



GEISHA SUSHI BAR

JAPANESE
RESTAURANT

GEISHA SUSHI BAR

Since 2008

MENU

APPETIZERS

-  **EDAMAME** \$4.99
Boiled soybeans sprinkled with seasalt
-   **GYOZA** \$5.99
Deep fried or steamed dumplings
VEGETABLE PORK KIMCHI & PORK
- AGEDASHI TOFU** \$6.99
Deep-fried tofu with tempura sauce
-   **MONKEY BRAIN** \$7.99
Lightly fried avocado **or** mushroom
stuffed with choice of filling, topped
with geisha trio sauce.
SPICY TUNA. SPICY SALMON. CREAM CHEESE
- CALAMARI** \$5.99
Deep fried calamari, lemon slices,
served with tonkatsu sauce
-  **SHRIMP TEMPURA** \$8.99*
6 pieces of deep fried black tiger shrimp
- FRIED OYSTERS** \$6.99*
Fried oysters are a popular dish made
by coating oysters in a batter or breading
and deep-frying them until crispy and
golden brown.

SOUP

- MISO SOUP** \$1.99
Miso, tofu, green onion

SALADS

-  **SEAWEED SALAD** \$6.99
Fresh seaweed with sambais sauce
and spring mix with ginger
dressing
- KANISU SALAD** \$5.99
Crab stick with sambais sauce and
spring mix with ginger dressing
-  **POKE SALAD** \$9.99
Fresh raw fish mixed with chili paste,
chili oil, soy sauce, and vegetables create
a spicy and harmonious blend of flavors,
showcasing a unique taste of Korean
cuisine.
- HOUSE SALAD** \$1.99
Spring mix with Geisha ginger dressing



MOST POPULAR



VEGETARIAN

PLEASE BE ADVISED THAT FOOD HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS,
WHEAT, SOYBEAN, FISH, SHELLFISH, TREE NUTS, AND PEANUTS

Hello.

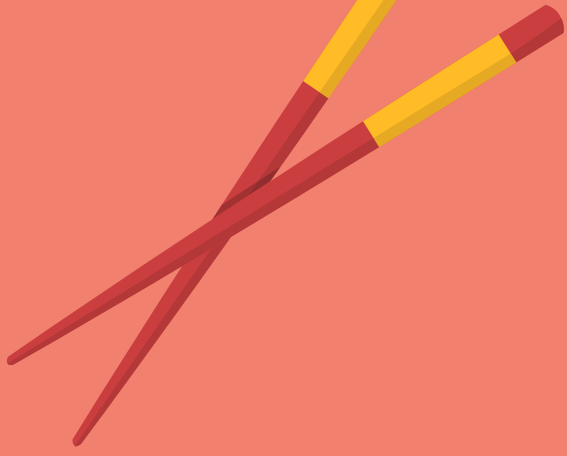
SUSHI

LOVERS,

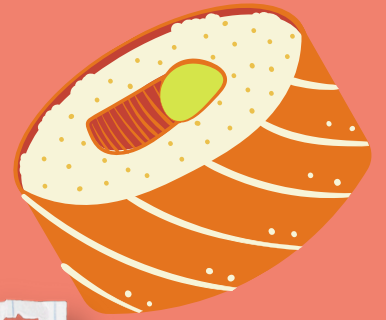


We've revamped our menu to offer more generous portions and premium ingredients, all at an even better value. Now, you can customize your favorite rolls to suit your taste! Here's how it works:

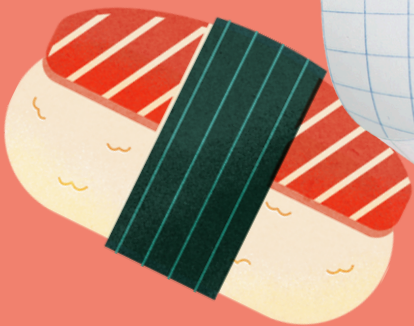
WE TAKE PRIDE IN OFFERING A HEALTHIER
ALTERNATIVE TO TRADITIONAL SUSHI ROLLS FOUND
AT OTHER RESTAURANTS. INSTEAD OF USING A BASE
MADE WITH SUGAR AND VINEGAR, WE PREPARE OUR
SUSHI ROLLS WITH SESAME OIL AND A TOUCH OF
SALT, PRIORITIZING YOUR HEALTH AND WELL-BEING



HOW TO ORDER SUSHI ROLLS



- ① Choose your sushi roll -
Select from our variety of
delicious rolls.
- ② Pick your toppings (optional)
Add extra toppings
- ③ Enjoy larger rolls - Our rolls
are much bigger than those
at other sushi restaurants!



ROLL

BASE

LUNCH FEATURES
ALL ROLL BASES: \$6.99.



LUNCH HOURS
11:30-2:00PM



DEEP FRIED ROLL

+ \$2

Make any roll deep-fried for an extra \$2.



