

# The Kujira Experience

Hi Friend! Welcome To KuJiRa



Here, We Will Present a Unique
Japanese Experience to Your Table.

Please Enjoy the Erech Ingredients

Please Enjoy the Fresh Ingredients
From the Ocean to Pittsburgh!

Thank you

くじら体験 こんにちは、友達です!

クジラへようこそ

ここでは、ユニークな日本体験をあなたのテーブルにお届けします。 海からピッツバーグまで届く新鮮な食材をぜひご賞味ください! ありがとうございました





 Our Menu is Based on All You Can Eat Style to Maximize the Best Experience for our Customers.
 You can also order each dish individually.

当店のメニューは食べ放題スタイルです。あなたにとって最高の体験を最大化するために、 各料理を個別に注文することもできます。

 It Has 4 Big Sections, First is the Pacific Experience, Our most favorite food menu. Second part is our Tokyo Experience, including all the Pacific part plus the top grade Sushi and Sashimi. Exclusive Dessert also will be found in this menu.

4つの大きなセクションがあり、まずは、私たちの一番人気のフードメニューであるパシフィック・エクスペリエンスです。2番目のメニューは、最初のメニューすべてに加えて最高級の寿司と刺身が含まれた東京体験です。このメニューには限定デザートも含まれます。

 The Ryukyu Experience (where our exclusive Whisky is made from). This Experience will bring you the Joy of the food. Featuring some exclusive wine, Japanese sake or cocktails, and the best whisky in the world KuJira whisky from Ryukyu Island, Japan.

琉球体験(当店限定ウイスキーの製造地)。この体験は、食の喜びをあなたにもたらします。 高級ワイン、日本酒、カクテル、そして世界最高のウイスキーである琉球島産の 鯨ウイスキーを取り揃えております。

 The last experience is O-Makase, our Fish Chef will prepare your dinner individually. No Menu and also some of the best ingredients not on the menu will be present.

最後の体験は「おまかせ」です。 魚料理シェフが個別にディナーをご用意いたします。 メニューはありません。また、メニューにはない最高の食材もいくつかあります。

 You can order anything from the menu as many times as you like. Make sure you order what you could finish. Any leftover food will be charged. Take out containers are not available for ALL YOU CAN EAT.

メニューの中から好きなものを何度でも注文できます。 食べられるものを注文してください。 食べ残しは有料となります。 ALL YOU CAN EATではテイクアウト容器はご利用いただけません。 钉装区

# Pacific Experience パシフィック 体験

\$27.99 Children :(age3~6) \$9.99 (age7~11) \$17.99

# **Shareable Appetizers**

シェアして楽しめる前菜



Edamame 枝豆 6.50 Edamame in shells flavored with kosher salt, lemon pepper



Harumaki Japanese Spring Roll 春巻き 6.50 Mixed Verity asian vegetables deep fried till gold and crispy.



Shrimp Shumai 海老焼売 9.50 Baked ground pork and shrimp handmade in our kitchen with special sauce.



**Gyoza** 餃子 8.50 Chicken Stuffed Dumplings deep fried till golden crispy



Fried Calamari 揚げイカ 10.50 Cutted and breaded deep fried squid rings.



Fried Oyster オイスターフライ 10.50 Fresh east coast medium size breaded with special creamy sauce on the side.



Karaage Chicken 鶏のからあげ 9.50 A traditional style Japanese popcorn chicken



Agedashi Tofu 揚げ出し豆腐 8.50 Fresh Medium Firm Tofu lightly fried till brown with dark sauce.



Takoyaki 章魚燒 8.50 a ball-shaped Japanese snack inside with octopus



Yellowtail Jalapeno ハマチのハラベーニョ 12.50 artful pairing of six thin slices each of jalapeño and yellowtail in yuzu-ponzu sauce



Sexy Jalapeno
10.50
the MOST popular Sushi bar appetizer in Kyotol
Fresh cut Jalapeño stuffed with seaweed salad and cream cheese, deep fried in tempura style



Grill Black Pepper Tuna ペッパーマグロ 12.50 Light Torched Fresh Tuna covered with black pepper and sesame.



Salmon Tartare 鮭のタルタル 12.50 prepared with fresh raw salmon and seasonings mixed with avecado on top of fresh cucumber



Spicy Tuna Bite スパイシーマグロバイト 12.50 Fresh avocado slices, and a dollop of spicy ahi tuna with a slice of jalapeño on top of crispy sushi rice bad







# Soup & Salad スープとサラダ



House Green Salad 6.50 choice of Japanese ginger

dressing or spicy ranch.



