

Sushi Club

SUSHI BAR & IZAKAYA

437 S Associated Rd Brea, CA 92821
(714)784-6089

STARTERS

Miso Soup	\$3
Soybean soup, green onion, tofu, wakame	
Edamame	\$7
Green soybeans, sea salt	
Garlic Edamame	\$9
Green soybeans, garlic, pepper, sambal	
Shrimp Tempura	\$9
4pcs deep fried shrimp	
Mix Tempura	\$14
4pcs shrimp, yam, kabocha, onion, asparagus, broccoli	
Shishito Peppers	\$9
Japanese peppers blistered in sweet shoyu, bonito	
Jalapeno Poppers	\$10
Jalapenos stuffed with cream cheese & spicy tuna	
Beef Gyoza	\$9
5pc pan fried beef dumplings	
Chicken Karaage	\$12
Japanese fried chicken thigh meat	

SALADS

House Salad	\$5
Spring mix, tomato, avocado, cucumber	
Seaweed Salad	\$7
Spring mix, seaweed salad	
Salmon Skin Salad	\$17
Spring mix, fried salmon skin, avocado, asparagus, tomato	
Sashimi Salad*	\$28
Assorted fish, spring mix, tomato, cucumber, avocado, asparagus	

FROM THE KITCHEN

served with miso soup, salad, rice

Chicken Teriyaki	\$20
Grilled chicken thigh meat, teriyaki sauce	
Beef Sukiyaki	\$19
Thinly sliced beef and onions simmered in sauce	
Tonkatsu nama Panko	\$19
Pork loin, breaded in panko fried	
Miso Black Cod	\$26
Miso marinated black cod	
A5 Wagyu Ribeye	\$58
Kagoshima A5 wagyu ribeye grilled	

Takoyaki	\$12
Minced octopus in a fried wheat tempura ball	
Baked Green Mussels	\$12
New Zealand grn mussels, baked in house mayo, ponzu	
Crispy Rice w/ Spicy Tuna*	\$11
Fried rice squares topped with spicy tuna, jalapeno	
Crispy Rice w/ Spicy Salmon*	\$11
Fried rice squares topped with spicy salmon, jalapeno	
Soft Shell Crab	\$16
Tempura battered fried soft shell crab	
Salmon Kama	\$16
Scottish Salmon collar meat	
Hamachi Kama	\$18
Hamachi collar meat	
Oysters by the piece*	\$3.99
Pacific oysters, ponzu, masago, sriracha, green onions	
Truffle Fries	\$18
Shoe string fries, black truffle oil, parmesan, fresh truffles	

NOODS

Tonkatsu Ramen	\$16
Pork broth ramen, chashu, green onion	
Spicy Tonkatsu / Black Garlic Oil	\$2
Add chili oil or black garlic oil	
Uni Pasta	\$19
Uni heavy cream, garlic, pepper, onion, uni, parmesan	
Udon / Chicken/Beef/Tempura Udon	\$16/\$18
Katsuoboshi broth, wheat noodles, carrots, broccoli proteins: chicken/beef/side assorted tempura	

LUNCH SPECIALS

served with miso soup

Monday-Thursdays 2:30pm

Hosomaki +4pcs Nigiri*	\$22
Choice of 1 hosomaki, chefs choice 4 pc nigiri	
Entree +4pc Nigiri/Hosomaki*	\$22
Chicken/Beef +4pc nigiri or hosomaki	
4 Handrolls + Edamame*	\$20
California, spicy tuna, salmon, blue crab temaki	
All 4 Me*	\$24
4pcs nigiri, hosomaki, 3pc sashimi, cali or sp tuna handroll	
Lunch Sushi Combo+4pc Tempura*	\$28
Salmon, hamachi, tuna, ebi, albacore, unagi, tamago, mackerel	

