

PUPUS

Agedashi Tofu (4pcs) 揚げ出し豆腐	\$8.75
<i>Lightly battered and fried tofu with Bonito Flakes, Roasted Seaweed, Green Onion served in Tentsuyu sauce</i>	
Cold Tofu (3pc) 冷奴	\$5.75
<i>Soft tofu served with Bonito Flakes, Roasted Seaweed and Green Onion</i>	
Pork Gyoza (5pc) 餃子	\$8.95
<i>Japanese Potstickers w/ pork, chives, egg and grated ginger</i>	
Vegetable Tempura 野菜の天ぷら.....	\$12.50
<i>Pumpkin, carrot, green beans and sweet potato (2pcs/each)</i>	
Shrimp & Vegetable Tempura 海老と野菜の天ぷら	\$14.25
<i>Shrimp tempura, Pumpkin, carrot, green beans and sweet potato (2pcs/each)</i>	
Shrimp Tempura (6pcs) 海老の天ぷら	\$13.25
<i>6 pieces of shrimp lightly battered and deep fried</i>	
Edamame 枝豆	\$5.25
<i>Lightly salted boiled soybeans</i>	
Tako Wasabi (3oz) たこわさび *.....	\$5.95
<i>Raw Octopus flavored with wasabi and Shiso</i>	
Chicken Karaage (6pcs) 鳥の唐揚げ.....	\$11.75
<i>Marinated Boneless and Skinless Chicken Thighs Cut Into Bite-Size Pieces mix with flour and fried</i>	

Ahi Poke Limu マグロポケ *.....	\$13.75
<i>Sashimi Grade Bigeye Tuna, Teishoku's poke sauce, sesame oil, sea salt, chili flakes, kukui nut, limu, green and sweet white onion</i>	
Salmon Poke Limu サーモンポケ *	\$12.50
<i>Scottish Salmon, Teishoku's poke sauce, sesame oil, sea salt, chili flakes, kukui nut, limu, green and sweet white onion</i>	
Fry Oyster (5pcs) カキフライ	\$9.95
<i>Breaded and Fried Oyster served with tonkatsu sauce</i>	
Iidako Karaage (9pcs) イイダコ.....	\$11.50
<i>Fried Baby Octopus served with mayonnaise</i>	
Ika Geso Karaage (5pcs) イカゲソの唐揚げ	\$10.25
<i>Fried Calamari Tentacles</i>	
Hanpen Cheese チーズはんぺん	\$6.75
<i>Breaded and Fried fishcake stuffed with cheese and shiso.</i>	
Vegetable Croquette (2pcs) 野菜コロッケ	\$6.50
<i>Breaded and Fried patty vegetable (Sweet Corn, Carrot and Potato) served with tonkatsu sauce.</i>	
Shrimp Katsu (6pcs) 海老カツ	\$14.50
<i>6 Pieces Breaded and Deep Fried Shrimps (Nobashi Ebi)</i>	
Spicy Ahi スパイシーマグロ *	\$13.75
<i>Sashimi Grade Tuna with Teishoku's Spicy Mayo and Garnished with Masago, Green and White Onion</i>	

Teishoku 定食

Served with salad (sesame dressing), appetizers, rice (Japanese Nanatsuboshi sushi 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	\$17.25
<i>Broiled Butterfish marinated with Teishoku's Misoyaki Sauce</i>	
Chicken Katsu チキンカツ	\$16.50
<i>Breaded and deep-fried chicken cutlet served with Tonkatsu sauce</i>	
Rib Eye Steak (choice of Butter or A1 or Teriyaki sauce)...	\$25.75
<i>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)</i>	
<i>Grilled USDA Choice Boneless Ribeye Steak (10oz.)</i>	
Chicken Karaage (8pcs) 鳥の唐揚げ	\$16.25
<i>Marinated Boneless and Skinless Chicken Thighs Cut Into Bite-Size Pieces mix with flour and fried</i>	
Tonkatsu 豚カツ	\$16.75
<i>Breaded and deep-fried Pork Sirloin Tenderized served with Tonkatsu sauce (8oz.)</i>	
Broiled Saba (Mackerel) サバの塩焼き	\$16.25
<i>Broiled Saba with Salted and Pepper Served with Grated Daikon</i>	
Broiled Salmon (Shio or Misoyaki) サケの塩焼き又は味噌焼き	\$16.50
<i>Broiled Scottish Salmon with Salt or Misoyaki</i>	
Shrimp and Vegetable Tempura 海老と野菜の天ぷら	\$18.95
<i>Shrimp tempura, Pumpkin, carrot, green beans and sweet potato (3pcs each)</i>	



