

# Starters

Don't forget to start off with...

Garlic Edamame	5.00	Oyster Shooter	5.50
<i>Sautéed in garlic butter, (Spicy +\$1)</i>		<i>Oyster, green onion, smelt egg, quail egg, Spicy Ponzu</i>	
Baked Scallop	4.50	Magic Pillow	7.00
<i>Rice, krab, and scallops baked with Creamy Mayo, Eel Sauce</i>		<i>Poke and krab inside an Inari</i>	
Salmon Special	9.50	Soft Shell Crab Tempura	7.00
<i>Salmon Sashimi, krab, and avocado wrapped in soy paper, Ponzu</i>		<i>Whole Blue Crab, Ponzu</i>	
Jalapeno Kicker	6.50	Poke Tostada	9.00
<i>Jalapeno stuffed with spicy tuna and cream cheese, tempura style, Spicy Mayo, Eel Sauce</i>		<i>Layered with Poke, krab, wonton chip, Eel Sauce</i>	
Edamame	3.75	Zucchini Coins	6.50
<i>Steamed and lightly salted soy beans</i>		<i>Thin sliced zucchini fried to a crisp, Chipotle Mayo</i>	
Spicy Ahi Popper	6.00	Panko Shrimp	6.50
<i>Crispy rice hugged by spicy tuna, topped with a slice of jalapeno, Chipotle Mayo</i>		<i>Panko crusted shrimp on skewers, Katsu Sauce</i>	
Cucumber Sunomono	5.00	Panko Asparagus	9.00
<i>Pickled cucumber salad, sweet vinegar dressing (add Octopus +\$3, Seaweed +\$1.50, Snow Crab +\$4.50)</i>		<i>Panko crusted asparagus fries, Cilantro Aioli</i>	
Vegetable Egg Rolls	6.50	Deep Fried Garlic	5.00
<i>Deep fried, Sweet Chili</i>		<i>Soy-marinated garlic cloves on skewers</i>	
Baked Avocado	8.00	Reo Special	7.00
<i>Cajun lobster stuffed and baked inside half an avocado</i>		<i>Tuna, asparagus, and cream cheese wrapped in seaweed, tempura style, Eel Sauce</i>	
		Spring Roll	5.50
		<i>Shrimp tempura, krab, avocado and cucumber wrapped in soy paper</i>	

# Plates

Make it an Entree with a House Salad and Rice for \$3.50

Panko White Fish	9.50
<i>Panko crusted white fish, Tar Tar</i>	
Grilled Salmon Cheek	14.00
<i>Miso marinated and grilled</i>	
Pork Katsu	9.00
<i>Panko breaded and deep fried, Katsu Sauce</i>	
Fried Oyster	8.00
<i>Breaded with panko, then deep fried 'til golden, Katsu Sauce</i>	
Grilled Yellowtail Cheek	16.00
<i>Lightly salted then grilled, Ponzu</i>	
Fried Calamari	9.50
<i>Tossed in seasoned batter, then fried to a crisp, Katsu Sauce</i>	
Pork Gyoza	7.50
<i>Pork filled fried dumplings, commonly known as potstickers, Ponzu</i>	
Vegetable Gyoza	8.00
<i>Vegetable dumplings, Ponzu</i>	
Green Mussel	7.50
<i>Baked with Good Choice Mayo, and glazed with Teriyaki</i>	
Chicken Katsu	9.00
<i>Panko breaded and deep fried, Katsu Sauce</i>	



Reo Special



Jalapeno Kicker



Magic Pillow

# Plates

Make it a Entree with a House Salad and Rice for \$3.50

## Teriyaki

*an original recipe, made from scratch*

Salmon	10.00
Beef	9.00
Sesame Chicken	7.00
<i>Bite-size fried chicken, tossed with Teriyaki</i>	
Chicken	7.50

## Tempura

*lightly battered and fried to a crisp*

Seafood	16.00
<i>2 Shrimp, 2 W. Fish, 2 Salmon, 2 Snow Crab</i>	
Assorted	9.00
<i>2 Shrimp, 4 Vegetables</i>	
Shrimp (5)	10.00
Vegetable	8.00
<i>Assortment of 8</i>	

