



IRORI SUSHI



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THE BEST JAPANESE CUISINE RESTAURANT



IRORI SIGNATURE さしみ

*Actual presentation may vary from picture

Premium Sashimi 90

20 pcs chef's choice sashimi
serve with sunomono and miso soup

**no substitution



Omakase Sushi 90

12 pcs of chef's choice premium sushi and handroll
serve with sunomono and miso soup

**no substitution

Toro Trio 48

6 pcs / bluefin tuna sashimi
(akami, chu-toro, o-toro, negi-toro)

Salmon Blue Crab 28

6 pcs / salmon, blue crab, avocado,
tobiko, truffle ponzu

Bluefin Burrata 36

6 pcs / bluefin tuna sashimi, burrata cheese,
truffle oil, balsamic vinegar

Uni Scallop 40

4 pcs / jumbo scallop, sea urchin,
ponzu dressing

Black Truffle Salmon 26

6 pcs / salmon, black truffle sauce,
micro herbs

Yellowtail Jalapeno 24

6 pcs / yellowtail, jalapeno, micro cilantro,
yuzu ponzu

Yuzu Halibut 28

8 pcs / halibut, yuzu kosho, ponzu,
momiji, green onion

Albacore Crispy Onion 25

6 pcs / seared albacore, crispy onion,
garlic ponzu

Octopus Carpaccio 24

6 pcs / octopus, lemon juice, yuzu salt,
olive oil, micro cilantro

Sashimi Carpaccio 25

6 pcs / tuna, salmon, yellowtail, yuzu kosho,
ponzu, tomato, olive oil

Kanpachi Carpaccio 25

6 pcs / amberjack, yuzu kosho, shiso,
lemon juice, black sea salt

Albacore Special 25

6 pcs / seared albacore, spicy tuna,
avocado, japanese dressing



TORO TRIO



SALMON BLUE CRAB



YUZU HALIBUT



ALBACORE CRISPY ONION



KANPACHI CARPACCIO

CONSUMER ADVISORY

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially if you have Certain Medical Conditions.

SUSHI & SASHIMI

お寿司, さしみ

		SUSHI (2PCS)	SASHIMI (4PCS)		SUSHI (2PCS)	SASHIMI (4PCS)
Tuna (Maguro)		10	20	Amberjack (Kanpachi)		10 20
Bluefin Tuna (Hon Maguro)		12	24	Wagyu (A5)		M/P (14-20) M/P (28-40)
Bluefin Toro (Toro)		M/P (20-24)	M/P (40-48)	Snow Crab leg (Kani)		11 22
Salmon (Sake)		9	18	Sweet Shrimp (Amaebi)		M/P (15-20) M/P (30-40)
Salmon Belly (Sake Toro)		10	20	Shrimp (Ebi)		7 14
Ocean Trout (Umi Masu)		10	20	Jumbo Scallop (Hotate)		12 24
Albacore (Bincho Maguro)		9	18	Squid (Ika)		8 16
Yellowtail (Hamachi)		10	20	Octopus (Tako)		8 16
Yellowtail Belly (Hamachi Toro)		11	22	Fresh Water Eel (Unagi)		9 18
Halibut (Hirame)		10	20	Japanese Egg (Tamago)		7 14
Halibut Fin (Engawa)		10 Limited	-	Flying Fish Roe (Tobiko)		8 -
Red SeaBream (Madai)		9	18	Salmon Roe (Ikura)		10 -
Golden Eye Snapper (Kinmedai)		15	30	Toro Scallion (Negi Toro)		15 -
Japanese Mackerel (Saba)		10	20	Sea Urchin (Uni)		M/P (25-35) M/P (50-70)
Spanish Mackerel (Aji)		11	22			

*special request (seared, caviar, truffle, special topping) can be added for an additional charge.

**no substitution

Sashimi Platter (12pcs) 45
assortment of chef's choice sashimi (18pcs) 60
 (24pcs) 75

Sushi Platter 48
9pcs assorted sushi tuna roll or salmon roll

Premium Chirashi 48
chef's choice assorted fish over sushi rice add toro or uni + 10 each



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CHEF'S SPECIAL ROLL

スペシャルロール

*Actual presentation may vary from picture



Premium Rainbow Roll 45
bluefin tuna, red seabream, amberjack, blue crab, sea urchin, sweet shrimp, salmon, avocado, cucumber

Rainbow Roll 25
tuna, salmon, yellowtail, albacore, shrimp, crabmeat, avocado, cucumber, tobiko

