PUPUS

Agedashi Tofu (4pcs) 揚げ出し豆腐
Cold Tofu (3pc) 冷奴
Pork Gyoza (5pc) 餃子
Vegetable Tempura 野菜の天ぷら\$12.50 Pumpkin, carrot, green beans and sweet potato (2pcs/each)
Shrimp & Vegetable Tempura 海老と野菜の天ぷら \$13.75 Shrimp tempura, Pumpkin, carrot, green beans and sweet potato (2pcs/each)
Shrimp Tempura (6pcs) 海老の天ぷら
Edamame 枝豆 \$5.00 Lightly salted boiled soybeans
Tako Wasabi (3oz) たこわさび *\$5.25 Raw Octopus flavored with wasabi and Shiso
Chicken Karaage(6pcs) 鳥の唐揚げ\$11.75 Marinated Boneless and Skinless Chicken Thighs Cut Into Bite- Size Pieces mix with flour and fried

Ahi Poke Limu マグロポケ *\$13.75 Sashimi Grade Bigeye Tuna, Teishoku's poke sauce, sesame oil, sea salt, chili flakes, kukui nut, limu, green and sweet white onion
Salmon Poke Limu サーモンポケ *
Fry Oyster (5pcs) カキフライ
Baby Tako (9pcs) イイダコ
Ika Geso Karaage <i>(5pcs)</i> イカゲソの唐揚げ \$9.95 <i>Fried Calamari Tentacles</i>
Hanpen Cheese チーズはんぺん
Vegetable Croquette <i>(2pcs)</i> 野菜コロッケ



Teishoku 定食

Served with salad(sesame dressing), appetizers, rice (sush rice mixed w/sushi vinegar, white or brown rice) and miso soup. サラダ、前菜、ご飯(お寿司、白米 又は 玄米)、お味噌汁付き

Broiled Butterfish Misoyaki (5oz) 銀だらの味噌焼 Broiled Butterfish marinated with Teishoku's Misoyaki Sauce	\$16.75
Chicken Katsu チキンカツ Breaded and deep-fried chicken cutlet served with Tonkatsu sau	
Rib Eye Steak (choice of Butter or A1 or Teriyaki sauce) リブアイステーキ(バターまたはA1または照り焼きソースの選択) Grilled USDA Choice Boneless Ribeye Steak (10oz.)	\$24.75
Chicken Karaage (8pcs) 鳥の唐揚げ	
Tonkatsu 豚カツ Breaded and deep-fried Pork Sirloin Tenderized served with Tonkatsu sauce (80z.)	\$16.50
Broiled Saba (Mackerel) サバの塩焼き Broiled Saba with Salted and Pepper Served with Grated Daiko	
Broiled Salmon (Shio or Misoyaki) サケの塩焼き又は 味噌焼き Broiled Scottish Salmon with Salt or Misoyaki	\$15.75

Shrimp and Vegetable Tempura 海老と野菜の天ぷら.... \$18.95 Shrimp tempura, Pumpkin, arrot, green beans and sweet potato (3pcs each)

Vegetable Tempura 野菜の天ぷら
Shrimp Tempura (6pcs) 海老の天ぷら
Teriyaki Beef 照焼ビーフ
Teriyaki Chicken 照焼チキン
Kalbi (3 slices) カルビ
Unagi Kabayaki うなぎの蒲焼
Broiled Unagi with Sweet Kabayaki Sauce
Fried Oyster (8pcs) カキフライ
Ika Geso Karaage (8pcs) イカゲソの唐揚げ \$14.75 Fried Calamari Tentacles Served w/Mayo on the side

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Ingredients may changed due to seasonal availability.



TEL: 808.843.8886 1620 N. School St. #C-2 Honolulu, Hawaii 96817 www.teishokuhawaii.com

Combination Meals

コンビネーション Starting At \$18.95

Additional Costs May Apply

Served with salad(sesame dressing), appetizers, rice (sushi rice mixed w/sushi vinegar, white or brown rice) and miso soup. **2 choices** (cannot combine two of the same items)

2つの選択肢(同じ項目の2つを組み合わせることはできません)

1. Sashimi (Choose A or B or C) *

A: Hawaiian Bigeye Tuna 3 pcs, Scottish Salmon 2 pcs \$4.00 additional A: マグロ3pc、サーモン 2pc; \$4.00 追加

