



EFFECTIVE FEBRUARY 2024 SUSHI SPOT RESTAURANTS ARE NO LONGER ACCEPTING GRATUITIES

AN 18% EMPLOYEE EQUITY CHARGE WILL BE APPLIED TO ALL DINE IN ORDERS

A 10% EMPLOYEE EQUITY CHARGE WILL BE APPLIED TO ALL TAKE-OUT ORDERS

THIS SERVICE CHARGE HELPS TO PROVIDE HIGHER LIVING WAGES FOR OUR STAFF AND PROMOTE

A FAIR AND EQUITABLE DISTRIBUTION TO ALL OUR EMPLOYEES.

100% OF SERVICE CHARGES ARE DISTRIBUTED DIRECTLY TO THE EMPLOYEES OF SUSHI SPOT

THANK YOU FOR YOU PATRONAGE AND UNDERSTANDING!



**Sushi Spot uses only the finest ingredients.
Our chicken is organic, we serve wild line caught ahi, albacore and salmon.
We incorporate local, seasonal and organic ingredients whenever possible.
Please check out our daily specials by our creative chefs...**

**At Sushi Spot our food is intended to be shared and is prepared in
two separate areas: the sushi bar and the kitchen.
We will bring food to your table as it becomes ready
continuously throughout your meal.**

Please tell us about your experience. Visit www.sushispotarcata.com

ENJOY!

****Gluten free tempura batter available upon request****

Appetizers



Ba-Ku Gan



Full Moon Shooter

~Uni & quail egg with spicy ponzu sauce & fresh lemon....7.95

Hamachi Shooters

\$3.95

Oyster Shooters\$3.50

Ponzu Shooter

~Green onions and masago.

Sesame Ginger

~Fresh orange, green onions & masago.

Summer Shooter

~Yuzu vinaigrette, cherry tomato & lime.

EDAMAME.....5.95

~Baby soybeans, steamed in the pod, lightly salted & served hot.

YAKI NIKU EDAMAME.....6.95

~Cooked in Japanese barbeque sauce with garlic & spices.

AGE DASHI.....7.95

~Tempura tofu in tentsuyu with shaved bonito, ginger & green onion.

BAKUGAN.....8.95

~Home made yam korroke filled with cream cheese, served with tonkatsu sauce.

KOROKKE.....7.95

~Golden fried potato cakes topped with tonkatsu sauce.

GYOZA (pork or vegetable).....7.95

~Sautéed Japanese pot stickers with yaki niku sauce and green onions.

SHUMAI.....7.95

~Fried shrimp dumplings served with yaki niku sauce.

CRISPY SALMON.....10.95

~Wild tempura salmon morsels with sweet chili sauce and cilantro.

CHASHU PORK.....11.95

~Seasoned grilled pork belly served with crunchy garlic, ponzu sauce, sesame seeds and green onions.

JUMBO PRAWNS.....14.95

~Five jumbo prawn breaded in panko and deep fried. Served with tonkatsu sauce.



CREAMY SHRIMP COCKTAIL

Avocado, shrimp, cucumber, white miso dressing, green onion, and masago.....11.95

House Salad



~Spring greens, spinach, silk tofu, steamed broccoli, artichoke hearts, cucumber & tomato with choice of white miso, yuzu vinaigrette or sesame soy dressing.....12.95

Grilled Oysters



Dynamite Oysters.....10.50

~3 grilled oysters, topped with dynamite sauce, green onions, and masago.

Kaminari Oysters.....10.95

~3 grilled oysters w/ garlic-jalapeño aioli, macadamia nuts, cilantro and fresh lemon.

Side Orders

Miso soup.....4.50

~Regular or vegetarian

Fresh fruit bowl.....7.95

Seaweed salad.....5.50

White rice.....4.50

Brown rice.....4.95

SUNOMONO SALAD.....6.50

~Cucumber salad topped with shrimp, salmon or tako, green onion, wakame & masago.

PLAIN SUNOMONO.....4.25

~Cucumber salad with wakame, green onions, carrots and seeds.

ORANGE SUNOMONO.....5.50

~Cucumber salad topped with fresh orange slices, ponzu, green onions & seeds.