*images may vary from actual item

*prices may change without notice

*let your server know of any allergens

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

KUSHIYAKI

Chicken Meatball	\$5
Ground chicken meatballs, sweet tare sauce	
Chicken Skin	\$4.5
Grilled chicken skin on a skewer	
Chicken	\$6
Chicken thigh meat, in sweet shoyu sauce	
Pork Belly	\$5
Thin pork belly, tare sauce	
Kurobata Sausage	\$6
Japanese sausage	
Bacon Asparagus	\$6
Asparagus wrapped in bacon	
Bacon Scallops	\$7.5
Hokkaido scallop wrapped in bacon	
Prime Beef	\$7
Prime skirt steak, tare sauce	

KAISENDON*

Salmon & Ikura	\$30
Sushi rice, chopped scottish salmon, ikura	
Unagi Don	\$30
Sushi rice, baked fresh w. eel, avocado	
Blue Crab & Uni	\$37
Sushi rice, blue crab lump meat, santa barbara uni	
Toro Ikura Uni	\$48
Sushi rice chopped toro, ikura, santa barbara uni	
Premium Chirashi	\$48
Sushi rice, chefs choice premium fish slices	

HOSOMAKI/TEKAMAKI*

Cucumber	\$5.5
Cucumber	
Avocado	\$6
Avocado	
California	\$7
Imitation crab meat, cucumber, avocado	
Spicy Tuna	\$8
Spicy bluefin ground tuna, cucumber	
Shrimp Tempura (Crunch)	\$11
Shrimp tempura, cucumber, avocado, imitation crab	
Spicy Crunch	\$12
Shrimp tempura, spicy tuna, cucumber	
Salmon	\$9
Salmon	
Tuna	\$9.5
Bluefin tuna	
Yellowtail	\$9.5
Yellowtail	
Philadelphia	\$12
Salmon, cucumber, avocado, cream cheese	
Salmon Skin	\$9
Fried salmon skin, cucumber, avocado	
Blue Crab	\$15
Blue crab meat, cucumber, avocado	

CARPACCIOS/RICELESS*

Jalapeno Hamachi	\$20
Hamachi, ponzu, olive oil, jalapeno, chili oil	
Yuzu Dai	\$20
Japanese sea bream, yuzu, ponzu, olive oil	
Mango Salmon	\$20
Salmon, mango sauce, tomatos, ponzu, olive oil	
Tuna Tataki	\$20
Seared blue fin tuna, garlic ponzu, mustard soy	
Truffle Salmon Carpaccio	\$20
Salmon, onion, truffle ponzu, olive oil	

TEMAKI (Handrolls)*

California	\$6
Imitation crab, cucumber, avocado	
Tuna	\$8.5
Bluefin tuna	
Spicy Tuna	\$7
Spicy bluefin tuna, cucumber	
Salmon	\$8
Scottish salmon, cucumber	
Spicy Salmon	\$7.75
Salmon, spicy mayo, togarashi	
Salmon Skin	\$8
Fried salmon skin, cucumber	
Yellowtail	\$8.5
Yellowtail, cucumber, green onions	
Yuzu Yellowtail	\$8.75
Yellowtail, yuzu sauce	
Spicy Yellowtail	\$8.75
Yellowtail, spicy mayo, togarashi, green onions	
Fresh Water Eel	\$8
Baked fresh w. eel, cucumber, avocado	
Blue Crab	\$10
Blue crab, masago, green onion, cucumber	
Baked Blue Crab	\$12
Baked blue crab, mayo, cucumber	
A5 Wagyu	\$16
Kagoshima A5 wagyu, cucumber	
Negitoro	\$16
Chopped toro, green onions, pickled daikon	
Truffle Salmon	\$14
Chopped salmon, onion,green onion, truffle, gamtae	

TRUST ME / MEDLEYS*

Chefs Choice 8pc Nigiri	\$48
Chef's selection of 8 premium nigiri pieces	
20pcs Chefs Choice Sashimi	\$99
Chefs choice 20pc premium sashimi	
Tuna Medley	\$28
1pc each: Akami, Toro, Vip Tuna, seared Toro	
Salmon Medley	\$26
1pc each: Scottish, king, Vip Salmon, Truffle	
Luxe	\$32
1pc ea. Truffle salmon,toro,a5 wagyu, uni w/ caviar	

