## sake

| | |
|---|---|
| Onikoroshi ‘Demon Slayer’ Futsushu juicebox | 11 |
| Kikusui Funaguchi Nama Genshu can | 16 |
| Yuki No Bosha ‘Cabin in the Snow’ Junmai Ginjo 720mL | 70 |

## wine

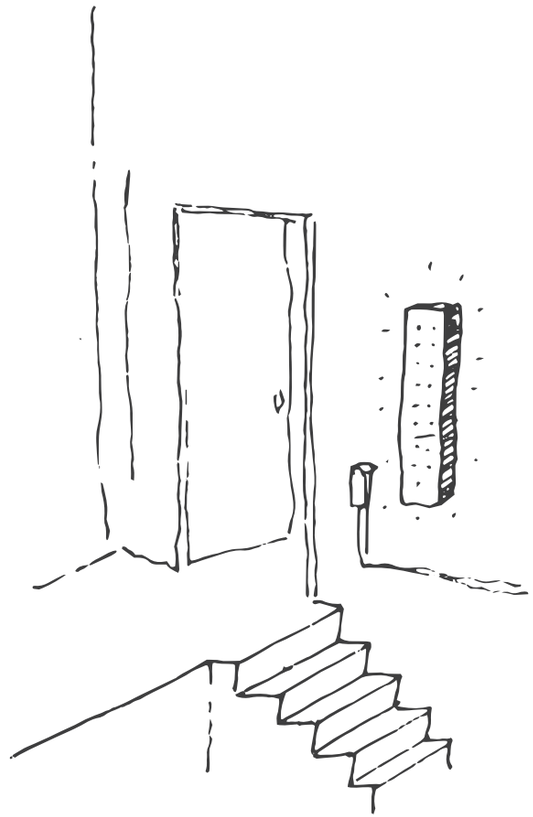
| | |
|---|---|
| Frenzy Single Estate Sauvignon Blanc<br>*Marlborough, New Zealand* bottle | 60 |
| Agricola Punica ‘Samas’ Vermentino<br>*Sardinia, Italy* bottle | 60 |
| Maloof ‘Where Ya PJs At?’ Orange<br>*Willamette Valley, Oregon* bottle | 70 |
| Violet Hill Pinot Noir<br>*Rogue Valley, Oregon* bottle | 66 |

## beer

| | |
|---|---|
| Sapporo Premium Japanese Lager | 8 |
| Hitachino Nest Yuzu Lager | 12 |

## n/a drinks

| | |
|---|---|
| Ramune Japanese Soda | 6 |
| Mexican Coke | 6 |
| Mexican Sprite | 6 |



**neighborhood sushi hours**

Open Daily | 11:30am – 10pm

Happy Hour | Weekdays | 3pm – 5pm

**book a table**
available via
Doordash
Reservations

**scan to order pick up or delivery**

寿司

neighborhood sushi takeout おっす

# sushi

1417 South 1st St. Austin, TX 78704
neighborhoodsushi.com | @neighborhoodsushi

## starters, soups & salads

| | |
|---|---|
| Grilled Edamame | 10 |
| Neighborhood Salad | 11 |
| Marinated Seaweed Salad | 8 |
| Miso soup | 6 |
| Egg Drop Soup | 7 |

## tempura

| | |
|---|---|
| Mixed Vegetable Kakiage | 12 |
| Japanese Eggplant | 10 |
| Shishito Pepper | 11 |
| Red Skinned Yam | 9 |
| Broccolini | 11 |
| Kabocha Squash | 10 |
| Asparagus | 11 |
| Jumbo Gulf Shrimp | 14 |
| Shrimp Stuffed Basil Leaf | 16 |
| Mixed Vegetable Platter | 23 |

## yaki

| | |
|---|---|
| Miso Bass<br>*yuzu, black pepper, scallion* | 17 |
| Red Chili Pork Belly<br>*house tare, pineapple, purple shiso* | 16 |
| Chicken Wing<br>*house tare, crispy garlic* | 11 |
| Wagyu<br>*kizami chimichurri, sea salt* | 21 |
| Chicken Thigh<br>*house tare, scallion, togarashi* | 12 |
| Sweet Potato<br>*honey-miso, sesame seed, scallion salad* | 9 |

## nigiri & sashimi*

| | |
|---|---|
| Scottish Salmon | 5/15 |
| King Salmon | 7/21 |
| Fatty Salmon | 7/21 |
| Tasmanian Trout | 6/18 |
| Yellowtail | 6/18 |
| Big Eye Tuna | 6/18 |
| Mediterranean Sea Bass | 5/15 |
| Squid | 5/15 |
| Poached Gulf Shrimp | 6/18 |
| Maine Dayboat Scallop | 6/18 |
| BBQ Freshwater Eel | 5 |

## vegetable nigiri

| | |
|---|---|
| Fried Bean Curd<br>*black & white sesame seed* | 4 |
| Sweet & Sour Eggplant<br>*crispy garlic, thai chili* | 5 |
| Avocado<br>*nikiri, caper wasabi relish* | 6 |

## specialty nigiri*

| | |
|---|---|
| Cuttlefish<br>*honey-miso, pickled shiitake* | 6 |
| Beet Cured Salmon<br>*confetti sauce, thai chili* | 8 |
| Mishima Reserve Wagyu<br>*nikiri, black pepper, green yuzu kosho* | 11 |

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness*

## neighborhood combos

*with choice of soup, seaweed salad or neighborhood salad*

| | |
|---|---|
| Yaki + Nigiri Combo<br>*choice of one chicken or veggie yaki and three pieces of nigiri* | 28 |
| Sushi Combo<br>*choice of five pieces of nigiri* | 32 |
| Tempura + Maki Combo<br>*choice of one tempura & one roll* | 34 |
| Chef's Choice Sushi Combo<br>*chef's selection of three pieces of nigiri and one roll* | 36 |
| Omakase Combo<br>*choice of four pieces of nigiri, one yaki and one roll* | 48 |

## rolls*

| | |
|---|---|
| Spicy Tuna<br>*kewpie, avocado, jalapeño* | 19 |
| Spicy Salmon<br>*fermented chili, cucumber, ikura* | 17 |
| Mishima Reserve Wagyu<br>*tartare, crispy shallot, spicy teriyaki* | 34 |
| Snow Crab<br>*avocado, cucumber, wasabi tobiko* | 22 |
| Shrimp Tempura<br>*big eye tuna, avocado, unagi sauce* | 25 |
| Yellowtail Scallion<br>*jalapeño, ponzu* | 18 |
| Vegetable Roll<br>*asparagus & red onion tempura, spicy mayo* | 13 |

## desserts

| | |
|---|---|
| Mochi Doughnut<br>*sake caramel, cherry shiso, adzuki anglaise* | 16 |
| Dark Chocolate Namelaka<br>*miso, chantilly, sesame tuile* | 15 |
| Matcha Panna Cotta<br>*orange blossom, honey, puffed rice* | 14 |