Wakame 海藻サラダ 6.50 Japanese-style Seaweed Salad with homemade dressing



Spicy Kani Salad 蟹サラダ 9.50

Japanese version of crab salad made with thin crab sticks and julienned crunchy vegetables, dressed with a spicy mayonnaise



Chuka Ika Sansai いかサラダ 9.50

Taste of the ocean, a Japanese style calamari salad with some fresh ingredients and vignate dressing.



Miso Soup

味噌汁 4.50 a traditional Japanese soup consisting of a dashi stock into which softened miso paste is mixed



#### Kombu and Shiitake Dashi

昆布ときのこのスープ 4.50 Shiitake mushrooms and the kombu seaweed bring you the earth and sea in one bowl.

#### Kids Menu お子様メニュ



French Fries



Corn Dog 7.50



Chicken Nuggets



Fried Mozzarella **Cheese Sticks** 

# Tempura and Katsu 天ぷら・揚げ物



### Vegetable Tempura

野菜 9.50

Variety of fresh vegetables in tempura bread come with house made dipping sauce.



#### Shrimp Tempura

エビ 10.50

Fresh breaded tiger shrimp with house made tempura dressing.



#### Kani Tempura

カニ 10.50

Japanese deep-fried sushi crab sticks dipped in light and crispy batter, deep fried to golden color.



## Chicken Katsu

唐揚げ 15.50

lapanese-style fried chicken cutlet coated with crispy panko, perfect with steam rice and special katsu sauce.



#### Crispy Fish Katsu

揚げ魚 15.50

nd cut in individual bite size deep fried till golden crispy.



## Teriyaki Bowl

照焼 てりやきご飯 17.50 Combine the soy sauce, brown sugar, ginger, garlic, honey, sesame oil, mirin and water mixed with comstarch together in a bowl then add your favorite proteins and veg! Choose your protein chicken, beef, shrimp



## **Japanese Noodle Soup**

(Udon 麺 Or Ramen 手延べ麺) 15.50

Choose your noodle type udon or ramen Soy, Spicy, creamy tonkotsu broth, Chicken Broth Choose your protein

Vegetable, Shrimp Tempura, Chicken, Seafood

# Sushi 寿司 (2pc.per order) Bed Rice top with fresh ingredients



Tuna Maguro 鮪 まぐろ 9.50



Salmon 鮭 サーモン 9.50



Yellowtail Hamachi ハマチ 9.50



White Tuna Hebi-saba ヘビサバ 8.50



**Red Snapper** 真鯛 7.50



Eel Unagi うなぎ 9.50



Shrimp エピ 7.50



Kani カニ 7.50



Squid イカ 7.50



Bass Suzuki 縞鱸 7.50



Mackerel さばSABA 7.50



Masago smelt roe ワカサギの 8.50



Spicy Tuna Piri kara maguro ピリ辛マグロ 8.50



Spicy Salmon Tsurai Sake スパイシーサ モン 8.50



Tofu Skin いなり 6.50



Egg Tamago 玉子焼き 6.50



Seaweed ワカメ 6.50



Mango マンゴー 6.50

Today's Catch 今日の獲物 M.P.













# Roll or Hand Roll 巻き寿司・手巻き (6pcs. per Order)



California Roll 7.50



Philadelphia Roll 7.50



**Tuna Roll** 



Salmon Roll



Tuna Avocado Roll 9.50



Salmon Avocado Roll 9.50



Yellowtail Jalapeño Roll



Eel Cucumber Roll 8.50



**Eel Avocado** Roll 8.50



Avocado & Cucumber Roll 6.50



Mushroom Avocado Roll 6.50



Mango Avocado Roll 6.50



Peanut Avocado Roll 6.50



Sweet Potato Roll 6.50



Salmon Skin Roll 6.50



Shrimp **Tempura Roll** 



**Spicy Tuna** Roll 8.50



Spicy Salmon Roll

# Special Roll 特上寿司 (6-8 pcs. Per Order)



Kujira Roll 17.50 Shrimp Tempura cucumber topped with lobster salad topped spicy mayo, eel sauce and tobiko



Dragon Roll 16.50 Eel cucumber topped with avocado,eel sauce and tobiko



Rainbow Roll 15.50 California roll topped tuna, salmon and white fish



Crunchy Eel Roll 15.50
Tempura flakes, avocado, crab-meat, topped whole roasted eel



Dancing Tuna Roll 15.50 Crunch spicy tuna and mango,



Yummy Roll 14.50 Eel & avocado,mango topped w. crunch spicy tuna



Fire Island Roll 17.50 Crunch Spicy salmon inside, top with lobster salad and jalapeño.



