

# SUSA SUSHI & HIBACHI



Japanese Restaurant  
Dine-In or Carry-Out  
Call in at

**910-692-5923**

### Address:

280B Turner Street  
Aberdeen, NC 28387  
(Across from Staples)

### Lunch:

Monday - Friday:  
11:30AM - 2:30PM  
Sunday: CLOSED

### Dinner:

Monday - Saturday:  
5:00PM - 9:00PM

Sunday: CLOSED

## APPETIZERS

Shumai - pork or shrimp, steamed or fried dumplings served with tempura sauce	6.95
Fried Ika - deep fried calamari served with sweet and sour sauce	7.95
Edamame - steamed soybeans	5.00
Spring Roll - mixed vegetables and pork, served with sweet and sour sauce	3.95
Tempura Appetizer - deep fried shrimp & vegetables served with tempura sauce	7.95
Fried Tofu - deep fried tofu served with sweet & sour sauce	6.95
Soft Shell Crab - deep fried soft shell crab served with sweet & sour sauce	8.95
Shrimp Roll - 5 pieces jumbo shrimp wrapped in rice paper, and fried, served with sweet and sour sauce	6.95
Beef Teriyaki Sticks - four grilled beef sticks topped with sesame seeds	7.95
Sashimi Appetizer* - seven pieces of fresh sashimi selected by chef	10.95
Tuna Tataki* - thinly sliced seared tuna served with ponzu sauce	10.95
Sushi Appetizer* - three pieces of nigiri sushi and three piece tuna roll	7.95
Squid Salad* - squid, crab stick, seaweed salad, cucumber, tempura flakes, and special chef sauce.	8.95
Seafood Salad* - crab stick, shrimp, octopus, seaweed salad, cucumber, tempura flakes and chef special sauce	10.95
Hiyashi Wakame* - cool seaweed salad	5.00
Wonton Soup (Pork) - Special broth, homemade pork dumplings and vegetables (carrots, broccoli, snow peas, mushroom & scallions)	6.95
Spicy Avocado Salad - Spicy crab, cucumber, seaweed salad, topped with tempura flakes, avocado, eel sauce & spicy mayo	7.95
Crab Wonton - 4 Pieces of deep fried wontons, filled with cream cheese, crabstick, and scallions	6.95

## HIBACHI BOWLS (LUNCH)

Bed of rice served with choice of meat

Chicken Hibachi Bowl	10.95
Beef Hibachi Bowl	11.95
Shrimp Hibachi Bowl	12.95
Steak Hibachi Bowl*	12.95

## LUNCH BOX SPECIAL

### NO SOUP FOR TOGO DINE IN ONLY

Served with fried rice, two pieces of fried shrimp dumplings and a choice of California, Tuna or Spring Roll (Any Chef Special roll for lunch box substitution is \$7.00 extra)

Chicken Teriyaki/Hibachi - chicken breast and mixed vegetables	11.95
Chicken Cutlet - breaded chicken breast, deep fried served with tonkatsu sauce and mixed vegetables	11.95
Beef Teriyaki - thinly sliced beef with Teriyaki sauce and mixed vegetables	12.95
Steak Hibachi* - steak with mixed vegetables	12.95
Salmon Teriyaki* - salmon fillet prepared with teriyaki sauce and mixed vegetables	13.95
Shrimp Teriyaki - Jumbo shrimp sautéed in teriyaki sauce and mixed vegetables	12.95
Tempura Tofu - deep fried tofu with sweet & sour sauce	11.95
Vegetable Tempura - deep fried vegetables with tempura sauce	11.95
Shrimp Tempura - deep fried shrimp and vegetables with tempura sauce	12.95

## HIBACHI (LUNCH)

Served with grilled onions, mushrooms, zucchini, broccoli & carrots, includes fried rice & served with soup OR salad (ginger or ranch dressing)

Tofu & Vegetable Hibachi	11.95
Chicken Teriyaki Hibachi	11.95
Beef Teriyaki	13.95
Steak Hibachi*	13.95
Salmon Hibachi*	14.95
Shrimp Hibachi	13.95
Scallop Hibachi	14.95

## HIBACHI COMBINATION (LUNCH)

Served with grilled onions, mushrooms, zucchini, broccoli & carrots, includes fried rice & served with soup OR salad (ginger or ranch dressing)

Chicken & Steak*	13.95
Chicken & Shrimp	14.95
Steak & Shrimp*	15.95
Steak & Scallop*	15.95
Shrimp & Scallop*	16.95
Steak & Salmon*	15.95
Shrimp & Salmon*	15.95

