

1450 Light Street · Baltimore, MD 21230 · www.sushibruce.com

APPETIZERS

MISO SOUP | 3

soybean paste soup with seaweed, scallion and tofu

EDAMAME | 6

salted whole soybeans

GARLIC EDAMAME | 8

sautéed whole soybean with sweet soy sauce and garlic

GYOZA DUMPLING | 8

lightly fried pork dumpling

SHUMAI | 10

steamed shrimp dumpling, sesame seeds and sesame oil

VEGETABLE TEMPURA | 14

lightly battered vegetables served with teriyaki sauce on the side (add two shrimp tempuras for \$8)

BAKED MUSSELS ON THE HALSHELL | 12

1/2 dozen broiled mussels with baked shoyou mayo. topped with masago (roe). served with eel sauce

SOFT SHELL CRAB | 15

lightly battered fried jumbo soft shell crab topped with sprouts and masago (roe), served with ponzu sauce

CALAMARI | 15

lightly battered fried calamari topped with spicy mayo, eel sauce, Japanese seasoning, sprouts and masago (roe)

FIRECRACKER | 14

spicy tuna topped with tempura flakes, avocado and masago (roe) and served with crispy wonton chips for dipping. served with spicy mayo and eel sauce on the side

JALAPEÑO B52 | 12

spicy tuna, jalapeño, cream cheese, lightly battered. topped with tempura flakes and masago (roe). served with sriracha and our house sauce

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SUSHI / NIGIRI 2PC

TUNA MAGURO | 8

fresh blue fin tuna

SALMON SAKE | 7

YELLOWTAIL HAMACHI |

premium deep sea japanese yellowtail

SMOKED SALMON | 10

premium smoked salmon (raw)

ALBACORE BINCHO MAGURO | 8

crispy garlic, seaweed seasoning and shoyou mustard

SHRIMP EBI | 8

cooked shrimp

FRESHWATER EEL UNAGI | 8

crispy garlic, seawood seasoning & unagi sauce

SALMON ROE IKURA | 9

salmon caviar

BEAN CURED INARI | 6

tofu skin

刺身

SASHIMI 4PC

TUNA MAGURO | 16 fresh blue fin tuna

SALMON SAKE | 14

YELLOWTAIL HAMACHI | 14

premium deep sea japanese yellowtail



HOUSE SALAD | 8

spring mix, lettuce and daikon (radish) topped with avocado, tomato with our house ginger dressing

SEAWEED SALAD | 8

marinated seaweed with sesame seeds and sesame oil

CUCUMBER SALAD | 7

sliced english cucumber with house sesame and ginger dressing

OCTOPUS SALAD | 10

marinated octopus and cucumber with sesame dressing and oil

FRESH COLD TOFU SALAD | 11

spring mix, lettuce topped with fresh tofu with bonito (fish) flakes. served with our house sesame dressing and chili oil

SPICY TUNA SALAD | 15

spring mix, lettuce, avocado, tomato, and daikon (radish) topped with spicy tuna, masago (roe), served with our house ginger dressing

CRAB SALAD | 13

spring mix, lettuce, cucumber, daikon (radish), tomato and avocado topped with crab mix and masago (roe). served with our house ginger dressing

SHOYOU POKES

SASHIMI POKE TUNA BOWL | 22

spring mix, lettuce, jalapeño, daikon (radish), and masago (roe) topped with diced tuna, salmon, albacore, and mango. served with our house ginger dressing, karashi sauce, and chili oil

HAWAIIAN POKE TUNA BOWL | 23

spring mix, lettuce, jalapeño, daikon (radish), and masago (roe) topped with diced tuna and mango. served with our house ginger dressing, karashi sauce, and chili oil

HAWAIIAN POKE SALMON BOWL | 22

spring mix, lettuce, jalapeño, daikon (radish), and masago (roe) topped with diced salmon and mango. served with our house ginger dressing, karashi sauce, and chili oil