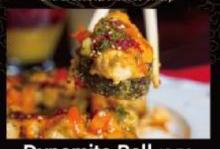
Spider Roll 13.50 Deep fried soft shell crab, cucumber and avocado eel sauce on top



Crazy Tuna Roll 16.50
Pepper Tuna and avocado inside topped w.spicy tuna



Pink Lady Roll 17.50 Tuna, salmon, yellowtail, avocado, cucumber, tobiko wrapped with soybean paper



Dynamite Roll 16.50 Crab, cream cheese and avocado deep fried and spicy crunchy tuna on top with spicy special sauce



Crispy Roll 14.50 Smoke salmon, cream cheese, avocado, deep fried whole roll, with eel sauce on top



Winter Roll 14.50 Tuna, salmon, Yellowtail inside w spicy crabmeat on the top



Spicy tuna and crunch with avocado on the top



and mango sauce



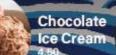
Godzilla Roll 13.50 Crazy Mango Roll 15.50 Butterfly Roll 17.50 Avocado, kani, topped with mango Lobster salad , mango, crunch avocado with soybean paper and mango sauce

## Dessert



Vanilla Ice Cream







Green Tea Ice Cream















# **Tokyo Experience** 東京コース \$37.99

## Small Plates 前菜



Negimaki ネギマキ 13.50 scallions wrapped with thinly sliced Wagyu Steak in a teriyaki sauce



Grill yuzu Scallop 柚子ホタテのグリル 16.50 The yuzu! as well as the sake, soy sauce, sesame seeds, and other seasonings on giant scallops



Sashimi Sampler 刺身盛り合わせ 16.50 Daily Chef's Choice of 5 Piece unique fresh pieces.



**EBI MAYO** 海老のマヨネーズ添え 16.50 Fried king prawns in homemade mayonnaise sauce



NAGOYA STYLE TEBASAKI CHICKEN WINGS

名古屋風手羽先 12.50

lightly crispy chicken wings coated with a delicious homemade sauce and sprinkled with a generous dusting of fine white pepper.

# Sushi 寿司 (2pc.per order)



Sweet Shrimp Amaebi 甘海老 13.50



Scallop Hotatekai ホタテ貝 10.50



**Seared Scallop** Japanese Mayo ホタテのたたき 10.50



Octopus タコ 7.50



Surf Clams Hokkigai 北極ホッキ貝 12.50



**Red Caviar** Aka kyabia 赤キャビア 14.50



Wagyu 和牛 14.50



Today's Catch 今日の獲物 M.P.

## Sashimi 刺身 (3pc.per order)



**Tuna** Maguro 鮪 まぐろ 9.50



Salmon Sake 鮭 サーモン 9.50



Yellowtail Hamachi ハマチ 9.50



White Tuna Hebi-saba ヘビサバ 8.50



Red Snapper Madai 真鯛 7.50



Eel <sup>Unagi</sup> うなぎ 9.50



Surf Clams Hokkigai 北極ホッキ貝 12.50



Shrimp Ebi エピ 7.50



Kani カニ 7.50



钉装

Octopus Tako タコ 7.50



Squid <sup>lka</sup> イカ 7.50



Bass Suzuki 縞鱸 7.50



Mackerel Saba さばSABA 7.50



Egg Tamago 玉子焼き 6.50

Today's Catch 今日の獲物 M.P.

## Dessert デザート



Matcha Mochi まt茶持ち5.50



Red Bean Mochi 小豆餅 5.50



Mango Mochi マンゴー餅 5.50



Taiyaki 鯛焼き 6.50



# Ryukyu Experience 酒

\$110 for 2 person.

- Option 1: You can choose 1 bottle wine red, white sparkling or 1 bottle Japanese sake from the excursive list.
- Option 2: Choose any 2 Kujira Whisky Drinks.
- Option 3: Ultimate favorite draft beer from the list



 featuring abalone, sea urchin, sweet shrimp, A5 king salmon, lobster, A5 Wagyū Beef and more world treasures!

