



413-549-0077

<http://amherst.deliveryexpress.com>

Moshi Moshi

Appetizers

Mussels Appetizer	\$10.00
<i>Steamed pacific green mussels with garlic, tomato, onion, and lemon zest.</i>	
Baby Octopus Appetizer	\$12.00
<i>Lightly coated in corn starch and deep fried with spicy Korean gochugang sauce.</i>	
Blackened Tuna Appetizer	\$12.00
<i>Lightly seared slice of black pepper cruster tuna on a bed of daikon with onion dressing.</i>	
Shiitake Mushrooms Appetizer	\$8.50
<i>Sauteed in butter with teriyaki sauce.</i>	
Hamachi Kama Appetizer	\$12.00
<i>broiled collar of yellowtail served with grated daikon.</i>	
Soft Shell Crab Appetizer	\$13.00
<i>Lightly dipped in corn starch deep fried with teriyaki sauce.</i>	
Yakitori Appetizer	\$10.00
<i>Grilled skewered chicken with teriyaki sauce.</i>	
Agedashi Tofu Appetizer	\$8.50
<i>Lightly dipped in corn starch, deep fried with house special sauce.</i>	
Beef Tataki Appetizer	\$13.00
<i>Chilled rare slices of top sirloin with ponzu sauce.</i>	
Edamame Appetizer	\$6.00
<i>Lightly salted boiled green soy beans.</i>	
Tempura Appetizer	\$11.00
<i>Lightly buttered fried shrimp and vegetables with tsuyu dipping sauce.</i>	
Tuna Tataki Appetizer	\$13.00
<i>Finely chopped tuna and scallions with ponzu sauce.</i>	
Shrimp Shumai Appetizer	\$6.00
<i>Steamed shrimp dumpling with tsuyu dipping sauce.</i>	
Wasabi Shumai Appetizer	\$7.00
<i>Steamed pork, vegetable, and wasabi wrapper with tsuyu dipping sauce.</i>	
Vegetable Gyoza	\$6.00
<i>Steamed or Deep Fried dumpling with tsuyu dipping sauce</i>	
Chicken and Pork Gyoza	\$7.00
<i>Deep Fried Dumpling with Spicy Ponzu Sauce</i>	

Special Appetizers

Avocado Tempura Appetizer (2 piece)	\$10.00
<i>Tempura fried avocado slices with teriyaki sauce.</i>	
Honeymoon Special (2 piece)	\$10.50
<i>Oyster on the halfshell w/ masago, scallions, ponzu sauce, sea urchin, and quail egg.</i>	
Oyster on Half Shell (2 piece)	\$7.50
<i>Call for availability. Fresh oysters with masago, scallions, and ponzu sauce.</i>	

Sushi Bar Lunch

Lunch is served only between 11:30 am & 2:00 pm Monday-Thursday.

Chirashi Lunch	\$25.00
<i>Chef choice of assorted fish layered over sushi rice.</i>	
Salmon (Sake) Don Lunch	\$26.00
<i>Thinly sliced fresh salmon over sushi rice.</i>	
Sashimi Lunch	\$25.00
<i>Assorted fresh fish</i>	
Sushi Lunch	\$23.00
<i>Assorted fresh fish with california roll (9pc)</i>	
Sushi & Sashimi Lunch	\$27.00
<i>Assorted fresh fish with tuna roll</i>	
Tekka Don Lunch	\$27.00
<i>Thinly sliced fresh tuna over sushi rice.</i>	
Una-ju Lunch	\$26.00
<i>Thinly sliced BBQ eel over steamed rice.</i>	

Main From Sushi Bar

Sushi Dinner	\$28.00
<i>15 pieces of sushi with a California roll.</i>	
Sashimi Dinner	\$31.00
<i>20 pieces of fresh assorted fish.</i>	
Sushi & Sashimi Dinner	\$32.00
<i>Assorted fresh fish with tuna roll</i>	
Chirashi Dinner	\$31.00
<i>Chef's choice assorted fresh fish layered over sushi rice.</i>	
Una-ju Dinner	\$31.00
<i>Thinly sliced BBQ eel layered over steamed rice.</i>	
Tekka Don Dinner	\$34.00
<i>Thinly sliced fresh tuna over sushi rice.</i>	
Salmon (Sake) Don	\$32.00
<i>Thinly sliced fresh salmon over sushi rice.</i>	

Sushi & Sashimi Boat

Chef's choice of fresh fish.