## Lunch Combinations

*Served with a House Salad, Steamed White or Brown (+\$1.00) Rice*

### Create Your Own

#### A

- Sesame Chicken
- Chicken Teriyaki
- Mix Tempura
- Gyoza

#### B

- Fried Calamari
- Baked Green Mussels
- Vegetable Gyoza
- Beef Teriyaki

#### C

- Salmon Teriyaki
- Poke
- Sushi  
Tuna, Salmon, Shrimp, 2pcs. CA Roll
- Sashimi  
3pcs. Tuna, 2pcs. W. Fish
- CA Roll (6 pc)

Choose 2 items

From A

10.50

From A & B

11.50

From A, B, or C

12.50

Make it a Trio!  
-Choose 3 Items –  
\$15.00

## Udon Noodle Soup

*Served with a House Salad*

Beef Sukiyaki	14.00
Chicken	13.00
Tempura	15.50
Vegetable	12.00
Plain	9.00
Baby (no salad)	5.00

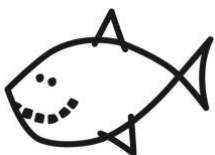
## Ramen Noodle Soup

Shoyu	11.50
<i>Soy Sauce broth, green onion, naruto, cha-shu</i>	
Miso	11.50
<i>Soybean broth, green onion, seaweed, butter, cha-shu</i>	
Tonkotsu	12.00
<i>Pork flavored broth, green onion, seaweed, cha-shu, sesame seeds</i>	

## Toppings

Cha-shu (3)  
Spicy Miso  
Corn  
Naruto

3.00	Garlic	0.50
1.00	Inari	1.00
1.00	Crispy Onion	1.00
0.50	Grilled Chicken	4.00



## Donburi

Rice Bowls

*Served with a House Salad*

<b>Poke Bowl</b>	15.00
Sashimi Bowl	16.50
Deluxe Sashimi Bowl	19.00
Spicy Tuna Bowl	13.00
Eel Bowl	16.00
Katsu Bowl	12.50
Beef Teriyaki Bowl	12.00
Chicken Teriyaki Bowl	10.00
Salmon Teriyaki Bowl	13.50
Beef Sukiyaki Bowl	12.00

## Sides

Steamed Rice	White 3.00
	Brown 3.50
Tofu	2.50
Avocado	2.50

## Salads

House	3.50
Poke	13.00
Sashimi	13.50
Salmon Skin	13.00
Grilled Chicken	11.00

## Dinner Combinations

*Served with a House Salad, and your choice of Steamed White/Brown Rice, or 4pcs. CA Roll*

- |  |              |
|--|--------------|
| 1. <b>Mixed Tempura &amp; Chicken Teriyaki</b>               | <b>16.00</b> |
| 2. <b>Sesame Chicken &amp; Beef Teriyaki</b>                 | <b>17.00</b> |
| 3. <b>Salmon Teriyaki &amp; Mixed Tempura</b>                | <b>19.00</b> |
| 4. <b>Panko White Fish &amp; Chicken Teriyaki</b>            | <b>17.00</b> |
| 5. <b>Beef Teriyaki &amp; Green Mussel or Fried Calamari</b> | <b>16.50</b> |

## Sushi Combinations

*Served with a House Salad, and 4 pieces California Roll*

<b>Sushi &amp; Sashimi</b>	<b>17.00</b>
Sushi: Tuna, Salmon, Shrimp, Eel. Sashimi: 3pcs. Tuna 2pcs. W. Fish	
<b>7 Piece Sushi</b>	<b>17.00</b>
Tuna, W. Fish, Shrimp, Salmon, Octopus, Yellowtail, Fresh Water Eel	
<b>5 Piece Sushi</b>	<b>14.00</b>
Tuna, W. Fish, Shrimp, Salmon, Octopus	

## Meal

*Served with Baby Udon and Rice*

Chicken Teriyaki & Tempura	8.50
Beef or Salmon Teriyaki & Tempura	9.50



## For the Keiki's

*Served with choice of juice or soft drink*

### Bowl

*Served over white/brown rice*

Chicken, Sesame Chicken	6.00
Beef, Salmon, Beef Sukiyaki	6.50
California Bowl	6.00
<i>Krab, avocado, cucumber over sushi rice</i>	
Crunchy Bowl	6.50
<i>Crunchy bits and Eel Sauce over CA Bowl</i>	

