

CLASSIC ROLLS

- CALIFORNIA ROLL - 7**
Cucumber, Crab Mix, Avocado
- *ALASKAN ROLL - 12**
California Roll topped with Salmon, Avocado
- *RAINBOW ROLL - 14**
California Roll topped with Tuna, Yellowtail, Salmon, Shrimp, Avocado
- *HAWAIIAN ROLL - 15**
California Roll topped with Tuna, Avocado
- *DRAGON ROLL - 13**
California Roll topped with Eel, Eel Sauce, Avocado
- BAKED EEL ROLL - 10**
Eel, Cucumber, Avocado topped with Eel Sauce
- CATERPILLAR ROLL - 12**
Baked Eel Roll topped with Avocado, Eel Sauce
- 🔥 SPIDER ROLL - 10**
Fried Soft Shell Crab, Avocado, Cucumber, Eel Sauce
- *PHILADELPHIA ROLL - 8**
Smoked Salmon, Cream Cheese, Avocado
- *CRUNCHY ROLL - 11**
Spicy Tuna, Crab, Cucumber, Avocado topped with Tempura Flakes
- 🔥 SHRIMP TEMPURA ROLL - 8**
Avocado, Cucumber topped with Eel Sauce
- 🔥 CAJUN ROLL - 10**
Fried Crawfish, Cucumber, Avocado topped with Spicy Aioli
- 🔥 THE VOLCANO - 15**
Crab, Cucumber, Avocado topped with Baked Scallops, Spicy Aioli, Masago, Green Onions

- *SALMON & AVOCADO ROLL- 10**
- *SMOKED SALMON ROLL - 7**
- 🌿 ASPARAGUS ROLL - 6**
- 🌿 AVOCADO ROLL - 6**
- *TUNA ROLL - 8**
- 🔥 *SPICY TUNA ROLL - 8**
- 🔥 *SPICY SALMON ROLL - 8**
- 🔥 *SPICY YELLOWTAIL ROLL - 8**
- 🌿 CUCUMBER ROLL - 6**
- 🌿 VEGGIE ROLL - 7**

SUSHI & SASHIMI 2PC/5PC			
*QUAIL EGG UZURA	4	*SNAPPER TAI MADAI	6/14
*SALMON SAKE	5/12	*STRIPED BASS SUZUKI	5/13
*SMOKED SALMON	6/14	*OCTOPUS TAKO	6/14
*ESCOLAR SUPER WHITE	5/13	*SCALLOP HOTATE	6/14
*SHRIMP EBI	5/12	*MACKEREL SABA	6/14
*SWEET SHRIMP AMA EBI	9/22	*SWEET EGG TAMAGO	5/11
*KANI KAMA OZAKI	5/12	*MASAGO	6/14
*SNOW CRAB ZUWAI KANI	6/14	*RED TOBIKO	6/14
*SQUID IKA	5/13	*BLACK TOBIKO	6/14
*FRESHWATER EEL UNAGI	6/14	*GREEN TOBIKO	6/14
*TUNA MAGURO	8/18	*HABANERO TOBIKO	6/14
*TORO	MKP	*WASABI TOBIKO	6/14
*ALBACORE TUNA SHIRO MAGURO	6/14	*SALMON ROE IKURA	7/16
*YELLOWTAIL HAMACHI	6/14	*UNI	MKP