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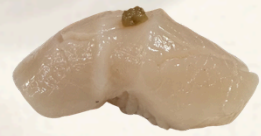
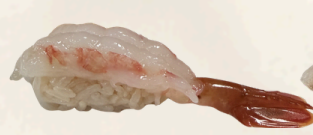
NIGIRI 2PCs*

				
Scottish Salmon \$9.50	Bluefin Tuna \$13.95	Albacore \$8.95	Yellowtail \$9.95	Shrimp \$7.75
				
Mackerel \$7.95	Octopus \$8.50	Tamago \$7.95	Masago \$7.50	Ikura \$11.95
				
Fresh Water Eel \$10.95				

FUSION SUSHI 2PCs*

			
VIP Salmon \$10.50	VIP Tuna \$14.95	Chili Crisp Salmon \$10.50	Lemon Pepper Salmon \$9.95

PREMIUM NIGIRI 2PCs*

				
Truffle Salmon \$10.50	Salmon Belly \$10.95	Yellowtail Belly \$11.95	Truffle Yellowtail \$10.95	Hokkaido Scallop \$12.95
				
Sweet Shrimp \$14.99	Madai \$11.95	Shima Aji \$11.95	Ora King Salmon \$M/P	Kinmedai \$M/P
				
Otoro \$ M/P	Monk Fish Liver \$12.50	A5 Wagyu \$17.95	A5 Wagyu Uni \$21.95	Santa Barbara Uni \$M/P

SASHIMI* 4pcs

Salmon Sashimi	\$16
Blue fin Tuna Sashimi	\$26
Yellowtail Sashimi	\$19
Otoro Sashimi	\$M/P
Madai Sashimi	\$22
Shima Aji Sashimi	\$22
Monk Fish Liver	\$24

DESSERTS

Green Tea Ice Cream	\$4.75
Yuzu Sorbet	\$6.00
Mochi Ice Cream	\$6.50
Matcha Cheesecake	\$6.00
Tempura Ice Cream	\$10.00

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SPECIALTY ROLLS*



\$18

Albacore Crispy Onion

Spicy tuna, cucumber, albacore, crispy onions
garlic ponzu, eel sauce, spicy mayo



\$22

A5 Wagyu Roll

Crab meat, asparagus, cucumber, avocado
eel sauce wagyu



\$18

Banzai Roll

Shrimp tempura, cucumber, avo, spicy crab
salmon, tuna, eel sauce, spicy mayo



\$16

Baked Scallop

California roll with
baked bay scallops, eel sauce



\$16

Baked Salmon

California roll with baked salmon
eel sauce



\$18

Blazin Salmon

California roll, baked salmon, spicy tuna
jalapenos, eel sauce, spicy mayo



\$18

Baked Blue Crab

Shrimp tempura, cucumber, avocado, spicy tuna
baked blue crab, eel sauce: soy paper



\$18

Brea

Salmon, tuna, yellowtail, avocado: soy paper
mustard soy, spicy mayo



\$17

Breath of Fire

Shrimp tempura, spicy tuna, cucumber, jalapeno
garlic ponzu, eel sauce, spicy mayo



\$17

Dragon

Shrimp tempura, cucumber, avocado,
Crab meat, eel, eel sauce



\$24

Fine Thang

Chives, pickled radish, sliced toro, caviar



\$18

Fresh Prince

Salmon, yellowtail, tuna, albacore,
crab meat, spicy tuna, wrapped in
cucumber, mustard soy



\$16

Godzilla

Shrimp tempura, cream cheese, spicy tuna, crab meat
deep fried, eel sauce, spicy mayo