Sashimi



HAMACHI SASHIMI
~Delicate yellowtail served with Japanese mint and shredded daikon radish.
18.95



3 COLOR BUTSUGIRI
~Fresh hamachi, ahi, & avocado topped with spices, green onions, masago & seeds.
18.50



POKE
~Red tuna & tako, poke sauce, spices, seeds, green onions & masago over seaweed salad.
17.95



VOLCANO BUTSUGIRI
~Fresh albacore, jalapeños, volcano sauce, onions, masago, spices, seeds & bonito over seaweed salad.
18.95

SABA SASHIMI.....12.95
AHI SASHIMI.....17.50

LEMON SALMON SASHIMI....17.95
ALBACORE BUTSUGIRI.....15.95

New Style Sashimi....17.95



CHEF'S CHOICE.....43.95
Assorted sashimi with rice & miso soup.

Nigiri (2 pieces)



TAMAGO
4.95



TAKO
5.95



EBI
5.95



MASAGO
5.95



SMOKED SALMON
6.95



LEMON SALMON
6.50



SABA
4.95



HAMACHI
7.50



AHI TUNA
6.95



UNAGI
7.50



ALBACORE
6.95



IKURA
8.50



SPICY SCALLOPS
6.95



AMA EBI 9.95
*comes with fried heads.



UNI 9.95
Crispy nori, fresh lemon & Himalayan salt

House Special Rolls



CATERPILLAR ROLL.....15.50
Unagi roll wrapped in avocado with unagi sauce & sesame seeds.



RAINBOW ROLL.....15.95
Shrimp & avocado wrapped in ahi tuna, hamachi & wild lemon salmon with masago & green onions.



SPIDER ROLL.....16.95
Tempura soft shell crab & avocado topped with masago, spices, green onions & seeds.



TEMPURA PRAWN ROLL.....14.95
Tempura prawn, yam & avocado, topped with green onions, sesame seeds, masago & spices.



ALASKAN THUNDER.....15.95
Wild smoked salmon, tempura asparagus & cucumber topped with hamachi, jalapeño-garlic aioli, masago, spices and green onions.



SEARED SALMON ROLL.....15.50
Tempura prawn and avocado topped with lemon-honey seared wild salmon, spices, seeds & green onions.



IRON LION.....15.50
Shrimp and avocado, wrapped in wild smoked salmon & seared with dynamite sauce, unagi sauce and masago.



TRINIDAD ROLL.....11.95
Smoked albacore, avocado & tempura green onion, topped with Larrupin' dill mustard, seeds & green onions.



DRAGONFLY ROLL.....15.95
Tempura prawn, avocado & cucumber, topped with sweet chili sauce, carrots, cilantro & macadamia nuts.



SUMMER IN THE CITY.....12.50
Tempura albacore and avocado rolled in crunchies and topped with garlic-jalapeño aioli, honey-sriracha, seeds and green onions.



KLAMATH ROLL.....14.95
Wild salmon katsu & avocado topped with seeds, green onions, tempura crunchies & dynamite sauce.



PARADISE ROLL.....15.95
Tempura prawn and cucumber wrapped in lemon hamachi, topped with Japanese mint, masago and spices.



MOONSTONE BEACH.....15.95
Tempura prawn and avocado wrapped in ahi tuna, topped with sesame-garlic sauce, fresh ginger, seeds & green onions.



KANI CRUNCH.....17.50
Tempura prawn & softshell crab topped with tempura crunchies, unagi sauce, chili miso sauce, green onions & masago.

Consumer Advisory: Consuming raw or undercooked food can increase the risk of food born illness

House Favorite Rolls

FUTO MAKI (NORI OUTSIDE)

CALIFORNIA ROLL	7.95
~Bay shrimp and avocado.	
PLAZA ROLL	9.95
~Wild salmon katsu, avocado and masago.	
HOT SAKE MAKI	9.50
~Wild smoked salmon, cream cheese, avocado & tempura jalapeño.	
NOVA SCOTIA	9.50
~Wild smoked salmon, avocado, tempura asparagus & cucumber.	
ICHIBAN	9.95
~Fresh albacore, smoked salmon, cucumber, tempura salmon skin & garlic-jalapeño aioli.	
EASY STREET	9.95
~Tempura yam, unagi, avocado and sesame seeds.	

