

→ **ENTREES**

[Accompanied with a side salad and miso soup]

TERIYAKI STEAK \$18
Choice beef marinated in our signature teriyaki sauce and grilled to your liking. Served with grilled vegetables and steamed rice.

TERIYAKI CHICKEN \$15
Tender breast of chicken glazed in a tangy teriyaki sauce and served with a mix of grilled vegetables and steamed rice.

TERIYAKI SALMON \$16
Salmon with teriyaki sauce grilled to perfection. Served with a vegetable medley and steamed rice.

TEMPURA DINNER \$15
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 \$14
Vegetable medley tossed with stir-fried udon noodles and your choice of shrimp, chicken or beef.

CHICKEN KATSU \$12
Delicately breaded chicken breast served with a tangy barbeque sauce, grilled vegetables and steamed rice.

SUSHI & TEMPURA COMBINATION \$14
A perfect pairing of our favorite nigiri sushi and our popular shrimp and vegetable tempura. Served with a Cali Roll.

EEL UNA JU \$13
Freshwater eel basted in a thick eel sauce, grilled, and served on a bed of fresh steamed rice with masago.

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

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

PAN-FRIED WHITEFISH \$14
Seasoned pan-fried whitefish served atop fresh steamed vegetables with steamed rice.

→ **SIDES**

SIDE SALAD \$2.5

GRILLED VEGGIES \$3.5

STEAMED RICE \$2

SUSHI RICE \$2.5

VERMICELLI NOODLES \$2

UDON NOODLES \$5

STEAMED CHICKEN RICE \$3

→ **NIGIRI SUSHI [2 per order]**

SAKE \$4.5
[Salmon-fresh or smoked]

IKA \$4.5
[Squid]

UNAGI \$4.5
[Grilled eel]

HAMACHI \$6
[Yellowtail]

TAKO \$4.5
[Octopus]

KANI \$4
[Crab stick]

SABA \$4
[Mackerel]

HOTATEGAI \$6
[Scallop]

MAGURO \$6
[Tuna]

EBI \$4
[Shrimp]

MASAGO \$4
[Smelt roe]

HOKKIGAI \$4
[Surf clam]

TAMAGO \$3.5
[Egg]

TOBIKO \$4.5
[Flying fish roe]

IKURA \$4.5
[Salmon roe]

WHITEFISH \$4

UNI MARKET
[Seasonal item]

AMAEBI MARKET
[Seasonal item]

→ This menu item contains raw fish.

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

→ 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.

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Baton Rouge, LA 70808
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Baton Rouge, LA 70810
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→ www.hellosushi.com

→ To keep menu fresh, place near refrigerator.

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→ APPETIZERS

SUSHI EGG ROLL Flavorful shrimp and snow crab fried crisp. Served with wasabi plum sauce.	\$5
SPRING ROLL 🍣 Fresh tuna, crab stick, avocado, cucumber, masago, and romaine lettuce rolled in a rice wrap and served with a Thai peanut sauce.	\$10
FRIED MUSHROOMS Succulent button mushrooms overstuffed with shrimp and green onions, served with wasabi ranch sauce.	\$6
FRIED TOFU Cubed fried tofu served with teriyaki sauce.	\$5
SUSHI PIZZA 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.	\$9
EDAMAME Fresh soybeans steamed to perfection and lightly salted.	\$5
GYOZA DUMPLINGS Steamed, fried or pan-fried, shrimp or pork, paired with a traditional dumpling sauce.	\$5
TEMPURA APPETIZER Your choice of shrimp, chicken, or vegetables with traditional tempura sauce.	\$7
HELLO BOOM BOOM Your choice of tempura-fried shrimp or calamari tossed in a spicy honey sauce.	\$8
HANAMAKI ROLL Fresh julienne carrots and scallions wrapped in a thinly sliced strip of beef accompanied by our rich teriyaki sauce.	\$10
HELLOPENO POPPERS Jalapeno peppers stuffed with snow crab and cream cheese, coated with Japanese bread crumbs and deep fried. Served with wasabi ranch sauce.	\$6.5
GREEN MUSSELS Four mussels chopped and baked in a creamy masago sauce. Served on a half shell.	\$8
HAMACHI KAMA Grilled yellowtail topped off with red onions and Japanese vinaigrette.	\$8
TUNA TATAKI 🍣 Traditional tuna tataki served with Japanese guacamole, garnished with green onions, and topped with ponzu sauce.	\$12
CAJUN TUNA TATAKI 🍣 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.	\$12
BEEF TATAKI Cajun seasoned beef lightly seared and fanned over red onions. Drizzled with a Japanese vinaigrette and garnished with green onions.	\$11
BAKED SALMON Snow crab wrapped in thinly-sliced salmon, baked in a creamy masago sauce and served atop eel sauce.	\$12