*Substitutions available for an additional charge*

# Sushi *Two pieces per order*

Albacore	3.70
Crabmeat	3.70
Deluxe Inari	4.50
Fresh Water Eel	4.50
Inari (Tofu Pouch)	2.60
Jumbo Scallop	6.00
Lobster	4.10
Mackerel	3.70
Halibut	7.00
Octopus	4.50
Snow Crab	5.50
Salmon	3.70
Salmon Belly	5.50
Salmon Egg	4.10
Scallop	3.70
Sea Urchin	9.00
Peppered Tuna	4.10
Shrimp	3.40
Smelt Egg	3.70
Spanish Mackerel	4.50
Squid	4.10
Sweet Shrimp	7.00
Tamago(Egg Omelet)	3.40
Tuna	4.50
Yellowtail	4.10
Yellowtail Belly	6.00



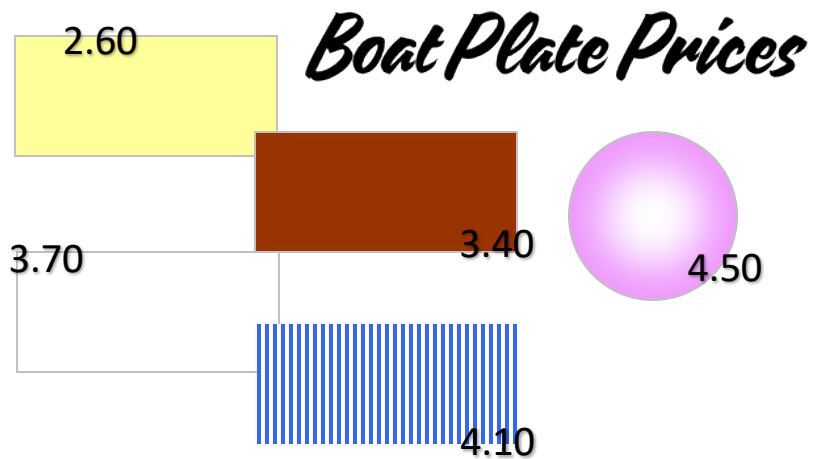
## All You Can Eat Monday & Tuesday 5-9pm

**Adults \$29.00**

**Keiki's \$18.00**

(12 & UNDER)

*Join us every Monday and Tuesday evenings for All You Can Eat Sushi and More!. Items must be eaten in full, or will be charged a la carte prices for items left. Items cannot be shared among others who are not AYCE-ers. Choose from the boats and/or from the exclusive AYCE menu. Only available at the sushi bar, and cannot be packaged to-go. All items ordered are made to order so if you have any food allergies please alert your chef.*



## Sashimi

*Fresh cuts, 6pcs per order*

*Make it an Entree with a House Salad and Rice for \$3.50*

<b>Kaisei</b>	<b>25.00</b>
15 Chef's Choice	
<b>Yokozuna</b>	<b>21.00</b>
3 Tuna, 3 Salmon, 3 Yellowtail, 2 Jumbo Scallop	
<b>Koni-shiki</b>	<b>15.00</b>
3 Tuna, 2 Salmon, 2 Albacore, 2 Yellowtail	
<b>Musashi-maru</b>	<b>16.50</b>
3 Tuna, 2 Salmon, 2 Octopus, 2 White Fish	
<b>Ake-bono</b>	<b>12.00</b>
3 Tuna, 2 Salmon, 2 Yellowtail	
<b>Albacore</b>	<b>12.00</b>
<b>Japanese Mackerel</b>	<b>11.50</b>
<b>Jumbo Scallop</b>	<b>17.50</b>
<b>Mackerel</b>	<b>11.50</b>
<b>Octopus</b>	<b>13.50</b>
<b>Salmon</b>	<b>11.50</b>
<b>Salmon Belly</b>	<b>16.50</b>
<b>Sea Urchin</b>	<b>18.50</b>
<b>Seared Tuna</b>	<b>12.50</b>
<b>Halibut</b>	<b>19.00</b>
<b>Spanish Mackerel</b>	<b>14.00</b>
<b>Tuna</b>	<b>14.00</b>
<b>Yellowtail</b>	<b>13.00</b>
<b>Yellowtail Belly</b>	<b>19.50</b>
<b>Poke</b>	<b>12.50</b>



