**Objective**: Design a menu for a high-end Japanese cuisine restaurant

**Style**: The restaurant is a high end, sit down restaurant. Servers take orders from customers at their table. The style of the menu is to be elegant, for an expensive restaurant.

**Pages:** The menu will be 6 single sided pages. The page sizes is 5.5 inches wide by 11 inches tall.

The pages will fit into a menu booklet like this:



The book allows for **6 single sided pages** inside.

Leave triangular space empty on each of the 6 corners. Height and width of triangle is 1 inch.



# Menu Items as follows

Must fit on 6 single sided pages, as described above

## Starters

* Edamame
  + STEAMED: soybeans, salted
    - 5
  + SPICY: soybeans, sautéed with sesame oil & sea salt
    - 6
* Shishito peppers
  + sautéed
    - 8
* Agedashi Tofu
  + Fried with scallions, bonito flakes, dashi sauce
    - 8
* Spicy Rock Shrimp
  + Tempura battered squid tossed with shichimi pepper powder, with spicy aioli sauce
    - 12
* Shrimp shumai
  + shrimp dumplings served steamed or deep fried with a seasoned soy dipping sauce
    - 7
* Gyoza
  + PORK: Japanese dumplings with tofu, bean sprouts, chives
    - Steamed or deep fried
    - 8
  + Vegetable: Japanese dumplings with shiitake mushrooms, spinach, leeks, edamame
    - Steamed or deep fried
    - 7
* Takoyaki
  + Octopus dumplings with takoyaki sauce, Japanese mayonnaise, and bonito flakes
    - 6
* Kusshi wings
  + chicken drummettes, spicy chili sauce, sesame seeds
    - 10
* Tuna Tartare
  + Seasoned tuna served with cucumber slices, masago
    - Tuna
      * 14
    - O Toro Tuna
      * 21
* Tuna tataki
  + seared Ahi tuna served with seaweed salad, ponzu
    - 13
* Soft shell crab
  + deep fried in light batter and served with ponzu dipping sauce
    - 9
* Carpaccio
  + Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Oysters
  + “Kusshi” type oysters, raw, shucked and served on the half shell
    - 1 dozen
      * X
    - 1/2 dozen
      * X
* Chawanmushi
  + Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Shrimp & Vegetable Tempura
  + shrimp & seasonal vegetables fried tempura style
    - 11

## Soup

* Miso Soup
  + Original: silken tofu and scallions in miso broth
    - 3
  + Little neck clam miso: Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Dobin Mushi pot soup
  + Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Kabocha Pumpkin soup
  + creamy Asian pumpkin with a mild ginger aroma
    - 6

## Salad

* Ahi tuna tataki salad
  + thinly sliced seared ahi tuna served on a bed of mixed greens, avocado, signature sesame dressing
    - 14
* Lobster and scallop salad
  + Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Seaweed Salad
  + fresh shredded seaweed in a chilled sesame vinaigrette
    - 6
* House Salad
  + mixed greens with signature sesame dressing
    - 5

## Entrees

* Miso Chilean Sea bass
  + Chilean sea bass filet broiled with Japanese miso sauce, stir fried vegetables, oshinko Japanese pickles, Koshihikari rice
    - 26
* Hamachi Kama
  + succulent yellowtail collar served grilled, with grated radish, seasonal vegetables, pickled vegetables, and ponzu sauce
    - 18
* Miso Salmon
  + Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Teriyaki
  + glazed with teriyaki sauce served with seasonal vegetables, Koshihikari rice
    - Chicken
      * 16
    - Salmon
      * 18
* Wagyu steak
  + Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Wagyu steak
  + filet
    - 65
  + strip steak
    - 75
* Sukiyaki
  + Lorem ipsum dolor sit amet, consectetur adipiscing elit
    - X
* Pork Katsu
  + panko breaded cutlet with tangy katsu sauce, Koshihikari rice
    - 17

