

LUNCH MAKI COMBOS

ONLY MONDAY - FRIDAY 11:00AM - 2:30PM

YOUR CHOICE BETWEEN TWO ROLLS (\$10.95)

OR THREE ROLLS (\$14.95)

★ ALL MAKI COMBOS ARE SERVED WITH YOUR CHOICE OF SOUP OR HOUSE SALAD

AVOCADO ROLL

CRUNCH ROLL

EEL AVOCADO ROLL

SPICY TUNA ROLL

TUNA ROLL

EEL CUCUMBER ROLL

SALMON AVOCADO ROLL

SNOW CRAB & AVOCADO ROLL

IMPORTED SPICY CRAWFISH ROLL

IMPORTED SPICY SHRIMP & CUCUMBER ROLL

TUNA AVOCADO ROLL

CALIFORNIA ROLL

CUCUMBER ROLL

SALMON ROLL

SNOW CRAB ROLL

SPIDER ROLL

VEGETABLE ROLL

PHILADELPHIA ROLL

IMPORTED SHRIMP TEMPURA ROLL

SPICY CRAB & CUCUMBER ROLL

SPICY SALMON ROLL

SPICY YELLOWTAIL ROLL

YELLOWTAIL ROLL



SUSHI & HIBACHI

1129 AUDUBON AVENUE,
THIBODAUX, LA 70301

TEL: 985-493-3474
FAX: 985-446-2290

HOURS:

11:00AM - 2:30PM MONDAY - THURSDAY

5:00PM - 9:00PM

11:00AM - 2:30PM FRIDAY

5:00PM - 9:30PM

11:00AM - 9:00PM SATURDAY

11:00AM - 9:00PM SUNDAY

SUSHI LUNCH

ALL ITEMS COMES WITH YOUR CHOICE OF SOUP OR SALAD

SUSHI LUNCH 13.95

Five pieces of sushi and one California roll.

SASHIMI LUNCH 14.95

Twelve pieces of sashimi.

CHIRASHI SUSHI 16.00

Assorted sashimi served over rice.

SUSHI & SASHIMI LUNCH 18.95

Four pieces of sushi, seven pieces of sashimi and one spicy tuna roll.

DESIGN BY: CREATIVE TREE DESIGN & PRINTING 337-822-1168



DINNER HIBACHI

★ ALL ORDERS COMES WITH SOUP, SALAD, TWO IMPORTED SHRIMP AND FRIED RICE

HIBACHI CHICKEN	19.00	HIBACHI IMPORTED SHRIMP AND SCALLOP	26.95
HIBACHI IMPORTED SHRIMP	22.00	HIBACHI STEAK AND CHICKEN	25.00
HIBACHI STEAK	22.95	HIBACHI STEAK AND SHRIMP IMPORTED	27.00
HIBACHI SALMON	22.95	EMPEROR	42.95
HIBACHI SCALLOP	23.95	Filet mignon, imported shrimp and lobster tail.	
HIBACHI TUNA	22.95	GEISHA	29.95
HIBACHI VEGETABLES	14.00	Imported shrimp, scallop and calamari.	
HIBACHI CALAMARI	20.00	NINJA	29.95
HIBACHI FILET MIGNON	26.95	Steak, chicken and imported shrimp.	
HIBACHI LOBSTER TAIL	49.99	SAMURAI	29.95
HIBACHI CHICKEN AND IMPORTED SHRIMP	25.00	Steak, imported shrimp and scallop.	

SUBSTITUTION OF STEAK FOR FILET MIGNON IS \$5 EXTRA.