## SUSHI LUNCH SPECIALS (LUNCH)

Served with soup & salad (ginger or ranch dressing)

Vegetable Lunch - vegetable roll, cucumber roll and three pieces of vegetable sushi	12.95
Sushi Lunch* - five pieces of nigiri sushi and raw tuna roll	14.95
Unagi Lunch* - six pieces of broiled eel over rice with or special basting sweet sauce and steamed broccoli	14.95
Sashimi Lunch* - nine pieces of fresh sashimi selected by our chef	15.95
Chirashi* - sushi rice, masago and topped with nine pieces of fresh sashimi selected by our chef	16.95
Maki Lunch* - california roll, tuna roll and cucumber roll	15.95

## PHO - VIETNAMESE NOODLE SOUP (LUNCH & DINNER)

Noodle soup served with green onions, bean sprouts, jalapeno peppers and cilantro

Chicken PHO	12.95
Meatball PHO	11.95
Beef PHO	12.95
Shrimp PHO	12.95
Scallop PHO	13.95
Shrimp & Chicken PHO	13.95
Beef & Shrimp PHO	14.95
Seafood Combo PHO- shrimp, squid, scallop, and crab stick	15.95
Meat Combo PHO- beef, chicken and meatball	14.95

## UDON OR SOBA SOUP (LUNCH & DINNER)

Noodle soup with scallions and garlic oil  
Udon (thick noodle) Soba (thin noodle)

Plain Udon or Soba	8.95
Vegetable Udon or Soba	11.95
Chicken Udon or Soba	12.95
Beef Udon or Soba	12.95
Shrimp Udon or Soba	13.95
Tempura Udon or Soba	14.95

## YAKI UDON OR SOBA (LUNCH & DINNER)

Stir fried noodle with mixed vegetables  
Udon (thick noodle) Soba (thin noodle)

Vegetable Yaki Udon or Soba	12.95
Chicken Yaki Udon or Soba	13.95
Beef Yaki Udon or Soba	13.95
Shrimp Yaki Udon or Soba	14.95

## CHEF SPECIAL FRIED RICE (LUNCH & DINNER)

Fried rice with egg & topped with scallions & cilantro

Vegetable Fried Rice	12.95
Chicken Fried Rice	13.95
Beef Fried Rice	13.95
Shrimp Fried Rice	13.95
Squid Fried Rice	13.95
Scallop Fried Rice	14.95
Beef & Chicken Fried Rice	14.95
Shrimp & Scallop Fried Rice	15.95
Seafood Fried Rice	16.95

## CHINESE NOODLES (LUNCH & DINNER)

Stir fried noodle with cabbage, green onion, broccoli carrots, onions, mushrooms and baby corn

Vegetable Lo Mein	12.95
Chicken Lo Mein	13.95
Beef Lo Mein	13.95
Shrimp Lo Mein	14.95

## THAI NOODLES (LUNCH & DINNER)

Stir fried noodle with bean sprout, green onions and topped with peanuts

Vegetable Pad Thai	12.95
Chicken Pad Thai	13.95
Beef Pad Thai	13.95
Shrimp Pad Thai	14.95

## Stir - Fry Noodles

### Pad-Si-Ew

Stir Fry Noodle dish with egg, carrots and broccoli

Vegetable Pad-Si-Ew	12.95
Beef Pad-Si-Ew	13.95
Chicken Pad-Si-Ew	13.95
Shrimp Pad-Si-Ew	14.95

### Drunken Noodle

Stir fry noodle dish with carrots, bell pepper, bean sprouts, and onions

Vegetable Drunken Noodle	12.95
Beef Drunken Noodle	13.95
Chicken Drunken Noodle	13.95
Shrimp Drunken Noodle	14.95

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### HIBACHI (DINNER)

Served with grilled onions, mushrooms, zucchini, broccoli & carrots, includes fried rice & served with soup & salad (ginger or ranch dressing)

Tofu & Vegetable Hibachi	14.95
Chicken Teriyaki Hibachi	15.95
Beef Teriyaki	17.95
Steak Hibachi*	17.95
Salmon Hibachi*	19.95
Shrimp Hibachi	18.95
Scallop Hibachi	20.95
Lobster Hibachi	23.95

### HIBACHI COMBINATION (DINNER)

Served with grilled onions, mushrooms, zucchini, broccoli & carrots, includes fried rice & served with soup & salad (ginger or ranch dressing)

