

Sushi Mambo Menu – Summer 2006

APPETIZERS

Tempura \$9.50

Lightly battered deep fried Shrimp & Vegetables with sweet dipping sauce.

Mambo Chicken Salad \$9.95

Crispy batter fried chicken over mixed greens served with a creamy miso.

Dynamite \$9.50

Mushrooms and scallops baked in a deep dish with a creamy Mambo sauce.

Vegetarian Tofu Salad \$9.00

Deep fried tofu over mixed greens, served with a creamy miso dressing.

Yakitori \$8.00

Skewed Chicken with green onions.

Hiyayako \$6.00

Chilled tofu with fresh grated ginger and bonito fish flakes.

Chicken Kara Age \$8.00

Crispy fried chicken with Ton Katsu sauce.

Gyoza \$7.95

Pork Dumplings with spicy chili dipping sauce.

Wakame Salad \$5.50

Seaweed with spicy dressing.

Oshitashi Salad \$5.50

Spinach with spicy dressing.

Edamame \$5.00

Salted soybeans.

Seafood Salad \$12.00

Assorted sashimi over cucumber in rice vinaigrette.

Sunomono \$7.00

Cucumber and Tako in a rice vinaigrette.

Harusame \$6.50

Yam noodles in a miso dressing.

Small Green Salad \$4.50

Mixed greens with a miso dressing.

Rice or Miso Soup \$2.50.

Sushi Mambo Menu – Summer 2006

HOT FOOD ENTRÉES

TERIYAKI - Served with Rice, Miso soup, and Salad.

Beef Teriyaki \$16.00

Salmon Teriyaki \$16.00

Chicken Teriyaki \$16.00

KATSU (Breaded Cutlets) - Served with Rice, Miso Soup and Salad.

Beef Katsu \$16.00

Chicken Katsu \$16.00

Pork Katsu \$16.00

Red Snapper Katsu \$16.00

Shrimp Katsu \$16.00

SUKIYAKI - Served with Rice.

Beef or Chicken Sukiyaki \$13.50

TEMPURA - Served with Rice, Miso Soup and Salad.

Shrimp and Vegetable Tempura \$14.00

Vegetable Tempura \$13.00

UDON (Rice Noodle Soup)

Shrimp Tempura Udon \$12.50

Beef or Chicken Udon \$10.50

YOSENABE (Clear Broth Stew) - Served with rice.

Seafood Yosenabe \$15.00

Beef or Chicken Yosenabe \$13.00

Sushi Mambo Menu – Summer 2006

SUSHI MENU

NIGIRI-SUSHI (Two Pieces) –

Albacore \$5.00
White Tuna

Maguro \$5.00
Ahi Tuna

Hamachi \$5.00
Yellowtail

Tako \$5.00
Octopus

Tobiko \$4.50
Flying Fish Roe

Ebi \$4.50
Shrimp

Salmon \$5.00
Fresh or Smoked Salmon

Saba \$4.50
Mackerel

Ikura \$4.50
Salmon Roe

Tomago \$4.50
Egg Omelet

Unagi \$4.50
Broiled Eel

Inari \$4.50

Green Eggs & Ham (Quail Egg) \$5.50

Sushi Mambo Menu – Summer 2006

SUSHI ROLLS –

California Roll \$7.00
Crab, Avocado

San Francisco Roll \$8.50
Tempura Shrimp, Crab, Avocado
Mambo roll \$8.00
Tuna, Hamachi, Tako Salmon, Saba, marinated in hot sauce.

Rock & Roll \$8.00
Eel, Avocado, Cucumber

West Coast Roll \$8.00
Salmon, Crab, Avocado

Rainbow Roll (Outdoor) \$12.50
A California roll wrapped in an assortment of Sushi.

Rainbow Roll (Indoor) \$8.50
Tuna, Hamachi, Shrimp, wrapped in rice.

Caterpillar Roll \$10.00
Eel, Avocado and Cucumber, layered in Avocado.