URA MAKI (INSIDE OUT)

SMOKED SALMON	8.95
~Inside out roll with avocado or cream cheese.	
SMOKED ALBACORE	8.95
~Inside out roll with avocado or cream cheese.	
SPICY TUNA	10.50
~Inside out roll with spicy tuna, avocado, masago, green onions, seeds and spices.	
CRISPY SALMON SKIN	8.50
~Seasoned salmon skin tempura, cucumber, cream cheese, seeds, green onions and spices.	
UNAGI CRUNCH	12.95
~BBQ unagi, tamago, crunchies, eel sauce & seeds.	

HOSO MAKI (SMALL ROLL)

LEMON SALMON	6.50
TEKKA (AHI TUNA)	6.75
NEGI HAMA	6.75
~Hamachi and green onions.	

Sushi Monsters



Deep Fried Sushi

CRISPY SPICY	12.50
~Tempura fried roll with spicy tuna, topped with sesame garlic and dynamite sauces, seeds and green onions.	
HONEY CRUNCH	12.50
~Spicy salmon & cream cheese roll, tempura fried & topped with honey sriracha, seeds & green onions.	
VEGAS ROLL	13.95
~Wild smoked salmon, cream cheese, avocado & shrimp, tempura fried and topped with unagi sauce, dynamite sauce & masago.	

Vegetarian Sushi

INARI Sweet tofu pocket	3.00
KAPPA	4.95
~Small roll with Japanese cucumber & seeds.	
TEMPURA YAM	7.95
~Inside out roll with avocado, seeds & spices.	
SUNSHINE ROLL	8.50
~Tempura yam, avocado, fresh mango and cilantro.	
PORTABELLA ROLL	8.50
~Mushrooms, tempura asparagus, carrots, avocado.	
FARMER'S MARKET	9.50
~Tempura zucchini, avocado, sweet carrots, roasted garlic and chopped basil.	
APPLE CRUNCH	9.50
~Tempura broccoli, crispy apple, avocado, honey-sriracha and crunchy garlic.	

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Hot Dishes

MOMIJI HAMA KAMA ~Delicious grilled Hamachi collar served over mixed greens with grated carrots and ponzu sauce.	11.95
SALMON RICE ~Fresh salmon sautéed & served over rice with <i>furikake</i> rice seasoning.	12.95
CHICKEN CURRY AND BROCCOLI ~Our Japanese curry with seasonal vegetables and organic chicken, served over rice.	13.95
KATSU CURRY ~Chicken & broccoli curry topped with organic chicken katsu, served over rice with katsu sauce.	16.95
CHICKEN TERIYAKI DONBURI ~Sautéed organic teriyaki chicken, served over rice with seeds and green onions.	12.95
TOFU TERIYAKI ~Local organic tofu, sautéed golden brown and simmered in teriyaki sauce, topped with seeds and green onions. Served with rice.	12.95
CHICKEN KARA-AGE ~Savory fried organic chicken, simmered in a teriyaki sauce, served over rice and topped with sesame seeds and green onions.	14.50
SAUTÉED VEGGIES ~Seasonal vegetables simmered in sesame-garlic sauce. Served with your choice of organic chicken or tofu.	13.95
CHICKEN KATSU ~Golden fried organic chicken breast, breaded in panko and seasoned with tonkatsu sauce. Served with rice.	16.95

Tempura Baskets

(served with tentsuyu dipping sauce)

Gluten free tempura batter available upon request

TEMPURA YAM BASKET	11.95
VEGETABLE TEMPURA BASKET	15.95
~An assortment of seasonal vegetables cooked to perfection.	
TEMPURA PRAWN BASKET	17.95
~A generous portion of seasonal vegetables & tempura prawns.	



SUSHI SPOT OBENTO

Organic teriyaki chicken, tofu, salmon, or chicken katsu. Served with korroke, sunomono salad, rice, miso soup & fresh fruit.....23.95



NO SUBSTITUTIONS PLEASE

Featuring local organic
ice cream from the Arcata Scoop! \$6.95



Mochi Ice Cream 2.95

Check with your server
for today's flavors...