LIMITED AVAILABILITY

FATTY TUNA TORO | 13 nigiri / 26 sashimi

fresh blue fin tuna

HORSE MACKEREL AJI | MP

fresh mackerel

MACKEREL SHIME SABA | 10

house vinegar and salt cured mackerell

SEABREAM MADAI | 7 nigiri / 14 sashimi

premium deep sea japanese tai

SEA URCHIN UNI | MP

SWEET SHRIMP AMAEBI | MP

BAKED SUSHI

VOLCANO #1: BAKED SPICY TUNA | 10

two piece baked sushi, spicy tuna wrapped with seaweed and rice

VOLCANO #2: BAKED SPICY SCALLOP | 10

two piece baked sushi, spicy scallop wrapped with seaweed and rice

VOLCANO #3: BAKED SPICY SALMON | 10

two piece baked sushi, spicy salmon wrapped with seaweed and rice

CLASSIC MAKI



CALIFORNIA ROLL | 8

crab mix, avocado and sesame seeds

SPICY TUNA ROLL | 10

spicy tuna, cucumber and sesame seeds

TUNA ROLL | 11

SALMON ROLL | 10

YELLOWTAIL ROLL | 10

SHRIMP & CRAB ROLL | 10

shrimp, crab mix, cucumber and sesame seeds

SPICY SALMON ROLL | 10

spicy salmon, cucumber and sesame seeds

SPICY SCALLOP ROLL | 10

spicy cooked scallop and sesame seeds

PHILADELPHIA ROLL | 12

smoked salmon, avocado, cream cheese, asparagus, sesame seeds

MINI FUTO MAKI | 12

avocado, cucumber, asparagus, oshinko, yamagobo, ebi shrimp

VEGETABLE ROLL | 10

avocado, cucumber, asparagus, oshinko and yamagobo

CUCUMBER ROLL | 6

ASPARAGUS ROLL | 7

AVOCADO ROLL | 7

OSHINKO ROLL | 6

ULTIMATE SPECIAL ROLLS

CALIFORNIA TEMPURA ROLL | 13

lightly battered tempura california roll. topped with eel sauce and tempura flakes

SHRIMP TEMPURA CRUNCH ROLL | 14

lightly battered shrimp, avocado and crab mix. topped with eel sauce and tempura flakes

SPICY TUNA TEMPURA ROLL | 15

lightly battered spicy tuna roll. topped with eel sauce, spicy mayo and tempura flakes

SALMON TEMPURA ROLL | 15

lightly battered salmon, crab mix and avocado. topped with eel sauce, spicy mayo and masago (roe)

BAKED GARLIC TUNA ROLL | 17

sliced tuna on top of a baked california roll. topped with eel sauce and masago (roe)

BAKED ALASKAN ROLL | 17

sliced salmon on top of a baked california roll. topped with eel sauce and masago (roe)

BAKED SCALLOP CALIFORNIA ROLL | 18

baked jumbo sea scallops, shitake mushroom and shoyou mayo on top of a california roll. topped with eel sauce and masago

JAPANESE BURRITO | 15

lightly battered shrimp, crab mix, spicy tuna, masago and avocado wrapped in soy paper. served with house burrito sauce

RAINBOW SPECIAL ROLL | 17

six different kinds of fish and shrimp on top of a california roll

SUN-KISSED ROLL | 18

sliced salmon on top of a philadelphia roll. topped with japanese soy dressing and sesame seeds

HAWAIIAN AHI ROLL | 18

sliced tuna and seaweed salad on top of a spicy tuna roll. topped with japanese soy dressing

EEL & AVOCADO SPECIAL ROLL | 16

lightly battered eel with crab mix. topped with sliced avocado, tempura flakes and masago (roe)

BLACK DRAGON ROLL | 19

eel and avocado on top of a california roll. topped with japanese seasoning, soy dressing, eel sauce, horseradish and crunchy garlic

SPIDER ROLL | 17

jumbo soft shell crab, avocado and crab mix. topped masago (roe)

SHOYOU STYLE BAKED LOBSTER ROLL | 20

baked lobster, shitake mushroom on top of a california roll. topped with eel sauce and masago (roe)

BIG BOSS | 17

lightly battered roll with tuna, salmon, yellowtail, crab mix, avocado and cream cheese. topped with spicy mayo, eel sauce, tempura flakes and masago (roe)

HOT NIGHT BABY! | 18

spicy tuna and avocado on top of a shrimp tempura crunch roll. topped with spicy mayo, eel sauce, tempura flakes and masago (roe)

SURE THING | 19

spicy salmon and avocado on top of a shrimp tempura crunch roll. topped with slices of jalapeño, sriracha, soy dressing and masago (roe)

SWEET HONEY ROLL | 19

shrimp and crab mix, avocado and ebi (shrimp) on top of a shrimp tempura crunch roll. topped with tempura flakes

PLAYBOY ROLL | 18

lightly battered crabstick, avocado and crab mix on top of a shrimp tempura crunch roll. topped with tempura flakes, spicy mayo eel sauce and masago (roe)

R (ROLL) LEWIS | 18

sliced yellowtail, avocado, spicy crabstick and jalapeño on top of a spicy tuna roll

WHO'S YOUR DADDY? | 19

spicy tuna and shrimp tempura. topped with seared albacore, avocado, japanese seasoning, horseradish, eel sauce, crunchy garlic and masage (roe)

HOW DARE UNAGI (EEL) ME? | 26

half-filet of baked eel on top of a california roll. topped with japanese seasoning, horseradish, eel sauce and crunchy garlic

ORIOLE PARK | 20

california roll with asparagus and cream cheese, topped with lightly battered eel, spicy tuna, spicy mayo, eel sauce, japanese seasoning, tempura flakes, masago (roe) and sriracha

FULL OPTION | 26

spicy tuna, crab mix, shrimp tempura, avocado, cream cheese and masago (roe) wrapped in soy paper. topped with lightly battered jumbo soft shell crab, spicy mayo, eel sauce, tempura flakes and sriracha

ADD-ONS

ADD AVOCADO | 2/5

ADD SOY PAPER | 2

ADD SCALLION | 2

ADD TWO SHRIMPS | 8

BOWL OF SUSHI RICE | 3

DRINK

HOT TEA | 3 green tea with brown rice

SODA | 3

coke, diet coke, sprite,

canada dry, perrier

Please let us know if you have any food allergies, not all ingredients are listed on the menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodbourne illness.

