



ko - to - bu - ki: Long, Happy Life

419.882.8711

kotobukitoledo.com

SMALL PLATES

Tempura Appetizer: delicately battered and lightly fried

- **Shrimp and Vegetable** - 9
- **Vegetable (v)** - 7

Gyoza: fried dumplings

- **Pork and Vegetable** - 5.5
- **Vegetable (v)** - 5.5

Shumai: shrimp filled potstickers

- **Regular** - 6
- **Jumbo** - 7

Edamame (v) - 4

Gomae (v): blanched spinach, chilled and topped with a savory sesame sauce - 6

Korokke (v): potato and vegetable croquette - 3.5

Tatsuda Age: our special recipe chicken nuggets - 6

Calamari: Toledo's best, lightly breaded - 10

Takoyaki: tender octopus fritters - 7.5

Soft Shell Crab: delicately fried - 11

Agedashi Tofu: fried tofu cakes in a flavorful broth - 6.5

SUSHI BAR SMALL PLATES

Sashimi Appetizer *: chef selected assortment - 13

Tuna Tataki *: seared tuna sashimi - 11

Tuna and Avocado Special * (s): avocado and special recipe spicy tuna (spicy salmon upon request) - 13

Yellowtail and Jalapeno * (s): seared yellowtail sashimi with jalapeno slices and ponzu sauce - 12

Grilled Octopus with Miso - 10

Tako Su: octopus with light dressing - 8

Kani Su: crab with light dressing - 6

Sgt. Peppers * (s): tempura fried Jalapenos stuffed with crab, cream cheese and spicy tuna - 9

Atlantic Mango Roll *: crab salad, salmon, mango, avocado and spring mix rolled in soy paper with a special dressing - 13

SALADS

Avocado Salad (v): avocado slices and salad with our ginger dressing - 6

Kotobuki Salad (v): our house salad and famous ginger/citrus dressing - 3

Seaweed Salad (v): Japanese seaweed salad in a light marinade - 6

Calamari Salad: Calamari strips in light marinated with fern and bamboo shoots - 7

Cucumber Salad (v): Cucumber slices in a Japanese vinaigrette - 4

SIDES

Miso Soup - 2

House Salad (v) - 3

Rice (v) - 2

Brown Rice (v) - 3

Fried Rice (v) - 4

Kotobuki Vegetable Medley (v) - 4

Kimchi (s) - 3

Oshinko (Japanese Pickles)(v) - 3

Fresh Grated Wasabi (s)(v) - 2

ENTREES

Includes house salad and miso soup. Substitute brown rice or fried rice on select entrees - \$2.

Chicken Teriyaki: charbroiled and served with our homemade sauce, vegetable medley and rice.

Lunch and dinner available. - 11, 15

Chicken Karashiyaki (tangy mustard) - 11, 15

Beef Teriyaki - 14, 16

Salmon Teriyaki - 13, 18

Tofu Teriyaki (v) - 11 (vegan with seasoned soy sauce)

Tempura: delicately battered and lightly fried, served with white rice. Lunch and dinner available.

- **Shrimp and Vegetable** - 14, 16
- **Vegetable (v)** - 11, 13

Tonkatsu (Pork): panko-breaded and lightly fried, served with vegetable medley and white rice - 11, 15

Chicken Katsu - 11, 15

Curry Rice (v): curry sauce with vegetables over rice - 11

- Chicken or Pork - 14
- Beef or Shrimp - 15

Tonkatsu Curry Rice: curry sauce with vegetables over panko-breaded pork cutlet and rice - 15

Kotobuki Fried Rice - 11

- Chicken or Pork - 14
- Beef or Shrimp - 15

Teriyaki and Shrimp Tempura Combo

- Chicken - 12, 20
- Beef - 13, 21
- Salmon - 14, 22

Teriyaki and California Roll Combo

- Chicken - 12, 20
- Beef - 13, 21
- Salmon - 14, 22

Kotobuki Bento: salmon teriyaki, korokke, gyoza, gomae, shrimp & vegetable tempura and California roll - 22

Vegetarian Bento (v): tempura, korokke, gyoza, gomae, pan-fried tofu and vegetable sushi roll - 16