Regular Size Boat	\$55.00
<i>7 pieces sushi, 16 pieces sashimi, california roll.</i>	
Deluxe Size Boat	\$95.00
<i>12 pieces sushi, 25-27 pieces of sashimi, with tuna roll and California roll.</i>	
Special Size Boat	\$130.00
<i>20 pieces of sushi, 35-37 pieces of sashimi, with eel w/ avocado roll and rainbow roll.</i>	

House Special Rolls

Adolfo Roll	\$18.00
<i>Inside: avocado, cucumber, and mango. Outside: spicy tuna and kiwi slices.</i>	
Amherst Roll	\$21.00
<i>Inside: cucumber, oshinko, and crab stick. Outside: fresh salmon, daikon.</i>	

Sushi A la Carte

Served over rice, 2 pieces each.

Albacore sushi	\$9.95
Crab Stick (Kani) sushi	\$5.95
Eel (Unagi) sushi	\$9.95
Egg Custard sushi	\$4.95
Fluke (Shiromi) sushi	\$7.95
Flying Fish Roe (Tobi) sushi	\$6.95
Octopus (Tako) sushi	\$6.95
Mackerel (Saba) sushi	\$5.95
Quail Egg sushi	\$2.00
Salmon (Sake) sushi	\$7.95
Salmon Roe (Ikura) sushi	\$6.95
Scallop (Hotate) sushi	\$6.95
Sea Urchin (Uni) sushi	\$9.95
Shrimp (ebi) sushi	\$5.95
Shrimp w/ head sushi	\$9.95
Smelt Roe (Masago) sushi	\$7.95
Smoked Salmon sushi	\$6.95
Squid (Ika) sushi	\$5.95
Striped Bass (Suzuki) sushi	\$6.95
Surf Clam (Hokigai) sushi	\$6.95
Sweet Shrimp sushi	\$6.95
Tilapia (Izumidai) sushi	\$5.95
Tofu Pocket (Inari) sushi	\$4.95
Tuna (magurao) sushi	\$10.95
Yellowtail (Hamachi) sushi	\$7.95

Sashimi A la Carte

3 pieces with each.

Albacore sashimi	\$11.00
Crab Stick (Kani) Sashimi	\$8.95
Eel (Unagi) sashimi	\$11.95
Egg Custard sashimi	\$7.95
Fluke (Shiromi) sashimi	\$10.95
Flying Fish Roe (Tobi) sashimi	\$9.95
Mackerel (Saba) Sashimi	\$8.95
Octopus (Tako) sashimi	\$8.95
Quail Egg sashimi	\$3.00
Salmon (Saki) sashimi	\$10.95
Salmon Roe (Ikura) sashimi	\$9.95
Scallop (Hotate) sashimi	\$9.95
Sea Urchin (Uni) sashimi	\$11.95
Shrimp (Ebi) sashimi	\$7.95
Shrimp w/Head Sashimi	\$11.95
Smelt Roe (Masago) sashimi	\$9.95
Smoked Salmon sashimi	\$9.95
Squid (Ika) sashimi	\$8.95
Striped Bass (Suzuki) sashimi	\$9.95
Surf Clam (Hokigai) sashimi	\$9.95
Sweet Shrimp sashimi	\$9.95
Tilapia (Izumidai) sashimi	\$8.95
Tofu Pocket (Inari) sashimi	\$7.95
Tuna (Magurao) sashimi	\$12.95
Yellowtail (Hamachi) sashimi	\$10.95

Beverages

Soda	\$3.00
------	--------

Rice Bombs Appetizer (4 pieces)	\$11.00
<i>Fried rice patties topped with Spicy Tuna & eel sauce.</i>	
S3 Sushi Appetizer	\$10.95
<i>Salmon sushi topped with avocado and pickled onions.</i>	
Spicy Tuna Chips Appetizer (\$11.00 piece)	
<i>Thin rice chips with spicy tuna and avocado.</i>	

