



# TIGER SUSHI 2 DRIVE UP & TAKEOUT

## Here's How It Works:

1. You get that familiar craving for TIGER SUSHI
2. You phone us at **612.874.1800**, place your order & describe your car
3. Call us again when you're a few blocks away @ **612.874.1800**
4. Pull up directly in front of TIGER SUSHI, put your **FLASHERS ON** and we'll bring your order to your car!

**NOW OPEN FOR  
LUNCH  
7 DAYS A WEEK!!!!**

## APPETIZERS, SALADS & SOUP

- MiSO SOUP \$4.30
- EDAMAME \$4.95
- GEiSHA SALAD \$6.05  
*Fresh mixed greens tossed w/ Our tangy, creamy miso dressing*
- SEAWEEED SALAD \$7.05  
*Marinated seaweed & cucumbers*
- TEMPURA UDON \$13.00  
*Housemade broth topped w/scallion & chopped nori. 3 pc of tempura shrimp on side*
- VEGETABLE UDON \$10.00  
*Housemade broth with carrots, cabbage, red onion & shitake mushrooms. (vegan version available too)*
- DARKENED EDAMAME \$7.00  
*Amazing! Edamame & cashews sautéed in a rich, dark glaze with a subtle "heat" from serrano chiles.*
- FRiED CALAMARi RiNGS \$7.55  
*A nice big heap of tempura'd calamari rings surrounded by a bold red-orange sweet & spicy dipping sauce.*
- CRiSPY TOFU w/BASiL SAUCE \$6.00  
*Tofu fried til crispy. Served with a thick, sticky flavorful sauce which is sautéed with Thai Basil and Just a hint of citrus.*
- GYOZA (POTSTiCKERS) 5 "stickers" \$6.30  
*Japanese dumplings filled w/ pork, vegetables & scallions. Steamed & fried crisp.*
- VEGETABLE TEMPURA APP. \$7.00  
*Asparagus, red pepper, parsley, sweet potato, red onion chunks delicately battered & tempura-fried.*
- SHRiMP TEMPURA APP. \$7.55  
*3 pc. Delicately battered & tempura-fried.*
- MO. FU. ASPARAGUS STiCKS \$6.00  
*Fresh asparagus & wasabi cream cheese --wrapped inside wonton wrappers & deep fried. side of creamy cilantro-Tosa sauce*
- CRAZY SHRIMP \$7.55  
*3 big shrimp sauteed in a sweet, spicy,garlicky, sticky sauce --with carrots, red onion and scallions*
- TiGER CEViCHE 🍷 \$10.00

## THE "VOLCANO" 🍷 \$11.30

*A "mountain" of sushi & seafood, strawberries, mango & kaiware sprouts – all tossed together in a tangy mango-chile sauce & masago. Topped w/ crunchy flakes.*

## TATAKi 🍷

*Traditional Japanese Tataki Sauce explodes w/ intense flavor on fish or beef. Scattered w/ scallions & kaiware sprouts*

- BEEF TATAKi Thinly sliced seared NY s trip **\$11.95**
- TUNA TATAKi Seared Yellowfin Tuna **\$12.95**
- WHiTE TUNA TATAKi The buttery richness of white tuna is sublime against the zingy intensity of our Tataki sauce **\$11.95**

## HAMACHI KAMA DINNER \$16.00

*The coveted "cheek" of the Yellowtail –very tender and flavorful. Grilled simply & served w/miso soup, a small geisha salad & rice. Side of Oroshi (grated daikon radish)*

## BLACK MiSO COD \$14.00

*Amazing! Marinated a day & a half in his special creamy miso sauce blended w/ fresh grated ginger, garlic and lime juice. Broiled. Served atop a "tropical fresh greens salad" \*\*1/2 order is \$7.05*

## SUSHI COMBO PLATTER 🍷 \$19.95

*w/ miso soup 1 maki roll (chef's choice), 7 assorted nigiri sushi*

## SASHiMi PLATTER (chef's choice) 🍷 \$25.95

*A "royal" arrangement of 17 pieces of sashimi.*

## 🍷.....Thai Dishes.....🍷

### RED Curry .....\$14.00

*Rich, bold curry sauce and vegetables.  
CHOOSE from BEEF or CHICKEN  
Served w/ a side of rice, Vegetarian version is \$9*

### Thai TOSSED Noodles A Big Plate of Happiness!

*All the right flavors TOSSED together "stir-fry" style in a flavor-intensive sauce w/lots of Thai Basil. served w/miso soup*

*Shrimp or Beef.....\$15.00  
Vegetarian..... \$12.00*

We're supposed to tell you that eating uncooked items increases your chances of getting ill. On our menu, we denote items containing raw or seared ingredients with a 🍷

## TIGER SUSHI 2

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## NIgIRI & SASHIMI

	NIgIRI <u>2 pc</u>	SASHIMI <u>3 pc.</u>
Hamachi 🐟 (Yellowtail)	\$ 6.00	\$ 7.00
Sake 🐟 (Salmon)	\$ 4.80	\$ 5.55
Maguro 🐟 (Tuna)	\$ 6.80	\$ 8.00
Unagi (Fresh Water Eel)	\$ 6.30	\$ 7.30
Ebi 🐟 (Cooked Shrimp)	\$ 6.00	\$ 5.55
Sockeye Salmon 🐟	\$ 6.00	\$ 7.00
Ama Ebi 🐟 (Sweet Shrimp)	\$ 7.00	\$ 8.55
Ika 🐟 (Cuttlefish)	\$ 6.00	\$ 6.55
Tako (Octopus)	\$ 6.00	\$ 7.30
Hotategai 🐟 (Scallop)	\$ 7.00	\$ 8.55
Tai 🐟 (aka: Red Snapper or Izumidai)	\$ 5.00	\$ 6.00
Bincyo 🐟 (aka: Super White Tuna or Escolar)	\$ 6.00	\$ 7.00
Ikura 🐟	\$ 6.80	
Tobiko 🐟 (w/quail egg add \$1)	\$ 5.80	
Kaibashira	\$ 5.80	
Tamago	\$ 4.55	