Sake from Japan

CLASSES OF JAPANESE SAKE:

JUNMAI- COMPOSED OF RICE, WATER, AND CULTURE ONLY. THERE ARE NO OTHER INGREDIENTS OR ADDITIVES, SUCH AS ALCOHOL OR SUGAR.

TOKUBETSU JUNMAI- JUNMAI MADE FROM HIGHLY POLISHED RICE (40% OR MORE)

GINJO- MADE FROM PREMIUM INGREDIENTS USING POLISHED RICE (50% OR MORE FOR DAIGINJO), AND EMPLOYING A SPECIAL TREATMENT PROCESS. A BOTTLE LABELED GINJO MEANS DISTILLED ALCOHOL WAS ADDED, BOTTLES LABELED "JUNMAI-GINJO" MEANS NO ALCOHOL WAS ADDED.

JUNMAI DAIGINJO- "A" LIST SAKE- BEST OF THE BEST. MUST ONLY CONTAIN 4 INGREDIENTS: RICE, WATER, YEAST, AND KOJI.

KIMOTO & YAMAHAI- BOTH EMPLOY THE OLDEST SYSTEM OF SAKE MAKING. THESE SAKES ARE RICH AND COMPLEX

SAKE METER:

-10	-5	-4	-3	-2	-1	0	+1	+2	+3	+5	+10
Sweet			Slightly sweet			Neutral	Slightly dry			Dry	Extra Dry

SHIRAKABEGURA KIMOTO

+3

11/ GLASS
22/300ML



JUNMAI KIMOTO UTILIZING JAPAN'S FAMOUS MIYAMIZU WATER. ROBUST BODY AND HIGHLY NUANCED FLAVOR

SHIRAKABEGURA

+1

18/300ML

TOKUBETSU JUNMAI, COMPLEX, SMOOTH AND BALANCED. PEAR AND NUTMEG ON THE NOSE. RELISH THE SWEET RICE FLAVOR AS IT UNFOLDS WITH EACH SIP



SUGEI KAJU 39

-5

10/ GLASS
37/ BTL.



SUGEI SAKE WITH 3 TYPES OF CITRUS: YUZU, KONATSU, AND NAOSHICHI. 39% CITRUS FRUIT BRINGS A LIGHT JUICY FLAVOR LAYERED WITH GENTLE UMAMI OF SAKE

HOJUN ZUIYO

+6

13/180ML

EXTRA DRY
JUNMAI SAKE WITH A RICH AND PROFOUND AGED AROMA & A WIDE RANGE OF HARMONIOUS FLAVORS



MUTSU OTOKOYAMA CHOKARA

+11

21/300ML



JUNMAI YAMAHAI
SINCE 1910 THIS EXTRA DRY JIZAKE FROM AOMORI PREFECTURE USES 100% SHIO KOJI TO GIVE A FRESH STRAIGHT FROM THE BREWERY CHARACTER

YOSHINOOGAWA

-1

18/300ML

(WINTER WARRIOR)
JUNMAI GINJO, SILKY, AROMATIC NOTES OF MELON, MANGO, MINERAL, ANISE AND SPICE



SUGEI

+7

21/300ML



(DRUNKEN WHALE)
TOKUBETSU JUNMAI, RESERVED AROMA, PERFECT ACIDITY AND A FINE FINISH CREATE A UNIQUE FLAVOR WHICH PAIRS WELL W/ JAPANESE FOOD.

BORN JUNSUI

-4

19/300ML

(BORN PURE)
JUNMAI DAIGINJO, REFRESHING AROMA WITH ROUNDED FLAVOR AND CLEAN FINISH



SUGIDAMA (CEDAR BALL)

+2

16/300ML



JUNMAI GINJO, MEDIUM DRY, FULL BODIED, EARTHY WITH HERBAL NOTES, RICH MELON FLAVOR & TROPICAL SPICE

HAKKAISAN 45

+2

28/300ML

JUNMAI DAIGINJO, INTERNATIONALLY RENOWNED AS PERFECT EXAMPLE OF THE NIIGATA REGION'S SIGNATURE CRISP AND CLEAN BREWING STYLE. DELICATE WITH TOUCH OF FLORALITY AND EARTHINESS



NAMA ORGANIC JUNMAI GINJO. FULL, FRUITY & BALANCED DRY/SWEET DOMESTIC DRAFT SAKE...10.95/300ML

Hot Sake

GEKKEIKAN 9.95/LARGE FLASK

Tomodachi (good friends)

Sake & plum wine

Together for everlasting friendship.
Hot or chilled.

