



HAMACHI

SERVING FINE JAPANESE CUISINE & SUSHI SINCE 1987

FREE DELIVERY FOR HOME OR OFFICE

\$15.00 MINIMUM ORDER
FOR DELIVERIES MORE THAN 10 BLOCKS AWAY, PLEASE CALL TO
CHECK AVAILABILITY AND MINIMUM ORDER. IF WE CAN DELIVER, WE WILL—
NO MATTER HOW FAR!

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MONDAY—THURSDAY 11:30 AM—3:00 PM / 5:00—11:00

FRIDAY 11:30 AM—3:00 PM / 5:00—11:30

SATURDAY 12:00 PM—4:00 PM / 5:00—11:00 PM

SUNDAY 3:30—10:00 PM

SAKE BAR OPEN FRIDAYS & SATURDAYS UNTIL 2:00 AM

AVAILABLE FOR CORPORATE CATERING & PRIVATE PARTIES

34 EAST 20 STREET, NEW YORK, NY 10003
BETWEEN PARK AVENUE SOUTH & BROADWAY

MAKI SUSHI ROLLS

REGULAR MAKI SEAWEED ROLL, 6 PIECES.

1 TUNA ROLL	4.00	4 TORO ROLL	MARKET
2 SALMON ROLL	4.00	5 SHRIMP ROLL	4.00
3 YELLOWTAIL & SCALLION	4.25	6 SABAGARI ROLL	4.00

REGULAR MAKI CAN ALSO BE PREPARED AS CONE-SHAPED
HAND ROLLS (SAME PRICE), OR INSIDE OUT FOR ADDITIONAL 75¢

INSIDE-OUT ROLLS RICE OUTSIDE & SESAME SEEDS

7 CALIFORNIA ROLL	4.50	10 EEL ROLL	5.25
8 SPICY TUNA ROLL	4.75	11 SPICY SHRIMP ROLL	4.75
9 SPICY SALMON ROLL	4.75	12 SPICY YELLOWTAIL ROLL	5.25

VEGETABLE MAKI SEAWEED ROLL, 6 PIECES

13 CUCUMBER ROLL	3.50	17 PEANUT ROLL	3.50
14 OSHINKO ROLL	3.50	18 SPINACH ROLL	3.50
15 ASPARAGUS ROLL	3.50	19 UMEKYU ROLL	3.50
16 SHIITAKE MUSHROOM ROLL	3.50	20 AVOCADO ROLL	3.50

VEGETABLE MAKI CAN ALSO BE PREPARED AS CONE-SHAPED
HAND ROLLS (SAME PRICE) OR INSIDE OUT FOR ADDITIONAL 75¢
COMBINE ANY TWO VEGETABLE ITEMS IN ONE ROLL FOR \$4.25

SPECIAL ROLLS

1 SHRIMP TEMPURA ROLL BATTERED SHRIMP, 6 PIECES	7.00
2 SPIDER ROLL SOFTSHELL CRAB, 5 PIECES	8.00
3 DRAGON ROLL EEL, CUCUMBER AND AVOCADO, 8 PIECES	9.50
4 RAINBOW ROLL CALIFORNIA TOPPED WITH TUNA, YELLOWTAIL AND FRESH SALMON, 8 PIECES	10.50
5 BOSTON ROLL SHRIMP, LETTUCE, MAYO AND MASAGO, 6 PIECES	5.50
6 ALASKA ROLL SALMON AND AVOCADO, 6 PIECES	5.50
7 PHILADELPHIA ROLL SMOKED SALMON AND CREAM CHEESE, 6 PIECES	5.50
8 TUNA AVOCADO ROLL 6 PIECES	5.25
9 RED DRAGON ROLL CALIFORNIA ROLL TOPPED WITH TUNA, 8 PIECES	10.50
10 SWEET POTATO TEMPURA ROLL BATTERED PIECES OF SWEET POTATO, 6 PIECES	4.50
11 ORANGE DRAGON ROLL CALIFORNIA ROLL TOPPED WITH SALMON, 8 PIECES	10.50
12 YELLOW DRAGON ROLL CALIFORNIA ROLL TOPPED WITH YELLOWTAIL, 8 PIECES	11.50

ALL SUSHI, SUSHI ROLLS AND SPECIAL ROLLS CAN BE MADE USING
BROWN RICE FOR AN ADDITIONAL CHARGE. PLEASE ASK!

