

COLD STARTERS

- **Salmon Tartar**
with taro chips. 12.00
- **Torched Salmon**
with sweet crab meat salad 8.50
- **Spicy Tuna or Spicy Scallop**
on crispy sushi rice 10.25
- **Tuna Tataki**
with spicy ponzu 12.95
- Yuzu Lobster**
on a tempura shiso leaf 16.95
- **Wagyu Beef Carpaccio**
thinly sliced kobe beef seared in sesame oil 28.00
- **Raw Oysters or Cherrystones**
with ponzu 7.75
- **Hiramasa Carpaccio**
amberjack with shiso yuzu dressing & chardonnay gelee 16.95
- **Yellowtail Usuzukuri**
with yuzu sauce 13.25
- Octopus Ceviche**
sweet peppers, red onion & cilantro 12.00
- **Tamari Scallop**
thinly sliced scallop 14.95
- **Naruto**
crab stick & shrimp rolled in cucumber with tobiko, avocado & spicy mayo 8.50
- ▼ **Ohitashi**
boiled spinach with house sesame sauce 6.00
- ▼ **Cucumber Tsukemono**
pickled cucumber with sweet miso paste 7.50

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▼ Vegetarian options

HOT STARTERS

- Crispy Shrimp**
glazed with creamy spicy sauce 9.95
- Miso Yaki**
black cod with sweet miso 14.00
- Hamachi Kama**
broiled yellowtail collar seasoned with sake 10.95
- Soft Shell Crab Tempura**
with ponzu 11.95
- Lobster Tempura**
with mentaiko aioli 12.75
- Oyster Katsu**
with wasabi aioli 8.95
- Douzo's Spare Ribs**
seared with our house barbecue sauce 9.50
- Rack of Lamb**
with pesto sauce & broccolini 10.50
- Shumai**
steamed or deep-fried shrimp dumplings 6.95
- Gyoza**
pan-fried or steamed pork ravioli 6.95
- Scallop or Seafood Kaiyaki**
baked on a half shell 10.50
- Beef Roll**
glazed with teriyaki sauce 9.50
- ▼ **Grilled Sweet Corn**
with chili butter 6.50
- ▼ **Edamame**
soy bean with kosher salt or spicy garlic sauce 4.95
- ▼ **Shishito Peppers**
with spicy garlic sauce 7.50
- Agedashi Tofu**
deep-fried tofu in a light fish broth 6.95
- ▼ **Nasu Dengaku**
eggplant with sweet miso 8.50

SALADS

- ▼ **House Salad**
mesclun greens with house dressing 5.75
chicken 9.95
salmon 10.75
- Lobster Salad**
lobster, romaine lettuce with wasabi yuzu dressing 13.75
- **Spicy Tuna Salad** 12.95
- **Seafood Salad**
with spicy mayo 8.25
- ▼ **Seaweed Salad**
with cucumber in a light vinaigrette 6.25

SOUPS

- Dobin Mushi**
kettle-steamed seafood & chicken in a light broth 7.95
- Nameko Miso Soup**
soybean soup with silkened tofu, nameko mushroom, seaweed & scallions 4.25
- Spicy Lobster Miso Soup** 8.75
- ▼ **Shiitake Mushroom Soup** 6.25
- Cherrystone Ginger Soup** 6.25

TEMPURA

- Asparagus 3.25
- Broccoli 2.25
- Sweet Potato 2.75
- Shiitake Mushroom 2.25
- Squash 2.25
- Shrimp 5.25

KUSHI YAKI

- 1 skewer per order
- Wagyu Beef**
kosher salt & pepper 7.00
- Chicken**
teriyaki sauce 3.25
- Scallop**
mentaiko aioli 4.50
- Shrimp**
garlic butter 3.75
- ▼ **Asparagus**
yuzu butter 2.50
- ▼ **Shiitake Mushroom**
salt & pepper 2.50

MAKI ROLLS/ HAND ROLLS

- **Salmon** 6.75
- **Spicy Salmon** 7.50
- **Alaskan**
salmon, avocado & bonito flakes 7.25
- **Philadelphia**
smoked salmon, cucumber, scallion & cream cheese 7.75
- Smoked Salmon Skin**
cucumber, pickles, fish flakes & scallion 7.25
- **Tuna** 7.75
- **Spicy Tuna** 8.95
- **Yellowtail Scallion** 7.00
- **Spicy Yellowtail** 7.75
- Eel Cucumber or Avocado** 8.50
- **Shrimp Tempura** 8.50
- **Kamikaze**
shrimp, cucumber, tobiko & spicy mayo 8.25
- **California**
crab stick, avocado, cucumber & tobiko 7.50
- **Spicy Scallop** 8.50
- ▼ **Avocado** 4.50
- ▼ **Cucumber** 4.50
- Sweet Potato Tempura** 6.50
- Shiitake Mushroom Tempura** 6.50
- ▼ **Garden**
lettuce, asparagus, carrot, cucumber, tomato & mayo 6.95

Available with brown rice:
Sushi add .50
Maki add 1.00

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SUSHI & SASHIMI

	Sushi 2 pieces	Sashimi 3 pieces
Egg Omelet	3.75	5.75
Octopus	6.50	8.50
◦ Scallop	6.25	8.25
Snow Crab	7.50	9.50
Cooked Shrimp	5.50	7.50
◦ Sweet Shrimp	8.00	10.00
Water Eel	7.00	9.00
◦ Whitefish	5.50	7.50
◦ Pickled Mackerel	5.50	7.50
◦ Salmon	6.75	9.75
◦ Wild Salmon	8.00	11.00
◦ Yellowtail	7.25	10.25
◦ Hiramasa amberjack	10.00	12.00
◦ Tuna	7.75	10.75
◦ Albacore Tuna	6.75	9.75
◦ Tobiko Fish Roe 6.00 8.00 add quail egg for 1.00 per order		
◦ Salmon Roe 7.00 9.00 add quail egg for 1.00 per order		
◦ Sea Urchin 8.50 10.50 add quail egg for 1.00 per order		

