

CUISINE: Japanese, Sushi, and Asian Fusion

ADDRESS: 119 North Michigan Street

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WEB: NotJustSushi.com



WINTER 2023
RESTAURANT WEEKS
JAN 23 - FEB 5
DOWNTOWN SOUTH BEND

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.

STARTER

Calamari Katsu

Fresh calamari, panko breaded, deep-fried till golden perfection, spicy mayo, and Thai sweet chili sauce on the side.

\$13

Coco Shrimp

Butterfly shrimp battered with coconut flakes, lightly deep-fried to golden brown perfection. Coconut dipping sauce on the side.

\$13

Jalapeño Lover

Cream cheese and spicy tuna stuffed in jalapeno, deep-fried, and topped with spicy mayo & unagi sauce.

\$15

Pepper Tuna Tataki*

Sliced fresh tuna with Togarashi (Japanese mixed chili pepper), seared.

\$18

SUSHI ROLL

Golden Ginza Roll (New)*

White fish tempura style, fresh mango, avocado, and cucumber wrapped in seaweed and rice, topped with spicy Kani, jalapeno, sriracha, special chef sauce, and 24K edible gold flakes.

\$28

Winter Crunch Roll*

Shrimp tempura, cucumber, real crab meat, garnished with crab salad, crunch, and spicy mayo.

\$22

Ohana Roll*

Shrimp tempura, spicy tuna, fresh mango, avocado, peanut butter, and cilantro, garnished with tobiko, mango sauce, and unagi sauce.

\$18

MAIN

Tuna Poke Bowl*

Sushi rice topped with tuna, oshinko, yamagobo, and avocado with poke sauce, garnished with masago, sesame seed, and wakame flakes.

\$26

Teppanyaki Lobster & Salmon*

6 oz. Maine cold-water lobster tail, fresh wild-caught salmon, grilled with Teriyaki sauce, served with clear soup, rice, sauced veggies, drawn butter, and yum-yum sauce on the side.

\$38

Atlantic Snow Crab Legs

The Opilio crab, known for its sweet succulence and snowy white meat, has a delicate texture with a salty finish. Steamed, served with butter and lemon wedge. 2 lbs. per serving.

\$68

(Upgrade to Alaskan King Crab Legs for +\$30, 1.5 lbs per serving.)

**Indicates undercooked or raw.*

ADD A GLASS

Partnerships with our beverage sponsors have allowed us to pass along some great values to enhance your dining experience.

RED OF INTEREST

Snap Dragon Pinot Noir

California

\$7/glass, \$28/bottle

Trivento Reserve Malbec

Argentina

\$8/glass, \$32/bottle

WHITE OF INTEREST

Chateau Ste. Michelle Chardonnay

Columbia Valley, WA

\$7.5/glass, \$31/bottle

Mezzacorona Pinot Grigio

Italy

\$7.5/glass, \$31/bottle

SAKE

Gekkeikan Junmai Traditional Sake

California

\$6/craft (6oz), \$27/bottle

Hana Fuji Apple Sake

California

\$8.5/glass, \$34/bottle

BEER

Tsingtao Premium Lager

Mainland, China

\$6/bottle

Singhai Beer

Thailand

\$5/bottle

COCKTAIL

Apple Mimosa

Ciroc Apple, Champagne

\$9

Caribbean Getaway

Mount Gay Rum, Pineapple Juice

\$8

Approximately 10% of all sales from 2023 Winter Restaurant Weeks will be donated to



GOLD PLATE SPONSOR