Salads

Wakame (Seaweed Salad)	\$6.00
<i>Classic seaweed salad.</i>	
Hijiki (Salad)	\$8.50
<i>Sauteed rock seaweed with burdock root and bean urv on a bed of daikon with teriyaki sauce.</i>	
Tako (Octopus) Sunomono	\$13.00
<i>Cucumber, daikon, seaweed and tako with ponzu sauce.</i>	
Ebi (Shrimp) Sunomono	\$12.00
<i>Cucumber, daikon, seaweed, and ebi with ponzu sauce.</i>	
Seafood (Nutta) Salad	\$12.00
<i>Salmon, octopus, cucumber and daikon with miso dressing.</i>	
House Garden Salad	\$11.00
<i>Fresh mixed vegetables with house ginger dressing.</i>	
Tofu Salad	\$12.00
<i>Lightly fried cubes of tofu on a bed of mixed vegetables with ginger dressing.</i>	
Agedashi Salad	\$13.00
<i>Tofu lightly dipped in corn starch, deep fried on a bed of mixed vegetables with ginger dressing.</i>	

Soups

Miso Soup	\$2.00
<i>Fermented soy bean paste.</i>	
Clear Soup	\$4.00
<i>Shiitake mushrooms, dry seaweed, tofu, and scallions. Can be made with fish broth upon request.</i>	
Summer Soup	\$6.00
<i>Cucumber, garlic, scallions, rice vinegar, and sesame oil with chilled soup.</i>	
Nabeyaki Udon	\$17.00
<i>Shrimp tempura, poached egg, fish cake, and scallion with dry seaweed.</i>	
Tempura Udon	\$18.00
<i>Shrimp tempura, mixed vegetables tempura, fish cakes and scallion with dry seaweed.</i>	
Vegetable Udon	\$14.00
<i>Mixed vegetables in broth. Can be made with fish broth upon request.</i>	
Curry Chicken Udon	\$17.00
<i>Mixed vegetables with curry and grilled chicken.</i>	

Main Dishes

Shrimp Tempura Dinner	\$24.00
<i>Deep fried lightly battered shrimp and vegetables.</i>	
Spicy Garlic Salmon Dinner	\$26.00
<i>Fresh salmon, stir fried vegetables, grilled garlic and spicy teriyaki sauce.</i>	
Beef Teriyaki Dinner	\$22.00
<i>Thinly sliced beef, stir fried vegetables.</i>	
Chicken Teriyaki Dinner	\$20.00
<i>Grilled chicken, stir fried vegetables, with house teriyaki sauce.</i>	
Seafood Combo Teriyaki Dinner	\$27.00
<i>Grilled shrimps, scallops, and stir fried vegetables.</i>	

<i>and think lemon slices.</i>	
Bonsai Roll	\$20.00
<i>Inside: spicy tuna with scallions. Outside: deep fries and Bonsai noodle tree.</i>	
Caterpillar Roll	\$16.00
<i>Shrimp tempura, spicy tuna, and cucumber inside. Outside: avocado and eel sauce.</i>	
Hadley Roll	\$21.00
<i>Inside: spicy crab salad, asparafus, and shrimp tempura. Outside: striped bass and white sauce.</i>	
M.T. Zilla	\$21.00
<i>Inside: shrimp tempura, spicy tuna, cucumber, and eel. Outside: avocado and spicy crab salad.</i>	
Ruby Roll	\$13.00
<i>Sweet potato, avocado, and mango.</i>	
Sam I Am Roll	\$25.00
<i>chef's choice roll.</i>	
Volcano Roll	\$21.00
<i>Deep fried roll with salmon, spicy tuna, oshinko, and asparagus.</i>	

Special Rolls

Crunchy Spicy Tuna Roll	\$11.95
Dragon Roll	\$17.95
<i>Crab stick, cucumber, avocado inside, eel outside.</i>	
Moshi Moshi Roll	\$16.95
<i>Snow crab OR beef with veggies and tamago.</i>	
Northampton Roll	\$17.95
<i>Tuna, salmon, yellowtail, white fish with avocado, cucumber and gobo.</i>	
Rainbow Roll	\$16.95
<i>yellowtail w/ crabstick inside, with tuna, salmon, and avocado outside.</i>	
Rocki Roll	\$16.95
<i>Spicy yellowtail w/ avocado inside, mango outside.</i>	
Shrimp Tempura Roll	\$15.95
<i>Lightly battered shrimp and veggies with spicy sauce.</i>	
Spider Roll	\$16.95
<i>Deep fried softshell crab w/ veggies.</i>	
Vegetable Roll	\$10.95
<i>Avocado, cucumber, gobo, baby radish, oshinko, kanpyo, asparagus, tofu pocket.</i>	

House Cut Rolls

Rolls cut into pieces (standard maki roll style).