B: Hawaiian Bigeye Tuna 5pcs \$4.50 additional

B: マグロ 5pc; \$4.50 追加

C: Hamachi Sashimi 5pcs \$4.00 additional

C: ハマチ 5pc; \$4.00 追加

- 2. Shrimp & Vegetable Tempura *(\$2.50 additional)* 海老と野菜の 天ぷら (\$2.50追加) Shrimp Tempura, Pumpkin, Carrot, Green Beans and Sweet potato(2pcs each)
- 3. Vegetable Tempura (\$1.00 additional) 野菜の天ぷら (\$1.00追加) Pumpkin, Carrot, Green Beans and Sweet Potato(2pcs each)
- 4. Tonkatsu (Pork Cutlet)(\$1.00 additional) 豚为ツ(\$1.00追加) Breaded and Deep-fried Pork Sirloin Tenderized served with Tonkatsu Sauce
- 5. Chicken Teriyaki 照焼チキン
 Grilled Chicken with Teriyaki Sauce and Sesame Seeds
- 6. Salmon Poke Limu サーモンポケ*

Scottish Salmon, Teishoku's Poke Sauce, Sesame oil, Sea Salt, Chili Flakes, Kukui nut, Limu, Green and Sweet White Onion

- 7. Kalbi 2 slices (\$2.50 additional) カルビ(\$2.50追加) Grilled Sliced Marinated Short Ribs
- 8. Broiled Salmon (Shio or Misoyaki) (\$1.25 additional) サケの塩焼き又は 味噌焼き

Broiled Scottish Salmon with Salt or Misoyaki

- 9. Broiled Saba (1pc) Mackerel サバの塩焼き Broiled Mackerel with Salted and Pepper Served with Grated Daikon
- 10. Unagi Kabayaki (\$1.75 additional) うなぎの蒲焼(\$1.75追加) Broiled Fresh Water Eel with Sweet Kabayaki Sauce
- 11. Butterfish Misoyaki (\$3.00 additional) 銀だらの味噌焼(\$3.00追加)Broiled Butterfish marinated with Teishoku's Miso Sauce
- 12. Chicken Katsu チキンカツ

Breaded and Deep-fried Chicken Cutlet Served with Tonkatsu Sauce

13. Fried Oyster *(5pcs)* カキフライ *Fried Oyster served with tonkatsu sauce*



- 14. Chicken Karaage (5pcs) 鳥の唐揚げ Marinated Boneless and Skinless Chicken Thighs Cut Into Bite-Size Pieces Mix with flour And Fried
- 15. Beef Teriyaki 照焼ビーフ
 Sliced Rib Eye Steak Served with Teriyaki Sauce and Sesame
 Seeds
- 16. Spicy Ahi スパイシーマグロ*
 Sashimi Grade Tuna with Teishoku's Spicy Mayo and Garnished with Masago, Green and White Onion
- 17. Ahi Poke Limu マグロポケ*
 Fresh Sashimi Greade Bigeye Tuna, Teishoku's Poke Sauce,
 Sesame Oil, Sea Salt, Chili Flakes, Kukui Nut, Limu, Green
 and Sweet White Onion
- 18. Udon うどん Served with Wakame, Green Onion and Kamaboko
- **19. Fried Baby Tako** (8pcs) イイダコの唐揚げ Fried Baby Octopus Served with Mayonnaise
- **20.** California Roll (4pcs) カリフォルニアロール Crab Meat, Cucumber and Avocado
- 21. Shrimp Katsu (5pcs) (\$1.00 additional) 海老カツ 5 pieces Breaded and Deep Fried Shrimps(Nobashi Ebi)
- 22. Ika Geso Karaage (5pcs) イカゲソの唐揚げ**(\$1.00 additional)**Fried Calamari Tentacles Served w/ Mayonnaise
- 23. Hanpen Cheese チーズはんべん Breaded and Fried fishcake stuffed with cheese and shiso.
- 24. Vegetable Croquette(2pcs) 野菜コロッケ Breaded and Fried patty vegetable(Sweet Corn, Carrot and Potato) served with tonkatsu sauce.
- 25. Shrimp Tempura (5pcs)(\$2.25 additional) 海老の天ぷら (\$2.25追加) 5 pieces of shrimp lightly battered and deep fried
- 26. Natto納豆(3.1oz) Fermented Bean



Ramen Combo

ラーメンコンボ

Choose one of ramen soup base Shoyu, Miso(\$.50 additional with butter oil) or Paitan (\$.25 additional). ラーメンスープを1 つお選びください。

{醤油、味噌 (\$0.50バター追加)、白湯(\$0.25追加)}

SET

\$18.50

Char Siu Ramen (mini) ミニラーメン Served with Japanese Char Siu, Kamaboko, Menma and Green Onion

