Appetizers

A9. Seaweed Salad
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36. Sushi Regular Chef Choice
Tuna on Sushi Rice w/eel sauce & sesame seeds
39. Sake Don
41. Chirashi Don24.00
Variety of raw fish on sushi rice 42. Love Boat Chef Choice
Mottomo Special
46. Mottomo 1 (5 Vegetable Roll Combo)19.50
Avocado + cucumber + kampyo + asparagus + spinach 47. Mottomo 2 (4 Rolls)

Donburi (Rice Bowl)

8. Unagi Don24.0	0
Slices of broiled eel w/sweet eel sauce glaze o	on
top of sushi rice	

Beverages + Alcohol

Fountain Drink	2.50		
Dr. Pepper Coke Diet Coke Sprite Root Beer			
Unsweetened Ice Green Tea	2.50		
Hot Green Tea	2.50		
Domestic Bottled Beer	3.50		
Budweiser Budlight Miller Lite Coors Lite			
Large Sapporo (20.4 fl. oz)	7.00		
Large Sake	7.00		
Small Sake	1.00		
Glass of Wine	5.00		
Chardonnay Cabernet Plum			

Mottomo Sushi

1011 Kingshighway Rolla, MO 65401

(573)341 - 1200

Dine-in & Carry Out

~Business Hours~

Monday: CLOSED

Tuesday-Thursday: 4:30pm-9pm Friday-Saturday: 4:30pm-9:30pm

Sunday: 4:30-9pm

 $\overline{(\mathbf{A})}$ - Avocado; (C)- Cucumber; (M)- Masago fish eggs (*) – No raw fish/eggs; Tempura = fried

Rolls	Description	Price
*R1. California Roll	imit. crab, A, C	5.25
R2. Tekka	Tuna	5.25
R3. Salmon	Salmon	5.25
*R4. Unagi	Eel, C, eel sauce	6.50
*R5. Salmon Skin	Salmon Skin, C, eel	5.25
	sauce	
*R6. Spider	Soft shell crab, C, A,	9.50
	imit. crab	
R7. Negrahamachi	yellowtail, scallions	7.00
*R8. Crunch	imit. crab, A, C, spicy	6.25
	crunch	
R9. Alaska	Salmon, A,C	7.00
*R10. Shrimp	Boiled shrimp, C	5.25
R11. Philadelphia	Smoked Salmon, A,	7.00
	cream cheese	
R12. Boston	Tuna, A,C	7.00
R13. Spicy Tuna	Spicy Tuna, C	6.25
R14. Spicy Salmon	Spicy Salmon, C	6.25
R15. Spicy Yellowtail	Spicy Yellowtail, C	7.00
*R16. Spicy Crab	Spicy Crab, C	6.25
*R17. Tempura Tuna	Tempura (Tuna, A)	7.75
*R18. Tempura Salmon	Tempura (Salmon, A)	7.75
*R19. Tempura Shrimp	Tempura Shrimp, C	8.00
*R20. Tempura Eel	Tempura (Eel, A)	8.00
*R21. Tempura California	Tempura (imit. crab, A,	6.25
	C)	
*R22. Tempura Wasabi	tuna, salmon, eel, A, C,	17.00
	egg, dynamite & eel	
	sauce	
*R23. Dragon	temp shrimp, C,	17.00
1701 0 1	top: eel, A, crunch	10
*R24. Caterpillar	eel, C, top: A, dried fish	13.50
	flakes, eel sauce	17.70
R25. Rolla	eel, C, top: Bluefin tuna,	15.50
*DOC T TI	salmon	15.00
*R26. Las Vegas	shrimp, imit. crab, cream	15.00
D27 Herre!!	cheese, A, M	15.00
R27. Hawaii	spicy tuna & C,	15.00
R28. Christmas	top: salmon	17.00
KZO. CHITISUHAS	temp shrimp, eel, A,	17.00
R29. Godzilla	imit. crab, top: tobiko	17.00
K29. GOUZIIIA	temp shrimp, imit. crab, cream cheese, C,	17.00
	top: spicy tuna, crunch	
R30. Sunset	tuna, salmon, A, M,	17.00
KJU. Sunset		17.00
	wrapped in soy paper	<u> </u>

