>Kamaboko, sake, avocado, maguro and tobiko.</i>	<b>\$6.88</b>
<b>82. Moon Cruiser</b> <i>Hotategai, miso mayo and Tobiko.</i>	<b>\$6.88</b>
<b>83. Negi Katsuo</b> <i>Katsuo, green onion.</i>	<b>\$6.60</b>
<b>84. Negi saba</b> <i>Saba and green onion with lemon.</i>	<b>\$6.60</b>
<b>85. Negi Sake</b> <i>Sake, green onion.</i>	<b>\$6.60</b>
<b>86. Negi Tekkashin</b>	<b>\$6.60</b>

*Maguro, green onions and goma.*

<b>87. Philly Roll</b>	<b>\$6.88</b>
<i>Sake, cream cheese</i>	
<b>88. Pink Caddy</b>	<b>\$7.65</b>
<i>Unagi, hamachi, sake, ebi and spicy sauce.</i>	
<b>89. Presto Maki</b>	<b>\$7.43</b>
<i>Hamachi, basil, garlic and macadamia nuts.</i>	
<b>90. Roc N' Roll</b>	<b>\$6.88</b>
<i>Unagi and avocado.</i>	
<b>91. R &amp; B</b>	<b>\$6.88</b>
<i>Unagi, avocado and tamago.</i>	
<b>92. Rolls Royce</b>	<b>\$6.88</b>
<i>Kamaboko, sake, avocado and gari.</i>	
<b>93. Sake Kawa</b>	<b>\$6.33</b>
<i>Broiled salmon skin, chopped with lemon, negi and goma</i>	
<b>94. Scooter Roll</b>	<b>\$7.65</b>
<i>a.k.a Spider Roll. Softshell crab, gobo, lemon, cucumber, tobiko and avocado.</i>	
<b>95. Shizo Fine</b>	<b>\$6.88</b>
<i>Saba, avocado, lemon and lots of shizo.</i>	
<b>96. Silver Shadow</b>	<b>\$7.65</b>
<i>Snow crab, sake, avocado and gari.</i>	
<b>97. Stray Kat</b>	<b>\$6.60</b>
<i>Katsuo, fresh ginger, garlic and shizo.</i>	
<b>98. Sushi Rage</b>	<b>\$6.88</b>
<i>Hamachi, tobiko, shizo leaf and negi.</i>	
<b>99. Sunset Maki</b>	<b>\$6.88</b>
<i>Maguro, tobiko, shizo leaf and negi.</i>	
<b>100. Smoke Slammin'</b>	<b>\$6.60</b>
<i>Sake, cilantro and lemon.</i>	
<b>101. Snow Maki</b>	<b>\$7.15</b>
<i>Snow crab and avocado A classic California Roll. (add tobiko 1.00)</i>	
<b>102. Snoball Maki</b>	<b>\$7.43</b>
<i>Snow crab, mandarin orange, cashews and coconut.</i>	
<b>103. Special K</b>	<b>\$7.43</b>
<i>Unagi, sake, lime, cashews and cream cheese.</i>	
<b>104. Spicy Tuna</b>	<b>\$6.60</b>
<i>Maguro and Chef's mixture</i>	
<b>105. Starstruck</b>	<b>\$7.43</b>
<i>Sake, hamachi and avocado</i>	
<b>106. Tazuna</b>	<b>\$21.73</b>
<i>Our Tazuna is a Chef's choice assortment of fish wrapped on the outside of a roll. Fancy rainbow roll.</i>	
<b>107. Tekka Maki</b>	<b>\$5.50</b>
<i>Tuna rolled with rice and nori.</i>	
<b>109. Tropi Maki</b>	<b>\$7.15</b>
<i>Unagi, avocado and macadamia nuts.</i>	
<b>110. Una-cue</b>	<b>\$6.88</b>
<i>Unagi and cucumber.</i>	
<b>111. Valhalla Maki</b>	<b>\$7.43</b>
<i>Broiled salmon skin, ebi, cream cheese, shizo, lemon, negi and goma.</i>	

## VEGETARIAN ROLLS

<b>112. Arbor Maki</b>	<b>\$4.95</b>
<i>Avocado, cashews, broccoli and cucumber.</i>	
<b>113. Artishaw</b>	<b>\$5.23</b>
<i>Artichoke hearts, avocado and cashews.</i>	
<b>114. Broccoli Roll</b>	<b>\$4.68</b>
<i>Broccoli, cashews and miso mayo.</i>	
<b>115. Crop Burning</b>	<b>\$5.50</b>
<i>Avocado, cucumber, shiitaki, cilantro and spicy sauce</i>	
<b>116. Emerald City</b>	<b>\$5.50</b>