SPECIAL ROLLS

- **Douzo**
tuna, salmon, crab stick & asparagus 12.25
- **Backbay**
asparagus, cucumber & avocado wrapped with seared tuna; touch of wasabi mayo 16.95
- **Boston**
lobster, lettuce, tomato, asparagus, tobiko & spicy mayo 12.95
- **Caterpillar**
eel, cucumber, tobiko & spicy mayo wrapped with layers of avocado & unagi sauce 13.50
- Crazy**
shrimp tempura, avocado, cucumber & spicy mayo 9.00
- **Phoenix**
crab stick, tempura crumbs with spicy mayo wrapped with seared salmon; touch of unagi sauce & tobiko 16.95
- **Rainbow**
shrimp, crab stick, tobiko & spicy mayo wrapped with tuna, salmon, white fish & avocado 14.50
- **Red Spider**
soft shell crab wrapped with tuna & tobiko; touch of unagi sauce 17.50
- **Scallop Kiwi**
mixed seafood & seaweed salad topped with scallop, kiwi, tobiko & chili sauce 14.50

- Snow Mountain**
shrimp tempura topped with snow crab 14.50
- **Spider**
soft shell crab tempura, avocado, cucumber, tobiko & spicy mayo 12.95
- **Summer**
cucumber, avocado, topped with spicy tuna & tobiko 13.95
- **Torch**
avocado, cucumber & spicy mayo wrapped with seared yellowtail; touch of yuzu sauce & tobiko 16.95
- **Volcano**
crab stick, tobiko, avocado & cucumber toasted with spicy mayo 8.95
- **Tiger**
eel & cucumber wrapped with smoked salmon, torched squid, salmon roe & mayo 14.50
- **Toro Jalepeño**
cucumber, onion & asparagus wrapped with layers of torched toro & jalapeño 23.75
- **Crunchy**
cucumber, spicy tempura crumbs wrapped with tuna & salmon, topped with mango sauce, ikura & tobiko 13.75
- Dragon**
sweet potato tempura wrapped with eel & avocado; touch of unagi sauce 14.95

CUCUMBER HAND ROLL

- Eel Avocado** 8.50
- **Spicy Salmon** 8.00
- **Spicy Tuna** 9.00
- **Spicy Snow Crab** 9.50
- **Spicy Scallop** 9.50
- **Spicy Yellowtail** 8.75

ENTREES

- **Douzo Platter**
sushi / sashimi / roll 49.00
- **Sushi Dinner**
chef's selection 30.00
- **Sashimi Dinner**
chef's selection 30.00
- **Chirashi Dinner**
chef's selection of sashimi on bed of seasoned rice 26.00
- Tempura**
lightly battered & fried, served with tempura sauce
shrimp 23.00 vegetable 19.00
- Katsu**
deep-fried pork or chicken cutlet served with katsu sauce 20.00
- Teriyaki**
grilled salmon filet, sirloin steak or chicken breast glazed with teriyaki sauce 22.00
- Black Cod Miso Yaki** 28.00
- Wagyu Beef Steak**
with black pepper sauce 38.00

SIDE ORDERS

- White Rice 2.75
- Brown Rice 3.75
- Sushi Rice 3.75
- Yaki Ramen**
stir-fried noodles 10.00
- Chahan**
stir-fried rice 10.00

BEVERAGES

- House Green Tea 2.00
- Mineral Water 5.00
- Sparkling Water 5.00
- Soda 2.50
- Juice 3.50

LUNCH

served
from 11:30 AM to 2:55 PM

SPECIALS

- **Douzo's Lunch Set**
chef's choice of sashimi, sushi, yakimono & agemono. Served with salad, rice & fruit. 16.25
- **Selection Bento** 14.25
your choice of roll & main course, served with salad, rice & fruit.
choose maki: spicy tuna, sweet potato, california or alaskan roll
choose main course: chicken katsu, salmon teriyaki, vegetable tempura or beef roll

KATSU

- Katsu-don Bento** 9.50
- Katsu Lunch**
choice of chicken or pork 9.50
shrimp 11.50

SUSHI/SASHIMI

- **Omakase Special**
sashimi, sushi, handroll & seafood naruto 16.25
- **Sushi Special**
four pieces of sushi with choice of roll 10.75
(spicy tuna, sweet potato, california or alaskan)
- **Sashimi Lunch**
assorted sashimi served with white rice 11.75
- **Sushi & Sashimi Lunch**
assorted sushi & sashimi 17.25

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RICE

- Grilled Duck Bento**
duck breast sautéed with shiitake mushroom 10.25
- Unaju Bento**
broiled water eel 10.25
- Roasted Pork Bento**
pan-seared seasoned pork belly 10.25
- Smoked Salmon Fried Rice** 10.25

TERIYAKI

- Chicken Teriyaki Lunch** 9.50
- Salmon Teriyaki Lunch** 9.50
- Beef Teriyaki Lunch** 10.50
- Beef Roll Lunch** 10.00

NOODLES

- Nabeyaki Udon**
assorted seafood & egg in soup, topped with shrimp tempura 9.75
- Tempura Udon**
shrimp tempura in soup 8.95
- ▼ **Vegetable Yaki Udon/Ramen**
stir-fried noodles with vegetables 9.00
add chicken 9.50
add shrimp 9.75
- Udon/Ramen in Soup**
miso vegetable 9.00
chicken in soy broth 9.50
salmon in soy broth 9.75
spicy seafood 9.75
teriyaki roasted pork 9.75