*Musashi-maru Sashimi*



# House Rolls

*Eight pieces per order*

California	6.00
<i>Krab, cucumber, avocado</i>	
Mokkori	12.00
<i>Inside: Shrimp tempura, spicy tuna, cucumber, and avocado</i>	
<i>Outside: Crunchy bits, Eel Sauce</i>	
<i>---Soy Paper---</i>	
Volcano	12.00
<i>Inside: Krab, asparagus</i>	
<i>Outside: Scallop, Volcano Sauce, bonito flakes, Eel Sauce</i>	
<i>---Baked---</i>	
Dragon	16.00
<i>Baked Eel and avocado on top of Crunchy Roll, Eel Sauce</i>	
Rainbow	14.00
<i>Assorted Sashimi on top of CA Roll</i>	
Spider	12.00
<i>Inside: Soft shell crab, krab, cucumber</i>	
<i>Outside: Smelt eggs, Eel Sauce</i>	
Crunchy	10.00
<i>Inside: Shrimp tempura, krab, cucumber, and avocado</i>	
<i>Outside: Crunchy bits, Eel Sauce</i>	
Veggie Crunchy	10.00
<i>Inside: Potato tempura, asparagus, sprouts, gobo, cucumber, and avocado</i>	
<i>Outside: Crunchy bits, Eel Sauce</i>	
Spicy Tuna	7.00
<i>Spicy tuna and cucumber</i>	
Spicy Yellowtail	7.50
<i>Spicy yellowtail and cucumber</i>	
Spicy Albacore	7.50
<i>Spicy albacore and cucumber</i>	
Salmon Skin	7.00
<i>Salmon skin, cucumber, gobo, sprouts, and bonito flakes</i>	
Philadelphia	8.00
<i>Salmon, cream cheese, asparagus, and avocado</i>	
Shrimp	6.50
<i>Shrimp, cucumber, avocado, and asparagus</i>	
Lobster	8.50
<i>Inside: Lobster, cucumber</i>	
<i>Outside: White onion, Cilantro Aioli</i>	
Super California	13.00
<i>Eel and avocado on top of CA Roll, Eel Sauce</i>	
Scallop	7.50
<i>Scallop, cucumber</i>	
Vegetable	7.00
<i>Cucumber, avocado, asparagus, sprouts, and gobo</i>	



*Spider*



*Orange*

*Let's Talk About Our*

## Sauces

Ponzu  
 Spicy Ponzu  
 Onion Ponzu  
 Eel Sauce  
 Cilantro Aioli  
 Sesame Dressing  
 Habanero  
 Volcano  
 Chipotle Mayo  
 Tar Tar  
 Katsu Sauce  
 Sweet Chili

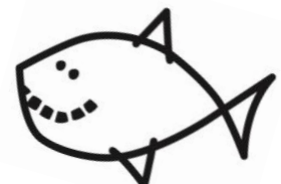
*All of our sauces are hand crafted  
 and exclusive at Good Choice Sushi.  
 Please inform your server of any  
 allergies. Available to take home.*



*Rainbow*



*Dragon*



**\*Soy paper + \$1.00\***



# Specialty Rolls Only at Good Choice Sushi



**Luau 11.00**

*Inside: Vegetable Roll  
Outside: Cajun Avocado, cilantro,  
Onion Ponzu*



**Kalani 16.00**

*Inside: Spicy Yellowtail, cucumber  
Outside: Peppered Tuna Sashimi, deep fried  
marinated garlic, GC Mayo, Onion Ponzu*



**Hei Hei 15.50**

*Bottom: Deep Fried Spicy Tuna Roll  
Top: Spicy Albacore, crispy onion, Spicy  
Mayo, Habanero Sauce*



**Samurai 14.00**

*Inside: Soft shell crab, krab, cucumber  
Outside: Albacore sashimi, GC Mayo,  
Ponzu*



**Cajun Salmon 15.00**

*Cajun seared salmon on top of CA Roll*



**Baked Lobster 14.00**

*Cajun Lobster, krab, asparagus  
baked with Volcano Sauce, Eel  
Sauce*



**Cucumber Paradise 18.00**

*Assorted Sashimi, krab wrapped in thin  
sliced cucumber, smelt eggs, and Ponzu  
---No Rice---*



**Happy 14.00**

*Inside: Spicy tuna and cucumber  
Outside: Albacore sashimi, topped with  
green and white onions, bonito flakes and  
Spicy Ponzu*



**OsKar 16.00**

*Inside: Spicy tuna, shrimp tempura, and  
cucumber  
Outside: Shrimp and avocado, topped with  
Spicy Mayo, and Eel Sauce*