### **TIGER BALLS** 🐯

5 little wonder balls of Salmon  
-Nigiri Style - \$7.30

## **MAKi SUSHi FAVORITES**

- CALIFORNIA ROLL \$7.05
- SPICY TUNA ROLL 🐟 \$8.30
- TEKKA MAKI 🐟 Tuna Roll \$6.80
- KAPPA MAKI Cucumber Roll \$4.55
- SAKE MAKI 🐟 Salmon Roll \$6.55
- PHILLY ROLL \$8.55
- DYNAMIGHTY ROLL 🐟 Spicy Yellowtail \$8.05

*Smoked salmon, cream cheese, scallion & masago*

## **VEGETARIAN Specialties**

### **BAM BAM ROLL \$11.00**

*Inside: A "kakiage" of roughly cut tempura'd veggies—(sweet potatoes, asparagus, basil leaves, and jalapenos). Outside, sushi rice, Nori and avocado. Served w/ a drizzle of pineapple sauce for dipping. Topped w/ Inari*

### **DARKENED EDAMAME ROLL \$13.00**

*Inside: Sautéed red bell peppers and asparagus as well as cucumber & fresh mango, Sisal leaf & cilantro. Outside: Sushi rice with avocado –topped with Darkened Edamame (Edamame beans sautéed in a rich, dark garlicky glaze)*

### **VEGGIE ROLL \$6.30**

### **VICTOR'S CRISPY TOFU SALAD \$6.05**

*Slices of pan seared tofu, crispy asparagus, carrots and red onions tossed in Victor's slightly spicy special dressing. Topped with cilantro and garnished with cool cucumber slices. A little touch of spring all in one dish!*

## **MAKi SUSHi SPECIALTIES**

### **CATERPILLAR \$13.05**

*Unagi, cucumber, avocado, unagi sauce & sesame seeds.*

### **CRUNCHY NEW YORK ROLL 🐟 \$17.05**

*Inside: tuna mixed w/garlic chile mayo, avocado, cucumber & kaiware. Outside: avocado, more tuna & crispy tempura flakes.*

### **CRUNCHY ROLL 🐟 \$16.05**

*Inside: shrimp tempura, spicy garlic chile mayo, cucumber & kaiware. Outside: masago crispy tempura flakes, sesame seeds drizzled w/unagi sauce & creamy mango sauce*

### **WiNTER ROLL 🐟 \$17.00**

*Inside: tuna, salmon & yellowtail, avocado, spicy garlic mayo & masago. Outside: sushi rice, crispy tempura flakes, & sesame seeds drizzled with unagi sauce & creamy mango sauce.*

### **THE LUCKY 13 ROLL 🐟 \$17.05**

*Inside: shrimp tempura, mango, avocado, spicy garlic chile mayo. Outside: tuna, salmon, seaweed salad & sesame seeds.*

### **RAiNBOW ROLL 🐟 \$17.05**

*Inside: California roll: crab meat, avocado & cucumber. Outside: a colorful assortment of seven kinds of fish.*

### **FLYiNG TiGER KiCK 🐟 \$16.05**

*aka: The Bruce Lee Inside: shrimp tempura, smoked salmon, cream cheese, avocado and masago. Add "screaming sauce" if you want a Bruce-worthy kick.*

### **KiCK iN THE PANTS ROLL 🐟 \$17.95**

*Inside is a lively mixture of marinated seared tuna, minced fresh ginger, cilantro, fresh mint leaves, cucumber and kaiware sprouts. Outside is layered with slender in a zingy sauce. Finally, sprinkled w/ finely minced jalapenos & red tobiko. Wowie!*

### **\*\*NUMBER 10 (ZEN) incredible! \$17.05**

*Inside: shrimp tempura, mango slices, spicy garlic chile mayo. Outside: rice, avocado, unagi, smoked salmon, mango sauce, unagi sauce & sesame seeds.*

### **THE SNOW MONKEY ROLL \$18.95**

*Inside: tuna, salmon & yellowtail, avocado, spicy garlic-chile mayo & masago. Outside: sushi rice and layers of Bincyo (aka:super white tuna or escolar) that have been ever-so-slightly seared & drizzled with ponzu sauce. Scattered w/ togarashi flakes.*

### **CRiSPY CRUNCHi TUNA & SALMON ROLL \$13.50**

*Inside: cooked salmon & Tuna with spicy mango-mayo, sliced fresh mangos, cream cheese, avocado & gobo. Outside: sushi rice rolled w/Nori. Then tempura battered & deep fried.*

### **DOUBLE TROUBLE ROLL 🐟 \$19.95**

*Its like two rolls in one. Inside is shrimp tempura, spicy garlic mayo, cucumber, avocado and gobo. The next layer is crab meat with spicy Japanese mayo and a drizzle of chile oil. The top layer is Bincyo (aka:super white tuna or escolar) sprinkled with sesame seeds and a sprig of Kaiware sprouts. Decadent!*

### **THE SCORPiON ROLL 🐟 \$19.99**

*Soft shell crab, shrimp tempura, spicy garlic chile mayo. Outside: topped w/ tobiko, unagi sauce & creamy mango sauce.*

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