



CUISINE: Japanese, Sushi, and Asian Fusion

ADDRESS: 119 North Michigan Street

PHONE: 574.289.2222

WEB: NotJustSushi.com



PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING YOUR RESERVATIONS. Eat. Drink. Downtown South Bend. Restaurant Weeks prices do not include tax and tip. Eat. Drink. Downtown South Bend. promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers.

APPETIZER + MAKI + MAIN = \$45 PER GUEST

APPETIZER

Calamari Katsu

Some bomb calamari, coated in panko crumbs and fried up so crispy and golden. and get this, it comes with some spicy mayo and thai chili sauce for dipping. yum!

Coconut Shrimp

Enjoy our delicious butterfly shrimp coated in a crispy blend of panko and coconut flakes, fried to a perfect golden brown. Served with a delicious side of coconut dipping sauce.

Jalapeño Lover

Jalapeño peppers stuffed with cream cheese and spicy tuna are deep-fried and then topped with spicy mayo and unagi sauce.

MAKI

Crazy Cajun Maki

Crawfish meat, cucumber, and avocado, topped with a delectable crawfish salad and a flavorful blend of cajun-style sauce and eel sauce.

Sunset Maki

Delicious crab meat, creamy avocado, and tender asparagus, all topped with juicy fresh mango and flavorful tobiko. A delightful mango sauce adds the perfect finishing touch.

MAIN

Tepanyaki Lobster & Salmon

Savor a mouthwatering dish of grilled pacific salmon and a 6-7 oz. cold-water lobster tail in teriyaki sauce. Comes with a delicious mix of veggies, yum-yum sauce, and butter, plus your choice of rice. Enjoy a clear soup and ginger salad, or upgrade to wakame salad for \$1.

Atlantic Snow Crab Legs

Enjoy the exquisite taste of opilio crab—prized for its sweet succulence and snowy white meat. This delicacy boasts a delicate texture with a salty finish and is best served steamed with butter and a lemon wedge. A serving size of 2 lbs is recommended. (There is an additional charge of \$28, or \$58, if you choose to upgrade to Alaskan king crab legs.)

DRINKS

WHITE OF INTEREST

Chateau Ste. Michelle Chardonnay

Columbia Valley, WA

\$7.5/GLASS, \$31/BOTTLE

Mezzacorona Pinot Grigio

Italy

\$7.5/GLASS, \$31/BOTTLE

RED OF INTEREST

Snap Dragon Pinot Noir

California

\$7/GLASS, \$28/BOTTLE

Trivento Reserve Malbec

Argentina

\$8/GLASS, \$32/BOTTLE

JAPANESE SAKE

Gekkeikan Junmai

California

\$6/CRAFT, \$27/BOTTLE

Hana Fuji Apple Sake

California

\$8.5/GLASS, \$34/BOTTLE

BEER

Tsingtao Premium Lager

Mainland, China

\$6/BOTTLE

Singha Beer

Thailand

\$5/BOTTLE

COCKTAIL

Apple Mimosa

Ciroc apple vodka, sparkling wine, OJ

\$9

Caribbean Getaway

Mount Gay rum, Pineapple Juice

\$8

GET ALL THE DETAILS and your new, FREE Restaurant Weeks digital dining passport at **EatDrinkDTSB.com**. Use the passport to:



- Earn entries to win the Grand Prize Package as you purchase meals at participating restaurants
- Track your dining experiences
- Gain easy access to menus

Approximately 10% of all sales from Restaurant Weeks will be donated to



GOLD PLATE SPONSOR



downtown
south bend