Bulgogi Beef: thinly sliced beef in a flavorful Korean bbq-style marinade sauteed with vegetables, served with rice - 15

Bulgogi Pork (s): addictively spicy Korean bbq-style marinade sauteed with vegetables, served with rice - 14

NOODLES

Nabeyaki Udon: noodles in a mild broth with vegetables, fish cake, egg and a side of shrimp and vegetable tempura, includes salad - 12, 14

Yakisoba (v): pan-fried noodles and vegetables, served with salad and soup - 11

- Chicken or Pork - 14
- Beef or Shrimp - 15

Ramen: noodles in broth with vegetables and egg, includes salad

+Add Chasu Pork or Chicken - 3

+Add Beef or Shrimp - 4

- **Shoyu Ramen:** Tokyo-style soy based chicken and pork broth - 10.5
- **Spicy Ramen (s):** spicy Korean-style beef broth - 9.5
- **Tonkotsu Ramen:** savory and creamy pork bone broth and Chashu pork - 14
- **Vegetarian Ramen (v):** veggie broth with tofu - 11

SUSHI BAR ENTREES

Includes salad and soup.

Sushi Boat * sushi feast for 3-4, chef selection of 30 nigiri sushi pieces and 4 rolls: tuna, spicy tuna, California and French (shrimp tempura) - 100

Sushi/Sashimi Combo * Chef selection assorted sushi and sashimi with choice of California or tuna roll - 26

Sushi Deluxe * 9 assorted nigiri sushi and a choice of California or tuna roll - 25

Sushi Moriawase * 7 piece nigiri assortment and a tuna roll - 21

Sashimi Deluxe * deluxe assortment of our freshest sashimi - 27

Sashimi Moriawase * fresh sliced assortment of sashimi - 22

Chirashi * sashimi arranged on a bed of sushi rice - 25

Korean Chirashi * (s) assorted seafood and salad on a bed of white rice, served with our mouth-watering Korean hot sauce - 19

Tekka Don * fresh tuna sashimi on a bed of sushi rice - 24

Unagi Don Barbequed eel on a bed of sushi rice - 25

Maki Combo * (s) three of our most popular rolls: California, spicy tuna, and French (shrimp tempura) - 18.5

SUSHI ROLLS

Typically 6-8 pieces each.

California crab, cucumber, avocado and masago (smelt roe) - 5.5

Spicy California (s) spicy crab mix, cucumber, avocado and masago - 6

Tuna Roll * or Salmon Roll * - 5

Spicy Tuna * (s) spicy tuna and cucumber - 6

Spicy Salmon * (s) spicy salmon and cucumber - 6

Yellowtail Roll * yellowtail and scallions - 6

Alaska * fresh salmon, cucumber, avocado and masago - 7

French Roll shrimp tempura, cucumber and spicy mayo - 7.5

Deluxe Shrimp Tempura shrimp tempura, cucumber, avocado, crab and sweet sauce - 10

Philadelphia Roll smoked salmon, avocado and cream cheese - 8

Futomaki traditional Japanese big roll with crab, egg cake, masago and vegetables - 7

Eel Roll barbecued eel and cucumber - 9

Calamari Tempura Roll fried calamari, cucumber, avocado and sweet sauce - 11

Soft Shell Crab Roll delicately fried soft shell crab, cucumber, avocado and masago - 14

Spider Roll delicately fried soft shell crab, cucumber, avocado, lettuce, crab stick, masago and sweet sauce - 15

007 Roll (s) fried spicy tuna, cream cheese, avocado, crab and cucumber with sweet and spicy sauces - 12.5

TOPPED ROLLS

Baja Fresh * crab salad, avocado and cucumber topped with salmon, cilantro and creamy sauce - 13

Blackjack * (s) spicy crab and avocado topped with salmon and spicy sauce - 13

Boogy Roll * (s) shrimp tempura, asparagus and crab topped with spicy tuna - 15

Crunch Roll shrimp tempura, crab, cucumber, avocado and kanpyo (pickled squash) topped with crunch flakes and sweet sauce - 12

Joe Roll * (s) spicy crab, cucumber and avocado topped with salmon and white tuna - 14