DINNER BENTOS

★ ALL ITEMS ARE SERVED WITH SOUP, SALAD, TEMPURA VEGETABLE, VEGETABLE EGG ROLL, CALIFORNIA ROLL AND FRIED RICE

TERIYAKI BEEF	19.95	TERIYAKI IMPORTED SHRIMP	18.95
TERIYAKI CHICKEN	16.95	TERIYAKI TUNA	21.95
TERIYAKI SALMON	20.95	TERIYAKI SCALLOP	21.95

KID'S DINNER

ONLY KIDS AGES 12 AND UNDER CAN ORDER KID'S HIBACHI MEAL

★ ALL ORDERS COMES WITH CLEAR SOUP, ONE SHRIMP, SALAD AND FRIED RICE

KIDS'S CHICKEN	15.95	KIDS'S SALMON	16.99
KIDS'S IMPORTED SHRIMP	16.99	KIDS'S SCALLOP	16.99
KIDS'S STEAK	16.99	KIDS'S FILET MIGNON	18.99

NOODLES AND RICE

VEGETABLE FRIED RICE	9.95	TEMPURA UDON	12.00
COMBINATION FRIED RICE	12.95	Udon noodle soup with two pieces of imported shrimp and vegetable tempura on the side.	
FRIED RICE	10.95	YAKISOBA	10.95
Chicken with eggs and vegetable. Beef or imported shrimp is \$1.00 extra.		Chicken stir-fried with fresh vegetables and noodles. Beef or imported shrimp is \$1.00 extra.	
PINEAPPLE FRIED RICE	12.95	COMBINATION YAKISOBA	12.95
Chicken, beef and imported shrimp with pineapple chunks, curry, eggs and vegetables.		Chicken, beef, imported shrimp & vegetables.	
SEAFOOD UDON	13.95	VEGETABLE YAKISOBA	9.95
Udon noodles soup with red snapper, scallop, imported shrimp and vegetables.			

LUNCH BENTO

★ SERVED WITH FRIED RICE, CALIFORNIA ROLL AND YOUR CHOICE OF SOUP OR HOUSE SALAD

TERIYAKI CHICKEN	13.95
TERIYAKI IMPORTED SHRIMP	14.95
TERIYAKI STEAK	15.95
TERIYAKI SALMON	15.95
TERIYAKI SCALLOP	15.95

HIBACHI LUNCH

★ SERVED WITH FRIED RICE, AND YOUR CHOICE OF SOUP OR HOUSE SALAD

HIBACHI CHICKEN	13.95
HIBACHI IMPORTED SHRIMP	15.00
HIBACHI STEAK	15.95
HIBACHI SALMON	15.95
HIBACHI SCALLOP	15.95
HIBACHI VEGETABLES	12.95
HIBACHI CALAMARI	15.95
HIBACHI FILET MIGNON	19.95
HIBACHI CHICKEN & SCALLOP	17.95
HIBACHI CHICKEN & IMPORTED SHRIMP	17.95
HIBACHI CHICKEN & STEAK	18.95
HIBACHI STEAK & IMPORTED SHRIMP	19.95

TEMPURA LUNCH

★ SERVED WITH FRIED RICE, AND YOUR CHOICE OF SOUP OR HOUSE SALAD

CHICKEN TEMPURA LUNCH	12.95
Chicken and seasonal vegetables, lightly battered and deep fried.	
IMPORTED SHRIMP TEMPURA LUNCH	13.95
Shrimp and seasonal vegetable, lightly battered and deep fried.	

KID'S LUNCH KID'S HIBACHI

★ SERVED WITH FRIED RICE, AND YOUR CHOICE OF SOUP OR HOUSE SALAD

KID'S CHICKEN	11.99
KID'S SHRIMP	12.99
KID'S STEAK	13.99
KID'S SCALLOP	13.99
Only Kids Ages 12 and Under Can Order Kid's Hibachi Meal	