Tuna Roll \$7.50
Ahi Tuna

Hamachi Roll \$8.00
Yellowtail, Green Onions

Spicy Hamachi Roll \$8.50
Yellow Tail, Green Onions, spicy

Sunny California Roll \$8.00
California Roll, deep fried.

Batman Roll \$8.00
Eel and Cream Cheese

Philadelphia Roll \$7.50
Smoked Salmon, Cream Cheese

Salmon Skin Roll \$8.00
Salmon, Avocado, Cucumber

Sushi Mambo Menu – Summer 2006

Spicy Tuna Roll \$8.00
Tuna, Green Onions, spicy

Fotomaki \$6.60
Spinach, Sweet Yam Root

Mucho Macho Roll \$8.00
Tuna, Hamachi, Tako, Albacore

Spider Roll \$10.50
Soft shell Crab, Avocado, Cucumber

New York Roll \$8.00
Crab, Shimp, Avocado

VEGETARIAN ROLLS –

Kappa \$5.00
Cucumber

Avocado Roll \$5.00

Takuwan Roll \$5.00
Pickled Horseradish

Shitake Roll \$5.00
Marinated Mushrooms

Green Roll \$6.00
Lettuce, Sprouts, Avocado, Cucumber

Are you Nuts \$6.50
Avocado, Cucumber, Macadamia Nuts

SUSHI COMBINATIONS (served with Miso Soup) –

Sushi for Two \$42.00
Eel Roll, Spicy Tuna, California Roll, & Tuna, Salmon, Ebi and Hamachi
(2 pc. each)

Nigiri Special \$17.00
Tuna Roll, & Ebi, Tuna, Hamachi, Salmon, Tako, Saba, and Ika
(1 pc. each)

Sushi Mambo Menu – Summer 2006

LUNCH SPECIALS

*All Lunch Specials served with Miso Soup

Lunch A \$9.75

Avocado Roll and Kappa Roll (Vegetarian)

Lunch B \$12.95

California Roll, and one piece of Maguro, Salmon, and Shrimp.

Lunch C \$12.50

California Roll and Rock 'n Roll.

Lunch D \$11.50

One (1) pc. each of Maguro, Salmon, Shrimp, Tako, and Albacore.

Lunch E \$13.50

Spicy Tuna Roll, California Roll, and two (2) pc. of Salmon.

Sushi Bowl \$11.95

Assorted Sashimi over Rice

Sushi for Two \$38.00

Spicy Tuna Roll, California Roll, Rock 'n Roll, and two (2) pc. each of Maguro, Salmon, Shrimp, and Hamachi.

RICE BOWLS –

Beef or Chicken Teriyaki Donburi \$9.50

Grilled Beef or Chicken over Rice with Teriyaki Sauce.

Chicken or Pork Katsu Donburi \$9.50

Battered and Fried Chicken or Pork over Rice, with a Tangy Ton Katsu Sauce.

* * *

Lunch Box Special \$10.95

Beef or Chicken Teriyaki with your choice of Tempura or California Roll. Served with Rice and Salad.

Sushi Mambo Menu – Summer 2006

FEELING SPECIAL?

Nutty Professor \$10.50
California Roll topped with Shrimp & Macadamia Nuts.

Rolling Blackout \$10.00
Spicy Shrimp and Tuna topped with strings of marinated Sea Weed.

Phoenix \$9.50
Smoked Salmon, Eel, and Cream roasted with a Zesty Sauce.

Spicy Trio \$9.50
Spicy Tuna, Hamachi, and Salmon

Spicy Salmon \$8.50
Spicy Fresh Salmon

Dragon \$12.00
California roll, topped with Avocado and Eel.

Pollo Kichigai \$9.00
Grilled Chicken, Shitake Mushrooms, and Avocado

Mother Clucker \$12.50
Salmon, Halibut, and Albacore Tempura style, topped with Sashimi and Tobiko.

Shrimpgazm \$9.50
Spicy Tuna & Tempura, Rolled Tempura style.

Nacho Mama \$10.50
Spicy Tuna, Hamachi & Salmon, Tempura style.

Who's your Daddy? \$12.50
Crab and Cucumber Roll topped with Tomago, Eel and Tobiko then drizzled with Teriyaki Sauce.