Roll Sushi (8pcs) 巻き寿司 (cucumberキュウリ8pcs) cucumber maki

Chicken Karaage (3pcs) 鳥の唐揚げ (3pcs) Marinated Boneless and Skinless Chicken Thighs Cut Into Bite-Size Pieces Mix with flour And Deep Fried

SET

Char Siu Ramen (mini) ミニラーメン

Served with Japanese Char Siu, Kamaboko, Menma and Green Onion

B

Mini Kalbi Don (Islice) カルビ

Grilled Sliced Marinated Short Ribs

\$19.25

Chicken Karaage (3pcs) 鳥の唐揚げ (3pcs)

Marinated Boneless and Skinless Chicken Thighs Cut Into Bite-Size Pieces Mix with flour And Deep Fried

SET

Char Siu Ramen (mini) ミニラーメン

Served with Japanese Char Siu, Kamaboko, Menma and Green Onion

C

Mini Teriyaki Chicken Don 照焼チキン丼

Grilled Chicken with teriyaki sauce and sesame seed

\$18.95

Chicken Karaage (3pcs) 鳥の唐揚げ (3pcs)

Marinated Boneless and Skinless Chicken Thighs Cut Into Bite-Size Pieces Mix with flour And Deep Fried

SET

Char Siu Ramen (mini) ミニラーメン Served with Japanese Char Siu, Kamaboko, Menma and Green Onion

D \$19.50

Mini Beef Teriyaki Don 照焼ビーフ丼

Grilled Beef with teriyaki sauce, sesame seed and red ginger.

Chicken Karaage (3pcs) 鳥の唐揚げ (3pcs) Marinated Boneless and Skinless Chicken Thighs Cut Into Bite-Size Pieces Mix with flour And Deep Fried

Kid's Meal

Dine in only, No substitutions please. (age 12 and under) Mini Shoyu Ramen (plain) Chicken Teriyaki Don (mini)

Edamane (mini)

\$10.75

Side Order サイドメニュー

Miso soup 味噌汁	\$2.50
Green salad 生野菜サラダ	\$4.75
White Rice 白米	\$2.50



Dessert デザート

Green Tea Cheeseca 抹茶チーズケーキ	ke	\$3.95
Green Tea Ice Cream 抹茶アイス		\$4.75
Yuzu Sherbet ゆずシャーベット		\$4.25

Lunch Special

Dine in only. No Substitutions please. Daily11:00AM-1:45PM. Excluding Tuesdays.

COMBINATION MEALS

Served with miso soup, rice, appetizer and salad.

A)Misoyaki Salmon / Tonkatsu	\$18.75
B)Shrimp & Vegetable Tempura / Chicken Teriyaki	\$19.00
*C)Spicy Ahi / California Roll (4PCS)	\$18.25
D)B <u>roiled Saba / Beef Teriyaki</u>	\$18. 50

* Spicy Ahi Roll(8pcs)	\$9.50
Chicken Katsu(Mini side order)	\$8.00

Donburi 丼物*

Fresh sashimi grade spicy ahi over rice (sush rice mixed w/sushi vinegar, white or brown rice) and miso soup. スパイシーマグロ、ご飯(お寿司、白米 又は 玄米)、お味噌汁付き

Spicy Ahi Don スパイシーマグロ丼 \$	15.25
Sashimi Grade Hawaiian Bigeye Tuna with Teishoku's Spicy Ma	
Garnished with Masago, Green and White Onions over Rice	

Spicy Ahi & Salmon Sashimi Don...... \$16.50 スパイシーマグロ・サーモン刺身丼

Sashimi Grade Tuna with Teishoku's Spicy Mayo Garnished with Masago, Green, White Onions and Scottish Salmon Sashimi over Rice

Spicy Ahi & Tobiko Don スパイシーマグロ・トビコ丼 \$15.95 Sashimi Grade Tuna with Teishoku's spicy Mayo garnished with Masago, Green and White Onion and Canplia Roe over Rice

Salmon Sashimi & Ikura Don サーモン・イクラ丼 \$14.95 *Scottish Salmon Sashimi 3pcs and Salmon Roe over Rice*



Sashimi お刺身*

onion, masago and Teishoku's ponze sauce

Ahi Sashimi (6pcs) マグロ
Salmon Sashimi (6pcs) サーモン
Hamachi Sashimi (6pcs) ハマチ
Combo Sashimi \$18.75 刺身盛り合わせ (マグロ、サーモン、ハマチ 各3pcs) 3 assorted sashimi of Hawaiian bigeye Tuna, Scottish Salmon and Japanese Hamachi (3pcs. each)
Hamachi Carpaccio (7pcs)ハマチカルパッチョ
Sweet Onion with Salmon サーモンオニオン



