



NAMU SUSHI

TILLSONBURG SUSHI

Mon & Tues: Closed
Wed - Fri: 12:00 to 8:00
Sat & Sun: 3:00 to 8:00

128 Broadway Street, Tillsonburg, Ontario, N4G 3P8
519-688-9280
<https://www.namusushi.com/>

APPETIZER

Chef : Kyle Jisoo Lee



MISO SOUP  **2.5**
Japanese white miso, green onion, tofu.



SPICY MISO SOUP  **3.5**
House miso with special spice blend

STEAMED RICE  **3**
White rice, served warm




SUSHI RICE  **4**
Vinegar seasoned white rice, served room temperature

WAKAME SALAD  **7**
Seasoned seaweed salad, radish, tomato.


AVOCADO SALAD  **13**
Lettuce, mix greens, avocado, cucumber, tomato edamame beans, ginger dressing.
Add salmon sashimi on top +6




EDAMAME   **7**
Steamed soy beans seasoned with salt

HONEY GARLIC EDAMAME  **8**
Steamed soy beans tossed in honey garlic glaze, crispy fried shallots.




VEGGIE SPRINGROLL  **7**
Crunchy vegetable springroll fried to golden brown, served with sweet chili sauce and green onion.





BULGOGI BEEF GYOZA  **9**
6 pcs. Crispy golden-brown bulgogi-filled gyoza with bulgogi glaze, green onion, crispy shallot, sesame seeds.



TEMPURA **14**
Lightly battered and fried Japanese classic shareable plate. Served with sweet soy sauce
Choose from :

- shrimp (5pcs)
- sweet yam (6pcs) 
- mixed (2 shrimp 3 yam)




CHEESE WONTON   **9**
5 pcs. Whipped cream cheese-filled wontons with green onion, spicy mayo drizzle, sweet chili sauce on the side.




TOFU AGEDASHI  **8**
8pcs, lightly battered firm tofu with soy dashi sauce, green onion and furikake.

TAKO - YAKI **12**
8pcs, savoury battered balls with octopus topped with kewpie mayo, teriyaki, furikake and green onion.

EBI - MAYO  **15**
Golden fried shrimp bites with kewpie mayo, teriyaki glaze, green onion, crispy shallot, furikake and lemon.




SALMON CEVICHE  **15**
7 pcs thinly sliced salmon sashimi, ginger dressing, jalapeño, cherry tomato, crispy shallot, sesame seeds, wasabi.


TRUFFLE CHEESE TUNA **19**
7 pcs thinly sliced yellowfin tuna sashimi, whipped cream cheese, truffle-infused nori paste, soy, sesame seeds, green onion.

SASHIMI SAMPLER  **17**
7 pcs assorted daily fresh chef's choice sashimi.



SUSHI TACO  **12**
1 large taco. Crispy seaweed shell, sushi rice, avocado, cucumber, tempura crunch and drizzle of chef's special sauce

Choose topping :

- Salmon sashimi + teriyaki sauce
- Spicy salmon and green onion
- Crab meat salad + teriyaki and mayo.
- Spicy tuna and green onion
- Baked yam and edamame beans 



Please notify our staff with your dietary restriction, we will do our best to accommodate.

À LA CARTE



GLUTEN FRE

Chef: Kyle Jisoo Lee



Sake (Salmon)
Maguro (Tuna)
Butterfish
Hamachi (Yellowtail)
Tai (Snapper)
BBQ Unagi (BBQ Eel)
Kani (Crab Meat)
Hokkigai (Surf Clam)
Hotate (Scallop)
Ebi (Shrimp)
Inari (Soy marinated fried bean curd)
Tamago (Japanese egg omelette)

Sushi (2pcs)	Sashimi (3pcs)
7	9
9	11
8	10
10	12
9	11
9	11
7	9
7	9
9	11
7	9
7	--
7	9



Classic Roll (8 pcs)



	Maki	Hand Roll (1pc)
California Roll	8	6
Spicy California	9	7
Crispy Spicy California	10	8
Jalapeno California	9	7
Crab Roll	7	6
Cheese-Crab Roll	8	7
Crispy Spicy Crab	9	7
Salmon Roll	8	7
Spicy Salmon	8	7
Crispy Spicy Salmon	9	8
Salmon Avocado	9	7
Cheese Salmon Avo	10	7
Tuna Roll	9	8
Spicy Tuna	9	8
Crispy Spicy Tuna	10	8
Tuna Avocado	10	9
Tempura Shrimp	9	7
Cheese-Shrimp	10	8
Eel-Avocado	10	8
Yam Salmon	10	8

Veg. Classic Roll (8 pcs)