8/SMALL 10.50/LARGE



Nigori (Unfiltered and Sweet)

SHOCHIKUBAI NIGORI.....7/GLASS 11/375ML

SUGIDAMA GENSU NIGORI.....16.00/300ML

Plum wine

TAKARA~CHILLED. 6.50/GLASS
CHOYA~WITH PLUM. 7.50/GLASS

JAPANESE SHOCHU

Shōchū is a Japanese distilled beverage with less than 45% alcohol by volume. It can be distilled from rice, barley, sweet potato, buckwheat or brown sugar. Served neat, on the rocks, or diluted with hot water.

IICHIKO SEIRIN~ Premium barley shōchū. Distiguated, clean and subtly sweet.....6.00
SUDACHI~ Multiple distillation shōchū brewed with sudachi citrus juice. Excellent, aromatic & slightly bitter.....8.00
KURO YOKAICHI~ Traditional shōchū made with kuro koji and 100% Kyushu sweet potato. Rich aroma & flavor.....7.00
HAKUTAKE SHIRO~Distilled from 100% rice, reminiscent of a beautiful and clean ginjo sake. Smooth and well rounded.....9.00

Cocktails

Chuhai.....7
 ~A favorite in Japan, *iichiko* shōchū is combined with juice and sparkling water for a refreshing cocktail. *Cranberry, orange, or guava*
 Chuhai Tomodachi.....9.50
 ~ A twist on the Humboldt classic~ Choya plum wine and shochu, mixed with sake, juice, and sparkling water~ with a plum. *Cranberry, orange, or guava*
 Pink Lady.....8.95
 ~*Nigori* sake with guava juice and fresh lemon.
 Lady's Day Off.....9.95
 ~The pink lady, guava and nigori, takes a break with *iichiko* shōchū added to the cocktail.
 Yokohama Bay.....9.95
 ~Sweet nigori, *sudachi* shōchū, and Sugei Kaju 39 with a splash of cranberry and fresh lime.
 Summer Steep.....9.50
 ~Refreshing black iced tea mixed with *sudachi shōchū*, Sugei kaju 39 sake and fresh lemon.
 Tokyo mule.....8.95
 ~Warming *kuro yokaiichi* shōchū with fresh squeezed lime, spicy ginger beer and a dash of simple syrup for a flavorful eastern twist on the sunset classic.

Draft and Bottles

~STELLA ARTOIS~
 ~KIRIN ICHIBAN~
LOCAL BEERS
 ~EEL RIVER IPA~
 ~MAD RIVER STEELHEAD~
 ~HUMBOLDT CIDER~
 ~CLARITY HARD SELTZER~
 ~6 RIVERS~
Raspberry Lambic....13/22oz

SAPPORO
 Small 4.75 Large 9

Local Wines

NAVARRO Anderson Valley, Mendocino
 Pinot Gris10glass~31 bottle
 Pinot Noir11glass~33 bottle
 MOONSTONE CROSSING, Trinidad
 Chardonnay10glass~34 bottle
 Merlot12glass~39 bottle
 SEPTENTRIO, Arcata
 Sangiovese.....32 bottle
 BRICELAND VINEYARDS, Redway
 Syrah.....38 bottle
 Sauvignon blanc.....8glass~34 bottle

"MIO" Sparkling Sake.....12/bottle(300ml)

Champagne.....7

Mimosas.....9

Non~alcoholic

Juice: *Cranberry, Guava, Orange*
 Soda: *Coke, Diet Coke, Dr. Pepper, Sprite, Orange, Root Beer, Iced tea*
**soda refills .75*