



Sushi Seki

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Appetizers

ITEM	PRICE
Maguro Avocado Diced tuna and avocado with fresh wasabi soy.	\$17.00
Gyoza Pan-fried pork dumplings.	\$11.00
Shumai Steamed shrimp dumplings.	\$14.00
Edamame Boiled soybeans.	\$7.00
Beef Negimaki Thinly sliced ribeye and scallions.	\$17.00
Tempura Lightly battered shrimp and vegetables.	\$17.00
Yakitori Skewers of grilled chicken thigh and scallions.	\$10.00
Nasu Shigiyaki Baked eggplant with miso paste.	\$11.00
Goma Ae Boiled watercress or spinach tossed with sesame sauce.	\$7.00
Agedashi Tofu Crispy bean curd in dashi soy.	\$8.50
Tatsuta Age Fried chicken thigh marinated in ginger soy.	\$9.50
Ohitashi Boiled spinach in chilled dashi and topped with bonito flakes.	\$7.00
Shisito Peppers Flash fried shisito peppers, with sea salt	\$10.00

Soup

ITEM	PRICE
Miso Soup Tofu, seaweed, and scallions.	\$3.50
Akadashi Soup Savory red miso, nameko mushroom, tofu, and seaweed.	\$7.00

Salads

ITEM	PRICE
Green Salad Mesclun, tomato, cucumber, carrot, and tofu ginger dressing.	\$8.00
Hijiki Salad Cooked brown sea vegetable, watercress, tomato, cucumber, bean curd, carrot, daikon, and onion dressing.	\$10.00
Snow Pea Salad Snow pea, bonito flake, onion, and garlic soy dressing.	\$9.50
Seaweed Salad Five variety of seaweed with onion dressing	\$10.00

Entrees

ITEM	PRICE
Chicken Teriyaki Grilled chicken breast with seasonal vegetable.	\$30.00
Salmon Teriyaki Broiled New Zealand king salmon with seasonal vegetable.	\$35.00
Chicken Katsu Panko breaded chicken cutlet with julienne cabbages	\$29.00
Yuzu Miso Cod Broiled black cod infused in miso and yuzu citrus.	\$35.00
Beef Teriyaki Grilled Ribeye with seasonal vegetables	\$34.00
Tempura Dinner Lightly battered shrimp and vegetables, with tempura sauce	\$31.00
Beef Negimaki Dinner Thinly sliced ribeye rolled with scallions, seasonal vegetables, teriyaki sauce	\$34.00

Noodles

ITEM	PRICE
Tempura (Noodles) Tempura soba. Noodle soup with shrimp and vegetable tempura.	\$21.50
Vegetable Udon Vegetable soba. Noodle soup with mushroom, wakame, and vegetable (bonito and kombu broth).	\$17.50
Zaru Zaru soba. Cold noodle with dipping sauce.	\$16.50

From the Sushi Bar

ITEM	PRICE
Sushi Seki Special 9 pieces and 1 roll.	\$59.00
Sushi Dinner 9 pieces and 1 roll.	\$48.00
Sashimi Dinner 6 varieties.	\$48.00
Chirashi Assorted sashimi with sushi rice, ikura, and nori.	\$48.00
Three Golden Flowers Sushi Three special rolls. Golden tuna tofu, golden salmon tomato, and golden eel avocado.	\$35.00
Futo Maki Traditional thick roll with unagi, ebi, tamago, oboro, and vegetable.	\$35.00

Tuna Sushi

ITEM	PRICE
(P) Oh Toro Sushi Fatty tuna.	\$19.00

ITEM	PRICE
(P) Chu Toro Sushi Medium fatty tuna.	\$17.00
(P) Seared Toro Sushi Seared fatty tuna.	\$19.00
(P) Tuna Tofu Sushi Tofu sauce atop lean akami.	\$7.00
(P) Toro Taku Sushi Chopped fatty tuna and pickled radish (Takuan).	\$9.00
(P) Maguro Sushi Lean tuna.	\$6.50
(P) Tuna Carpaccio Sushi Peppered and seared tuna, marinated wakame, onion, and garlic chips.	\$9.00
(P) Triple Decker Sushi Toro, sauteed oyster, and uni.	\$20.00
(P) Tofu Tofu Sushi Sauteed tofu, tuna, and tofu sauce (no rice).	\$8.00