\$20

Hamachi Truffle

Spicy tuna, cucumber, asparagus,
yellowtail, truffle ponzu, kewpie: soy paper



\$18

Hamachi Jalapeño

Spicy tuna, cucumber, yellowtail, avocado
jalapenos, garlic ponzu, sriracha



\$17

Lemona

Spicy crab meat, asparagus, cucumber, avocado
salmon, thin slices of lemon, ponzu, chili oil



\$16

Crispy Salmon Nachos

Rice paper and seaweed chip, topped
with spicy salmon, green onions, red onions



\$18

Mango Tango

Spicy tuna, asparagus, cucumber, salmon
avocado, jalapeño mango sauce, ponzu,
spicy mayo



\$18

Protein Roll (Riceless)

Spicy crab, cucumber, avocado, salmon,
tuna, yellowtail, albacore, mustard soy
soy paper



\$16/\$17

Rainbow/SpicyRainbow

California roll or Spicy tuna roll,
topped with assorted fish



\$18

Sunkiss

Spicy tuna, cucumber, avocado, salmon
tuna, lemon slices, ponzu, eel sauce



\$16

Spider Roll

Crab meat, avocado, cucumber, soft shell crab
eel sauce, tempura crunch flakes



\$18

Shiso Beautiful

Shiso leaf, cucumber, salmon,
tuna, yellowtail, avocado



\$18

Vegas

4 slices of assorted fish, avocado, deep fried
Garlic ponzu, eel sauce, spicy mayo



\$18

VIP's Only

Spicy crab, cucumber, avocado, salmon, tuna,
yellowtail, albacore, togarashi seared, mustard soy
chili oil



\$18

Yuzu Delight

Salmon, cucumber, avocado, yellowtail,
jalapeno, yuzu sauce



\$18

Yummy Roll

Shrimp tempura, spicy crab, cream cheese, cucumber,
avo, pepper seared salmon, spicy mayo,
eel sauce



\$18

9-1-1

Spicy tuna, jalapeno, cucumber, pepper seared
salmon, green onions, sriracha

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BEVERAGES

Fountain Drink	\$4
Coke / Coke Zero / Diet Coke / Sprite / Lemonade Dr Pepper	
Hot Green Tea	\$4
Iced Green Tea	\$4
Bottled Sparkling Water	\$4.5

DRAFT BEERS

Sapporo	\$8
Kirin Ichiban	\$8
Suntory Premium Malt	\$10



BOTTLED BEERS

Sapporo / Asahi / Kirin Light	sm \$8
Kirin Ichiban	lg \$12



Orion	sm \$9
	lg \$13

WINE

Plum Wine (Takara)	\$8
Red Wine (Cabernet Sauvignon)	\$9
White Wine (Sauvignon Blanc)	\$9

HOT SAKE

Sho Chiku Bai 15% (Gold Award)	sm \$7
	lg \$9

NIGORI

Sho Chiku Bai Nigori Silky Mild 15%	\$14
Dassai 45 Nigori	sm \$22
	lg \$52

SHOCHU COCKTAILS

Lychee Margarita	\$10
Yuzu Margarita	\$10
Shochu Espresso Martini	\$10
Shochu Highball	\$10
Lychee Mule	\$10

SOJU

Soonhari Flavored Soju	\$12
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Grape / Strawberry / Peach / Yogurt



Saero / Chamisul Fresh	\$12
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SAKE

Kikusui Junmai Ginjo 300ml	\$15
Kikusui Junmai Ginjo 720ml	\$45
Kikusui Junmai Ginjo 1.8L	\$95
Dassai 45 Junmai Daiginjo 300ml	\$22
Dassai 45 Junmai Daiginjo 720ml	\$60
Dassai 39 Junmai Daiginjo 300ml	\$30
Dassai 23 Junmai Daiginjo 300ml	\$45
Dassai 23 Junmai Daiginjo 720ml	\$130
Kubota Manjyu 300ml	\$50
Kubota Manjyu 720ml	\$145
Wakatake Onikoroshi 720ml	\$115
Gangi Musuhi 720ml	\$195