1

KIMBOP – TRADITIONAL KOREAN SUSHI

\$7.99

carrot, thinly sliced egg omelet, pickled radish,
cucumber, sesame oil, yummy sauce



BULGOGI \$3

BOSSAM PORK- \$3

SPICY PORK \$3

SHRIMP TEMPURA \$3

CRAB MIX \$3

2

SHRIMP TEMPURA

\$9.99

two deep-fried shrimp, imitation crab mix, pickled radish
cucumber, yummy sauce, eel sauce **+ CREAM CHEESE \$2**

3

CALIFORNIA

\$9.99

imitation crab mix, cucumber, pickled radish, yummy sauce



4

ALOHA

\$9.99

deep-fried avocado and asparagus, pickled radish, yummy sauce,
eel sauce

ROLL

B A S E



5

DRUNKEN FISH

\$13.99

salmon, tuna, cucumber, pickled radish, crab mix,
yummy sauce



6

VEGGIE

\$9.99

fresh asparagus, avocado, pickled radish, carrot,
cucumber and yummy sauce



7

JUMBO TUNA

\$9.99

fresh tuna, pickled radish, cucumber, yummy sauce



8

JUMBO SALMON

\$9.99

fresh salmon, pickled radish, cucumber, yummy sauce

9

SPIDER ROLL

\$12.99

deep-fry soft-shell crab ,cucumber, pickled radish, eel
sauce and yum-yum sauce,

TOPPING

OPTIONAL



A

SNOW CRAB

\$2.99

imitation crab mix with Japanese mayo, tartar sauce



B

YUMMY

\$2.99

imitation crab mix with sesame oil, spicy mayo, crunch and scallion, yummy sauce

C

WHITE TIGER

\$3.99

spicy salmon, black tobiko, red tobiko, crunch, scallion, Trio sauce, sesame seed

D

MIZZOU

\$2.99

spicy crunch, scallion, sesame seeds, and trio sauce



E

GEISHA

\$3.99

spicy tuna, crunch, scallion, black tobiko , trio sauce, Sesame seed

F

OMG 2

\$4.99

fully cooked- smoked eel, srirach sauce, sesame seed, eel sauce



G

QP SCALLOP

\$4.99

fresh scallop mix with spicy mayo , scallion, and sesame seed, black tobiko

TOPPING

OPTIONAL



H

SPICY SALMON

\$3.99

Fresh salmon chopped with srirach sauce and sesame seed, scallion, sesame oil.

I

SPICY TUNA

\$3.99

Fresh tuna chopped with srirach sauce and sesame seed, scallion, sesame oil.

J

CRAB MIX

\$1.99

imitaion crab mix

K

FOX

\$3.99

avocado, wasabi mayo, sesame seed, eel sauce



L

FRESH SALMON

\$4.99

fresh salmon



M

FRESH TUNA

\$4.99

fresh tuna

Sashimi

ONLY FISH, NO RICE

Salmon sashimi 5 piece \$8.99

Tuna sashimi 5 piece \$8.99

Smoked eel sashimi 5 piece \$8.99

HAND ROLL

TEMAKI

2pc



We highly recommend this for those who want to savor the pure taste of fresh fish. It's convenient, easy to enjoy, and requires no chopsticks – simply pick it up and enjoy it with your hands.

All hand rolls come with seaweed and soybean paper.

A BEEF BULGOGI \$6.99

Thinly sliced beef marinated in a sauce made from soy sauce, sugar, garlic, pickled radish,

B YUMMY \$5.99

imitation crab mix, with sesame oil, spicy mayo, crunch, and scallion, pickled radish, yummy sauce

C WHITE TIGER \$7.99

spicy salmon, with sesame oil, spicy mayo, crunch and scallion, pickled radish, yummy sauce

D BOSSAM PORK \$7.99

Thinly sliced pork marinated in a sauce made from soy sauce, sugar, sesame oil, garlic, onion and pickled radish .

E GEISHA \$7.99

spicy tuna, crunch, scallion, black tobiko, pickled radish, trio sauce, sesame seed

F OMG 2 \$7.99

fully cooked- smoked eel, srirach sauce, pickled radish, sesame seed, eel sauce

G QP SCALLOP \$9.99

fresh scallop, mix with spicy mayo, scallion, and sesame seed, pickled radish, black tobiko



H SPICY SALMON \$7.99

fresh salmon chopped with sriracha sauce and sesame seed, pickled radish scallion, and sesame oil.



I SPICY TUNA \$7.99

fresh tuna is chopped with srirach sauce, sesame seed, and scallion. pickled radish sesame oil.

J SPICY PORK \$6.99

Thinly sliced pork marinated in spicy sauce, pickled radish, scallions

K FOX \$6.99

avocado, pickled radish, wasabi mayo, sesame seed, eel sauce



L FRESH SALMON \$7.99

fresh salmon, pickled radish,



M FRESH TUNA \$7.99

fresh salmon, pickled radish,

TONKATSU



TONKATSU STEAK \$13.99

ADD SHRIMP TEMPURA 2PCS \$3

Deep-fried breaded pork topped with sweet tonkatsu sauce, scallion, pineapple, served with a trio rice and salad with ginger dressing

PORK CHICKEN

SASHIMI DON



POKE BOWL 회덮밥 \$15.99

Korean-style "poke bowl" is a dish featuring thinly sliced raw fish, such as salmon, white fish, and tuna, and is seasoned with sauces like soy sauce, sesame oil, and gochujang (red chili paste). This mixture is then placed on top of a bowl of rice. Additional toppings like fresh vegetables, seaweed, tobiko, and sesame seeds may be added for extra flavor and texture. The dish is often enjoyed for its refreshing taste and nutritional value.