Salmon Sushi

ITEM	PRICE
Torch Tomato Sushi Torched tomato and fresh salmon.	\$7.50
Sake Sushi King salmon.	\$7.00
Seared Salmon Sushi Seared and marinated salmon belly.	\$7.50
Sauteed Tomato Sushi Butter-soy sauteed tomato on top.	\$8.00
Salmon Negi Sushi Scallion sauce and konbu crisp on top.	\$7.50

Yellowtail Family Sushi a la Carte

ITEM	PRICE
Hamachi Jalapeno Sushi Served with garlic puree and jalapeno silver.	\$8.00
Kanpachi Jalapeno Sushi Topped with jalapeno sauce.	\$9.50
Hamachi Belly Jalapeno Sushi	\$9.50
Hamachi Sushi Yellowtail.	\$7.50
Kanpachi Sushi Golden amberjack.	\$9.00
Hamachi Belly Sushi	\$9.50
Shima Aji Sushi Striped jack with kabosu-soy.	\$9.00

Silverfish Sushi

ITEM	PRICE
Aji Sushi Horse mackerel.	\$6.50
Saba Sushi Vinegar cured mackerel.	\$5.50

White Sushi

ITEM	PRICE
Tai Shio Sushi Red snapper, sea salt, and fresh lemon juice.	\$8.00
Tai Sushi Red snapper.	\$7.50
Kinmedai Sushi Golden eye snapper sushi	\$10.00
Fluke Tempura Sushi Fluke with shiso leaf tempura	\$7.50

Shellfish Sushi

ITEM	PRICE
Uni Sushi Sea urchin.	\$15.00
Lobster Sushi Steamed.	\$8.00
Snow Crab Sushi Tossed with tempura crunch and tobiko.	\$6.50
Nama Hotate Sushi Fresh scallop.	\$7.00
Shiroebi Sushi White shrimp.	\$9.00
Ebi Sushi Shrimp.	\$4.50
Age Kaki Sushi Fried oyster with miso aioli.	\$6.00

Eel Sushi

ITEM	PRICE
Chopped Eel Sushi Tossed with tempura crunch and sesame, served on the avocado slice.	\$7.00
Unagi Sushi Barbecued eel with sweet reduction.	\$6.50
Anago Sushi Wild seawater eel.	\$10.00

Roe Sushi

ITEM	PRICE
Ikura Sushi Salmon roe.	\$8.50
Tamago Sushi Egg omelet.	\$4.00
Masago Sushi Flying fish roe.	\$5.50
Kanikama Sushi Crab stick.	\$4.50

Sushi a la Carte

ITEM	PRICE
King Salmon Sushi a la Carte Sake.	\$7.00
Tuna Sushi a la Carte Maguro.	\$6.50
Egg Omelet Sushi Tamago.	\$4.00
Scallop Sushi a la Carte Hotate.	\$7.00
Yellow Sushi Tail a la Carte Hamachi.	\$7.50
Red Snapper Sushi Tai.	\$7.50
Amber Sushi Jack a la Carte Kanpachi.	\$9.00
Mackerel Sushi a la Carte Saba.	\$5.50
Crab Stick Sushi a la Carte Kani kama.	\$4.50
Octopus Sushi Tako.	\$5.00
Shrimp Sushi a la Carte	\$4.50
Snow Crab Sushi a la Carte	\$6.50
Eel Sushi a la Carte Unagi.	\$6.50
Sea Sushi Eel Anago.	\$9.50
Salmon Roe Sushi a la Carte Ikura.	\$8.50
Flying Fish Roe Sushi a la Carte Masago.	\$5.50
Abalone Sushi a la Carte Awabi.	\$8.50