KID'S AMERICAN

CHICKEN NUGGETS WITH FRENCH FRIES	6.95
CHICKEN TENDERS WITH FRENCH FRIES	6.95
FRENCH FRIES	4.50

APPETIZERS

STUFFED AVOCADO 🍣	10.95
Half avocado, stuffed with snow crab, baked and chef's sauce on top.	
ASPARAGUS TEMPURA	6.95
Lightly battered and deep-fried asparagus, drizzled with spicy mayo and eel sauce.	
BAKED SALMON 🍣	11.75
Slices of salmon wrapped around a mound of snow crab and baked.	
CHICKEN TEMPURA 🍣	6.95
Chicken and seasonal vegetables, lightly battered and deep-fried.	
EDAMAME	5.50
Lightly salted and steamed green soybeans.	
GYOZA	5.50
Five steamed or panfried pork dumplings.	
HAMACHI KAMA 🍣	13.95
Grilled yellowtail collar, coated in spicy seasonings and served with ponzu sauce.	
NARUTO	11.95
Thinly sliced cucumber wrapped around tuna, salmon, yellowtail, white tuna, crab meat, avocado and ponzu sauce. Topped with tobiko.	
SNOW CRAB NARUTO	9.75
Thinly sliced cucumber wrapped around snow crab and avocado.	
SALMON TARTARE	10.95
Sliced salmon, mango and avocado topped with masago and spicy mayo.	
SASHIMI APPETIZER	12.95
Three pieces of tuna, salmon, and yellowtail.	
IMPORTED SHRIMP SHUMAI	5.95
Six steamed shrimp dumplings.	
IMPORTED SHRIMP TEMPURA 🍣	7.95
Shrimp and seasonal vegetables, lightly battered and deep-fried.	
STUFFED JALAPENO 🍣	9.25
Seeded jalapeno, stuffed with snow crab and spicy tuna, deep-fried and drizzled with chef's sauce.	
SUSHI APPETIZER	11.75
Chef's choice: five pieces of different fish.	
TUNA OR WHITE TUNA TATAKI	10.95
Your choice of tuna or white tuna, coated with garlic pepper and Japanese spices, seared, and topped with scallions, smelt roe and ponzu.	
TUNA TARTARE	10.95
Diced tuna and avocado, topped with masago and spicy mayo.	
VEGETABLE EGG ROLLS	5.25
Four deep-fried vegetable egg rolls.	
VEGETABLE TEMPURA 🍣	5.95
Seasonal vegetables, lightly battered and deep-fried.	

SOUPS & SALADS

CLEAR SOUP	2.95	SEAWEED SALAD	7.95
Scallions in chicken broth.		Assorted seaweed, tossed in a sweet, sesame dressing.	
MISO SOUP	2.95	SNOW CRAB SALAD	8.95
Seaweed, tofu and scallion in soybean broth.		Spring mix greens topped with snow crab, avocado and asparagus.	
BLACK PEPPER TUNA TATAKI SALAD	10.95	SQUID SALAD	8.50
Seared pepper crusted tuna in a special dressing.		Sliced squid, served in a tart, sesame dressing.	
FISH SALAD	10.95	SUNOMONO SALAD	8.75
Assorted fresh fish served with chef's special sauce.		Crab stick and sliced cucumber, drizzled with kimchee sauce dressing.	

SUSHI (2 PCS) OR SASHIMI (3 PCS)

TUNA	4.99	OCTOPUS	4.75
SALMON	4.99	SQUID	4.50
YELLOWTAIL	5.25	SALMON ROE	5.25
RED SNAPPER	4.99	FLYING FISH ROE	4.50
WHITE TUNA	4.99	TOBIKO	5.25
MACKEREL	4.99	IMPORTED SWEET SHRIMP	6.99
★ EGG	4.50	SCALLOP HOTATE	5.50
★ UNAGI (COOKED EEL)	4.50	★ IMPORTED COOKED SHRIMP	4.50
★ BEAN CURD	3.75	SURF CLAM	4.50
★ CRAB STICK	4.25		

SUSHI ENTREES

ALL ITEMS COME WITH YOUR CHOICE OF SOUP OR SALAD

CHIRASHI SUSHI	22.95
Assorted sashimi served over rice.	
MAKI A	15.50
Vegetable roll, Alaska roll and cucumber roll.	
MAKI B	18.25
Crawfish roll, snow crab roll and spider roll.	
MAKI C	17.50
California roll, Philadelphia roll and imported shrimp tempura roll.	
SPICY MAKI COMBO	17.50
Spicy tuna roll, spicy salmon roll and spicy crab roll.	
SASHIMI REGULAR	20.00
Three pieces each of tuna, salmon, yellowtail, and red snapper, twelve pieces in total.	
SASHIMI DELUXE	23.00
Three pieces each of tuna, salmon, yellowtail, escolar and red snapper, fifteen pieces in total.	
SUSHI REGULAR	16.95
Six pieces of sushi and one spicy tuna roll	
SUSHI DELUXE	23.00
Nine pieces of sushi and your choice of one chef's special roll.	
SUSHI AND SASHIMI COMBO	27.95
Five pieces of sushi, twelve pieces of sashimi and one spicy tuna roll.	