Broiled Butterfish Misoyaki Teishoku

Vegetable Tempura 野菜の天ぷら	\$16.75
<i>Pumpkin, Carrot, Green Beans and Sweet Potato (3pcs each)</i>	
Shrimp Tempura (6pcs) 海老の天ぷら	\$16.75
<i>6 pieces of Shrimp Lightly Battered and Deep Fried</i>	
Teriyaki Beef 照焼ビーフ	\$16.50
<i>Sliced Rib Eye Steak served with Teriyaki Sauce and Sesame Seeds.</i>	
Teriyaki Chicken 照焼チキン	\$15.95
<i>Grilled Chicken with Teriyaki Sauce and Sesame Seeds</i>	
Kalbi (3 slices) カルビ	\$22.75
<i>Grilled Sliced Marinated Short Ribs</i>	
Unagi Kabayaki うなぎの蒲焼	\$16.25
<i>Broiled Unagi with Sweet Kabayaki Sauce</i>	
Fried Oyster (8pcs) カキフライ	\$16.75
<i>Breaded and Fried Oyster Served with Tonkatsu Sauce</i>	
Ika Geso Karaage (8pcs) イカゲソの唐揚げ	\$15.25
<i>Fried Calamari Tentacles Served w/Mayo on the side</i>	

*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.



Teishoku

— R E S T A U R A N T —

Best Misoyaki Butterfish in Honolulu

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 (Japanese Nanatsuboshi 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 **\$4.25 additional**

C: ハマチ 5pc ; \$4.25 追加

2. Shrimp & Vegetable Tempura (\$3.00 additional) 海老と野菜の天ぷら (\$3.00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)(\$1.25 additional) 豚カツ(\$1.25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 (\$2.75 additional) カルビ(\$2.75追加)

Grilled Sliced Marinated Short Ribs

8. Broiled Salmon (Shio or Misoyaki)(\$1.50 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 (\$3.25 additional) 銀だらの味噌焼(\$3.25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 スパイスーマグロ*

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 Grade 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. Iidako Karaage (8pcs)(\$1.50 additional) 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 チーズはんぺん

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



Ahi Sashimi and Butterfish Misoyaki Combo



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
A**
\$19.25

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
B**
\$19.75

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

Mini Kalbi Don (1slice) カルビ
Grilled Sliced Marinated Short Ribs

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
C**
\$19.50

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

Mini Teriyaki Chicken Don 照焼チキン丼
Grilled Chicken with teriyaki sauce and sesame seed

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
D**
\$20.25

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

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)

\$10.95

Mini Shoyu Ramen (plain)

Chicken Teriyaki Don (mini)

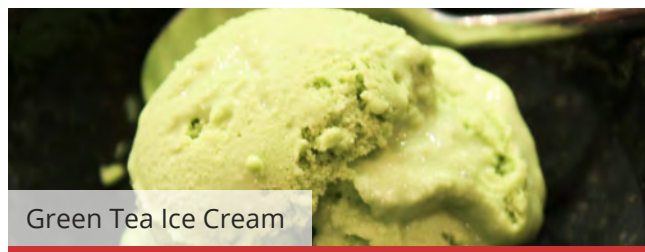
Edamane (mini)

Side Order サイドメニュー

Miso soup 味噌汁 \$2.75
Miso soup served with green onions, Wakame and Tofu

Green salad 生野菜サラダ \$4.75
Spring mix and romaine hearts salad with sesame dressing and served with tomato and sweet corn

White Rice 白米 \$2.75



Green Tea Ice Cream

Dessert デザート

Green Tea Cheesecake \$4.00
抹茶チーズケーキ

Green Tea Ice Cream \$5.25
抹茶アイス

Yuzu Sherbet \$4.75
ゆずシャーベット

Lunch Special

Dine in only. No Substitutions please.
Daily 11:00AM-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 \$19.25
* C) Spicy Ahi / California Roll (4PCS) \$18.25
D) Broiled Saba / Beef Teriyaki \$18.75

* 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 \$15.75

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

Spicy Ahi & Natto Don スパイシーマグロ・納豆丼 \$15.95

Sashimi Grade Hawaiian Bigeye Tuna with Teishoku's spicy Mayo Garnished with masago, green, white onions and Fermented Beans 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

Spicy Salmon Don スパイシーサーモン丼 \$15.50

Fresh Scottish Salmon with Teishoku's Spicy Mayo Garnished with Masago, Green and White Onions 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



Salmon Sashimi

Sashimi お刺身*

Ahi Sashimi (6pcs) マグロ \$14.95

Hawaiian Bigeye Tuna

Salmon Sashimi (6pcs) サーモン \$14.75

Scottish Salmon

Hamachi Sashimi (6pcs) ハマチ \$14.95

Japanese Yellowtail

Combo Sashimi \$19.75

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 \$16.50

Thinly Sliced Hamachi Sashimi Garnished With Jalapeno Peppers, Red Pepper Mix, Sweet Miso, Tomatoes, Green Onions, White Sweet Onion and Ponzu Sauce

Sweet Onion with Salmon サーモンオニオン \$12.75

Thinly sliced Scottish Salmon sashimi garnished with white sweet onion, masago and Teishoku's ponze sauce



Ahi Poke Don

Ahi poke Limu Don マグロボケ丼 \$15.75

Sashimi Grade Hawaiian Bigeye Tuna Poke Limu Garnished w/white and Green Onion with Chili Flakes over Rice