SUSHI SAMPLER 🍣 A delectable assortment of our best nigiri sushi and our very own Cali Roll.	\$12
SASHIMI SAMPLER 🍣 A generous portion of our finest sashimi.	\$14

→ SOUPS

MISO SOUP Traditional Japanese blend of seaweed and tofu in a miso base soup.	\$2.5
BEEF SOBA Sliced beef, scallions, and seaweed over soba noodles in a beef broth.	\$12
SEAFOOD UDON SOUP A variety of seafood and vegetables in a slightly spicy broth with a twist of lemon over udon noodles.	\$12
RAMEN BOWL 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]	\$7.5

→ SALADS

HOUSE SALAD A bed of lettuce mix, cucumbers, carrots and pineapples. Choice of Wasabi Ranch or Ginger dressing.	\$5
WASABI SALAD Combination of seaweed and squid salads with sliced cucumber and smelt roe in a peppery wasabi sauce.	\$5
SALMON SKIN SALAD Thin layers of smoked salmon skin tossed with sliced cucumber, smelt roe, and green onions in our authentic ponzu sauce.	\$5
SEAFOOD SALAD 🍣 A trio of freshly chopped fish, crab stick, and shrimp over sliced cucumbers, dressed in ponzu sauce.	\$12
TUNA SALAD 🍣 IN BALSAMIC VINAIGRETTE A combination of red onions and radish adorned with fresh tuna and avocado in a balsamic vinaigrette.	\$12
CUCUMBER AND CRAB STICK SALAD Topped with smelt roe and ponzu sauce.	\$6
SNOW CRAB SALAD Snow crab and avocado sprinkled with sesame seeds.	\$7
SEAWEED SALAD [Squid]	\$5
IKA SALAD	\$6

→ SUSHI ROLLS

CALI ROLL [Far East culture gets a West Coast facelift] Sliced cucumber, avocado, smelt roe, and crab stick.	\$4.5
PARADISE ROLL [Paradise Lost? Not anymore. Paradise devoured] Coconut shrimp and avocado topped with fresh mango.	\$12
HELLO SUSHI ROLL 🍣 [Our family name depends on it] Escobar, green onions, spicy Sriracha sauce and salmon topped with pineapples and tobiko.	\$12
LUNAR ROLL [Might not affect ocean tides, but it'll tide you over] Tender cooked scallops and avocado.	\$5.5
SALMON ROLL 🍣 [You'll swim upstream for this one] Succulent salmon with an outer layer of seaweed.	\$4.5
TUNA ROLL 🍣 [No can opener required] Fresh tuna in a delicate seaweed wrap.	\$5
JOHNNY ROLL [Go, Johnny, go] Crawfish, spicy shrimp, and crab stick wrapped in seaweed, deep-fried in a traditional tempura batter, and topped with wasabi mayo.	\$9.5
GOGO ROLL 🍣 [Gogoing, gogoing, gone] Fresh tuna, salmon, snow crab, and avocado topped with wasabi tobiko.	\$7.5
ROCK N' ROLL [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.	\$8.5
BAKED SALMON ROLL [This is why Salmon don't have Spring Break] Avocado and snow crab wrapped in delicious baked salmon and topped with eel sauce.	\$9
CRUNCHY ROLL [The name says it all] Tender snow crab and fried tempura crunchies.	\$5.5
NINJA ROLL 🍣 [Where'd it go?!] Cucumber wrap surrounding an assortment of fresh fish, snow crab, and avocado in a peppery wasabi sauce.	\$10
SUMO ROLL [Big flavor, with lots of big taste] Cucumber, avocado, crab stick, tamago, masago, and Japanese pickles wrapped in seaweed.	\$9
SNOW CRAB ROLL [Let's see how you roll with eight legs] Lush snow crab and asparagus.	\$5
GODZILLA ROLL [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.	\$11.5
BLUE CRAB ROLL [This ought to cure your blues] Louisiana blue crab, cucumber and avocado topped with smelt roe.	\$7
THE BIG APPLE ROLL [A true taste of NY, without the rude cabbie] Sliced apple, cucumber, and crab stick.	\$4.5
SAMURAI ROLL 🍣 [Defend it with your life] Cali roll with tuna, salmon, and fresh white fish on top.	\$12