★ **SUSHI BOAT COMES WITH TWO SOUPS AND TWO SALADS.**

SUSHI BOAT	49.75
Eight pieces of sushi, fifteen pieces of sashimi and one chef's special roll.	



All sales are final. Please let your server know if you have any food allergies as all ingredients may not be listed on the menu.

★ **ALL INGREDIENTS ARE COOKED**

🍣 **ITEMS LONGER COOK TIME**

REGULAR ROLL

TUNA ROLL	5.50	PHILADELPHIA ROLL	6.00
★ AVOCADO ROLL	4.50	TUNA AVOCADO ROLL	6.00
SALMON ROLL	5.50	★ IMPORTED SHRIMP TEMPURA ROLL	6.00
★ CUCUMBER ROLL	4.50	★ SPICY CRAB & CUCUMBER ROLL	5.50
YELLOWTAIL	5.95	IMPORTED SPICY SHRIMP & CUCUMBER ROLL	6.00
★ SPICY IMPORTED CRAWFISH ROLL	7.00	★ SNOW CRAB & AVOCADO ROLL	5.50
SPICY TUNA ROLL	6.00	SPICY SCALLOP & AVOCADO ROLL	6.00
★ CALIFORNIA ROLL	5.50	★ CRUNCHY ROLL	5.50
SPICY SALMON	6.00	SPIDER ROLL	6.75
SPICY YELLOWTAIL ROLL	6.25		
★ EEL AVOCADO ROLL	6.00		
★ VEGETABLE ROLL	5.50		
ALASKA ROLL	5.95		



CHEF'S SPECIAL ROLLS

★ ALLIGATOR ROLL	13.95	GEISHA ROLL 🍣	13.95
Two shrimp tempuras and cucumber, topped with barbecued eel, avocado and eel sauce, shrimp imported.		Tuna, eel, cream cheese, avocado and sweet egg in soy paper wrap deep-fried and topped with two sauces.	
AMERICAN DREAM ROLL	13.95	KISS OF FIRE ROLL	13.95
Spicy salmon, mango and avocado topped with seared salmon, scallions, masago, eel sauce and spicy mayo.		Spicy salmon, avocado and tempura flakes, topped with white tuna, jalapeno, special chili sauce and red tobiko.	
BURNING MAN ROLL	13.95	PINK LADY ROLL	13.95
Spicy tuna and tempura flakes, topped with tuna, white tuna, avocado and spicy mayo.		Spicy tuna and tempura flakes, topped with thinly sliced lemon & smelt roe.	
★ CAJUN ROLL 🍣	14.50	RED BULL ROLL	13.95
Snow crab and crawfish, deep-fried and topped with eel sauce, imported.		Spicy crab and tempura flakes, topped with avocado, seared tuna, tobiko, tempura flakes and eel sauce.	
★ CATERPILLAR ROLL	13.95	RAINBOW ROLL	13.95
Baked eel and cucumber, topped with avocado and eel sauce.		Crab stick, avocado and cucumber, topped with tuna, salmon, white fish, yellowtail and avocado.	
★ DANCING SHRIMP ROLL	13.95	SAMURAI ROLL	15.50
Spicy cooked shrimp and asparagus, topped with shrimp, avocado and two sauces, shrimp imported.		Salmon, tuna, yellowtail, snow crab, asparagus and avocado, topped with wasabi tobiko	
DANCING TUNA ROLL	13.95	★ TIGER EYE ROLL 🍣	12.95
Spicy tuna and tempura flakes, topped with seared tuna, eel sauce, scallions and masago.		Jalapeno, salmon and cream cheese, deep-fried and topped with two sauces.	
DOUBLE SPICY ROLL	13.50	★ VOLCANO ROLL 🍣	13.95
Spicy salmon and tempura flakes, topped with spicy tuna and spicy mayo.		Crab stick, avocado, cucumber and cream cheese, topped with caked spicy crab, scallions, smelt roe and eel sauce.	
★ DRAGON ROLL	15.95		
Snow crab and avocado, topped with half-baked eel, masago, scallion and eel sauce.			

