

→ **ENTREES**

Accompanied with a side house salad and miso soup.

TERIYAKI STEAK 2400 ¥ \$16
12oz. Choice beef marinated in our signature teriyaki sauce and grilled to your liking. Grilled vegetables accompany this rare treat.

TERIYAKI CHICKEN 1800 ¥ \$12
Tender breast of chicken glazed in a tangy teriyaki sauce and served with a mix of grilled vegetables.

TERIYAKI SALMON 2100 ¥ \$14
Salmon grilled to perfection served with a vegetable medley.

TEMPURA DINNER 2100 ¥ \$14
A collection of shrimp and fresh vegetables dipped in tempura batter, deep-fried to a crisp, and served with a traditional tempura sauce.

YAKI UDON 1800 ¥ \$12
Fresh shrimp and chopped vegetables tossed with stir-fried udon noodles.

CHICKEN KATSU 1800 ¥ \$12
Delicately breaded chicken breast served with a tangy barbeque sauce and grilled vegetables.

SUSHI & TEMPURA COMBINATION 1800 ¥ \$12
A perfect pairing of our favorite nigiri sushi and our renowned shrimp and vegetable tempura.

EEL UNA JU 1800 ¥ \$12
Freshwater eel basted in a thick eel sauce, grilled, and served on a bed of fresh steamed rice.

SASHIMI DINNER 3750 ¥ \$25
Chef's selection of today's fresh fish.

NIGIRI DINNER 3000 ¥ \$20
Nine pieces of fresh nigiri served with your choice of a Tuna or Cali roll.

JAPANESE WHITEFISH 2100 ¥ \$14
A classic Asian dish with a hello sushi flare. Japanese marinara sauce served atop fried whitefish and accompanied with grilled asparagus.

→ **NIGIRI SUSHI [2 per order]**

SAKE [salmon-fresh or smoked] 600 ¥ \$4

IKA [squid] 525 ¥ \$3.5

UNAGI [grilled eel] 600 ¥ \$4

HAMACHI [yellowtail] 600 ¥ \$4

TAKO [octopus] 600 ¥ \$4

KANI [crab stick] 525 ¥ \$3.5

SABA [mackerel] 525 ¥ \$3.5

HOTATEGAI [scallop] 750 ¥ \$5

MAGURO [tuna] 600 ¥ \$4

EBI [shrimp] 600 ¥ \$4

MASAGO [smelt roe] 525 ¥ \$3.5

HOKKIGAI [surf clam] 525 ¥ \$3.5

TAMAGO [egg] 525 ¥ \$3.5

GREEN MUSSELS 675 ¥ \$4.5

TOBIKO [flying fish roe] 600 ¥ \$4

IKURA [salmon roe] 600 ¥ \$4

WHITEFISH 600 ¥ \$4

UNI [Seasonal item] MARKET

AMAEBI [Seasonal item] MARKET

→ There may be a risk in consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

→ This menu item contains raw fish

→ Parties of 6 or more will be subject to an 18% gratuity charge.

→ Substitutions of any kind will be subject to an additional charge.



→ Our favorite publication to go.

→ To keep menu fresh, place near refrigerator.

3930 Burbank Dr. Suites A&B
Baton Rouge, LA 70808

225.768.8808

18291 Highland Rd. Suites 101-103
Baton Rouge, LA 70810

225.751.2888

www.hellosushi.com

→ APPETIZERS

SUSHI EGG ROLL 750 ¥ \$5
Flavorful shrimp and snow crab fried crisp. Served with a wasabi plum sauce.

SPRING ROLL 1500 ¥ \$10
Fresh tuna, crab stick, avocado, cucumber, masago, and romaine lettuce rolled in a rice wrap and served with a Thai peanut sauce.

FRIED MUSHROOMS 900 ¥ \$6
Succulent button mushrooms overstuffed with shrimp and green onions, served with a wasabi ranch sauce.

FRIED TOFU 750 ¥ \$5
Cubed fried tofu served with teriyaki sauce.

SUSHI PIZZA 1350 ¥ \$9
Snow crab, crawfish, and spicy shrimp baked in a unique Japanese sauce served atop a deep-fried rice patty and sprinkled with smelt roe and green onions.

EDAMAME 750 ¥ \$5
Fresh soybeans steamed to perfection and lightly salted.

GYOZA DUMPLINGS 750 ¥ \$5
Steamed or fried, shrimp or pork, paired with a traditional dumpling sauce.

TEMPURA APPETIZER 1050 ¥ \$7
Your choice of shrimp, chicken, or vegetables with traditional tempura sauce.

HELLO BOOM BOOM 1200 ¥ \$8
Your choice of tempura fried shrimp or calamari tossed in a spicy honey sauce.

