SUSHI TEQ
sushi & tequila experience

Specialty Cocktails

$15

La Paloma
Don Julio Blanco, Lime Juice, Grapefruit Soda, Salted Rim

El Guapo
Don Julio Reposado, Passion Fruit, Cointreau Noir, Agave Nectar, Lime Juice

Jalapeño Margarita
Jalapeño Infused House Anejo, Cointreau, Lime Juice, Agave Nectar

Garita Cocktail
Don Julio Reposado, St. Germain, Ginger, Simple Syrup, Lime Juice, Ginger Beer

Eastern Tango
Absolut Orient Apple, Nigori Sake, St. Germain, Lime Juice, Agave Nectar

Golden
Hendricks Gin, Lime Juice, Simple Syrup, Sriracha, Freshly Ground Pepper

Hot Honey
Milagro Reposado, Drambuie, Mango Juice, Lime Juice, Sugar Rim

Pyrus
Grey Goose La Poire, St. Germain, Grapefruit Juice, Lemon Juice, Bitters, Prosecco

Sparkling / White Wines

Domaine Carneros *Sparkling Wine, Napa Valley, California* *$13 / $48*
Edna Valley *Chardonnay, Central Coast, California* *$10 / $36*
Whitehaven *Sauvignon Blanc, Marlborough, New Zealand* *$12 / $44*
Elk Cove *Pinot Gris, Willamette Valley, Oregon* *$12 / $44*
Montinore Estate *"Borealis", White Blend, Willamette Valley, Oregon* *$10 / $36*

Red Wine

Domaine Chandon *Pinot Meunier, Napa Valley, California* *$12 / $44*
Mercer Canyons *Cabernet Sauvignon, Horse Haven Hills, Washington* *$11 / $38*
Brancaia *Tre Red Blend, Tuscany, Italy* *$14 / $50*

Sake

Junmai	$12 / $44
Junmai Ginjo	$14 / $52
Junmai Daiginjo	$16 / $56
Black and Gold	$12 / $34
Gekkeikan Nigori Sake	$ 9 / $17
Gekkeikan Plum Wine	$11 / $35
Gekkeikan Zipang Sparkling Sake	$17
Horin Sake	$34

Beer

Harpoon IPA, Boston, MA $7.5
Corona, Mexico $7.5
Asahi, Japan $8
Kirin, Japan $7.5
Kirin Light, Japan $7.5
Sapporo (22 oz. can), Japan $12

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Bento Box Lunch

11:30AM - 2:30PM
Selections for *$24*

Include Seaweed Salad, Edamame, and Green Tea.
Add Miso Soup for $3.

***The Atlantic**
Spicy Tuna Roll (6 pcs.) Tuna, Cucumber, Tempura Chips, Spicy Sauce
Tuna Nigiri (5 pcs.)
Tuna Sashimi (2 pcs.)

***The Sushi-Teq**
California Roll (6 pcs.) Snow Crab, Cucumber, Avocado, Flying Fish Roe
Salmon Nigiri (5 pcs.)
Tuna Sashimi (2 pcs.)

***The Big Dig**
Spicy Salmon Roll (6 pcs.) Salmon, Cucumber, Tempura Chips, Spicy Sauce
Salmon Nigiri (5 pcs.)
Salmon Sashimi (2 pcs.)

***The 510**
Spicy Yellowtail Roll (6 pcs.) Yellowtail, Cucumber, Tempura Chips, Spicy Sauce
Ebi (Shrimp) Nigiri (5 pcs.)
Salmon Sashimi (2 pcs.)

Signature Items

***Yellowtail Ceviche** $16
Hamachi, Sriracha, Black Sesame Oil, Ponzu

Unagi Kawari-Zushi $18
Grilled Eel over a bed of Seafood and Vegetables, Sushi Rice, Sweet Soy