## Noodles

* Ramen
  + ramen noodles served in a choice of broth
    - Tonkatsu: pork broth with chashu pork
      * 14
    - Miso: miso broth with chashu pork
      * 14
    - Soy Sauce: soy sauce broth with chashu pork
      * 14
    - Seafood: seafood and chicken broth
      * 21
    - Lobster: lobster and tomato broth with seafood
      * 28
* Kusshi noodles
  + Stir fried thick udon noodles with chicken, shrimp, and beef in a spicy, savory drunken noodle sauce topped with freshly squeezed orange
    - 18
* Udon noodle soup
  + a kakejiru broth with enoki mushrooms, baby bok choy, kamaboko (fish cake)
    - Shrimp & Vegetable
      * 14
    - Chicken
      * 14
    - Seafood
      * 17
* Chilled Green Tea Soba
  + Green tea soba noodles served on ice boat with choice of protein
    - shrimp tempura
      * 18
    - raw fish sashimi
      * 18

## Sushi Entree

* Sushi Sampler
  + 9 pieces assorted nigiri
    - 20
  + 12 pieces assorted nigiri
    - 25
  + 15 pieces assorted nigiri
    - 28
* Sashimi sampler
  + 12 pieces assorted raw fish
    - 23
  + 18 pieces assorted raw fish
    - 29
* Sushi & Sashimi Sampler
  + 8 pieces assorted nigiri & 8 pieces assorted raw fish
    - 30
* Chirashi
  + Chef’s selection of fresh fish over sushi rice
    - 25
* Vegetarian Sampler
  + avocado cucumber roll, asparagus roll, radish roll, inari (fried tofu pocket)
    - 18

## Omakase

Entrust the chef with a multi course meal. Higher levels have higher quality cuts and rarer ingredients.

* Level 1
  + 80
* Level 2
  + 120
* Level 3
  + 160
* *Add Sake Pairing*
  + 25

## Sushi Boat

* Sushi & Sashimi Boat
  + Chef’s selection of sushi and sashimi
    - 66 pieces sushi and sashimi, and 4 rolls
      * 130
    - 86 pieces sushi and sashimi, and 5 rolls
      * 165
    - 108 pieces sushi and sashimi, and 6 rolls
      * 195
* Sushi Boat
  + Chef’s selection of sushi
    - 48 pieces sushi and 5 rolls
      * 105
    - 60 pieces sushi and 6 rolls
      * 125
    - 72 pieces sushi and 5 rolls
      * 145
* Sashimi Boat
  + Chef’s selection of sashimi
    - 84 pieces assorted fresh raw fish
      * 145
    - 108 pieces assorted fresh raw fish
      * 175
    - 132 pieces assorted fresh raw fish
      * 205
* Kusshi’s 4 Foot Yacht
  + Chef’s assortment of sushi
    - 144 pieces sushi and 10 rolls
      * 290

## Sushi A La Carte

|  |  |  |
| --- | --- | --- |
|  | *Nigiri*  *2 pieces per order* | *Sashimi*  *3 pieces per order* |
| Surf Clam (Hokkigai) | **4** | **6** |
| Egg Omelet (Tamago) | **4** | **6** |
| Fresh Water Eel (Unagi) | **6** | **8** |
| Flying Fish Roe (Tobiko) | **5** | **7** |
| Fried Tofu Pocket (Inari) | **4** | **-** |
| Imitation Crab (Kani) | **4** | **6** |
| Mackerel (Saba) | **5** | **7** |
| Horse Mackerel (Aji) | **7** | **9** |
| Red Snapper (Izumidai) | **5** | **7** |
| Salmon (Sake) | **5.5** | **7.5** |
| Spicy Salmon | **7** | **9** |
| Fatty Salmon | **7** | **9** |
| Salmon Roe (Ikura) | **5.5** | **7.5** |
| Smoked Salmon | **6** | **8** |
| Scallop (Hotategai) | **6** | **8** |
| Live Scallop | **-** | **MP** |
| Shiitake Mushroom | **4** | **6** |
| Shrimp (Ebi) | **5** | **7** |
| Sweet Shrimp (Ama Ebi) | **9** | **13** |
| Smelt Roe (Masago) | **4** | **6** |
| Squid (Ika) | **5** | **7** |
| Tuna (Maguro) | **6** | **8** |
| Spicy Tuna | **7** | **9** |
| Albacore (Bincho Maguro) | **6** | **8** |
| Fatty Tuna (Toro) | **MP** | **MP** |
| Seared Tuna | **7** | **9** |
| Octopus (Tako) | **5** | **7** |
| Sea Urchin (Uni) | **MP** | **MP** |
| White Tuna (Shiro Maguro) | **6** | **8** |
| Yellowtail (Hamachi) | **6** | **8** |
| Sea Water Eel (Anago) | **7** | **9** |