HANAMAKI ROLL 1500 ¥ \$10
Fresh julienne carrots and scallions wrapped in a thinly sliced strip of beef accompanied by our rich teriyaki sauce.

HELLOPENO POPPERS 975 ¥ \$6.5
Jalapeno peppers stuffed with snow crab and cream cheese, coated with Japanese bread crumbs, and served with a side of wasabi ranch.

TUNA TATAKI 1800 ¥ \$12
Traditional tuna tataki served with Japanese guacamole, garnished with green onions, and topped with ponzu sauce.

CAJUN TUNA TATAKI 1800 ¥ \$12
Seared with a blend of Cajun and Japanese seasonings, served over a bed of julienne red onions, drizzled with a Japanese vinaigrette, and garnished with green onions.

BEEF TATAKI 1500 ¥ \$10
Cajun seasoned beef lightly seared and fanned over red onions, drizzled with a Japanese vinaigrette and garnished with green onions.

SALMON TATAKI 1800 ¥ \$12
Fresh salmon seared with a blend of Cajun and Japanese seasonings, served over red onions, and topped with a Japanese vinaigrette.

HAMACHI KAMA 1200 ¥ \$8
Grilled yellowtail topped off with red onions and a Japanese vinaigrette.

→ APPETIZERS [CONT'D]

SUSHI SAMPLER 1500 ¥ \$10
A delectable assortment of our best nigiri sushi and our very own Cali Roll.

SASHIMI SAMPLER 1800 ¥ \$12
A generous portion of our finest sashimi.

KUSHI YAKI [2 skewers]
TERIYAKI CHICKEN 750 ¥ \$5

WASABI COCKTAIL SHRIMP 1050 ¥ \$7

WASABI COCKTAIL SCALLOPS 1350 ¥ \$9

→ SOUPS

MISO SOUP 300 ¥ \$2
Traditional Japanese blend of seaweed and tofu in a miso base soup.

BEEF SOBA 1800 ¥ \$12
Sliced beef, scallions, and seaweed over soba noodles in a beef broth.

SEAFOOD UDON SOUP 1800 ¥ \$12
A variety of seafood in a slightly spicy broth with a twist of lemon over udon noodles.

RAMEN BOWL 1050 ¥ \$7
Traditional Japanese ramen noodles served with steamed fish cake, shrimp, and vegetables in a lightly spiced seafood broth. Add \$2 for additional shrimp or chicken.

→ SALADS

HOUSE SALAD 600 ¥ \$4
A bed of lettuce mix and cucumbers, topped with carrots, pineapples, and a wasabi ranch dressing.

WASABI SALAD 750 ¥ \$5
Combination of seaweed and squid salads with sliced cucumber and smelt roe in a peppery wasabi sauce.

SALMON SKIN SALAD 750 ¥ \$5
Thin layers of smoked salmon skin tossed with sliced cucumber, smelt roe, and green onions in our authentic ponzu sauce.

SEAFOOD SALAD 1800 ¥ \$12
A trio of freshly chopped fish, crab stick, and shrimp over sliced cucumbers, dressed in ponzu sauce.

TUNA SALAD IN BALSAMIC VINAIGRETTE 1500 ¥ \$10
A combination of white onions and radish adorned with fresh tuna and avocado in a balsamic vinaigrette.

CUCUMBER AND CRAB STICK SALAD 900 ¥ \$6
Topped with smelt roe and ponzu sauce.

SNOW CRAB SALAD 1050 ¥ \$7
Snow crab and avocado sprinkled with sesame seeds.

SEAWEED SALAD 750 ¥ \$5

IKA [SQUID] SALAD 900 ¥ \$6

→ SUSHI ROLLS

CALI ROLL 600 ¥ \$4
[Far East culture gets a West Coast facelift] Sliced cucumber, avocado, smelt roe, and crab stick.

PARADISE ROLL 1800 ¥ \$12
[Paradise Lost? Not anymore. Paradise devoured] Coconut shrimp and avocado with a mango topping.

HELLO SUSHI ROLL 1650 ¥ \$11
[Our family name depends on it] Escolar, green onions, fiery sauce, and salmon topped with pineapples and tobiko.

LUNAR ROLL 825 ¥ \$5.5
[Might not affect ocean tides, but it'll tide you over] Tender cooked scallops and avocado.

SALMON ROLL 675 ¥ \$4.5
[You'll swim upstream for this one] Succulent salmon with an outer layer of seaweed.

TUNA ROLL 750 ¥ \$5
[No can opener required] Fresh tuna in a delicate seaweed wrap.

JOHNNY ROLL 1350 ¥ \$9
[Go, Johnny, go] Crawfish, spicy shrimp, and crab stick wrapped in seaweed, deep-fried in a traditional tempura batter, and topped with wasabi mayo.