*Avocado, shiitaki, carrot, daikon sprouts and black goma.*

<b>117. Futo Maki</b>	<b>\$5.50</b>
<i>Tamago, Carrot, kampyo, broccoli, and shiitaki mushrooms</i>	
<b>118. Gobo Maki</b>	<b>\$4.95</b>
<i>Gobo, cucumber and avocado.</i>	
<b>119. Green and Orange</b>	<b>\$4.95</b>
<i>Spinach and carrot with goma.</i>	
<b>120. Guido</b>	<b>\$6.05</b>
<i>Avocado, cream cheese, garlic, basil, and macadamia nuts.</i>	
<b>121. Inari</b>	<b>\$4.13</b>
<i>Savory soy pocket stuffed with rice and vegetables. Served in pairs.</i>	
<b>122. Iron Man</b>	<b>\$5.23</b>
<i>Smoked tofu, beets, spinach and shizo.</i>	
<b>123. Jana Roll</b>	<b>\$5.23</b>
<i>Tamago, avocado, negi and cashews.</i>	
<b>124. Kappa Maki</b>	<b>\$3.58</b>
<i>A.K.A CUCUMBER ROLL. Cucumber rolled with rice and nori</i>	
<b>125. KT Maki</b>	<b>\$4.40</b>
<i>Carrot and cream cheese</i>	
<b>126. Lori Maki</b>	<b>\$13.20</b>
<i>The Green Dragon, A Vegetarian Tazuna.</i>	
<b>127. Magic Maki</b>	<b>\$5.50</b>
<i>Avocado, shiitaki, macadamia, negi and gobo</i>	
<b>128. Miami Roll</b>	<b>\$5.50</b>
<i>Tempura yam, avocado, negi, lemon, miso mayo.</i>	
<b>129. Shizo Heavy</b>	<b>\$5.50</b>
<i>Avocado, cashews, mandarin orange, coconut and shizo. A dessert maki.</i>	
<b>130. Tuesday's Maki</b>	<b>\$4.95</b>
<i>Kampyo and avocado</i>	
<b>131. Ultimate Mushroom Maki</b>	<b>\$5.23</b>
<i>Shiitaki, negi and shizo leaf.</i>	
<b>132. Vern Maki</b>	<b>\$5.50</b>
<i>Cucumber, cilantro, shiitaki, gobo and spicy sauce.</i>	
<b>133. Yamaimo Ume Maki</b>	<b>\$5.23</b>
<i>Yamaimo, shizo leaf and ume.</i>	

## HOUSE SPECIALS

<b>134. Salmon Baker</b>	<b>\$14.25</b>
<i>crab meat, avocado, cream cheese, in a roll with fresh salmon baked on top with special savory mayo - served with sweet sauce, tobiko, and green onions.</i>	
<b>135. Crunch Dragon</b>	<b>\$14.85</b>
<i>Tempura black tiger shrimp, crab, cucumber, and avocado in roll, covered with spicy tuna, tempura flakes, spicy mayo and sweet sauce.</i>	
<b>136. The Nor-Cal</b>	<b>\$12.05</b>
<i>California roll piled high with crunch popcorn shrimp and tobiko and sprinkled with sweet sauce.</i>	
<b>137. Calamari Roll</b>	<b>\$7.15</b>
<i>tempura calamari, avocado, lemon, green onion and miso mayo in a roll.</i>	
<b>138. Death Star</b>	<b>\$9.08</b>
<i>Tuna basil, garlic, avocado, cream cheese, macadamia nuts.</i>	
<b>139. Eliminator</b>	<b>\$6.88</b>
<i>unagi, lemon, cilantro, cucumber, and macadamia nuts in a roll with sweet sauce and spicy sesame.</i>	
<b>140. Spicy Scallop Burner</b>	<b>\$9.85</b>
<i>Fresh scallop mixed with spicy sauce, served with cucumber and sweet mandarin orange and green onion.</i>	
<b>141. Spicy Big Mac</b>	<b>\$9.85</b>

*Spicy tuna roll with cream cheese and avocado, then deep fried. served with sweet sauce, tobiko and green onion.*

**142. Pineapple Express \$15.35**

*pineapple, spicy tuna and macadamia nuts inside, topped with smoked salmon, miso mayo, and layer of macadamia nuts. then broiled to perfection. crowned with pineapple chunks and sweet sauce.*

**143. Surfing Asparagus \$15.35**

*tempura asparagus with cream cheese, avocado, tempura yam, topped with salmon and tuna. served with sweet sauce and tobiko.*

**144. Mobo Wrap \$12.95**

*deep fried shrimp, snow crab, avocado and smoked salmon wrapped in fresh cabbage, served with sweet sauce, tobiko and onion.*

**145. BBQ Tuna Appetizer Special**

**\$ 1 0 . 9 5**

*in red pepper sauce or spicy mayo*

**ROLL YOUR OWN**

**99. Side of Sauce \$0.55**

*please describe sauce*

**99. eel sauce \$1.10**

**99. Lunch Special \$10.29**

**99. Special Request Misc**

**99. Nagori Saki 12oz. (rice wine) \$9.63**