HOUSE SPECIAL ROLLS

DIFFERENT SPECIAL ROLLS AVAILABLE DAILY. PLEASE ASK WHICH
ROLLS ARE AVAILABLE TODAY.

1 WHATEVER ROLL EEL, AVOCADO AND SPICY TUNA WITH COLORED TOBIKO OUTSIDE, 8 PIECES.	12.50
2 BLUE MONKEY ROLL BLUE CRAB MEAT, AVOCADO AND SPICY TUNA, 8 PIECES.	12.50
3 DEEP IMPACT ROLL SHRIMP TEMPURA ROLL WITH SPICY TUNA OUTSIDE, 8 PIECES.	10.50
4 GREEN TEA ROLL TUNA, SALMON, YELLOWTAIL, AND AVOCADO, WRAPPED WITH GREEN SOY PAPER, 4 PIECES.	10.50
5 KING CALIFORNIA ROLL KING CRAB MEAT, AVOCADO AND CUCUMBER, WITH RED TOBIKO OUTSIDE, 8 PIECES.	9.50
6 NUTTY TUNA ROLL CRUSHED MACADAMIA NUT, TUNA AND CUCUMBER, 8 PIECES.	8.00
7 CALIENTE ROLL SPICY COOKED FISH, WITH KANI AND MASAGO, 8 PIECES.	8.50
8 WASABI ROLL INSIDE-OUT ROLL OF SPICY TUNA, FRESH SALMON, FRESH YELLOWTAIL, AVOCADO. WASABI TOBIKO ON THE OUTSIDE, 4 PIECES.	11.50
9 BLUE CALIFORNIA ROLL BLUE CRAB MEAT, AVOCADO, AND CUCUMBER, WITH TOBIKO ON THE OUTSIDE, 8 PIECES.	8.50
10 MEGA-MAGURO ROLL TUNA TOPPED WITH AVOCADO & TOBIKO. 5 PIECES.	9.00
11 AGATHA CRISPY ROLL ASPARAGUS, CUCUMBER AND AVOCADO, WITH TEMPURA FLAKE OUTSIDE, 5 PIECES.	6.50
12 JOSHI-NOSHI MAKI BROILED EEL & CUCUMBER INSIDE, WITH THINLY-SLICED MANGO OUTSIDE, 8 PIECES.	8.00
13 EARTH, WIND & SALMON ROLL COOKED FRESH SALMON, SCALLION & CREAM CHEESE, WITH SMOKED SALMON OUTSIDE, 8 PIECES.	12.50
14 HAMACHINUT ROLL CHOPPED YELLOWTAIL & PEANUTS INSIDE, WITH FRESH SALMON & SHIITAKE MUSHROOM OUTSIDE, 8 PIECES.	13.00
15 HALLOWEEN ROLL CHOPPED YELLOWTAIL & SCALLIONS INSIDE WITH AVOCADO & TOBIKO OUTSIDE, 8 PIECES.	8.00
16 CRISPY UNA-EBI ROLL SHRIMP TEMPURA TOPPED WITH AVOCADO & BROILED EEL, 10 PIECES.	14.95
ROLLS WRAPPED IN CUCUMBER	
17 NARUTO ROLL NO. 1 KANI, SMOKED SALMON, SPICY SPROUTS AND AVOCADO, WRAPPED WITH CUCUMBER, 5 PIECES.	10.50
18 NARUTO ROLL NO. 2 TUNA, YELLOWTAIL, SCALLION, TOBIKO AND AVOCADO, WRAPPED WITH CUCUMBER, 5 PIECES.	10.50

ALL SUSHI, SUSHI ROLLS AND SPECIAL ROLLS CAN BE MADE USING
BROWN RICE FOR AN ADDITIONAL CHARGE. PLEASE ASK!

MOST DISHES CAN BE SPECIALLY PREPARED TO MEET CERTAIN
DIETARY RESTRICTIONS.

