

## LUNCH

MONDAY - FRIDAY: 12 - 2:30PM

### SUSHI ENTREES

#### **CHIRASHI** 16.00

assortment of sashimi served on a bed of seasoned rice

#### **SASHIMI** 16.00

10 slices of sashimi, salmon carpaccio, and a UFO roll

#### **SUSHI** 16.00

7 pieces of nigiri sushi and a california roll

### ENTREES

#### **NEGIMAKI**

your choice of grilled beef or chicken, rolled with scallions, topped with our classic teriyaki sauce

BEEF 17.00 | CHICKEN 16.00

#### **SHOGAYAKI**

stir-fried julienned vegetables with your choice of beef, chicken or pork, topped with a savory ginger sauce

BEEF 16.00 | CHICKEN 15.00 | PORK 15.00

#### **TERIYAKI**

your choice of beef or chicken, seasonal vegetables, topped with our classic teriyaki sauce, served sizzling on a cast iron plate

BEEF 17.00 | CHICKEN 15.00 | SALMON 15.00

#### **KATSU**

panko crusted chicken or pork, served with a selection of seasonal vegetables topped with a savory-sweet mustard-barbecue sauce

CHICKEN 15.00 | PORK 15.00

#### **TEMPURA**

lightly battered, served with tempura sauce and grated daikon

VEG W/ SHRIMP 14.00 | VEG W/ CHICKEN 14.00

VEGETABLE 12.00

### DONBURI

(RICE BOWLS)

#### **KATSUDON** 14.00

panko-crusted pork cutlet, sauteed in egg and vegetables, topped with our classic teriyaki sauce

#### **OYAKODON** 14.00

grilled chicken, sauteed in egg and vegetables topped with our classic teriyaki sauce

#### **NIKUDON** 14.00

sautéed sliced beef with scallions and our classic teriyaki sauce

#### **TENDON** 14.00

lightly battered shrimp and vegetable tempura

#### **UNADON** 19.00

broiled eel topped with a sweet sauce

### SOUPS & NOODLES

#### **TEMPURA UDON/SOBA** 13.00

your choice of udon or soba noodles served in a dashi broth, topped with shrimp tempura and scallions

#### **NABEYAKI UDON** 14.00

udon noodles, chicken, shrimp tempura, egg, kamaboko, and vegetables, served in a hondashi broth

#### **TONKOTSU RAMEN** 13.00

thin ramen noodles in a rich tonkotsu pork broth, topped with sliced cha-su pork, japanese fish cake, and scallions

## A LA CARTE

### SUSHI/SASHIMI

#### **CRABSTICK** 3.00

#### **EEL** 3.25

#### **FLUKE** 3.25

#### **IKURA/SALMON ROE** 4.25

#### **OCTOPUS** 3.75

#### **SALMON/SPICY SALMON** 3.25

#### **SCALLOP/SPICY SCALLOP** 4.25

#### **SHRIMP** 3.00

#### **SMOKED SALMON** 3.25

#### **SPANISH MACKEREL** 3.25

#### **SQUID** 3.00

#### **STRIPED BASS** 3.25

#### **SUPER WHITE TUNA** 3.00

#### **SURF CLAM** 3.00

#### **SWEET SHRIMP** 4.25

#### **TOBIKO/FLYING FISH ROE** 3.00

#### **OTORO/BLUEFIN TUNA BELLY** 9.25

#### **TUNA/SPICY TUNA** 3.25

#### **UNI** 6.25

#### **WHITE TUNA** 3.00

#### **YELLOWTAIL/SPICY YELLOWTAIL** 3.25

### DESSERTS

#### **ICE CREAM** 5.00

your choice of green tea, ginger, or red bean ice cream

#### **MOCHI ICE CREAM** 6.00

ice-cream filled mochi

#### **BANANA TEMPURA** 8.00

bananas prepared tempura style, topped with chocolate syrup and your choice of ice cream

#### **FRIED CHEESECAKE** 6.00

tempura battered new york style cheesecake topped with chocolate syrup

#### **FRIED ICE CREAM** 6.00

a sweet potato shell filled with your choice of ice cream prepared tempura style, topped with chocolate syrup

#### **PINEAPPLE** 4.50

sliced, succulent pineapple

## SPECIALS

KOTOBUKI RECOMMENDED  
SERVED ALL-DAY

### APPETIZERS

#### **K-MAC SLIDERS** 10.00

chopped tuna, rice, tempura flakes, scallion "patties", topped with avocado, romaine, & spicy mayo in a rice cracker "bun"

#### **SPICY TUNA PIZZA** 11.00

a crunchy rice & nori crust topped w/ layers of spicy tuna, shredded crab salad, tobiko, soy-mayo, and scallions

#### **TACOS JAPONESSES!** 11.00

chopped salmon/yellowtail, romaine hearts, mixed w/ smoked chipotle mayo in a crispy corn tortilla