Dynamite Roll	\$9.95
Tuna Roll	\$9.95
Yellowtail Roll	\$6.95
Salmon Roll	\$7.95
Philadelphia Roll	\$6.95
Boston Roll	\$6.95
California Roll	\$6.95
Eel, Avocado and Cucumber Roll	\$9.95
Alaskan Roll	\$9.95
Salmon Skin Roll	\$7.95
Cucumber Roll	\$5.95
Avocado Roll	\$5.95
Asparagus Roll	\$5.95
Kanpyo Roll	\$5.95
Oshinko Roll	\$5.95

House Hand Rolls

Uncut roll, shaped like a cone.

Dynamite Hand-Roll	\$7.95
Tuna Hand-Roll	\$8.50
Yellowtail Hand-Roll	\$6.25

Ramune (Japanese Soda)	\$4.00
<i>Please ask for flavors.</i>	
Unsweetened Iced Tea	\$2.00
San Pellegrino	\$6.95

Tofu Teriyaki Dinner	\$18.00
<i>Cubed tofu and stir fried vegetables.</i>	
Agedashi Tofu Teriyaki Dinner	\$19.00
<i>Lightly dipped in corn starch deep fried tofu and stir fried vegetables.</i>	
Beef Yakisoba Dinner	\$20.00
<i>Beef with sauteed egg noodles with mixed vegetables.</i>	
Chicken Yakisoba Dinner	\$18.00
<i>Chicken with sauteed egg noodles with mixed vegetables.</i>	
Shrimp Yakisoba Dinner	\$23.00
<i>Shrimp with sauteed egg noodles with mixed vegetables.</i>	
Vegetable Yakisoba	\$15.00
<i>Vegetables with sauteed egg noodles with mixed vegetables</i>	
Shrimp Fried Rice Dinner	\$23.00
<i>Shrimp with sauteed diced egg, onions scallions, carrot, broccoli, and soy sauce.</i>	
Beef Fried Rice Dinner	\$20.00
<i>Beef with sauteed diced egg, onions scallions, carrot, broccoli, and soy sauce.</i>	
Chicken Fried Rice Dinner	\$17.00
<i>Chicken with sauteed diced egg, onions scallions, carrot, broccoli, and soy sauce.</i>	
Vegetable Fried Rice Dinner	\$15.00
Bulgogi Dinner	\$24.00
<i>Marinated thinly sliced beef with vegetables with Korean BBQ sauce.</i>	
Kal-bi Dinner	\$26.00
<i>Marinated beef short ribs with Korean BBQ sauce and stir fried vegetables.</i>	

Bowl- Don Buri

Beef Teriyaki Dinner	\$23.00
<i>Sauteed thinly sliced beef with vegetables served over rice.</i>	
Salmon Teryaki Don	\$21.00
Oyako Don	\$18.00
<i>Sauteed chicken, vegetables, and egg served over rice.</i>	
Vegetable Don	\$15.00
<i>Sauteed mixed vegetables served over rice.</i>	
Katsu Don	\$17.00
<i>Lightly battered chicken cutlet with sauteed vegetables with katsu sauce.</i>	
Spicy Tuna Don	\$21.00
<i>Fine chopped spicy tuna with cucumbers and daikon served over sushi rice.</i>	

Salmon Hand-Roll	\$6.25
Philadelphia Hand-Roll	\$5.95
Boston Hand-Roll	\$5.95
California Hand-Roll	\$5.95
Eel, Avocado, & Cucumber Hand-Roll	\$8.95
Alaskan Hand-Roll	\$8.95
Salmon Skin Hand-Roll	\$6.95
Cucumber Hand-Roll	\$4.50
Avocado Hand-Roll	\$4.50
Asparagus Hand-Roll	\$4.50
Kanpyo Hand-Roll	\$4.50
Oshinko Hand-Roll	\$4.50

Accompaniments

Extras and Sides

Side Kimchi	\$6.00
Side of Spicy Mayo	\$0.50
Side of Eel Sauce	\$1.50
White Rice	\$3.50
Brown Rice	\$3.50
Side of Ginger	\$1.50
Sushi Rice	\$4.00
Side of Wasabi	\$1.00
Side of Ponzu Sauce	\$1.50
Side Salad	\$6.00

Desserts

Mochi Ice Cream	\$4.00
<i>Flavors: Green Tea, Mango, Red Bean, Strawberry, Chocolate, and Vanilla</i>	