GOGO ROLL 1050 ¥ \$7
[Gogoing, gogoing, gone] Fresh tuna, salmon, snow crab, and avocado topped with wasabi tobiko.

ROCK N' ROLL 1200 ¥ \$8
[If Elvis were alive, these would have replaced his p.b. and banana sandwiches] Tempura shrimp, snow crab, smelt roe, sliced cucumber, and avocado wrapped in a thin soy paper and topped with a rich eel sauce.

ORLEANS ROLL 750 ¥ \$5
[Laissez Les Bon Temps Rouler] Spicy crawfish and asparagus.

BAKED SALMON ROLL 1350 ¥ \$9
[This is why Salmon don't have Spring Break] Avocado and snow crab wrapped in delicious baked salmon and topped with eel sauce.

CRUNCHY ROLL 750 ¥ \$5
[The name says it all] Tender snow crab and fried tempura batter.

NINJA ROLL 1500 ¥ \$10
[Where'd it go?_] Cucumber wrap surrounding an assortment of fresh fish, snow crab, and avocado in a peppery wasabi sauce.

SUMO ROLL 1350 ¥ \$9
[Big flavor, with lots of big taste] Cucumber, avocado, crab stick, tamago, masago, and Japanese pickles wrapped in seaweed.

SNOW CRAB ROLL 675 ¥ \$4.5
[Let's see how you roll with eight legs] Lush snow crab and asparagus.

ROCKEFELLER ROLL 1125 ¥ \$7.5
[Just tastes like a million bucks] Fresh fried oysters, crab stick, smelt roe, cucumber, and avocado topped off with a creamy tabasco sauce. [Seasonal item]

GODZILLA ROLL 1650 ¥ \$11
[C'mon, everybody wants a piece of Godzilla] Barbeque eel, cucumber, smelt roe, green onions, and a special spicy sauce topped with sliced avocado and eel sauce.

PHILLY ROLL 750 ¥ \$5
[Let liberty ring your taste buds] Smoked salmon, avocado, and Philadelphia cream cheese.

SAMURAI ROLL 1650 ¥ \$11
[Defend it with your life] Cali roll with tuna, salmon, and fresh white fish on top.

VEGGIE ROLL 675 ¥ \$4.5
[No animals were harmed in the making of this roll] Cucumber and avocado with seaweed salad and Japanese pickles.

SPIDER ROLL 1500 ¥ \$10
[Not of the itty-bitsy variety] Tempura fried soft-shell crab, cucumber, avocado, smelt roe, and snow crab, wrapped with seaweed, and topped with eel sauce.

EVANGELINE ROLL 2100 ¥ \$14
[You don't have to be a poet to enjoy this epic delight] Pecan crusted shrimp with avocado topped off with a scallop mousse.

THE BIG APPLE ROLL 675 ¥ \$4.5
[A true taste of NY, without the rude cabbie] Sliced apple, cucumber, and crab stick.

HONOR ROLL 1800 ¥ \$12
[We've done our homework with this one] Tempura eel, cream cheese, and asparagus dressed in sliced peaches and eel sauce.

YELLOWTAIL ROLL 750 ¥ \$5
[Not to be confused with its popular poultry counterpart, the Yellowbelly Roll] Rich yellowtail wrapped in fresh seaweed.

SALMON SKIN ROLL 600 ¥ \$4
[A true delicacy sure to get under your skin] Smoked salmon skin, smelt roe, sliced cucumber, and green onions.

STOP, DROP, & ROLL 750 ¥ \$5
[Just add water. Lots of it] Spicy shrimp and asparagus.

BBQ ROLL 750 ¥ \$5
[Toss another yellowtail on the barbie] Zesty barbeque yellowtail, sliced cucumber, and avocado encased in smelt roe and topped with eel sauce.

ANGRY CHARLIE ROLL 900 ¥ \$6
[Sorry, Charlie takes his revenge] Spicy tuna and sliced cucumber.

SPICY SALMON ROLL 900 ¥ \$6
[Angry Charlie's nemesis] Spicy salmon and cucumber.

BLUE CRAB ROLL 1050 ¥ \$7
[This ought to cure your blues] Louisiana blue crab, cucumber, and avocado, topped with smelt roe.

BON TEMPS ROLL 1800 ¥ \$12
[Good times are sure to be had with this Cajun favorite] Snow crab, cream cheese, and green onions topped with Cajun seared tuna and a spicy chili sauce.

BOMB ROLL 1800 ¥ \$12
[This roll will blow your taste buds away] Spicy salmon and cucumber topped off with snow crab, tempura crumbs, masago, green onions, spicy mayo, and eel sauce.