	Maki	Hand Roll (1pc)
Cucumber Roll	6	5
Avocado Roll	6	5
Cheese Avo	8	6
Crispy Spicy Avo	8	6
Avo-Q Roll	6	5
Baked Yam	6	5
Spicy Yam	7	6
Crispy Spicy Yam	8	6
Cheese-Yam	8	6
Yam Avocado	7	6
Crispy Spicy Cheese	8	6
Mango Avocado	7	--
Crispy Spicy Mango	8	--
Cheese Mango	8	--
Tamago Roll	7	5
Inari Roll	6	5



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NAMU SPECIAL ROLLS (10 pcs)

Dynamite Roll 12

Tempura shrimp, cucumber, avocado, tempura crunch. Topped with teriyaki sauce, tempura bits and green onion.

Spicy Dynamite **BEST SELLER** 13

Spicy mayo and teriyaki sauce on dynamite roll.

Philadelphia Roll 15

Avocado, cucumber, cream cheese and crunch. Topped with salmon sashimi, onion aioli, micro greens.

Double! Dynamite 16

4pcs tempura shrimp, cucumber, avocado, crab meat, tempura crunch. Topped with teriyaki and spicy mayo, green onion and crunch.

Red Dragon **BEST SELLER** 16

Fresh salmon sashimi and spicy mayo on dynamite roll. Garnished with green onion.

Green Dragon **BEST SELLER** 15

Sliced avocado and teriyaki glaze on dynamite roll.

White Dragon 16

Umami crab salad and onion aoli on dynamite. Garnished with crispy shallot and green onion.

Rainbow Dragon 18

5 different sashimi and teriyaki glaze on dynamite roll.

Fire Dragon 16

Spicy tempura bits, spicy mayo and sriracha on dynamite. Garnished with jalapeno slices.

Black Dragon 19

Seared BBQ eel sashimi and teriyaki glaze on dynamite.

TNT Roll **RECOMMENDED** 15

Tempura shrimp, cucumber, avocado, tempura crunch, cream cheese. Topped with teriyaki sauce, spicy mayo and tempura bits.

Rock N Roll 17

Avocado, cucumber, cream cheese and crunch. Topped with salmon sashimi torched by the table, spicy mayo, sweet onion.

Namu Deluxe Roll **RECOMMENDED** 20

Tempura shrimp, cucumber, avocado, tempura crunch, cream cheese. Topped with salmon sashimi torched by the table, spicy mayo, sweet onion, and crispy shallot.

Philly on Fire Roll 19

Cream cheese torched by the table and spicy mayo on dynamite. Garnished with crispy shallot.

Las Vegas Roll **BEST SELLER** 18

Panko battered roll with cucumber, cream cheese, avocado, tempura crunch. Topped off with umami crab salad, spicy salmon salad, crispy shallot, spicy mayo, teriyaki glaze.

Volcano Roll 18

Panko battered roll with cucumber, cream cheese, avocado, tempura crunch. Topped off with umami crab salad, salmon sashimi, spicy mayo, teriyaki glaze, jalapeno slices.

Crispy Chicken Roll 14

Avocado, cucumber, crispy chicken tenders, tempura crunch. Topped with onion aoli, teriyaki glaze, tempura bits, green onion.

Crispy Chicken Supreme Roll 16

Avocado, cucumber, cream cheese and crunch. Topped with sliced crispy chicken tenders, onion aioli, teriyaki glaze, green onion.

Scallop Jalapeño Roll **RECOMMENDED** 20

Avocado, cucumber, umami crab salad, tempura crunch. Topped with seared scallop, teriyaki glaze, jalapeno slices.



NAMU SPECIAL ROLLS (10 pcs)

Loaded Shrimp Teriyaki Roll 18

Panko battered deep fried roll with cucumber, cream cheese, avocado, tempura crunch. Topped off with tempura shrimp, spicy mayo, teriyaki glaze, crispy shallot, green onion.

Golden Dynamite Roll RECOMMENDED 15

Tempura battered roll with tempura shrimp, cucumber, avocado, tempura crunch. Garnished with spicy mayo, teriyaki glaze, tempura bits, green onion.

California Deluxe Roll 12

Avocado, cucumber, umami crab salad, tempura crunch. Garnished with onion aoli, tempura bits.

Volcano California Roll RECOMMENDED 19

Panko fried roll with avocado, cucumber and cream cheese inside. Topped with kewpie crab salad, crunch, crispy shallot, spicy mayo and unagi sauce.

Chicken Teriyaki Roll 15

Avocado, cucumber, sous-vide chicken teriyaki, tempura crunch. Garnished with teriyaki glaze and green onion.