Ahi Poke Limu & Natto Don マグロボケ・納豆丼 ... \$15.95

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 \$16.75

マグロボケ・サーモン刺身丼

Sashimi Grade Bigeye Tuna Poke Limu W/Chili Flakes Garnished w/white and Green Onion and Scottish Salmon Sashimi over Rice

Chirashi Don ちらし丼 \$23.25

Hawaiian Bigeye Tuna, Japanese Hamachi, Scottish salmon and salmon roe over rice



Chicken Katsu Curry Rice

Curry カレー

Mild Curry serve w/ potato, Carrots and Red Ginger

Chicken Katsu(8oz) Curry Rice or Udon \$16.95

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) \$15.75

海老カツカレー ライス 又は うどん

Fry Oyster Curry Rice or Udon (6pcs) \$15.25

カキフライカレーライス 又は うどん(6pcs)

Chicken Karaage Curry Rice or Udon (8pcs) \$15.25

鳥の唐揚げーライス 又は うどん

Vegetable Croquette Curry Rice or Udon (3pcs) \$13.95

野菜コロッケーライス 又は うどん

Shrimp Tempura Curry Rice or Udon (6pcs) \$15.50

海老の天ぷらうどん(6pcs)



Maguro Nigiri



Tempura Roll

Nigiri にぎり寿司*

	3pcs per order	6pcs per order
Maguro (Tuna) マグロ	\$8.95	\$16.95
Hamachi (Yellow Tail) ハマチ	\$8.95	\$16.95
Salmon (Scottish Salmon) サーモン	\$8.75	\$16.95
Unagi (Fresh Water Eel) うなぎ	\$7.25	\$14.25
Tamago (Egg) 玉子	\$7.25	\$14.25
Ebi (Shrimp) 海老	\$7.25	\$14.25
Tobiko (Flying Fish Roe) トピコ	\$7.25	\$14.25
Spicy Ahi (Tuna w/ Spicy Sauce) スパイスーマグロ	\$8.25	\$15.95
Natto (Fermented Bean) 納豆	\$7.25	\$13.95
Ahi Poke Limu マグロポケ	\$7.75	\$15.25
<i>Teishoku's poke sauce, sesame seed oil, sea salt, chili Flakes, kukui nut, limu, green and sweet white onion</i>		
Ikura (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	\$11.25
<i>Crab meat, avocado, cucumber and sesame seeds</i>	
Spicy California Roll スパイスーマグロ	\$11.50
<i>Crab meat, avocado, cucumber w/spicy sauce</i>	
California Crunch Roll カリフォルニアクランチロール	\$11.75
<i>California roll out side flake</i>	
Tempura Roll 天ぷら	\$12.95
<i>Shrimp tempura, masago (smelt roe), cucumber, avocado</i>	
Spicy Ahi Roll スパイスーマグロ*	\$11.95
<i>Spicy ahi, cucumber and avocado</i>	
Spicy Salmon Roll スパイスーマグロ*	\$12.25
<i>Spicy salmon, cucumber and avocado</i>	
Hamachi Avocado Roll ハマチアボカド*	\$12.25
<i>Hamachi and avocado</i>	
Salmon Avocado Roll サーモンアボカド*	\$11.95
<i>Salmon and avocado</i>	
Spicy Ocean スパイスーマグロ*	\$12.95
<i>Spicy ahi, Hamachi and Salmon roll garnished with green onion</i>	
Spicy Hamachi Crunch Roll*	\$13.95
<i>Spicy sauce, hamachi, cucumber and avocado with tempura flake</i>	
Tempura Roll with Spicy Ahi On Top*	\$17.75
<i>Shrimp tempura, masago(smelt roe), cucumber, avocado, spicy ahi and unagi sauce</i>	

Ramen & Udon ラーメンとうどん

	Shoyu 醤油	Miso (\$0.50 additional with butter oil) 味噌 (\$0.50バター追加)	Paitan 白湯
Char Siu Ramen 焼豚ラーメン	\$15.00	\$15.00	\$15.25
<i>Served with Japanese Char Siu, Choi Sum, Kamaboko, Menma and Green Onion.</i>			
Vegetable Ramen 野菜ラーメン	\$14.50	\$14.50	\$14.75
<i>Served with wakame, Choi Sum, Sweet Corn, Menma and Green Onion.</i>			
Chicken Katsu Ramen 鶏カツラーメン	\$15.75	\$15.75	\$15.95
<i>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.</i>			
Shrimp and Vegetable Tempura Udon (Soup Base: Tsuyu) 海老と野菜の天ぷらうどん			\$18.50
<i>Udon(Wakame, Green Onion and Kamaboko) served with Shrimp tempura, Pumpkin, carrot, green beans and sweet potato (2pcs/each) on the side.</i>			
Vegetable Tempura Udon (Soup Base: Tsuyu) 野菜の天ぷらうどん			\$16.75
<i>Udon(Wakame, Green Onion and Kamaboko) served with Pumpkin, carrot, green beans and sweet potato (2pcs/each) on the side.</i>			

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