DESSERTS

ICE CREAM RED BEAN-PASTE TOPPING FOR ICE CREAM \$1.00	
OGURA ICE CREAM RED BEAN ICE CREAM	4.00
GREEN TEA ICE CREAM	4.00
GINGER ICE CREAM	4.00
CHOCOLATE ICE CREAM	4.00
VANILLA ICE CREAM	4.50
TEMPURA ICE CREAM JAPANESE FRIED ICE CREAM. CHOICE OF FOUR FLAVORS.	5.00
FRESH FRUIT IN SEASON	4.95
BANANA SPRING ROLL	5.50

BEVERAGES

WE REGRET THAT WE CAN NOT DELIVER ALCOHOLIC BEVERAGES

HOT GREEN TEA	1.25
ASSORTED SOFT DRINKS COKE, DIET COKE, GINGER ALE, 7 UP, CLUB SODA WITH DELIVERY, SODAS ARE \$1.50	1.75
ICED TEA	2.25
SPARKLING WATER WITH DELIVERY, SPARKLING WATER IS \$2.25	2.75
SPRING WATER WITH DELIVERY, SPRING WATER IS \$2.25	2.75

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PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

APPETIZERS

1	AVOCADO SERVED WITH WASABI AND SOY BEAN PASTE DRESSING.	4.95
2	YAKKO –TOFU COLD TOFU (BEAN CURD) WITH FRESH GRATED GINGER, DRIED BONITO, CHOPPED SCALLIONS AND SOY SAUCE.	4.00
3	AGE TOFU FRIED TOFU (BEAN CURD) WITH SPECIAL SAUCE.	5.50
4	IKA NO KARAAGE FRIED MARINATED SQUID WITH PONZU SAUCE.	6.00
5	OSHITASHI FRESH BOILED SPINACH, SERVED COLD WITH PONZU SAUCE AND DRIED BONITO.	4.95
6	SHIGIYAKI FRIED EGGPLANT SERVED WITH SOY BEAN PASTE DRESSING.	5.50
7	VEGETABLE GYOZA* STEAMED MIXED VEGETABLE DUMPLING SERVED WITH PONZU VINEGAR SAUCE.	4.95
8	GYOZA* FRIED BEEF DUMPLING SERVED WITH PONZU VINEGAR SAUCE.	5.95
9	SPINACH GYOZA* STEAMED PORK DUMPLING SERVED WITH PONZU VINEGAR SAUCE.	5.95
10	SHUMAI* FRIED OR STEAMED SHRIMP DUMPLING WITH PONZU.	5.95
11	NEGIMAKI SCALLION WRAPPED IN THINLY SLICED BEEF SERVED WITH TERIYAKI SAUCE.	6.95
12	TEMPURA BATTER-FRIED SHRIMP AND A VARIETY OF VEGETABLES.	7.95
13	SASHIMI 7 PIECES, ASSORTED FISH OF THE DAY.	8.95
14	USUZUKURI THINLY SLICED WHITE FISH WITH PONZU, HOT PEPPER, CHOPPED SCALLIONS AND GRATED WHITE RADISH.	12.95
15	USUZUKURI COMBO WHITE FISH AND TUNA, PREPARED THE SAME WAY.	17.00
16	OSHINKO ASSORTED JAPANESE PICKLES.	4.50
17	HIJIKI COOKED KELP, FISH CAKE & TOFU.	5.25
18	CHUKA SALAD (SEAWEED SALAD) HIYASHI WAKAME SEAWEED SALAD WITH SESAME DRESSING.	4.95
19	CRABMEAT SPRING ROLL* FRESH, SEASONAL BLUE-CRAB MEAT AND SHRIMP IN DELICATELY FRIED PASTRY SHELLS.	5.95
20	MANHATTAN BEEF THINLY SLICED SEARED BEEF WITH A SPECIAL SAUCE.	7.95
21	FRESH ASPARAGUS SERVED WITH HAMACHI'S SPECIAL SAUCE.	4.95
22	SOFT SHELL CRAB TEMPURA-STYLE, WITH VEGETABLES AND PONZU.	MARKET
23	STEAMED MIXED VEGETABLES ASSORTMENT OF STEAMED FRESH VEGETABLES SERVED WITH A SPECIAL DIPPING SAUCE.	4.50
24	EDAMAME HOT BOILED SOY BEANS.	3.50
25	TUNA TATAKI or SPICY TUNA TATAKI LIGHTLY GRILLED TUNA STEAK SERVED OVER AN ASSORTMENT OF MIXED BABY GREENS.	9.95
26	CHILEAN SEA BASS FRESH CHILEAN SEA BASS MARINATED IN MISO PASTE AND BROILED.	9.95
27	HASAMI AGE EGGPLANT AND SHRIMP PASTE TEMPURA.	5.95
28	TATSUTA AGE FRIED CHICKEN WINGS.	5.50