Bubba Gump \$8.00
Spicy Shrimp

Venus \$12.50
Eel and Cucumber, broiled with Scallops and Zesty Sauce.

Miso Horny \$9.00
Squid and Cucumber, topped with Miso Paste and Tobiko.

Ninja \$8.50
Spicy Grilled Salmon

Sushi Mambo Menu – Summer 2006

Mermaid \$11.50

Tempura Shrimp Roll topped with Eel and Avocado.

Holy Moly \$8.00

Spicy Avocado, Tomatoes, Green onions

High Roller \$12.50

Tempura Shrimp and Cucumber, topped with slices of Tuna and Salmon, Zesty Sauce, and sprinkled with Crab.

Just 4 the Halibut \$12.50

Spicy Tuna, Hamachi, and Salmon topped with Halibut and broiled with a Zesty Sauce.

Senor Albacore \$12.50

Tempura style Halibut & Cucumber, topped with Spicy Albacore.

Highly Bread \$11.50

Eel, Crab, and Avocado breaded & fried.

Leaf Me Alone \$10.00

Tempura Shrimp and Tuna, wrapped with Lettuce & Rice with a Zesty Sauce.

Fungus Among Us \$10.50

Five Shitake Mushrooms stuffed with Spicy Tuna and Sushi Rice, Tempura Style.

Diablo \$12.50

Spicy Tuna, Salmon, and Hamachi Roasted with a Zesty Sauce.

Temperamental \$10.00

Eel and Cucumber, topped with Tempura style Veggies.

Captain Crunch \$10.50

California Roll topped with Spicy Tuna & Tempura Crispies.

Supercalifragilistic \$12.50

Crab and Tempura Shrimp Roll topped with Salmon, Maguro, with sweet Sesame Sauce and Wake Me.

Saba-Dubba-Doo \$12.50

Salmon, Maguro and Albacore Roll topped with Saba, Lemon wedges and Ponsu Sauce.

Raw Deal \$11.50

Salmon, Maguro, Albacore Roll topped with Halibut and Tobiko topped with a Zesty Sauce.

The Pacifier \$11.50

Spicy Tuna topped with Salmon.

Sun of a Beach \$12.50

Crab Roll topped with Halibut, Shrimp, Tako, and Squid with a Spicy Sauce.

Sushi Mambo Menu – Summer 2006

Cheeso Beautiful \$11.50
Eel, Smoked Salmon, and Cream Cheese, Tempura style.

SPECIAL SALADS –

Mt. Hulla Hulla \$14.00
Wakame bed topped with Diced Salmon, Maguro and Albacore in a Spicy Sauce.

Pokkee-To \$14.00
Tuna, Salmon, Albacore on a bed of Wakame Marinated in Spicy Sauce.

Ohwahu Salad \$9.50
Wakame Salad topped with Tuna, in Vinaigrette.

SPECIAL RICE DISHES –

The Volcano \$15.00
Tuna, Hamachi, and Salmon, over Rice, broiled with a Zesty Sauce.

Mt. Fuji \$15.00
Tuna, Hamachi, and Salmon over Rice with Spicy Ponsu Sauce.

Seared Ahi Donburi \$17.00
Five pieces of Seared Ahi over Rice with a Mambo Sauce on the side.

Sushi Mambo Menu – Summer 2006

White Wines

Chardonnay Napa Cellars \$6 \$28
Saint Helena 2004

Chardonnay Roshambo \$6 \$28
Sonoma Valley 2004

Gruner Veltliner Erich Salomon \$6 \$28
Kremstal, Austria 2004

Sauvignon Blanc Mason \$7 \$32
Napa Valley 2003

Saumur Blanc (Chenin Blanc) \$6 \$28
Domain Fouet, France 2003

Red Wines

Merlot Havens \$8 \$35
Napa Valley 2000

Cabernet Franc Lang & Reed \$9 \$35
Napa Valley 2003

Pinot Noir Hook & Ladder \$9 \$37
Russian River Valley 2004

Pinot Noir Ramsay \$9 \$37
North Coast 2004