#### **THE VIADUCT** 11.00

rolled pepper tuna or seared salmon, with crab or lobster salad, cucumber, topped with our special yuzu-jalapeño chili sauce

#### **SPICY TUNA SANDWICH** 11.00

layers of chopped tuna, crab salad, avocado and spicy mayo sandwiched between a rice & soy-nori "bread"

#### **CRISPY RICE & SPICY TUNA** 9.50

bite sized crispy rice topped with spicy tuna and jalapeño

#### **ROCK SHRIMP** 10.50

tempura style popcorn shrimp, savory, sweet, spicy, citrusy, all in one bite

### SIGNATURE ROLLS

#### **BEACH MONSTER** 17.00

spicy scallop, eel, burdock, and scallions, topped with torched-seared white tuna

#### **CARNIVAL** 14.00

tuna, jalapeño, scallions, and tempura flakes, topped with salmon and red-tomato salsa

#### **CATERPILLAR REMIX** 16.00

eel, shrimp, tuna, tempura flakes, topped with avocado, tobiko, spicy mayo and our sweet sauce concoction.

#### **CINDERELLA** 15.00

spicy tuna, asparagus, avocado w/ fluke, scallions, tobiko on top

#### **COQUETTE** 14.00

shrimp, super white tuna, crab salad, tobiko, asparagus, tempura flake, spicy mayo roll wrapped w/ soy-nori, topped with avocado

#### **DAISY DUKES** 14.00

yellowtail, avocado, and scallions, topped with crab salad, white tuna, tobiko, tempura flakes and spicy mayo

#### **GOLD COAST** 16.00

shrimp tempura, avocado, tobiko, cucumber, w/ lobster salad

#### **GRINCH** 14.00

spicy tuna, yellowtail, tempura flakes, and scallions, topped with avocado and cayenne pepper

#### **H** 15.00

spicy eel, tuna, and tempura flakes, topped with torch-seared salmon and jalapeños

#### **HOLE-IN-ONE** 18.00

shrimp tempura, avocado, tobiko, and mayo, topped with lightly seared scallop and a sweet sauce drizzle

#### **HOLY TUNA!** 14.00

crab salad, scallions, and tempura flakes, topped with avocado and tuna

#### **J-POP** 13.00

avocado, kampyo, tempura flakes, topped w/ crab salad & tuna

#### **MARDI GRAS GONE WILD** 16.00

chopped tuna, tempura flakes, scallions, spicy mayo, and avocado, topped with asparagus and torch-seared cajun salmon

#### **PINK LADY** 12.00

a riceless roll with salmon, shrimp, crab salad, and daikon, topped with red-tomato salsa

#### **PUFF THE MAGIC DRAGON** 16.00

a kotobuki favorite! salmon, asparagus, cucumber, jalapeño, tempura flake roll topped with lobster & seaweed salad

#### **RAINBOW BRIGHT** 18.00

spicy toro topped with avocado, salmon, yellowtail and tobiko

#### **SPICY GIRL** 14.00

spicy salmon, spicy yellowtail, avocado, topped with spicy tuna and tempura flakes

# KOTOBUKI

HAUPPAUGE • BABYLON • ROSLYN • NYC



### LUNCH

MON - FRI 12:00 - 2:30PM

### DINNER

MON - THU 5:30 - 10:00PM

FRIDAY 5:30 - 11:00PM

SATURDAY 5:00 - 11:00PM

SUNDAY 5:00 - 9:30PM

56 3<sup>RD</sup> AVENUE

NEW YORK, NY

**212-353-5088**

KOTOBUKIRESTAURANTS.COM

**DELIVERY AVAILABLE**

## SOUPS

**MISO** 3.00  
white miso, tofu, seaweed, scallions

**CLEAR** 3.00  
dashi broth, mushrooms, lemon zest, scallions

**ASARI** 7.50  
white miso, manila clams, vegetables

**TOFU** 7.00  
white miso, tofu, vegetables

**SOBA** 7.50  
dashi broth, soba noodles, vegetables

**TOFU & SOBA** 8.00  
white miso, soba noodles, tofu, vegetables

## SALADS

**GREEN**  
combination of romaine and iceberg with house ginger dressing  
**SMALL** 3.50 **LARGE** 6.25

**SOBA** 6.50  
romaine, iceberg, soba noodles with a creamy ginger dressing

**TOFU** 6.50  
romaine, iceberg, tofu, with a savory mustard-ginger dressing

**OTOSHI** 6.00  
potato starch noodles, soy, hot pepper, sesame

**CRAB SALAD** 9.00  
julienned crabstick, tobiko, cucumber, mayo

**CRAB WASABI** 10.00  
julienned crabstick, cucumber with wasabi-rice vinegar dressing

**HIYASHI WAKAME** 10.00  
3 varieties of seaweed, cucumber, crispy salmon skin, ikura, rice vinegar dressing

**OSHINKO** 6.50  
assorted pickles, including cucumber, radish, squash and burdock

**SASHIMI SALAD** 15.50  
salmon, tuna, yellowtail, shrimp, squid, chopped romaine hearts, shredded daikon, red onions, topped with a spicy ginger dressing