**Popcorn Shrimp 13.00**

*Popcorn tempura shrimp tossed in  
spicy mayo and chili on top of a CA  
Roll, Eel Sauce, green onions*



**Go 11.50**

*Inside: Tuna, avocado, and spicy krab  
Outside: Smelt eggs  
--Soy Paper--*



**Hula 13.00**

*Poke and smelt eggs on top of CA Roll*





**Kalikimaka** 🌶️ **14.00**

*Inside: Lobster, cucumber  
Outside: Spicy Tuna, green onions, white onions, bonito flakes, Sriracha, Sesame Oil, Ponzu*



**Sumo** **12.00**

*Two tempura shrimp, spicy tuna, krab, avocado, cucumber, asparagus, Spicy Mayo, Eel Sauce  
--Burrito Style--Soy Paper--*



**Modzilla** 🌶️ **15.00**

*Bottom: Deep fried CA Roll  
Top: Spicy tuna, jalapeno, crunchy bits, Spicy Mayo, Eel Sauce*



**Mahalo** **14.00**

*Inside: Shrimp tempura, krab, cucumber, avocado, cream cheese  
Outside: Garlic chips, crunchy bits, Spicy Mayo, Eel Sauce --Soy Paper--*



**Lemi** **14.00**

*Inside: Vegetable Roll  
Outside: Salmon sashimi, lemon, Onion Ponzu*



**Sakura** **9.00**

*Albacore and green leaf lettuce wrapped in seaweed, chopped tomato, garlic chips, Sakura Sauce*



**Summer** **12.00**

*Assorted sashimi, krab, asparagus, Ponzu  
--Soy Paper--*



**Yellowtail Jalapeno** 🌶️ **15.00**

*Yellowtail Sashimi on top of a CA Roll with sliced jalapeno, Onion Ponzu*



**Baked Scallop Special** **13.50**

*Scallops, krab, asparagus baked with Volcano Sauce*



**Lomi Lomi** **12.50**

*Chopped Salmon, tomato, green and white onions, Lomi Lomi style, on top of CA Roll, cilantro*



**Chuck Norris** **13.00**

*Assorted sashimi wrapped in seaweed, lightly fried for a crispy outside. Topped with white and green onions, bonito flakes, Sesame Oil, Ponzu*



**Ohana** **18.00**

*Inside: Shrimp Tempura, krab, avocado, cucumber  
Outside: Salmon and Tuna Sashimi, GC Mayo, smelt eggs, green onions*

*Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*

*Please inform us of any allergies. Prices subject to change without notice.*

# Beverages

## Soft Drinks

Coke, Diet Coke, Sprite, Iced Tea, Sparkling Water, Lemonade, Cherry Coke, Shirley Temple, Arnold Palmer, Iced Green Tea, Root Beer, Dr. Pepper	3.00
Ramune	3.50
Apple Juice (No Refills)	2.50

## Wine by the glass

Chardonnay	5.50
Merlot	
Plum Wine	

## Beers

Large	7.00
Kirin, Kirin Light, Sapporo, Asahi, Orion	
Small	4.50
Kirin, Kirin Light, Sapporo, Asahi, Asahi Black	
Sapporo on Tap	glass 6.00 pitcher 18.00

## Sake

### Hot

Large	8.00
Small	4.00

### Cold

Hakutsuru <i>light, refreshing</i>	9.00
Ozeki <i>dry, crisp</i>	6.00
Junmai <i>smooth, floral</i>	13.00
Takara <i>clean, mild</i>	7.50
Nigori <i>unfiltered, sweet</i>	12.00
Kurosawa <i>smooth, clean</i>	15.00
Suijin <i>dry, strong</i>	19.00



# Dessert

*Save the best for last*

Ice Cream by the Scoop	3.50
<i>Green Tea, Red Bean, Mango, Vanilla</i>	

## Tempura Ice Cream

*A scoop of ice cream hugged by butter pound cake, fried tempura-style for a crispy outside, and ice-cold inside.  
Green Tea, Red Bean, Mango, Vanilla*

Mochi Ice Cream	single 1.95 double 3.75
<i>Green Tea, Mango, Strawberry, Chocolate</i>	

Sesame Balls (3)	3.00
<i>Rice-mochi on the outside, sweet red beans on the inside.</i>	