Chicken & Steak*	19.95
Chicken & Shrimp	19.95
Steak & Shrimp*	20.95
Steak & Scallop*	20.95
Steak & Salmon*	21.95
Steak & Lobster*	21.95
Shrimp & Salmon*	21.95
Shrimp & Scallop	21.95
Shrimp & Lobster	23.95
Lobster & Scallop	23.95

### HIBACHI BOWLS (DINNER)

Bed of rice served with choice of meat

Chicken Hibachi Bowl	13.95
Beef Hibachi Bowl	15.95
Steak Hibachi Bowl*	15.95
Shrimp Hibachi Bowl	16.95

### CHILDREN'S MENU (DINNER)

#### 12 YEARS OLD & UNDER

Served with grilled onions, mushrooms, zucchini, broccoli & carrots, includes fried rice & served with soup OR salad (ginger or ranch dressing)

Chicken Cutlet - breaded chicken breast, deep fried served with tonkatsu sauce	11.95
Chicken Teriyaki/Hibachi	11.95
Beef Teriyaki	13.95
Steak Hibachi*	13.95
Shrimp Teriyaki	14.95
Scallop Hibachi	15.95

### TEMPURA DINNERS (DINNER)

Served with fried rice or steamed rice and includes soup & salad (ginger or ranch dressing)

Vegetable Tempura - fried onion, mushrooms, zucchini, broccoli and carrots	13.95
Shrimp Tempura - fried, shrimp and vegetables	16.95

### LOVE BOAT (DINNER FOR TWO)

Served with 2 soups & 2 salads (ginger or ranch dressing)

Love Boat for Two* - twelve pieces of nigiri sushi selected by chef, caterpillar roll, california roll and spicy tuna roll	49.95
Love Boat for Two, Sushi & Sashimi* - ten pieces of nigiri sushi, eight pieces of sashimi selected by chef, rainbow roll and spicy tuna roll	55.95

### SUSHI & SASHIMI DINNERS (DINNER)

Served with soup & salad (ginger or ranch dressing)

Veggie Maki Dinner* - avocado roll, tofu skin roll and vegetable roll	14.95
Sushi Regular* - seven pieces of fresh nigiri and tuna roll	17.95
Maki Dinner* - california roll, spicy tuna roll and eel roll	17.95
Unagi Dinner* - eight pieces of broiled eel over rice with special basting sweet sauce and broccoli	18.95
Sashimi Dinner* - twelve pieces of fresh sashimi selected by our chef	19.95
Chirashi* - sushi rice, masago and topped with twelve pieces of fresh sashimi selected by our chef	19.95
Sushi Deluxe* - ten pieces of fresh nigiri and tuna roll	25.95
Sashimi Deluxe* - fourteen pieces of fresh sashimi selected by our chef	23.95
Sushi Sashimi Combo* - six pieces of assorted nigiri, six pieces of sashimi and tuna roll	25.95

### CHEF SPECIAL ROLLS

8 PIECES PER ROLL

NC Roll* - tempura asparagus, crab, cream cheese, avocado, topped with smoke salmon	12.95
Samurai Roll* - tuna, eel, crab, cucumber, topped with salmon, avocado, eel sauce and red tobiko	13.95
Crazy Roll* - salmon, escolar, avocado, jalapeno, pepper, topped with spicy tuna, Japanese mayo, eel sauce, yellow tobiko & green onions	13.95
Super Panda Roll* - tempura shrimp, cucumber, crab, topped with ebi, avocado, eel sauce and black tobiko	13.95
Panther Roll* - yellowtail, cucumber, scallions, escolar, topped with spicy tuna & avocado	12.95
David Roll* - spicy tuna, cream cheese, cucumber, topped with spicy tuna & avocado	12.95
Susa Roll* - tempura shrimp, cucumber, topped with tuna and chef special sauce	12.95
Caterpillar Roll - eel, cucumber, and wrapped with thinly sliced avocado	11.95
Sara Roll* - fried roll with salmon, cucumber, cream cheese, and masago	11.95