**SEAWEED SALAD** 8.50  
3 varieties of seaweed in a rice vinegar dressing

**SQUID SALAD** 13.50  
thinly sliced grilled squid, avocado, cucumber, with a spicy mayo dressing

**TUNA SALAD** 10.50  
tuna sashimi, chopped romaine, cucumber, red onions, tempura flakes, topped with a spicy ginger dressing

**TUNA & AVOCADO SALAD** 10.50  
tuna sashimi, avocado, cucumber, with a spicy mayo dressing

**SALMON & AVOCADO SALAD** 10.50  
salmon sashimi, avocado, cucumber, with a spicy mayo dressing

## APPETIZERS

**AGE TOFU** 7.00  
fried tofu, dashi, grated daikon, scallions

**CARPACCIO**  
pan-seared, sliced, peppery, cajun filets, with wasabi mayo sauce

**CHILEAN SEA BASS** 15.50  
miso-marinated, broiled until golden crusted and flaky

**DUMPLINGS**  
choose between steamed/seared/fried, topped with spicy rice vinegar soy sauce

**GYOZA** (Pork) 7.50 | **SHUMAI** (Shrimp) 7.50

**WASABI SHUMAI** (Pork and Wasabi) 7.50

**EDAMAME** 6.00

steamed soy beans with a dash of salt

**HAMACHI KAMA**  
yellowtail collar, served three ways

**BROILED** 12.50 | **BATTERED FRIED** 12.50 | **BRAISED** 12.50

**NEGIMAKI**

grilled beef/chicken, rolled with scallions, topped with teriyaki sauce

**BEEF** 10.00 **CHICKEN** 9.00

**SAUTEED SEAFOOD**

sauted seafood w/garlic butter sauce

**ASARI MANILA CLAMS** 9.50 | **SHRIMP** 10.50 | **OYSTERS** 10.50

**SQUID** 13.50 | **SCALLOPS** 12.50 | **SOFT SHELL CRAB** 13.00

**SHRIMP GO! GO!** 13.00

lightly fried asparagus roll wrapped with butterflied shrimp, topped with garlic-butter sauce

## SKEWERS

**grilled skewers w/ teriyaki sauce**  
**KUSHIYAKI** (Chicken, Shrimp, Scallops) 10.00 | **YAKITORI** (Chicken) 9.00

**GRILLED SQUID** 13.50  
grilled, marinated squid with sweet soy sauce

**ika maru** 13.50  
simmered squid with sweet soy sauce

**SPICY CALAMARI** 13.50  
sautéed squid, scallions, piquant soy sauce, served sizzling

**TEMPURA**  
lightly battered, served with tempura sauce & grated daikon  
**CHICKEN & VEG** 9.00 | **SHRIMP & VEG** 10.00  
**VEGETABLE** 8.00

**TATSUTAGE** 9.00  
battered fried popcorn chicken

**TERIYAKI**  
grilled with our classic teriyaki sauce  
**BEEF** 12.00 | **CHICKEN** 9.00

**VEGETABLES**  
steamed/sautéed vegetables  
**SHIITAKE & ASPARAGUS** 9.00 | **MIXED VEGETABLES** 8.00

## SUSHI BAR AVANT-GARDES

**SASHIMI** 10.50  
8 pieces of sashimi

**SUSHI** 10.50  
4 pieces of nigiri sushi

**BEEF TATAKI** 12.50  
flame-seared, thinly sliced beef, with garlic sauce

**CRUDO**  
thinly sliced fish, red onions, rice vinegar, olive oil, freshly milled sea salt and black pepper  
**OKINAWAN** (Sweet Chili Sauce & Cayenne) 13.50  
**USUZURUKI** (Ponzu Sauce & Piquant Grated Daikon) 13.50

**K-2** 17.00  
battered-fried soft shell crab topped with julliene crabstick with a side of tuna & avocado salad

**NUTA**  
sashimi made with miso-mustard sauce  
**OMAKASE** 10.50 | **TUNA** 11.00 | **GRILLED TORO** 13.00

**SUNOMONO**  
sashimi made with cucumber and rice vinegar sauce  
**OMAKASE** 10.00 | **TAKOSU** (Octopus) 14.00

**TARTAR**  
chopped fish, red onions, tobiko, olive oil, sea salt, rice crackers  
**OMAKASE** 11.00 | **TUNA** 11.00  
**RAINBOW** (Salmon, Tuna, Yellowtail) 11.00