SOUPS

29	MISO SOUP SOY BEAN SOUP WITH TOFU, SCALLIONS AND SEAWEED.	2.25
30	HOUSE SOUP SLICED PORK, MUSHROOMS, TOFU & SCALLIONS IN MISO SOUP BASE.	3.50
31	CLEAR SOUP A DELICATELY SEASONED CLEAR BROTH.	2.75
32	VEGETABLE SOUP THINLY SLICED FRESH MUSHROOMS, BROCCOLI, CARROTS AND NAPA CABBAGE IN A CLEAR BROTH.	3.50

*THESE ITEMS MADE FRESH DAILY ON THE PREMISES

ENTREES SERVED WITH SALAD, VEGETABLE OF THE DAY & RICE

TERIYAKI BROILED MEAT, SEAFOOD, FISH OR FRIED TOFU MARINATED IN A DELICATE TERIYAKI SAUCE.

	LUNCH	DINNER
1	CHICKEN TERIYAKI	9.95 12.95
2	TOFU TERIYAKI	9.00 11.95
3	VEGETABLE TERIYAKI ASSORTED VEGETABLES	9.95 13.00
4	BEEF TERIYAKI LUNCH, THINLY SLICED / DINNER, SERVED AS STEAK	10.50 16.95
5	EBI TERIYAKI (SHRIMP ONLY)	11.95 15.95
6	SALMON TERIYAKI	13.95 14.95
7	TERIYAKI COMBO CHOOSE ANY TWO: SCALLOP, SHRIMP, SQUID, FISH, TOFU, CHICKEN OR SALMON.	12.95 16.95
8	DELUXE TERIYAKI COMBINATION SHRIMP, ASPARAGUS & SCALLIONS, WRAPPED IN THINLY SLICED BEEF.	12.00 16.00

TEMPURA SHRIMP, FISH AND VEGETABLES GENTLY FRIED IN BATTER.

9	SHOJINAGE VEGETABLES ONLY	9.50 14.00
10	COMBINATION TEMPURA SHRIMP, FISH & VEGETABLES	11.00 15.95
11	EBI TEMPURA SHRIMP ONLY	11.95 16.95

SHOGAYAKI CHOICE OF CHICKEN OR THINLY SLICED PORK MARINATED IN FRESH GRATED GINGER & SOY SAUCE.

12	CHICKEN SHOGAYAKI	9.50 13.00
13	PORK SHOGAYAKI	11.00 14.00

KATSU SLICED PORK OR CHICKEN CUTLETS IN BREADED BATTER SERVED WITH TONKATSU SAUCE.

15	TONKATSU (PORK)	11.95 12.95
16	TORIKATSU (CHICKEN)	10.50 12.50

KATSUDON SLICED PORK OR CHICKEN CUTLETS IN BREADED BATTER WITH EGG & ONION, ON RICE.

17	TONKATSUDON (PORK)	10.95 10.95
18	TORIKATSUDON (CHICKEN)	10.50 10.50
19	OYAKODON BROILED CHICKEN WITH ONION MARINATED IN A SPECIAL, DELICATE TERIYAKI SAUCE. CHOOSE WITH OR WITHOUT EGG.	9.50 9.50

NEGIMAKI SCALLION WRAPPED IN THINLY SLICED BEEF OR CHICKEN SERVED WITH TERIYAKI SAUCE.

20	BEEF NEGIMAKI	12.00 15.00
21	CHICKEN NEGIMAKI	11.95 14.00

NOODLES UDON OR SOBA NOODLE DISHES SERVED IN BROTH. NOT SERVED WITH SALAD OR RICE.