ITEM	PRICE
Kumamoto Oyster Sushi a la Carte Kaki.	\$6.00
Fried Oyster Sushi a la Carte Age kaki.	\$6.00
Tuna Sashimi a la Carte	
ITEM	PRICE
Oh Toro Sashimi 2 pieces. Fatty tuna.	\$30.00
Chu Toro Sashimi 2 pieces. Medium fatty tuna.	\$26.00
Seared Toro Sashimi 2 pieces. Seared fatty tuna.	\$30.00
Maguro Sashimi 2 pieces. Lean tuna.	\$13.00
Tuna Tofu Sashimi 2 pieces. Tofu sauce atop lean akami.	\$14.00
Tofu Tofu Sashimi 2 pieces. Sauteed tofu, tuna, and tofu sauce (no rice).	\$16.00
Triple Decker Sashimi 2 pieces. Toro, sauteed oyster, and uni.	\$40.00
Tuna Carpaccio Sashimi 2 pieces. Peppered and seared tuna, marinated wakame, onion, and garlic chips.	\$18.00
Toro Taku Sashimi 2 pieces. Chopped fatty tuna and pickled radish (takuan).	\$18.00
Yellowtail Family Sashimi a la Carte	
ITEM	PRICE
Hamachi Jalapeno Sashimi 2 pieces. Served with garlic puree and jalapeno sliver.	\$16.00
Kanpachi Jalapeno Sashimi 2 pieces. Topped with jalapeno sauce.	\$19.00
Hamachi Sashimi 2 pieces. Yellowtail.	\$15.00
Hamachi Belly Sashimi 2 pieces.	\$18.00
Hamachi Belly Jalapeno Sashimi 2 pieces.	\$19.00
Kanpachi Sashimi 2 pieces. Golden amberjack.	\$18.00
Shima Aji Sashimi 2 pieces. Striped jack with kabosu-soy.	\$18.00
Salmon Sashimi a la Carte	
ITEM	PRICE

Sake Sashimi 2 pieces. King salmon.	\$14.00
Torch Tomato Sashimi 2 pieces. Torched tomato and fresh salmon.	\$15.00
Seared Salmon Sashimi 2 pieces. Seared and marinated salmon belly.	\$15.00
Sauteed Tomato Sashimi 2 pieces. Butter-soy sauteed tomato on top.	\$16.00
Salmon Negi Sashimi 2 pieces. Scallion sauce and konbu crisp on top.	\$15.00

White Sashimi a la Carte

ITEM	PRICE
Hirame Tempura Sashimi 2 pieces. Fluke and shiso tempura.	\$13.00
Tai Shio Sashimi 2 pieces. . Red snapper, sea salt, and fresh lemon juice.	\$15.00
Tai Sashimi 2 pieces. Red snapper.	\$14.00
Kinmeda Sashimi 2 pieces. Golden eye snapper.	\$20.00

Silverfish Sashimi a la Carte

ITEM	PRICE
Saba Sashimi 2 pieces. Vinegar cured mackerel.	\$11.00
Aji Sashimi 2 pieces. Horse mackerel.	\$13.00

Shellfish Sashimi a la Carte

ITEM	PRICE
Uni Sashimi 2 pieces. Sea urchin.	\$30.00
Ebi Sashimi 2 pieces. Shrimp.	\$9.00
Shiroebi Sashimi 2 pieces. White shrimp.	\$18.00
Snow Crab Sashimi 2 pieces. Tossed with tempura crunch and tobiko.	\$13.00
Lobster Sashimi 2 pieces. Steamed.	\$16.00
Nama Hotate Sashimi 2 pieces. Fresh scallop.	\$14.00
Age Kaki Sashimi 2 pieces. Fried oyster with miso aioli.	\$12.00

Eel Sashimi a la Carte

ITEM	PRICE
Chopped Eel Sashimi 2 pieces. Tossed with tempura crunch and sesame, served on the avocado slice.	\$14.00
Unagi Sashimi 2 pieces. Barbecued eel with sweet reduction.	\$13.00
Anago Sashimi 2 pieces. Wild seawater eel.	\$20.00

Roe Sashimi a la Carte

ITEM	PRICE
Ikura Sashimi 2 pieces. Salmon roe.	\$17.00
Masago Sashimi 2 pieces. Flying fish roe.	\$11.00
Tamago Sashimi 2 pieces. Egg omelet.	\$8.00
Kanikama Sashimi 2 pieces. Crab stick.	\$9.00