Zen Roll 25
tuna, salmon, yellowtail, avocado, soy paper, wasabi dressing

Ginza Roll 25
yellowtail, spicy tuna, serrano, cucumber, ponzu

Sunshine Roll 24
salmon, spicy salmon, avocado, cucumber, salmon roe, yuzu mayo

Lemon Roll 24
tuna, spicy tuna, avocado, cucumber, ponzu, lemon slice

Cucumber Special Roll 24
tuna, salmon, yellowtail, crab meat, avocado, cucumber, ponzu

Albacore Crispy Onion Roll 25
albacore, spicy tuna, cucumber, crispy onion, garlic ponzu

Hot Night Roll 24
shrimp tempura, crab meat, spicy tuna, avocado, cucumber, crunch flakes, eel sauce

Dragon Roll 24
fresh water eel, crab meat, avocado, cucumber, eel sauce

Rock Shrimp Tempura Roll 24
deep fried rock shrimp, spicy tuna, avocado, cucumber, spicy mayo

Baked Salmon Roll 24
baked langostino, crabmeat, avocado, cucumber, masago, eel sauce

Baked Langostino Roll 30
baked langostino, crabmeat, avocado, cucumber, masago, eel sauce



MAKI マキ



	HAND ROLL	CUT ROLL		HAND ROLL	CUT ROLL
Califonia Roll	10	12	Spicy Salmon Roll	10	12
Tuna Roll	9	10	Baked Lobster Roll (Soy paper)	18	20
Toro Scallion Roll	13	15	Blue Crab Roll	12	13
Salmon Roll	9	10	Baked Blue Crab (soy paper)	13	14
Salmon Avocado Roll	10	12	Eel & Avocado Roll	10	12
Salmon Skin Roll	9	10	Vegetable Roll	9	10
Yellowtail Scallion Roll	9	10	Avocado Roll	8	9
Scallop Roll	13	15	Cucumber Roll	8	9
Spicy Scallop Roll	13	15	Shrimp Tempura Roll	14	16
Spicy Tuna Roll	10	12	Spider Roll (Soft shell crab)	14	16

*special request (soy paper, spicy flavor, avocado, real crab, snow crab) can be added for an additional charge.

KITCHEN

キッチン

**Actual presentation may vary from picture*

Edamame 6
soybean, sea salt

Garlic Edamame 8
sauteed with garlic soy

Gyoza (Beef or Vegetable) 10
6pcs/ pan fried dumplings

Shishito Peppers 10
sauteed shishito peppers topped with bonito flakes

Agedashi Tofu 10
deep fried tofu, nori, bonito, green onion, tempura sauce

Shrimp Shumai 10
4pcs/steam dumplings

Spicy Tuna Crispy Rice 14
3pcs/crispy rice, spicy tuna, avocado, serrano

Sweet Miso Eggplant 12
miso glazed eggplant

Chicken Karaage 12
deep fried japanese style chicken

Fried Calamari 12
light battered deep fried calamari

Fried Oysters 10
5pcs/ breaded oysters

Miso Black COD 18
miso marinated black cod

Hamachi Kama 17
grilled yellowtail collar

Sake Kama 15
grilled salmon collar

Soft Shell Crab 13
deep fried soft shell crab

Rock Shrimp Tempura 15
deep fried rock shrimp, spicy aioli, green onion

Shrimp & Vegetable Tempura 17

Vegetable Mix Tempura 14

Shrimp Tempura (5pcs) 15

Tempura Udon 18

Nabeyaki Udon 20



GYOZA



SHISHITO PEPPERS



HAMACHI KAMA



SAKE KAMA



ROCK SHRIMP TEMPURA



SHRIMP & VEGETABLE TEMPURA

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SALAD

サラダ

House Green Salad (add avocado +4)	7	Seaweed Salad	7
Sunomono (cucumber Salad)	6	Salmon Skin Salad	14
Sunomono (choice of snow crab or octopus)	12	Sashimi Salad	20

ENTREES 定食

**served with salad, white rice, and miso soup*

Chicken Entrée (grilled chicken, teriyaki sauce)	24
Beef Entrée (grilled beef steak, teriyaki sauce)	28
Salmon Entrée (pan seared salmon steak, teriyaki sauce)	28
Pork Katsu Entrée (breaded Pork Cutlet)	24
Black Cod Entrée (miso marinated black cod)	36



DESSERTS

デザート

Mochi Ice Cream green tea, strawberry, mango, chocolate	7
Matcha Tempura light battered deep fried green tea ice cream	12
Cream Brulee white chocolate, macadamia nut	12



MATCHA TEMPURA



CREAM BRULEE

SIDE ORDERS

サイドオーダー

White Rice	4	Miso Soup	4
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日本酒 SAKE



Dry, smooth, balanced and elegant. This premium sake features a rich, juicy flavor with hints of peach and melon.