Ahi poke Limu Don マグロボケ丼
Ahi Poke Limu & Natto Don マグロポケ・納豆丼 \$15.75 Sashimi Grade Hawaiian Bigeye Tuna Poke Limu W/Chili Flakes Garnished w/white and Green Onion and Fermented Bean Over Rice
Ahi Poke Limu & Salmon Sashimi Don

Garnished w/white and Green Onion and Scottish Salmon



Curry カレー

野菜コロッケーライス又はうどん

Sashimi over Rice

Mild Curry serve w/ potato. Carrots and Red Ginger

wind earry serve w potato, earrors and ned dinger
Chicken Katsu(8oz) Curry Rice or Udon \$15.95 鶏カツカレー ライス 又は うどん
Tonkatsu(8oz) Curry Rice or Udon \$15.95 豚カツカレー ライス 又は うどん
Shrimp Katsu Curry Rice or Udon (6pcs) ************************************
Fry Oyster Curry Rice or Udon <i>(6pcs)</i> ************************************
Chicken Karaage Curry Rice or Udon (8pcs) ***** \$15.00
鳥の唐揚げーライス又はうどん
Vegetable Croquette Curry Rice or Udon (3pcs) \$13.95

Shrimp Tempura Curry Rice or Udon (6pcs)...... \$15.50 海老の天ぷらうどん(6pcs)





Nigiri にぎり寿司*	3pcs	6pcs
		per order
Maguro (Tuna) マグロ	\$8.95	\$16.50
Hamachi (Yellow Tail) ハマチ	\$8.50	\$16.50
Sake (Salmon) サーモン	\$8.50	\$16.50
Unagi (Fresh Water Eel) うなぎ	\$7.25	\$13.95
Tamago (Egg) 玉子	\$7.25	\$13.95
Ebi (Shrimp) 海老	\$7.25	\$13.95
Tobiko (Flying Fish Roe) トビコ	\$7.25	\$13.95
Spicy Ahi (Tuna w/ Spicy Sauce) スパイシーマグロ	\$8.25	\$15.95
Natto (Fermented Bean) 納豆	\$7.25	\$13.95
Ahi Poke Limu マグロポケ Teishoku's poke sauce, sesame seed oil, sea salt, chili Flakes, kukui nut, limu, green and sweet white onion	\$7.75	\$15.25
lkura (Salmon Roe) イクラ	\$9.50	\$18.75
Salmon with Ikura サーモンイクラ	\$12.50	\$22.50

Rolled Sushi 巻き寿司

California Roll カリフォルニアロール Crab meat, avocado, cucumber and sesame seeds	\$10.50
Spicy California Roll スパイシーカリフォルニアロール Crab meat, avocado, cucumber w/spicy sauce	\$10.95
California Crunch Roll カリフォルニアクランチロール California roll out side flake	\$11.25
Tempura Roll 天ぷら Shrimp tempura, masago (smelt roe), cucumber, avocado	\$12.95
Spicy Ahi Rollスパイシーマグロ* Spicy ahi, cucumber and avocado	\$11.75
Spicy Salmon Roll スパイシーサーモン* Spicy salmon, cucumber and avocado	\$11.75
Hamachi Avocado Roll ハマチアボカド * Hamachi and avocado	\$11.50
Salmon Avocado Roll サーモンアボカド* Salmon and avocado	\$11.75
Spicy Ocean スパイシーオーシャン *	\$12.25
Spicy Hamachi Crunch Roll *	\$13.95
Tempura Roll with Spicy Ahi On Top.* Shrimp tempura, masago(smelt roe), cucumber, avocado, spicy ahi and sauce	\$17.50 d unagi
Miso	

Ramen & Udon ラーメンとうどん	Shoyu 醤油	(\$.50 additional with butter oil) 味噌 (\$.50バター追加)	
Char Siu Raman 特阪ラーイン	\$1 <i>1</i> 25	¢1.4.2E	\$14 50

Served with Japanese Char Siu, Choi Sum, Kamaboko, Menma and Green Onion. Served with wakame, Choi Sum, Sweet Corn, Menma and Green Onion.

Chicken Katsu Ramen 鶏カツラーメン

One piece breaded and deep-fried chicken cutlet on the side served with Tonkatsu sauce, Ramen served with Choi Sum, Kamaboko, Menma and Green Onion.

Udon(Wakame, Green Onion and Kamaboko) served with Shrimp tempura, Pumpkin, carrot, green beans and sweet potato (2pcs/each) on the side.

Udon(Wakame, Green Onion and Kamaboko) served with Pumpkin, carrot, green beans and sweet potato (2pcs/each) on the side.

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. Ingredients may changed due to seasonal availability.