VEGGIE ROLL [No animals were harmed in the making of this roll] Cucumber and avocado with seaweed salad and Japanese pickles.	\$4.5
SPIDER ROLL [Not of the it'sy-bitsy variety] Tempura-fried soft-shell crab, cucumber, avocado, smelt roe, and snow crab, wrapped with seaweed and topped with eel sauce.	\$10
EVANGELINE ROLL [You don't have to be a poet to enjoy this epic delight] Pecan-crusted shrimp with avocado topped with a scallop mousse and wasabi tobiko.	\$14
PHILLY ROLL 🍣 [Let liberty ring your taste buds] Smoked salmon, avocado, and Philadelphia cream cheese.	\$5.5
HONOR ROLL [We've done our homework with this one] Tempura eel, cream cheese, and asparagus dressed in sliced peaches and eel sauce.	\$12
YELLOWTAIL ROLL 🍣 [Not to be confused with its popular poultry counterpart, the Yellowbelly Roll] Rich yellowtail wrapped in fresh seaweed.	\$5.5
SALMON SKIN ROLL [A true delicacy sure to get under your skin] Smoked salmon skin, smelt roe, sliced cucumber, and green onions.	\$4.5
STOP, DROP & ROLL [Just add water. Lots of it] Spicy shrimp and asparagus.	\$5
BBQ ROLL [Toss another yellowtail on the barbie] Zesty barbeque yellowtail, sliced cucumber, and avocado encased in smelt roe and topped with eel sauce.	\$5
ANGRY CHARLIE ROLL 🍣 [Sorry, Charlie takes his revenge] Spicy tuna and sliced cucumber.	\$6
SPICY SALMON ROLL 🍣 [Angry Charlie's nemesis] Spicy salmon and cucumber.	\$6
BON TEMPS ROLL 🍣 [Good times are sure to be had with this Cajun favorite] Snow crab, cream cheese, and green onions topped with Cajun-seared tuna and spicy chili sauce.	\$13
BOMB ROLL 🍣 [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.	\$12.5
NARUTO ROLL [Get the spa treatment with the cucumber wrap] Your choice of Snow crab or Kani (crab stick) and avocado rolled in thinly-sliced cucumber. Topped with a creamy wasabi sauce. [Kani Naruto contains masago]	\$8
ORLEANS ROLL [Laissez Les Bon Temps Rouler] Spicy crawfish and asparagus.	\$5.5
SUSHI BOX [It doesn't make you square to order this] Your choice of fish layered with snow crab, avocado and sushi rice. Presented in box-style fashion.	\$14
ROCKEFELLER ROLL [Just tastes like a million bucks] Fried oysters, crab stick, smelt roe, cucumber, and avocado topped off with a creamy tabasco® sauce. [Seasonal item]	\$7.5