MARQUEE ROLLS

- M** ***BIG MARQUEE - 18**
Crab Mix, Spicy Tuna, Avocado, Cilantro, Jalapeño, topped with Salmon, Tuna, Yellowtail, Spicy Aioli, Spicy Ponzu
- 🔥** ***THE HIGHLANDER - 18**
Spicy Tuna, Jalapeño, Cilantro, Avocado, topped with Seared Tuna, Kani Kama, Ponzu Sauce, Wasabi Sauce
- 🕶️** ***THE TERMINATOR - 16**
Crab, Cucumber, Avocado, Japanese Hot Yellow Mustard, Jalapeño, topped with Tuna, Sriracha
- 🔥** ***GODZILLA - 15**
Shrimp Tempura, Crab Mix, Avocado, topped with Spicy Tuna, Spicy & Wasabi Aioli, Tempura Flakes
- 🔥** ***GOGO YUBARI - 13**
Spicy Tuna, Cilantro, Avocado, topped with Seared Yellowtail, Jalapeño, Spicy Ponzu, Sriracha
- 🌿** ***WELCOME TO THE JUNGLE - 13**
Shrimp Tempura, Avocado, topped with Fresh Salmon, Spicy Tuna, Spicy Mayo, Eel Sauce, Green Onions
- 🔥** ***ROCK THE CASBAH - 15**
Shrimp Tempura, Crab Mix, Avocado, topped with Spicy Tuna, Kani Kama, Crunchy Tempura Flakes, RGB Tobiko, Spicy Mayo, Wasabi Mayo, Eel Sauce, Sriracha
- 🔥** ***BACK 9 DALLAS - 14**
Crab Mix, Shrimp Tempura, Jalapeño, Cream Cheese, topped with Salmon, Guacamole, Spicy Aioli, Eel Sauce
- 🐉** ***DOUBLE DRAGON - 15**
Eel Tempura, Cream Cheese, topped with Eel, Avocado, RGB Tobiko, Eel Sauce
- 👊** ***ANGRY HULK - 14**
Spicy Tuna, Jalapeño, Cucumber, Japanese Mustard, topped with Kizami, Wasabi, Guacamole
- 👨🍳** ***BUELLER...BUELLER - 12**
Crab Mix, Avocado, Cucumber, topped with Baked Salmon, Eel Sauce
- 🐉** ***SHO NUFF - 13**
Shrimp, Spicy Avocado, Cilantro, Jalapeño topped with Yellowtail, Habanero Tobiko, Spicy Ponzu
- 👁️** ***FLUX CAPACITOR - 14**
Spicy Tuna, Cucumber, Jalapeño, topped with Salmon, Avocado, Wasabi Mayo, Spicy Aioli
- 👩** ***KISSY SUZUKI - 28**
Lobster Tempura, Avocado, Cucumber, Asparagus topped with Lobster, Masago, Spicy Aioli, Eel Sauce
- 🕒** ***SPINAL TAP - 13**
Spicy Yellowtail, Avocado, Cilantro, Jalapeño, topped with Salmon, Ponzu Sauce

🔥 *MICHAEL MYERS - 14
Shrimp Tempura, Spicy Crab Mix, Cucumber, Jalapeno, topped with Seasoned Seared Albacore, Serrano Peppers, Spicy Ponzu and Sriracha.

RICELESS ROLLS

- 🔥** ***PUNKY BREWSTER ROLL - 18**
Cucumber Wrapped Salmon, Snapper, Shrimp, Cilantro, Avocado, Tuna, Asparagus, topped with Spicy Ponzu, Sriracha
- 🔥** ***YODA ROLL - 15**
Avocado Wrapped Crab Mix, Spicy Tuna, topped with Spicy Aioli, Eel Sauce, Sriracha
- 🌿** ***HAPPY WIFE, HAPPY LIFE - 14**
Soy Paper Wrapped Spicy Tuna, Spicy Salmon, Jalapeño, Avocado, topped with Crab Mix, Eel Sauce, Spicy Aioli
- 🌿** ***BUTTERFLY KISSES - 13**
Salmon Wrapped Crab Mix, Jalapeño, topped with Lemon Zest, Ponzu

CRISPY ROLLS

- 🔥** **GOLDEN EYE - 11**
Crab Mix, Cream Cheese, Avocado, topped with Spicy Aioli, Eel Sauce
- 🔥** **MR. MIYAGI - 12**
Crab Mix, Cream Cheese, Avocado, Jalapeño, topped with Spicy Aioli, Eel Sauce
- 🔥** **CHUCK NORRIS - 14**
Salmon, Kanikama, Avocado, Reyesu Sauce, topped with Spicy Aioli, Eel Sauce

COMBO PLATTERS (OMIKASE)

- ★** ***THE LITTLE STAR - 50**
Feeds 1-2 People
- *THE LARGE STAR - 100**
Feeds 2-3 People
- *WE'RE GONNA NEED A BIGGER BOAT - 200**
Feeds 3-5 People
- *YOU SUNK MY BATTLESHIP - 300**
Feeds 6-8 People