***Smoked Salmon** $17
House Smoked, Wasabi Sour Cream, Garlic Oil, Tomato, Scallion, Cilantro

***Tuna Tataki** $15
Maguro, Ichimi Red Pepper, Crushed Sesame, Ponzu Jelly, Garlic Chips and Scallions

***Madai Carpaccio** $15
Japanese Red Snapper, Balsamic Ponzu

***Striped Jack Fruit Salad** $14
Medley of Seasonal Fruit, Hint of Spice

***Salmon Avocado Salad** $15
Salmon over a bed of Crab Stick, Avocado, Cucumber, Tobiko, Light Mayo

***Hamachi Tartare** $17
Yellowtail Tartare, Pickled Melon Gourd Sour Cream, Dashi Chive Oil

***Sashimi Flight or Omakase Sushi**
Not Your Conventional Platter
Chef Oga's Innovative Creations (ask server)

Before placing your order, please inform your server if a person in your party has a food allergy.
17% Service Charge for parties of 6 or more will automatically be added to your check.
**These items contain raw ingredients and can be made to order. Massachusetts Food Code requires disclosure that the consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.*

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Signature Rolls

The Greenway $13
Soy Wrapped Cucumber, Avocado, Roasted Bell Pepper, Shiitake Mushroom, Boston Bibb Lettuce and Burdock Root Over Avocado and Habanero Sauce

*__Fort Point Channel__ $15
Salmon, Avocado and Roasted Bell Peppers Atop an Inside Out Roll of Cucumber, Avocado, Asparagus and Tobiko with Garlic, Olive Oil and Tosa Soy Sauce

Makimono Menu

Hosomaki *(seaweed on the outside)*

Ebi-kyu $8
Shrimp and Cucumber

*__Tekka__ $7
Tuna

*__Negihama__ $7
Yellowtail and Scallions

*__Sake-avo__ $7
Salmon and Avocado

*__Negitoro-taku__ $10
Fatty Tuna and Scallions, Pickled Radish

Uramaki *(inside-out)*

*__Spicy Tuna__ $9
Tuna, Cucumber, Tempura Chips, Spicy Mayo

*__Spicy Yellowtail__ $9
Yellowtail, Cucumber, Tempura Chips, Spicy Mayo

Backdraft $8
Spicy Baked Salmon, Avocado, Cucumber, Scallions

*__Caterpillar__ $14
Eel, Cucumber, Avocado, Flying Fish Roe

*__Alaskan__ $7
Salmon, Cucumber, Avocado, Scallions

Una-avo $7
Eel and Avocado

*__Spicy Salmon__ $8
Salmon, Cucumber, Tempura Chips, Spicy Mayo

*__Spicy Scallop__ $10
Fresh Scallop, Asparagus, Cucumber, Tobiko, Spicy Mayo, Red Pepper String

*__Snow Crab California__ $13
Snow Crab, Cucumber, Avocado, Flying Fish Roe

*__Rainbow__ $16
California with a Rainbow of Fish on Outside Layered with Avocado

Philadelphia $7
Smoked Salmon, Cream Cheese, Cucumbers, Scallions

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Sushi / Sashimi

Tamago *(Shrimp & Egg)*
$4 / $9

***Ika** *(Squid)*
$3 / $8

***Tako** *(Octopus)*
$3 / $8

Ebi *(Shrimp)*
$4 / $10

***Saba** *(Japan Mackerel)*
$5 / $14

***Kohada** *(Silver Shad)*
$5 / $14

Zuwai *(Snow Crab)*
$5 / $14

***Shiromi** *(White Fish)*
$3 / $8

***Madai** (*Japanese Red Snapper)*
$5 / $14

***Shima-aji** (*Japanese Amberjack)*
$5 / $14

***Maguro** *(Tuna)*
$4 / $10

***Hamachi** *(Yellowtail)*
$4 / $10

***Honjake** *(Salmon)*
$4 / $10

***Zuke-Salmon** *(Marinated Salmon)*
$5 / $13

***Smoked Salmon**
$4 / $11

Unagi *(Freshwater Eel)*
$5 / $14

Shira-yaki (*Japanese Freshwater Eel)*
$6 / $16

Meso-anago *(Sea Eel)*
$8

***Tobiko** (*Flying Fish Roe)*
$4 / $11

***Ikura** *(Salmon Roe)*
$5 / $13

***Uni** *(Sea Urchin)*
$6 / $16

***Chu-toro** *(Mid-fatty Tuna)*
Market

***Toro** *(Fatty Tuna)*
Market

***Aburi-toro** *(Torched Toro)*
Market

Additions

Edamame $6
Miso Soup $6
Seaweed Salad $7
Sushi Rice $4

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