|  |  |
| --- | --- |
| *Maki roll (6 pieces) | Hand roll (2 pieces)* | |
| Asparagus | **5** |
| Avocado | **5** |
| Avocado & Cucumber | **5** |
| Baked Creamy Cali | **7** |
| California | **5** |
| Cucumber Roll | **5** |
| Eel & Cucumber | **6** |
| Philly | **7** |
| Salmon | **5** |
| Spicy Salmon | **6** |
| Salmon & Avocado | **6** |
| Salmon Skin | **5** |
| Smoked Salmon & Asparagus | **6** |
| Spicy Scallop | **8** |
| Shiitake Mushroom | **5** |
| Shrimp & Avocado | **6** |
| Shrimp Tempura | **7** |
| Tuna | **6** |
| Spicy Tuna | **7** |
| Tuna & Avocado | **7** |
| Vegetable Tempura | **7** |
| Veggie | **6** |
| Yellowtail & Scallion | **6** |
| Yellowtail & Jalapeño | **6** |

## Kusshi Specialty Rolls

* BETHESDA
  + tuna, salmon, avocado
    - 8
* CRUNCHY
  + Kani crab, shrimp, masago, cucumber, tempura bits, eel sauce
    - 9
* BALTIMORE
  + avocado, lump crab meat, old bay seasoning
    - 9
* HANARO
  + california roll with eel, avocado, eel sauce, wasabi aioli
    - 9
* MARYLAND
  + california roll topped with spicy tuna and wasabi aioli
    - 9
* REDSKINS
  + spicy tuna and cucumber topped with red snapper, tobiko, eel sauce
    - 9
* SPIDER
  + soft shell crab tempura, masago, avocado, cucumber, mayonnaise, eel sauce
    - 10
* RAINBOW
  + california roll with tuna, salmon, yellowtail, red snapper
    - 12
* VOLCANO
  + crab, eel, cream cheese, avocado, masago, spicy mayo, fried tempura style
    - 12
* WHITE RUSSIAN
  + spicy tuna, cucumber, tempura bits topped with white tuna
    - 12
* NEW PHILLY ROLL
  + Cream cheese, avocado, topped with smoked salmon, avocado, wasabi aioli
    - 12
* FIRE CRACKER
  + spicy tuna, salmon, spicy crab, tempura crunch, spicy chili sauce
    - 15
* CRAZY TUNA
  + spicy tuna, cucumber topped with tuna, white tuna, albacore, jalapeño sauce
    - 15
* SUNSET
  + spicy real crab meat, avocado, topped with salmon & pineapple
    - 15
* SPICY MANGO
  + shrimp tempura and avocado, topped with spicy tuna, mango, and pineapple sauce
    - 15
* PHOENIX
  + shrimp tempura, avocado topped with spicy tuna, masago, spicy mayo, shredded sweet potato
    - 15
* DRAGON
  + imitation crab, avocado, tempura crunch, tobiko, topped with eel, nori, eel sauce
    - 15
* CHERRY BLOSSOM
  + tuna, white tuna, salmon, masago, avocado, wasabi aioli
    - 15
* SEARED SPICY SALMON
  + spicy tuna roll topped with slices of seared salmon
    - 15
* SEARED YELLOWTAIL
  + spicy tuna roll topped with slices of seared yellowtail, jalapeño peppers & sriracha sauce
    - 15
* White Dragon
  + Imitation crab meat, avocado, tempura crunch, tobiko, topped with Saltwater eel (Anago), eel sauce
    - 17
* LAVA ROLL
  + White tuna, imitation crab tempura, topped with scallop shrimp, smoked salmon, avocado, japanese mayo, seared
    - 18

## Dessert

* Ice Cream
  + Green Tea
    - 5
  + Vanilla
    - 5
* Ice Cream Tempura
  + 7
* MOCHI ICE CREAM
  + 8
  + Select 3
    - Azuki Red Bean
    - Green Tea Matcha
    - Mango Thai Basil
    - Raspberry Crunch
    - Salted Caramel
    - Passion Fruit
    - Black Sesame
    - Lychee Colada
    - Strawberry
    - Belgium Chocolate
    - Vanilla Chocolate Chip
    - Earl Grey
    - Seasonal