22	BEEF UDON or SOBA CHOICE OF NOODLE WITH BEEF IN BROTH.	9.95 9.95
23	TEMPURA UDON or SOBA TEMPURA SHRIMP WITH NOODLES.	9.95 9.95
24	YAKI SOBA SAUTEED NOODLES. CHOICE OF CHICKEN OR BEEF WITH VEGETABLES.	9.50 13.00
25	NABEYAKI UDON WITH CHICKEN, EGG, SHRIMP TEMPURA & VEGETABLES.	10.95 13.95

OTHER ENTREES

26	CHILEAN SEA BASS FRESH CHILEAN SEA BASS, MARINATED IN MISO PASTE AND BROILED UNTIL CRISPY ON THE OUTSIDE.	14.95 16.95
27	ROYAL SALMON HALF BROILED/HALF STEAMED SALMON FILET LAID ON SLICES OF ORANGE, TOPPED WITH IKURA (SALMON ROE CAVIAR) AND MINT LEAF. CHOOSE PLAIN OR WITH TERIYAKI SAUCE.	16.00 18.00
28	TUNA STEAK MARINATED FRESH TUNA FILET, GRILLED TO YOUR LIKING.	MARKET
29	SALMON STEAK MARINATED FRESH SALMON FILET, DELICATELY GRILLED.	13.95 14.95

FROM THE HOT POTS SERVED IN BROTH

SUKIYAKI THINLY SLICED BEEF, BEAN CURD, VEGETABLES AND YAM NOODLES SERVED WITH SUKIYAKI SAUCE.

1	SUKIYAKI FOR ONE	11.00 14.95
2	SUKIYAKI FOR TWO	22.00 25.00

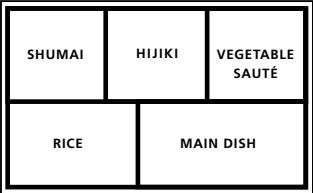
YOSENABE FISH, CLAMS, CHICKEN AND BEAN CURD IN BROTH

3	YOSENABE FOR ONE	11.95 13.95
4	YOSENABE FOR TWO	21.00 24.95

SERVED WITH RICE AND SALAD.

OBENTO BOX SPECIALS

SERVED WITH VARIOUS SIDE DISHES (WHICH MAY CHANGE DAILY BASED ON AVAILABILITY) AND RICE. CHOICE OF SALAD OR MISO SOUP.

B1	TERIYAKI CHOOSE FROM BEEF, CHICKEN, SHRIMP OR TOFU.	11.95 14.95	
B2	SASHIMI	11.95 14.95	
B3	NEGIMAKI BEEF OR CHICKEN.	11.95 14.95	
B4	KATSU PORK OR CHICKEN.	11.95 14.95	
B5	TEMPURA COMBO	11.95 14.95	

PARTY PLATTERS

ALSO AVAILABLE FOR MORE THAN 2 OR 4. PLEASE ASK.

PARTY PLATTER FOR 2 A SUPER DELUXE COMBINATION OF SUSHI ROLLS AND SASHIMI, PLUS 4 PIECES SUSHI, SERVED WITH ONE ORDER OF EITHER NEGIMAKI OR TEMPURA APPETIZER (TO SHARE). CHOOSE MISO SOUP OR SALAD FOR EACH PERSON.	48.00
PARTY PLATTER FOR 4 A SUPER DELUXE COMBINATION OF SUSHI ROLLS AND SASHIMI, PLUS 8 PIECES SUSHI AND 4 EEL HAND ROLLS, SERVED WITH TWO ORDERS OF EITHER NEGIMAKI OR TEMPURA APPETIZER (TO SHARE). CHOOSE MISO SOUP OR SALAD FOR EACH PERSON.	92.00

YAKITORI (GRILLED SKEWERS)

LUNCH OR DINNER SERVED WITH SOUP OR SALAD, VEGETABLE OF THE DAY & RICE.

APPETIZER ANY 2 SKEWERS	5.50
LUNCH ANY 3 SKEWERS	11.95
DINNER ANY 4 SKEWERS	12.95

- NEGIMAKI** BEEF ROLL WITH SCALLIONS
- YAKITORI NEGI*** CHICKEN WITH SCALLIONS
- YAKITORI** MARINATED CHICKEN
- YAKITORI YASAI*** CHICKEN & VEGETABLES
- EBI*** SHRIMP
- HOTATE*** SEA SCALLOPS
- IKA MARU*** SQUID
- ASPARAGUS** ASPARAGUS WITH SOY SAUCE
- SHIITAKE*** JAPANESE DARK MUSHROOMS
- NASU*** EGGPLANT

* SERVED WITH TERIYAKI SAUCE

SUSHI A LA CARTE PRICES REFLECT SINGLE-PIECE SERVINGS.