Rolls	Description	Price
R31. Volcano	octopus, imit. crab	17.00
	top: salmon, red snapper, M,	
	dynamite, eel, & sriracha sauce	
R32. Wasabi	tuna, salmon, A, C, imit. crab, crunch,	14.00
	dynamite sauce	
* R33. Cucumber	C	4.00
*R34. Avocado	A	4.00
*R35. Kampyo	Pickled Gourd	4.00
*R36. Avocado,	A, C, Asparagus	6.00
Cucumber,		
Asparagus		
*R37. Vegetable	pickled gourd, carrot, spinach	6.00
*R38. Futo	spinach, gourd, egg, C, pickled radish, carrot	10.75
R39. Rainbow	temp shrimp, C, top: A, bluefin tuna,	16.75
	salmon, shrimp, red snapper	
R40. Super	soft shell crab, C, A, imit crab, temp	12.00
Spider	shrimp, M	
*R41. Chunky	eel, fried banana, top: crunch, eel	7.50
Monkey	sauce	
R42. Dr. Wasabi	tuna, salmon, A, C, imit crab, cream	16.00
	cheese, crunch, M, dynamite sauce	
R43. New York	[NO RICE] tuna, salmon, A, imit crab,	10.00
	rolled in C, ponzu sauce	
R44. Red Dragon	spicy tuna, C, top: bluefin tuna, tobiko	18.00
R45. Tiger	imit. crab, C, A, top: salmon, boiled	15.00
	shrimp	
R46. Sexyman	tuna, A, top: temp eel, tobiko, spicy eel	15.50
•	& dynamite sauce	
R47. Sexywoman	salmon, A, top: temp salmon, tobiko,	15.50
•	spicy eel & dynamite sauce	
*R49. Kiddie	cream cheese, imit. crab, A	6.00
R51. Tornado	imit. crab, C, jalapeno, top: spicy	17.00
	salmon, sweet potato crunch	
*R56. Mermaid	smoked salmon, cr. cheese, A, deep	8.50
	fried, dynamite sauce	

Nigiri	Description	Price
(2pcs. = 1 order)		
N1. Sake	Fresh Salmon	5.75
N2. Smoked Sake	Smoked Salmon	6.00
N3. Maguro	Bluefin Tuna	7.00
N4. Hamachi	Yellowtail	6.50
N6. Tako	Octopus	6.00
N8. Ebi	Boiled shrimp	5.25
N11. Masago	Smelt Roe	7.00
N12. Tamago	Sweet Egg	5.00
N14. Unagi (broiled)	River Eel	6.50
N18. Kani	Crab Stick	5.00
N19. Tai	Red Snapper	5.00
N21. Tobiko	Flying Fish Roe	9.25

Gluten Free

- *All sauces contain gluten including soy sauce
 - Ask for gluten-free soy sauce if needed.

*Ingredients in rolls that <u>contain gluten</u> include imitation crab meat, tempura, kampyo pickled squash, smoked eel

Menu Items that are Gluten-Free:

- Garden Salad (with no dressing)
- Nigiri
- Sashimi
- Steamed white rice
- Tekka (Tuna) Don
- Sake (Salmon) Don
- Tuna Roll
- Salmon Roll
- Negrahamachi Roll
- Alask Roll
- Boiled Shrimp & cucumber Roll
- Philadelphia Roll
- Boston Roll
- Cucumber Roll
- Avocado Roll
- Avocado, Cucumber, Asparagus Roll

Some things may change, so please let the server know of any allergies before ordering & do not assume dishes are safe if not verbally confirmed.