CHEF'S RECOMMENDED ROLLS

★ SASSY SHRIMP ROLL	15.95
Imported shrimp tempura, avocado, and cream cheese, topped with spicy imported shrimp, spicy mayo, eel sauce, and tempura flakes. (Soy paper)	
★ SMOKEY ROLL	15.95
Flamed-grilled crawfish laid on a roll filled with snow crab, imported shrimp tempura, and avocado. (Soy paper)	
★ GEAX FISH ROLL 🍣	15.95
Imported shrimp tempura, salmon, and crab stick. Topped with scallions, masago, eel sauce, spicy mayo, and chili sauce. All baked. (Seaweed paper)	
★ SUMMER ROLL	15.95
Coconut imported shrimp, snow crab, pineapple, and cucumber. Topped with strawberries and chef's special sauce. (Soy paper)	
AUTUMN ROLL	15.95
White fish tempura, tuna, salmon, cream cheese and cucumber. Topped with avocado, masago, spicy mayo, and eel sauce. (Seaweed paper)	
STOP, DROP, & ROLL 🍣	15.95
Snow crab, jalapeno, grilled steak, and cream cheese. Topped with spicy mayo and eel sauce. (Soy paper)	
DYNAMITE ROLL 🍣	15.95
Spicy tuna, jalapeno, avocado, cream cheese. Deep-fried. Topped with spicy mayo and eel sauce. (Soy paper)	
TSUNAMI ROLL	15.95
coconut imported shrimp, spicy tuna, and avocado. Topped with black pepper seared tuna, jalapeno, spicy mayo, and eel sauce. (Seaweed paper)	
COLONEL ROLL	15.95
Salmon, avocado and spicy crab, wrapped with soy paper and topped with spicy tuna and spicy mayo.	
COWBOY ROLL	15.95
Salmon, avocado and cream cheese, topped with seared salmon, jalapeno, scallions, masago and two chef's sauces.	
FIRE ON THE BAYOU	15.95
Spicy tuna, snow crab and tempura flakes, topped with white tuna, avocado, scallion, spicy mayo, masago and chili sauce.	
★ FUSION ROLL	14.95
Coconut shrimp tempura and cream cheese, topped with strawberry, kiwi and chef's special sauce. shrimp imported.	
★ FILET MIGNON ROLL	15.95
Snow crab and asparagus topped with specially marinated and seared ground filet mignon, smelt roe, scallions and two sauces.	
LOBSTER ROLL	16.50
Fried lobster tempura, avocado, snow crab, lobster salad and cucumber, topped with two sauces.	
LOUISIANA ROLL	15.95
Spicy tuna and snow crab, wrapped with soy paper and topped with salmon, avocado and two sauces.	
★ NSU ROLL	15.95
Snow crab and tempura flakes, wrapped in soy paper and topped with cooked shrimp, avocado and two sauces. imported shrimp.	
★ POBOY ROLL	16.50
Shrimp tempura, fried soft shell crab, spicy crawfish imported, cucumber and snow crab, wrapped with soy paper and topped two sauces.	
★ THIBODAUZ ROLL	15.95
imported crawfish, shrimp tempura and avocado, wrapped in soy paper and topped with snow crab, tempura flakes and eel saice.	
TUNA FANTASTIC	15.95
Spicy tuna and tempura flakes, topped with tuna, white tuna, avocado, avocado, masago, scallions and wasabi sauce.	