

SALMON

customize any roll by adding vegetables and additional fish

Uramaki Roll (rice outside)	\$ 8
Maki Roll (rice inside)	\$ 8
Hand Roll	\$ 8
Sashimi (2 pc no rice only fish)	\$ 7
Nigiri (2 pc fish over rice)	\$ 7
Spicy Salmon Roll	\$ 8
Cooked Salmon Roll	\$ 9
Ceviche pico de gallo	\$ 14

HARASU (salmon belly) upgrade \$ 4 per item

BLUEFIN TUNA

customize any roll by adding vegetables and additional fish

Uramaki Roll (rice outside)	\$ 9
Maki Roll (rice inside)	\$ 9
Hand Roll	\$ 9
Sashimi (2 pc no rice only fish)	\$ 8
Nigiri (2 pc fish over rice)	\$ 8
Spicy Tuna Roll	\$ 9
Cooked Tuna Roll	\$ 10
Ceviche succotash	\$ 15

TORO (fatty tuna) upgrade \$ 6 per item

HAWAIIAN KANPACHI

(Amberjack / Yellowtail)

customize any roll by adding vegetables and additional fish

Uramaki Roll (rice outside)	\$ 9
Maki Roll (rice inside)	\$ 9
Hand Roll	\$ 9
Sashimi (2 pc no rice only fish)	\$ 8
Nigiri (2 pc fish over rice)	\$ 8
Spicy Kanpachi Roll	\$ 9
Cooked Kanpachi Roll	\$ 10
Ceviche kimchi	\$ 15

KANI & VEGETABLES

Avocado / Cucumber / Carrot / Mushroom / Broccolini

Uramaki Roll (rice outside)	\$ 6
Maki Roll (rice inside)	\$ 6
Hand Roll	\$ 6
Spicy Kani Roll	\$ 6
California Roll kani, avocado, cucumber	\$ 8

HOUSE SPECIAL ROLLS

Teriyaki Salmon & Broccolini Roll cooked salmon	\$ 14
Ahi Eggplant Katsu Roll spicy tuna, crispy eggplant, topped with bravas sauce & garlic crumbs	\$ 14
Kanpachi Guacamole Roll topped with pico de gallo	\$ 15
Tuna Poke Truffle Roll poke marinated tuna, mushrooms, garlic crumbs, wrapped in avocado	\$ 15
Margarita Ceviche Roll salmon tequila ceviche, pico, avocado, tortilla crunch (spicy)	\$ 16

SEASONED RICE BOWLS

Assorted raw fish & vegetables over seasoned rice

All rice bowls include:

Radish, cucumber, lemon, nori, wasabi, ginger, sesame seeds

Salmon Rice Bowl	\$ 21
Tuna Rice Bowl	\$ 24
Kanpachi Rice Bowl	\$ 24
Kani Rice Bowl	\$ 18

House Chirashi Bowl

2 pc of each: salmon, tuna, kanpachi, kani.

Guacamole, tobiko and all veg from standard rice bowls.

Vegetable Additions:

Fish Additions:

Avocado	\$1	Salmon	\$4
Cucumber	\$1	Tuna	\$5
Carrot	\$1	Kanpachi	\$5
Jalapeno	\$1	Kani	\$3
Mushroom	\$1	Spicy Salmon	\$4
Tempura crunch	\$1	Spicy Tuna	\$5
Topped w/Avocado	\$3	Spicy Kanpachi	\$5
Rolled In Cucumber	\$3	Spicy Kani	\$3
(Naruto)			

DESSERT TRIFLES

- Peanut Butter Mousse & Chocolate Brownie\$ 9
Strawberry Shortcake.....\$ 9
Lemon Custard & Coffee Cake\$ 9

SAKE

- Ozeki Junmai sake** 180 ML
served cold or room temperature.....\$ 13
- SHO CHIKU BAI NIGORI CRÈME DE SAKE** 300 ML
recommended temp: *served chilled*.....\$ 19
- SHO CHIKU BAI TOKUBETSU JUNMAI** 300 ML
recommended temp: *served warm or Rm Tmp*.....\$ 21
- SHO CHIKU BAI ORGANIC NAMA** 300 ML
recommended temp: *served chilled*\$ 21
- SHO CHIKU BAI PREMIUM GINJO** 300 ML
recommended temp: *served chilled*\$ 23

PARTY PLATTERS

(chef's assortment of uramaki rolls)

Mostly fish rolls with some veg,

Custom platters available as well, price may vary

- Medium Platter (9 rolls).....\$ 72.00
Large Platter (14 rolls).....\$ 108.00
All Vegetable Platter (7 rolls)\$ 50.00
- Salmon Lovers Pltr (assorted salmon rolls, sashimi & nigiri).....\$ 85.00
Tuna Lovers Pltr (assorted tuna rolls, sashimi & nigiri).....\$ 95.00
Kanpachi Lovers Pltr (assorted kanpachi rolls, sashimi & nigiri)...\$ 90.00

680 COLUMBUS AVE
NEW YORK, NY 10025
TEL: 212-362-0700
sushiskooba.com.com
@Sushiskooba



SUSHI SKOOBA



*Purest Sushi Experience
Focusing on Premium
Quality Ingredients*

212-362-0700

680 Columbus Ave
New York, NY 10025

(located inside New Amsterdam Burger)

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