Junmai Daiginjo
SMV+3
300ml 40
720ml 90

剣
KEN
SUEHIRO



High refined sake with yamadanishiki rice polished down to 23%. Fills with floral, rich and honey sweet aroma, the finish leaves a fresh honey taste.

Kubota Manju
SMV+4
300ml 55
720ml 130

獺祭
DASSAI 23



Rich aroma and intense flavors, the greatest of all Kubota series. Mellow attack and harmonious taste

Junmai Ginjo
SMV +0
300ml 50
720ml 120

満珠
KUBOTA
MANJU



Silky smooth, well balanced and mild sake with a complex, fruity aroma

Junmai Daiginjo
SMV+0
300ml 40
720ml 90

鬼
ONIKOROSHI
UMAYAKE



This sake made with the premium yamadanishiki rice offers a refreshingly clean and crisp taste preceded by mild and creamy texture.

Junmai Daiginjo
SMV+4
300ml 35
720ml 75

海山
HAKKAISAN



Feel the snowy freshness, clean, smooth taste that can only be achieved through snow aging process.

Junmai Daiginjo
SMV-1
300ml 40
720ml 100

海山
HAKKAISAN
YUKIMURO



Light, smooth and rich type. Quiet grain-like aroma with a hint of fruity nose. Refreshing lightness with vivid acidity. Dry sake with sharp, right and full-bodied taste

Toketbetsu Junmai
SMV+10
300ml 27
720ml 60

男山
OTOKOYAMA



Light and comfortable dry premium sake with an abundance of aroma, and a medium bodied, refreshing taste.

Junmai Ginjo
SMV+2
300ml 24
720ml 55

菊水
KIKUSUI



Refreshing, engaging, medium-bodied sake which shows a slight sweetness with very floral aromas.

Junmai Ginjo
SMV+3
300ml 24
720ml 55

獺祭
DASSAI 43



Complex, well balanced and smooth. Pear and nutmeg on the nose with flavors of pear and green apple.

Toketbetsu Junmai
SMV+2
300ml 24
720ml 55

白壁
SHIRAKABE
GURA



Smooth and creamy, delightful fruit and floral notes make it a delicious all-occasion sake.

Junmai Daiginjo
SMV+3
300ml 27

黒
REI



Creamy unfiltered sake with soft and floral notes. It has a refreshing aroma, natural sweetness and smooth after taste.

SMV-11
300ml 24

小百合
SAVURI



Cloudy unfiltered sake with the fruity aromas and pleasant sweet flavors.

SMV-20
375ml 18

濁酒
NIGORI



This umeshu has a pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright, and tangy notes.

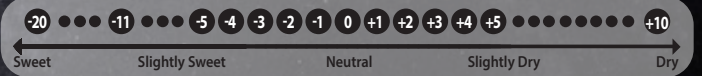
Glass 8
750ml 30

白鶴
PLUM WINE



HOT SAKE 12

HOT SAKE 12



Beer

Asahi Draft		Glass 8 (16oz)
Sapporo	Small 5	Large 10
Orion		10
Kirin Light		10

Beverages

Non-Alcoholic

Canned Soda <i>(coke, diet coke, sprite)</i>	3
Ramune <i>(Japanese soda)</i>	5
Perrier	5
San Pellegrino	7
Hot Green Tea	2
Iced Green Tea	4

WINE

	Glass	Bottle
Chardonnay <i>meiomi, sonoma county</i>	12	45
Sauvignon Blanc <i>oyster bay, new zealand</i>	10	40
Pinot Grigio <i>mondavi, central coast</i>	10	40
Pinot Noir <i>mondavi, central coast</i>	10	40
Cabernet <i>meiomi, sonoma county</i>	12	45





IRORI SUSHI

Irori Sushi

4371 Glencoe Ave. Ste B4
Marina Del Rey, CA 90292

(310) 822-3700

Business Hours

Mon-Thur	12:00 pm - 9:30 pm
Fri, Sat	12:00 pm - 10:00 pm
Sun	12:00 pm - 9:30 pm

All prices are subject to change without notice. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Not all ingredients may be listed on the menu for each item. Please let your server know if you have any food allergies. 18% Gratuity will be added to parties of 6 or more.