Rainbow Roll* - crab, cucumber, avocado, topped with raw fish	11.95
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Eel California Roll - crab, cucumber, avocado, topped with eel	11.95
Underground Dragon Roll - tempura shrimp, cucumber, wrapped with thinly sliced avocado	11.95
US 15-501 Roll* - salmon, tuna, spicy sauce, cucumber, and avocado topped with eel	11.95
Aberdeen Roll* - spicy tuna, cucumber, topped with spicy tuna & avocado	12.95
Bunker Shot Roll* - tuna, cucumber, avocado, topped with salmon and eel sauce	11.95
White Dragon Roll* - scallop, spicy sauce, tempura flakes topped with escolar	11.95
Tiger Eye Roll* - shrimp, asparagus, cucumber, masago, scallion, and topped with tuna & eel	11.95
Southern Pines Roll* - marinated cucumber, wrap roll with eel, tuna, avocado and eel sauce, NO RICE	11.95
Carolina Roll* - tuna, cucumber, scallion, and avocado wrapped with strawberries, served with side of ponzu sauce	11.95
Spicy Amigo Roll* - tempura shrimp, eel, topped with spicy tuna	12.95
Rockingham Roll* - red snapper, cucumber, spicy sauce, topped with tuna	11.95
Red Dragon Roll - tempura shrimp, cucumber, topped with spicy crab mix & eel sauce	12.95
Sunshine Roll - tempura shrimp, avocado, cream cheese topped with strawberries	11.95
Naruto Roll* - fried roll with crab, salmon, cucumber, avocado, topped with spicy scallop	13.95
Shogun Special Roll* - spicy baby lobster meat, avocado, crispy flakes, topped with salmon, tuna and eel sauce	12.95
Flaming Heat* - salmon, tuna, crabstick, avocado, topped with spicy tuna, soybean, spicy sauce and eel sauce	12.95
Bonsai Roll* - tempura shrimp, avocado, cream cheese, topped with salmon & eel, eel sauce, masago	12.95

### VEGETARIAN ROLL (LUNCH & DINNER)

6 PIECES PER ROLL

Vegetarian Roll	5.00
Cucumber Roll	5.00
Avocado Roll	5.00
Asparagus Roll	5.00
Radish Roll	5.00
Tofu Skin Roll	5.00

### SUSHI ROLLS (LUNCH & DINNER)

6 PIECES PER ROLL

Alaska Roll* - salmon, cucumber, avocado, masago	6.50
Boston Roll - shrimp, cucumber, japanese mayo	6.50
California Roll - crab, cucumber, avocado	6.00
Philly Roll* - salmon, cream cheese, avocado, masago	7.00
Crispy Roll - crab, cucumber, seaweed salad, crispy batter flakes	6.50
Spicy Tuna Roll* - spicy tuna, cucumber, green onion	6.50
Spider Roll* - fried soft shell crab, cucumber, masago	8.95
Spicy Shrimp Roll* - shrimp, cucumber, masago	6.50
Tempura Roll* - fried shrimp, cucumber, masago	7.95
Eel Roll - eel, cucumber, avocado	6.50
Futomaki Roll - crab, cucumber, radish	6.50
Spicy Salmon Roll* - salmon, cucumber, green onion	6.50
Spicy Yellowtail Roll* - hamachi, green onion, cucumber	6.50
Salmon Skin Roll* - fried salmon skin, cucumber, masago	6.00
Tuna Avocado Roll* - tuna with avocado	6.50
Salmon Avocado Roll* - salmon with avocado	6.50
Maguro Roll* - tuna roll	6.00
Sake Roll* - salmon, green onion	6.00
Yellowtail Roll* - hamachi, green onion	6.00
Smoke Salmon Roll* - smoke salmon	6.00

### NIGIRI (WITH RICE) OR SASHIMI (WITHOUT RICE)

(LUNCH & DINNER) 2 PIECES PER ORDER

Quail Egg*	4.50
Smelt Egg (Masago)*	4.95
Crab Stick(Kani)*	4.00
Eel (Unagi)*	4.95
Octopus (Tako)*	4.50
Red Snapper (Tai)*	4.95
Salmon (Sake)*	4.95
Sweet Scallop (Hotate)*	4.95
Shrimp (Ebi)*	4.50
Tuna (Maguro)*	4.95
Yellowtail (Kamachi)*	4.95
Squid (Ika)*	4.50
Escolar*	4.95
Smoke Salmon*	4.95
Mackere*	4.95

### Ramen Noodle (Yellow)

Broth with broccoli, snow pea, carrots and scallions

Plain	\$8.95
Vegetable	\$1.95
Chicken	\$12.95
Beef	\$12.95
Shrimp	\$13.95
Seafood	\$15.95

### SIDE ORDERS

House Soup - broth soup with onion and mushroom	2.00
Miso Soup - broth soup with miso paste, tofu, seaweed, mushroom and onion	2.50
House Salad	3.00
Steamed Rice	2.50
Fried Rice	3.50

### DESSERTS

Fried Banana- banana roll wrapped in rice paper, deep fried, topped with syrup & sesame seeds	4.50
Fried Icecream- fried vanilla icecream, topped with, whip cream & chocolate syrup	6.95

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

