



PaperFish Sushi

Menu Prices — August 23, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Edamame Choose: Traditional or Spicy	\$9.00
Shishito Miso Sweet miso, Yuzu, Sesame seeds	\$11.00
Crispy Rice (2pc) Tuna: Crema Acevichada / Masago Salmon: Truffle Oil / Sea Salt	\$9.00
Crispy Rice (4pc) Tuna: Crema Acevichada / Masago Salmon: Truffle Oil / Sea Salt / Lime Zest	\$18.00
Baby Corn Grilled baby corn, teriyaki sauce, garlic mayo, togorashi, parmesan cheese	\$14.00
Tempura Rock Shrimp Spicy mayo, yuzu-lemon, chives	\$19.00
Black Cod Bites Miso black cod, butter lettuce, crispy phyllo dough	\$24.00
P.F. Bao Wagyu Wagyu / Wasabi Jalapeno Aioli / Crispy Phyllo Dough / Micro Wasabi	\$21.00
Gyoza Pork and Shrimp Pork & Shrimp Dumplings	\$17.00
Gyoza Wagyu Beef Dumpling	\$19.00
Gyoza Veggie Veggie Dumpling	\$17.00

Soups and Salads

ITEM	PRICE
House Salad Iceberg lettuce, Zucchini spaghetti, Avocado, Cucumber, Heirloom tomatoes and Sesame Dressing	\$15.00
Shiitake Miso Soup	\$8.00

Raw Bar

ITEM	PRICE
Tiradito Apasionado Salmon Tiradito with yuzu passion sauce and philo strips	\$16.00
Hamachi Tiradito Hamachi / Nikkei Sauce / Ikura / Cilantro / Lime	\$19.00
Classic Ceviche Shiromi / Leche de Tigre / Red Onion / Cilantro	\$18.00
Smoked Rocoto Ceviche White Fish / Octopus / Shrimp / Smoked Rocoto / Peruvian Corn / Cilantro	\$19.00
Nikkei Ceviche Tuna / Watermelon / Cucumber / Nikkei Shoyu / Crispy Quinoa / Pear Rice	\$19.00

Signature Maki

ITEM	PRICE
Tropical Yasai Maki Mango, Cucumber, Cream cheese, Avocado, and Passion Fruit Sauce	\$17.00
Salmon Furai Salmon, Avocado, Cream cheese, Crispy panko, and Eel sauce (no modifications available)	\$21.00
Misuna Tuna, Avocado, Sweet Miso, Salmon Tataki, and Sesame seeds	\$21.00
Paper Toro Maki Bluefin Tuna, Toro Tartare, Avocado, Seared Toro on top, Nikkei Sauce	\$33.00
Paper Tuna Tuna Tartar, Avocado, Torched Tuna, Nikkei sauce, and Chives	\$24.00

Classic Maki

ITEM	PRICE
Veggie Roll Avocado, Cucumber, Sesame Seeds	\$14.00
Handroll Flight Five assorted sushi handrolls: • Salmon - Avocado • Tuna - Scallion • Unagi - Cucumber • Hamachi - Cilantro • Kra...	\$25.00
Hamachi Jalapeño Roll Yellowtail tartare, Avocado, Scallion, Wasabi aioli, and Jalapeño	\$20.00
Spicy Tuna Roll Tuna, Chives, Furikake, Spicy Mayo, Sesame seed and Cucumber	\$23.00
California Roll Krab, Cucumber, Avocado, and Masago	\$19.00
Rainbow Roll Krab, Cucumber, Avocado, Top salmon, Tuna, Hamachi	\$19.00
New York Roll Salmon, Avocado, and Sesame Seeds	\$22.00
Salmon Avocado Hand Roll	\$6.00
Tuna Scallion Hand Roll	\$6.00
Hamachi Cilantro Hand Roll	\$6.00
Unagi Cucumber Hand Roll	\$6.00
Krab Avocado Hand Roll	\$6.00

Nigiri

ITEM	PRICE
Maguro Nigiri Tuna nigiri	\$11.00
Toro Nigiri Fatty Tuna Nigiri	\$13.00
Ebi Nigiri Shrimp nigiri	\$9.00

ITEM	PRICE
Unagi Nigiri Fresh Water Eel Nigiri	\$9.00
Hotate Nigiri Japanese Scallop Nigiri	\$11.00
Hamachi Nigiri Japanese Yellowtail	\$13.00
Sake Nigiri Salmon Nigiri	\$12.00
Tako - Octopus	\$9.00
Ikura Salmon Roe	\$11.00

Signature Nigiri

ITEM	PRICE
Wagyu Ni Torched Wagyu / Ginger Wasabi / Truffle Garlic Soy	\$13.00
Maguro Foie Tuna, Foie Gras kabayaky, and Crispy Quinoa	\$15.00
Hamachi Yuzu Japanese Yellow tail, Nikkei gel, Negi	\$11.00
Hotruffle Scallop, White truffle and Sea salt	\$14.00
Salmon Aburi Torched Salmon, Truffle Oil and Lime zest	\$11.00

Tokusen / Entrees

ITEM	PRICE
Miso Black Cod 48hrs marinated fresh black cod with housemade miso sauce	\$32.00
Crispy Truffle Fried Rice Crispy puffed rice, broccoli, carrots, onion, garlic, mushrooms, chives, soy sauce, truffle oil	\$21.00
Truffle Scallops Pan Seared Sea Scallops, Potato Puree, Torched with Shishito Butter	\$24.00
Wagyu Burger 8oz Grass Fed Wagyu / Shiitake Mushrooms / Truffle Aioli / Fries	\$21.00
Yakisoba Noodles Broccoli / Carrot / Edamame / Ginger Juice / Sesame Oil Scallions / Mushrooms / Soy and Oyster Sauce	\$22.00
Prime Ribeye 16 OZ. Grilled Prime Ribeye / Wasabi Oil / Shiso Chimichurri / Shisito Peppers / Yuzu Miso / Torched Shisito Butter	\$58.00

Sashimi

ITEM	PRICE
Maguro Sashimi Tuna sashimi	\$13.00

ITEM	PRICE
Toro Sashimi Fatty Tuna Sashimi	\$16.00
Hamachi Sashimi Yellowtail sashimi	\$13.00
Ebi Sashimi Shrimp sashimi	\$11.00
Unagi Sashimi Eel sashimi	\$11.00
Hotate Sashimi Japanese Scallop Sashimi	\$13.00
Sake Sashimi Salmon Sashimi	\$11.00
Tako - Octopus (Sashimi)	\$10.00
Ikura (Sashimi) Salmon Roe	\$11.00

Sides

ITEM	PRICE
Side Furikake Rice	\$5.00
Side Truffle Fried Rice Crispy Puffed Rice, Broccoli, Carrots, Onion, Garlic, Mushrooms, Chives, Soy Sauce, Truffle Oil.	\$8.00

Desserts

ITEM	PRICE
Thai Tea Creme Brule Infused Thai Tea, Caramelized Crust, Berries, Madeleine Cookie	\$12.00