TUNA MAGURO	2.75	SCALLOP HOTATE	3.00
SALMON SAKE	2.50	SEA URCHIN UNI	MARKET
YELLOWTAIL HAMACHI	3.00	SWEET SHRIMP AMAEBI	MARKET
SHRIMP EBI	2.50	STRIPED BASS SUZUKI	2.50
EEL (FRESH WATER) UNAGI	3.00	SEA EEL ANAGO	3.00
FLUKE HIRAME	2.50	KING CRAB TARABAGANI	4.00
SPANISH MACKEREL	2.50	GIANT CLAM MIRUGAI	MARKET
SMOKED SALMON	3.00	FATTY TUNA TORO	MARKET
OCTOPUS TAKO	2.50	CALAMARI IKA	2.50
SEA TROUT UMIMASU	2.50	SHRIMP TEMPURA	4.00
JAPANESE SNAPPER TAI	MARKET	ASPARAGUS	2.00
CRAB KANI	2.00	SHIITAKE MUSHROOM	2.00
EGG TAMAGO	2.25	YAMA GOBO GOBO	2.00
ALBACORE SUPER WHITE TUNA	3.00	SQUASH KANPYO	2.00
SURF CLAM HOKKIGAI	2.50	BLUE CRAB	2.75
FLYING FISH ROE TOBIKO	2.50	WASABI TOBIKO	3.00
SALMON CAVIAR IKURA	3.00	BEAN CURD INARI	2.00

PLEASE ASK ABOUT TODAY’S SPECIAL FISH
TRY OUR QUAIL EGGS WITH IKURA OR TOBIKO OR UNI: \$1.00

SUSHI AND SASHIMI ENTREES

SERVED WITH A CHOICE OF MISO SOUP OR SALAD

1	SUSHI REGULAR 6 PIECES OF TUNA ROLL AND 8 PIECES OF ASSORTED SUSHI SELECTED BY THE CHEF	LUNCH	DINNER
		12.95	16.50
2	SUSHI DELUXE 6 PIECES CALIFORNIA ROLL AND 10 PIECES OF ASSORTED SUSHI SELECTED BY THE CHEF .	21.50	21.50
3	SUSHI FOR 2 6 PIECES TUNA ROLL, 6 PIECES CALIFORNIA ROLL, 6 PIECES SHRIMP TEMPURA ROLL, AND 12 PIECES OF ASSORTED SUSHI SELECTED BY THE CHEF. MAY ALSO BE PREPARED FOR GROUPS OF 3, 4, 5 OR MORE—ANY NUMBER! PLEASE ASK.	42.50	42.50
	ROLL COMBINATION CHOOSE FROM THE FOLLOWING (6 PIECES EACH):	11.95	13.00
4A	TUNA ROLL, CALIFORNIA ROLL, SALMON ROLL.		
4B	YELLOWTAIL & SCALLION ROLL, CALIFORNIA ROLL, TUNA ROLL.		
5	VEGETABLE SUSHI COMBO 5 PIECES HOUSE SPECIAL VEGETABLE ROLL AND 5 PIECES VEGETARIAN SUSHI.	14.50	14.50
6	CHIRASHI-SUSHI ASSORTED SLICED RAW FISH ON BED OF SEASONED RICE, SELECTED BY THE CHEF. 12 PIECES.	12.75	17.50
7	SASHIMI REGULAR 12 PIECES OF ASSORTED FRESH RAW FISH, SERVED WITH JAPANESE STEAMED RICE.	14.95	18.50
8	SASHIMI DELUXE 18 PIECES OF ASSORTED FRESH RAW FISH, SERVED WITH JAPANESE STEAMED RICE.	23.50	23.50
9	SUSHI / SASHIMI COMBINATION 6 PIECES TUNA ROLL, 7 PIECES OF SASHIMI AND 6 PIECES SUSHI.	18.95	24.00
10	TEKKADON SLICED FRESH PREMIUM TUNA ON A BED OF SEASONED RICE. ALSO AVAILABLE WITH YELLOWTAIL OR SALMON.	12.75	17.00
11	UNAJIU SMOKED EEL AND SEAWEED ON A BED OF STEAMED RICE.	15.95	18.50
12	SALMON & IKURA DON CHOPPED FRESH SALMON AND SALMON CAVIAR SERVED ON A BED OF RICE	13.95	17.50

ALL SUSHI, SUSHI ROLLS AND SPECIAL ROLLS CAN BE MADE USING BROWN RICE FOR AN ADDITIONAL CHARGE. PLEASE ASK!