Kiss of Fire * (s) spicy tuna topped with fresh tuna - 15

Light My Fire * (s) shrimp tempura, cucumber and avocado topped with spicy tuna, jalapeno and spicy sauce - 16

Ninja Roll * crab, cucumber and avocado topped with tuna and salmon - 14

Rainbow Roll * crab, avocado and cucumber topped with assorted seafood - 14

Salmon Scallop Roll * spicy scallops and crab mix topped with salmon - 14

Twin Shrimp shrimp tempura, cucumber and crab topped with avocado, shrimp and sweet sauce - 16

Yam Yam * (s) crab, avocado and cucumber topped with spicy crab/scallops, crunch flakes and sweet sauce - 13

White Tiger * crab salad and shrimp tempura topped with white tuna and sweet and spicy sauces - 15

TEMPURA FRIED ROLLS

Crazy Boy crab, avocado and cucumber - 8

Sylvania Roll crab, avocado and cream cheese - 9

Kamikaze Roll * (s) spicy tuna, crab and avocado - 10

No Name * (s) spicy tuna, avocado and cream cheese - 10

Gump Roll shrimp, crab, avocado and cream cheese - 11

Vegas Roll * (s) salmon, avocado and cream cheese roll topped with spicy crab and tobiko (roe) - 15

BAKED ROLLS

Firecracker (s) shrimp tempura and cream cheese, topped with spicy crab - 13

Diablo (s) shrimp tempura and cucumber topped with spicy scallops, crab mix and cheese - 14

Rocket Roll (s) shrimp tempura, cream cheese and avocado topped with crab, spicy mayo, masago and scallions - 14

EEL LOVER ROLLS

Caterpillar Roll barbequed eel, crab and cucumber topped with avocado - 14

Kotobuki Roll crab, cucumber and avocado topped with eel and avocado - 15

Dragon Roll shrimp tempura, cucumber and avocado topped with eel - 18

VEGETABLE ROLLS

Cucumber Roll - 3.5

Avocado Roll - 4

Asparagus Roll - 4

CAA Roll cucumber, asparagus and avocado - 5

TAC Roll tofu, avocado, cucumber and spicy mayo - 5.5

Shiitake Roll shiitake mushrooms, avocado and cucumber - 7

Yasai Roll sweet potato tempura and sweet sauce - 8

EXTRAS

Brown Rice - 2

Soy Paper - 1

Crunch Flakes - 1

Fresh Grated Wasabi - 2

Sauces - 1

See our sushi a la carte menu for nigiri sushi and sashimi

DESSERTS

Japanese Ice Cream pints: Green Tea, Red Bean, Black Sesame, Mango or Lychee - 7.5

Mochi Ice Cream sweet rice cakes with flavored ice cream centers: Strawberry, Mango, Chocolate, Vanilla, Black Sesame, Green Tea and Red Bean - 3

Mochi traditional Japanese sweet rice dumpling with red bean filling - 4

BEVERAGES

Kotobuki Ginger Tea homemade from fresh ginger and limes, sweetened, and served iced or hot (caffeine-free) - 4

Ramune Japanese clear soda in a fun marble-neck bottle - 3

Royal Milk Tea Japanese Sangaria rich and creamy black tea - 3

Itoen Iced Green Tea - 3

Fresh Brewed Iced Tea - 3

Soft Drinks Coca-Cola brand soft drinks - 2.5

Apple Juice - 2

Perrier - 3

(*) contains fresh raw items

(s) spicy

(v) vegetarian

CATERING SERVICES AVAILABLE

Please call 419.882.8711 for details

Kotobuki was established in 1992 to bring you the finest in Japanese cuisine and sushi. We pride ourselves in serving authentic Japanese foods prepared with the best ingredient, elegant presentation, and providing friendly, courteous service.

Kotobuki

5577 Monroe St. Sylvania, OH 43560

419.882.8711 | kotobukitoledo.com

Lunch: Mon - Sat, 11:30 - 2:00

Dinner: Mon - Thurs, 5:00 - 9:30, Fri & Sat, 5:00 - 10:30

Closed Sunday

The State Department of Health Advises: "The consumption of raw or undercooked seafood and shellfish may increase your risk of foodborne illness especially if you have certain medical conditions."