Beef Teriyaki Roll 17

Avocado, cucumber, ribeye beef teriyaki, tempura crunch. Garnished with teriyaki glaze and green onion.

Turtle Roll BEST SELLER 19

Tempura battered roll with tempura shrimp, cucumber, avocado, tempura crunch. Topped with salmon sashimi, spicy mayo, teriyaki glaze, tempura bits, green onion.

Yam Paradise RECOMMENDED 18

4pcs jumbo tempura shrimp, yam, avocado, cucumber, cream cheese inside. Topped with tempura bits and teriyaki sauce.

Philly Cheesesteak 20

Beef ribeye steak, yam, cucumber, avocado, cream cheese inside, topped with tempura bits and teriyaki sauce

Mango Red Dragon RECOMMENDED 18

Fresh salmon sashimi and mango slices on dynamite. Garnished with spicy mayo, green onion, crispy shallot.

VEGGIE SPECIAL ROLLS

Veggie Dynamite Roll 12

Avocado, cucumber, yam, tempura crunch. Garnished with tempura bits, yam frites, teriyaki glaze, green onion.

Veggie Dragon Roll RECOMMENDED 14

Sliced avocado, yam frites, spicy mayo and teriyaki glaze on veggie dynamite roll.

Yam Yam Roll 15

Baked yam on top of veggie dynamite. Garnished with tempura bits, yam frites, spicy mayo, teriyaki sauce.

Mango Dragon Roll 14

Mango slices on veggie dynamite. Garnished with spicy mayo, onion aoli, green onion.

Avo Avo Roll 15

Avocado, cucumber, cream cheese and crunch. Topped with avocado slices, spicy mayo, onion aoli, tempura bits

Mango Volcano Roll 15

Panko battered roll with cucumber, cream cheese, avocado, tempura crunch. Topped off with mango slices, spicy mayo, onion aoli, crispy shallot, green onion.

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MAIN DISH



Teriyaki 21

Choice of chicken/fried shrimp/tofu · Served with steamed rice, sauteed cabbage, 2pc spring roll, pickled radish, miso soup and salad.

Bulgogi Beef Plate 24

Thinly sliced ribeye beef stir-fried with bulgogi sauce. Served with steamed rice, sauteed cabbage, pickled radish, miso soup and salad. Spicy (+\$2)

Katsu Plate 22

Choice of chicken or shrimp · breaded and fried to golden brown. Served with steamed rice, 2pc spring roll, kewpie mayo, special katsu sauce, pickled radish, miso soup and salad.

Tempura plate 20

Choice of shrimp/yam/mixed · Served with steamed rice, pickled radish, 2pc spring roll, miso soup and salad.



Unagi Don 24

Broiled bbq eel slices on a bed of sushi rice, seaweed salad, avocado, cucumber. Topped with unagi sauce and green onion, served with miso soup and salad.

Kare-raisu : curry-rice 22

Japanese traditional curry with choice of chicken/fried shrimp/tofu. Served with rice, sauteed cabbage, 2pc spring roll, pickled radish, miso soup and salad.

Poke Bowl 19

Rice or greens · Edamame, seaweed salad, radish, tomato, cucumber, avocado, tempura crunch, crab meat(excluded for crispy chicken, veggie), green onion, crispy shallot.

Choice of: salmon, tuna (+\$2), sous-vide chicken or crispy chicken, tempura shrimp, baked yam.

RAMEN/UDON

Choice of protein : sous-vide chicken / tofu tempura / beef gyoza / beef +\$2 / tempura shrimp +\$2 / chashu pork belly +\$2

House made broth / sauce, mixed vegetable, soft boiled egg, green onion.



Tonkotsu Ramen 19

Rich pork + chicken soup. Add chili oil (+\$1)

Black Garlic Ramen 21

Rich pork + chicken soup with aged black garlic oil. Add chili oil (+\$1)

Shoyu Ramen 18

Japanese dashi + soy based

Shoyu Udon 18

Japanese dashi + soy based thick udon noodle



Miso Ramen 18

White miso + vegetable stock

Tomato Ramen 18

Rich tomato paste + vegetable stock

Tan Tan Ramen 19

Rich sesame paste + soy japanese dashi and hint of spice

Stir-Fry Yaki Ramen 19

Stir-fried with teriyaki sauce

Stir-Fry Yaki Udon 19

Stir-fried thick udon noodle with teriyaki sauce



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SET MENU



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MAKI SET

LUXE MAKI 24

24pcs. California, cs salmon, tempura shrimp roll. Served with miso soup and salad. (\$29 value)

DELUXE MAKI 29

26pcs. California, cs salmon, red dragon roll. Served with miso soup and salad. (\$36 value)