Sashimi a la Carte

ITEM	PRICE
King Salmon Sashimi a la Carte 2 pieces. Sake.	\$14.00
Tuna Sashimi a la Carte 2 pieces. Maguro.	\$13.00
Yellow Tail Sashimi a la Carte 2 pieces. Hamachi.	\$15.00
Egg Omelet Sashimi 2 pieces. Tamago.	\$8.00
Amber Jack Sashimi a la Carte 2 pieces. Kanpachi.	\$18.00
Red Snapper Sashimi 2 pieces. Tai.	\$15.00
Mackerel Sashimi a la Carte 2 pieces. Saba.	\$11.00
Octopus Sashimi 2 pieces. Tako.	\$10.00
Shrimp Sashimi a la Carte 2 pieces.	\$9.00
Crab Stick Sashimi a la Carte 2 pieces. Kani kama.	\$9.00
Snow Crab Sashimi a la Carte 2 pieces.	\$13.00
Eel Sashimi a la Carte 2 pieces. Unagi.	\$13.00

ITEM	PRICE
Sea Eel Sashimi 2 pieces. Anago.	\$20.00
Salmon Roe Sashimi a la Carte 2 pieces. Ikura.	\$17.00
Flying Fish Roe Sashimi a la Carte 2 pieces. Masago.	\$11.00
Abalone Sashimi a la Carte 2 pieces. Awabi.	\$17.00
Kumamoto Oyster Sashimi a la Carte 2 pieces. Kaki.	\$12.00
Fried Oyster Sashimi a la Carte 2 pieces. Age kaki.	\$12.00
Scallop Sashimi a la Carte 2 pieces. Hotate.	\$14.00

Sushi Rolls

ITEM	PRICE
Salmon Sushi Roll	\$13.00
Toro and Scallion Sushi Roll	\$21.00
YT and Scallion Sushi Roll	\$13.00
Tuna Sushi Rolls	\$13.00
California Sushi Roll Crab stick, avocado, and masago.	\$10.00
Eel Sushi Roll	\$15.00
Salmon Skin Sushi Roll	\$11.00

Vegetable Sushi Rolls

ITEM	PRICE
Avocado Sushi Roll	\$7.00
Cucumber Sushi Roll	\$7.00
Mushroom Sushi Roll Butter soy sauteed.	\$10.00
Ume Shiso Sushi Roll	\$7.50
Mixed Pickles Sushi Roll	\$7.50
Kanpyo Squash Sushi Roll	\$7.50
Asparagus Sushi Roll	\$7.00
Spinach Sushi Roll	\$7.00
Hijiki Salad Sushi Roll	\$9.50

Special Sushi Rolls

ITEM	PRICE
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Spicy Tuna Sushi Roll Spicy.	\$13.50
Spicy Scallops Sushi Roll Spicy.	\$14.50
Shrimp Tempura Sushi Roll	\$13.50
YellowTail Jalapeno Sushi Roll	\$17.00
Snow Crab California Sushi Roll Avocado and masago.	\$20.00
Golden Salmon Tomato Sushi Roll	\$18.00
Seared Salmon Sushi Roll Seared and marinated salmon.	\$15.50
Fried Soft Shell Crab Sushi Roll Cucumber and masago.	\$20.00
Seared Tuna Sushi Roll Peppered tuna with ginger garlic soy.	\$16.00
Spicy Salmon Roll	\$15.00
Golden Tuna Tofu Sushi Roll	\$21.00
Toro Taku Roll Chopped fatty tuna with yellow pickle radish roll	\$25.00
Fried Oyster Sushi Roll	\$13.50
Toro Taku Roll (Special Sushi Rolls) Chopped fatty tuna with takuan radish roll	\$25.00

Sides

ITEM	PRICE
Spicy Mayo Spicy.	\$3.00
White Rice	\$4.00
Sushi Rice	\$6.00
Eel Sauce	\$2.00
Ponzu Sauce	\$2.00
Teriyaki Sauce	\$2.00
Salad Dressing	\$2.00

Desserts

ITEM	PRICE
Yuzu Cheesecake Japanese-style baked cheesecake	\$7.00
Hazelnut Mocha Cake Layers of chocolate cake and mocha cream, topped with light hazelnut cream	\$6.00
Mochi Mix 3pc mochi ice cream	\$12.00

Matcha Crepe Cake

\$8.00

Slightly bitter Japanese Shizuoka green tea powder