🔥 COOKED ROLL 🌿 VEGAN ★ MARQUEE FAVORITE 🌶️ SPICY
20% GRATUITY ADDED TO PARTIES OF 8 OR MORE • PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES • SUSHIMARQUEE.COM #MORETHANSUSHI   

*WE ARE REQUIRED BY THE HEALTH DEPARTMENT TO INFORM YOU THAT CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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NEW RELEASES

- ORANGE FRIED CHICKEN PEEL - 21**
Tossed In Fresh Sweet Orange Glaze With A Hint Of Spice
Sides: White Rice & Granny Smith Apple Salad - Spring Mix
Tossed In Fresh Homemade Granny Smith Vinaigrette Topped With Candy Walnut Crumbles Garnished With Fresh Apple Sticks
- BLACK MISO COD - 36**
6oz Sablefish (Black Miso Cod) That's Been Marinated For 3 Days Seared And Glazed With A Fresh Peanut Sauce
Sides: Land And Sea Cvirus Salad Topped With Bleached Octopus And Seared Pork Belly Garnished With Smoke Salt & Black Pepper 3 Grilled Seasoned Asparagus
- COMBO TEMPURA - 10**
Shrimp & Veggies
- VAUGHN HALEN RICE BOWL - 14**
Choice of White or Brown Rice, Diced Pork Belly, Bok Choy, Shiitake Mushrooms, Teriyaki Sauce, Fried Egg on top for the encore
- Drunken Noodle Bowl "A Late Night Industry Favorite" - 15**
A pile of Ramen noodles, Choice of Chicken, Beef, Grilled Shrimp or Pork Belly (+\$3), Broccoli, Baby Carrots, Sauted Bell Peppers, Jalapenos, Tossed in Drunken Sauce, Topped with Sriracha and Green Onions.

MARQUEE COCKTAILS

- FUJI SANGRIA - 15**
Fuji Apple Sake, Bacardi Rum, Sparkling Pink Sake, Lychee Syrup, Orange, Strawberry, Lemon
- TIFFANY'S IN TOKYO - 14**
Grey Goose Vodka, Blue Curacao, Pineapple Juice, White Cranberry Juice, Lemon Juice, Simple Syrup
- LYCHEE MARQUEE - 14**
Deep Ellum Vodka, Lychee Syrup, Pineapple Juice, Simple Syrup
- BETTY BOOP - 14**
Rum Haven Coconut Rum, Strawberry Vanilla Syrup, Lemon Juice, Prosecco
- WATERMELON GINGER MARGARITA - 12**
Pina Loca Tequila, Lime Juice, Ginger Syrup, Watermelon Ice Cubes
- JAPANESE MULE - 14**
Suntory Toki Japanese Whisky, Yuzu Juice Lychee Syrup, Ginger Beer
- THE BOB HARRIS - 14**
Suntory Toki Japanese Whiskey, Luxardo Apricot, Ginger & Aroma Bitters
- FRESH PRINCE - 12**
Hendricks Gin, Mint Leaves, Cucumber Lime, Agrave
- WHISKELY WABBIT - 15**
Sagamore, Violate, Orange Bitters Ango Bitters, Scotch Rinse
- YOSEMITE SAM - 13**
Zephyr, Orange Juice, Pineapple Juice, Sour All Spice, Prosecco
- BOMBS AWAY - 15**
Bombay, St. Germain, Pamplemous, Dry Curacao
- TRADER VADER - 14**
Captain Morgan White Rum, Peach Snapps, Grapefruit Juice, Orange Juice, Velvet Falernum

FOR THE TABLE

- SAKE BOMB K.I.T.T. - 20**
8oz. Carafe of Ozeki Sake
20oz. Sapporo

JOIN US FOR HAPPY HOUR!
3-6PM MONDAY-FRIDAY

ASK ABOUT OUR FULL BAR SELECTIONS!
Sorry, No Substitutions, Refunds or Exchanges on All Specialty Cocktails.