SUPREME MAKI 41

30pcs. Dynamite, green dragon, red dragon roll. Served with 2 miso soup and 2 salad (\$49 value)

GRANDSHIP MAKI 91

60pcs. Dynamite, green and red dragon, rock n roll, volcano roll and las vegas roll. Served with 4 miso soup and 4 salad (\$108 value)

VEGGIE MAKI 25

26pcs. Yam roll, crispy spicy avocado roll, veggie dragon roll. Served with miso soup and salad (\$31 value)

SUSHI / SASHIMI SET

TAKE SUSHI 29

8pcs chefs choice nigiri sushi and 8pcs california roll. Served with miso soup and salad (\$36 value)

NAMU SUSHI 36

12pcs chefs choice nigiri and 5pcs dynamite roll. Served with miso soup and salad. (\$48 value)

TOKYO SUSHI 64

16pcs chefs choice nigiri sushi, 10pcs dynamite roll, 8pcs california roll. Served with 2 miso soup and 2 salad (\$76 value)

SALMON LOVER SUSHI 27

8pcs fresh salmon nigiri sushi and 8pcs cs salmon. Served with miso soup and salad (\$39 value)

KOBE SASHIMI 32

12pcs chefs choice daily fresh sashimi and sushi rice. Served with miso soup and salad (\$42 value)

OSAKA SASHIMI 65

24pcs chefs choice premium daily fresh sashimi and sushi rice. Served with 2 miso soup and 2 salad (\$84 value)

SALMON LOVER SASHIMI 31

12pcs fresh salmon sashimi and sushi rice. Served with miso soup and salad (\$43 value)

PARTY SUSHI PLATTER

Party Sushi Platter A 79

56pcs. Red dragon, Las vegas, california, crispy spicy salmon, tempura shrimp roll and 12pcs of assorted nigiri. (\$102 value)

Party Sushi Platter B 100

72pcs. Red dragon, green dragon, las vegas, california, crispy spicy salmon, tempura shrimp roll and 18pcs of assorted nigiri. (\$138 value)

Party Sushi Platter C 121

94pcs. Red dragon, green dragon, las vegas, california, crispy spicy salmon, tempura shrimp, salmon avocado, crispy spicy crab roll and 24pcs of assorted nigiri. (\$177 value)

Salmon Party Sushi Platter 80

56pcs. For salmon lovers. 12pcs salmon nigiri, red dragon, dynamite, salmon roll, salmon avocado roll and crispy spicy salmon. (\$96 value)
- Add 12pcs salmon sashimi +24

PARTY MAKI PLATTER

Party Maki Platter A 68

62pcs. Green dragon, Red dragon, las vegas, california, crispy spicy california, crispy spicy salmon, tempura shrimp roll. (\$83 value)

Party Maki Platter B 94

90pcs. Red dragon, green dragon, dynamite, las vegas, volcano california, california, crispy spicy salmon, tempura shrimp, salmon avocado, crispy spicy crab roll. (\$124 value)

Party Maki Platter C 115

116pcs. Red dragon, green dragon, white dragon, california deluxe, las vegas, california, crispy spicy salmon, tempura shrimp, salmon avocado, crispy spicy crab, avocado cucumber, baked yam roll. (\$151 value)



Beverage

Non-Alcoholic

- Soft Drink (355ml) 2**
served with ice & lemon
- Coke
 - Diet Coke
 - Canada Dry
 - Sprite
 - Fuze

- Perrier (500ml) 4**

Beer (Tall Can)

- Sapporo (500ML) 9**
Stella (473ML) 9
Canadian (473ML) 8
Budweiser (473ML) 8



Wine (5oz)

- Oyster Bay Sauvignon Blanc 11**
Cave Spring Gamay VQA 10

Hot Sake

- Hakutsuru Junmai (250ML) 7**

Cocktail

- Espresso martini 13**
Greygoose, espresso, coffee liqueur, simple syrup
- Highball 12**
Yuzu juice, Black Label, simple syrup, orange bitter, soda.
- Matcha Mojito 14**
White rum, ceremonial Matcha, simple syrup, green tea, lime



Dessert

- Yuzu Icecream 5**
Light ice cream with yuzu

- EVOO Vanilla Icecream 6**
Rich vanilla ice cream, EVOO olive oil, flaky salt

- Creme brulee cheesecake 9**
NY style cheesecake, brulee sugar on top

- Biscoff cheesecake 10**
Biscoff crumble, syrup and cookie on NY style cheesecake

- Oreo cheesecake 10**
Oreo crumble, cookie sauce on NY style cheesecake