**TATAKI**  
flame seared, thinly sliced fish, red onions, garlic sauce  
**OMAKASE** 11.00 | **SPANISH MACKEREL** 11.00 | **WHITE TUNA** 11.00

**TORO PON** 15.50  
flame-seared bluefin tuna belly over seaweed salad with ponzo garlic sauce

**YELLOWTAIL JALEPEÑO** 16.00  
thinly slices yellowtail, jalapeños, red onions, yuzu sauce

## SUSHI BAR ENTREES

**CHIRASHI** 26.00

assorted, thinly sliced fish on a bed of sushi rice

**TEKKADON** 28.00

thinly sliced tuna on a bed of sushi rice

**HAND ROLL SPECIAL** 25.00

5 rolls, california, eel, salmon, tuna, yellowtail

**SASHIMI** 25.00

12 sashimi, salmon carpaccio, u.f.o. roll

**SASHIMI DELUXE** 27.00

18 sashimi, salmon carpaccio, u.f.o. roll

**SUSHI** 25.00

9 nigiri & california roll

**SUSHI DELUXE** 27.00

10 nigiri & california roll

**SUSHI & SASHIMI COMBO** 28.00

4 nigiri, 8 sashimi, salmon carpaccio, california, u.f.o. roll

**SUSHI & SASHIMI SPECIAL FOR 1** 40.00

**SUSHI & SASHIMI SPECIAL FOR 2** 80.00

**SUSHI & SASHIMI SPECIAL FOR 3** 120.00

## ENTREES

**CARPACCIO**

pan-seared, sliced, peppery, cajun filets, wasabi mayo sauce

**OMAKASE** 24.00 | **TUNA** 24.00

**CHILEAN SEA BASS** 31.00

broiled, flaky, miso-marinated filet, served with hearty vegetables

**NEGIMAKI**

grilled beef/chicken, rolled with scallions, topped with teriyaki sauce, served sizzling with hearty vegetables

**BEEF** 24.00 | **CHICKEN** 23.00

**SKEWERS**

grilled skewers w/ teriyaki sauce, served sizzling w/ hearty vegetables

**KUSHIYAKI** (Chicken, Shrimp, Scallops) 22.00

**YAKITORI** (Chicken) 21.00

**KOTOBUKI STEAK** 27.00

soy & sake marinated shell steak, served sizzling with seasonal vegetables

**TOFU STEAK** 16.00

flour-dusted tofu steak, pan-fried until golden brown, finished with a zesty white mushroom teriyaki sauce

**TUNA STEAK** 22.00

grilled tuna steak finished with our classic teriyaki sauce

**TERIYAKI**

made with our classic teriyaki sauce, served on sizzling cast iron with seasonal vegetables

**BEEF** 25.00 | **CHICKEN** 22.00 | **SALMON** 22.00

**SEAFOOD** (Lobster Tail, Shrimp) 28.00 | **SHRIMP** 23.00

**KABAYAKI**

stir-fried vegetables & teriyaki sauce, served sizzling

**BEEF** 23.00 | **CHICKEN** 22.00

**SHOGAYAKI**

stir-fried julienned vegetables & ginger sauce, served sizzling

**BEEF** 23.00 | **CHICKEN** 22.00 | **PORK** 22.00

**KATSU**

panko-crusted, seasonal vegetables, with mustard barbecue sauce

**CHICKEN** 22.00 | **PORK** 22.00

**TEMPURA**

lightly battered, served with tempura sauce & grated daikon

**VEG w/ CHICKEN** 22.00 | **VEG w/ LOBSTER** 28.00

**VEG w/ SHRIMP** 22.00 | **VEG w/ TILEFISH & SHRIMP** 22.00

**VEGETABLE TEMPURA** 17.00

**SOUPS AND NOODLES**

**YAKI UDON**

stir fried noodles, vegetables, teriyaki sauce, aonori garnish

**BEEF** 20.00 | **CHICKEN** 20.00 | **SHRIMP** 20.00 | **VEGETARIAN** 15.00

**ZARU UDON/SOBA** 15.00

chilled wheat/buckwheat noodles, shrimp tempura, served on ice with wasabi, grated daikon & hondashi sauce

**TEMPURA UDON/SOBA** 15.00

dashi broth, wheat/buckwheat noodles, shrimp tempura, scallion

**NABEYAKI UDON** 18.00

dashi broth, wheat noodles, chicken, shrimp tempura, egg, fish cake, vegetables

**YOSENABE** 26.00

dashi broth, wheat noodles, asari clams, salmon, scallops, shrimp, fish cake, vegetables

**TONKOTSU RAMEN** 17.00

thin ramen noodles in a rich tonkotsu pork broth, topped with sliced cha-su pork, japanese fish cake, and scallions