APPETIZERS

- EDAMAME - 5**
- SPICY EDAMAME - 6**
Sriracha Chili Oil, Togarashi Spice
- ★ WAGYU SPRING ROLLS - 13**
Peppers, Onions, Cream Cheese, Ponzu
- *BEEF OR TUNA TATAKI - 14**
Citrus-Soy Dipping Sauce
- JALAPEÑO POPPERS - 9**
Crab Mix, Cream Cheese, Eel Sauce, Spicy Aioli
- SHISHITO PEPPERS - 7**
Sea Salt, Lemon
- TEMPURA Veggie - 9 | Shrimp - 11**
Traditional Dipping Sauce
- PORK GYOZA - 7**
Traditional Dipping Sauce

SOUP & SALAD

- MISO SOUP - 4**
Scallions, Tofu, Seaweed
- SHIITAKE MUSHROOM & ONION SOUP - 4**
Shiitake Mushrooms, Scallions
- SEAWEED SALAD - 9**
Spring Mix, Cherry Tomatoes, Sesame Seeds, Citrus Ponzu Vinaigrette
- MARQUEE SALAD - 8**
Spring Mix, Edamame, Mandarin, Red Bell Pepper, Avocado, Fried Wontons, Sesame Ginger Vinaigrette

- *SEARED TUNA SALAD - 18**
Spring Mix, Cherry Tomatoes, Cucumbers, Carrots, Diakon, Egg, Wasabi Peas, Honey Yuzu Vinaigrette

ENTREES

- GRILLED LOBSTER - 36**
10oz. Flamed Broiled, Cilantro Lime Butter, Sweet & Sour Veggies & White Rice
- *RIB EYE - 38**
14oz. Cut, Miso Garlic Compound Butter, Wasabi Mashed Potatoes & Asparagus
- CHAR-GRILLED ASIAN SHORT RIB - 28**
Asian Style Cut, Spicy Japanese BBQ, Scallions, Sesame Seeds Wasabi Mashed Potatoes & Asparagus
- *TERIYAKI**
with White Rice & Veggie Medley
Chicken - 14 | Shrimp - 15 | Salmon - 18 | NY Strip - 22 | Tofu - 10
- TONKOTSU RAMEN - 15**
Pork Belly, Bamboo Shoots, Scallions, Egg

- ★ PORK BELLY HIBACHI NOODLES - 18**
Braised Pork Belly, Bok Choy, Broccoli, Carrots, Red Bells, Pickled Lotus Root, Scallion

DESSERTS

- MOCHI DELIGHTS - 14**
- FRIED OREOS - 10**
- CHEESE CAKE - 11**
- NUTELLA BANANA SPRING ROLLS - 12**

TEXT MARQUEE TO 55222
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SMALL PLATES

- ★ *TUNA TOWER - 14**
Spicy Tuna, Crab Mix, Sushi Rice, Caviar, Avocado, Wasabi Mayo, Seaweed
- CALAMARI STEAK - 10**
Scallions, Chili Flakes, Yuzu Ponzu
- *YELLOWTAIL HEAVEN - 12**
Cucumber, Cilantro, Sriracha, Jalapeño, Ponzu
- *AVOCADO BOMB - 10**
Spicy Tuna, Crab Mix, Spicy Aioli, Eel Sauce
- DYNAMITE ROCK SHRIMP - 11**
Spicy Aioli, Spring Mix
- ★ LAMB LOLLIPOPS - 16**
Cilantro Lime Sauce

MARQUEE FEATURES

- ★ *WAGYU HOT ROCK - 39**
Sesame Ginger, Ponzu
 - *WAGYU FILET - 58**
8oz. A Bar N Ranch Texas Wagyu with Wasabi Mashed Potatoes & Asparagus
 - *TERIYAKI PLATTER - 62**
8oz. Chicken, 7oz. NY Strip, 6oz. Salmon, 8 Shrimp
 - *LAND & SEA PLATTER - 98**
14oz. NY Strip, 4 Lamb Lollipops, 10oz. Grilled Lobster, 8oz. Dynamite Shrimp
- Substitute NY Strip For Wagyu Filet +20*

SIDES Single / Shareable

- SWEET & SPICY VEGETABLES - 4/8**
- WASABI MASHED POTATOES - 5/9**
- WASABI FRIES - 3/6**
- STEAMED OR BROWN RICE - 4/8**
- ASPARAGUS - 4/8**
- FRIED RICE - 8/16**
Chicken, Beef, Shrimp, Zucchini, Red Bell Peppers, Onions, Carrots

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