POKE SALAD 회무침 \$9.99

K-BOP

KOREAN DISHES



BEEF BULGOGI 불고기 \$15.99

Thinly sliced beef marinated in a sauce that is a mix of soy sauce, sugar, sesame oil, garlic, onion, apple, rice.



SPICY PORK 제육볶음 \$15.99

Thinly sliced pork marinated in spicy and stir-fried with vegetables (onions, carrot, green onion), rice.



SPICY OCTOPUS 쭈꾸미 \$18.99

Spicy stir-fried octopus with vegetables (onions, carrot, green onion), rice.



K-RAMEN 라면 \$9.99

Korean instant ramen with onion, green onion, carrot, egg, cheese, dried vegetable.



SHRIMP TEMPURA 2PCS \$3

BACON \$3

DEEP FRIED AVOCADO \$3

DEEP FRIED SOFT SHELL CRAB \$5

DEEP FRIED CHICKEN FINGERS \$3

DEEP FRIED GYOZA 3PCS \$3



JJAMPPONG 짬뽕 \$14.99

A popular Korean spicy noodle soup loaded with various types of seafood, including octopus and assorted vegetables. It tastes very refreshing and comforting!

K-NOODLE

NEW

KOREAN DISHES



K-RAMEN 라면 \$9.99

Korean instant ramen with onion, green onion, carrot, egg, dried vegetable.

SHRIMP TEMPURA 2PCS \$3

DEEP FRIED SOFT SHELL CRAB \$5

DEEP FRIED AVOCADO \$3

DEEP FRIED CHICKEN FINGERS \$3

AMERICAN CHEESE \$1

DEEP FRIED GYOZA 3PCS \$3



K-OCTOPUS RAMEN 쭈꾸미 라면 \$13.99

Korean instant ramen with baby octopus, onion, green onion, carrot, egg, dried vegetable.



K-OYSER RAMEN 굴 라면 \$13.99

Korean instant ramen with oyster, onion, green onion, carrot, egg, dried vegetable.

NON-SPICY



SPICY



JJAMPPONG 해물 짬뽕 \$14.99

A popular Korean spicy noodle soup loaded with various types of seafood, including octopus and assorted vegetables. It tastes very refreshing and comforting!



CRAB JJAMPPONG 해물 꽃게 짬뽕 \$16.99

Spicy noodle soup loaded with various types of seafood, including octopus, blue-crabs and assorted vegetables.



OYSTER JJAMPPONG 굴 짬뽕 \$16.99

Spicy noodle soup loaded with various types of seafood, including octopus, oysters and assorted vegetables.

K-FOOD

KOREAN DISHES



JOKBAL 족발 \$22

Trotters are thoroughly cleaned, soaked in water to remove blood, and then boiled for a long time in a broth with ingredients such as onions, garlic, ginger, soy sauce, soju (Korean rice wine), bay leaves, and pepper. This cooking process makes the Jokbal very tender and flavorful. The cooked Jokbal is sliced thinly and often eaten with spring mix or dipped in a ssamjang sauce. Jokbal is loved by many for its chewy texture and rich taste.

Boil pork - Jokbal, kimchi, pickled radish, ssamjang sauce, rice, spring mix



BOSSAM 보쌈 \$22

Bossam is a traditional Korean dish made from boiled pork belly that is typically eaten wrapped in various vegetables. The pork belly is soaked in water to remove any blood, then boiled with garlic, ginger, soybean paste, and green onions until it becomes tender. The boiled pork belly is sliced thinly and eaten with fresh vegetables such as lettuce, perilla leaves, or napa cabbage. It is often accompanied by ssamjang (a fermented soybean paste). Bossam is known for its tender and mild flavor, and it is especially delicious when eaten with kimchi.

Boil pork belly- Bossam, kimchi, pickled radish, ssamjang sauce, rice, spring mix

K-FOOD

KOREAN DISHES

NEW



LA GALBI 갈비 \$21

Thinly sliced beef ribs marinated in a savory mix of soy sauce, garlic, and ginger, then grilled to perfection. Known for its tender, juicy meat and rich flavors, it pairs perfectly with rice.

LA Galbi, kimchi, pickled radish, ssamjang sauce, rice, spring mix

Why is it called LA Galbi?

LA Galbi originated in the Korean community of Los Angeles (LA). In the 1940s and 1950s, Korean immigrants adapted traditional Korean cooking methods to locally available ingredients and American styles. They used a unique method of cutting the beef ribs thinly across the bones, which led to the name LA Galbi. This distinctive cutting style and its origins in Los Angeles gave the dish its name.

K-DESSERT

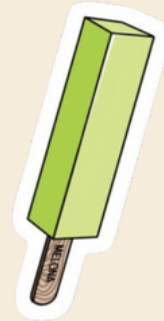


K-COFFEE 다방커피 \$6

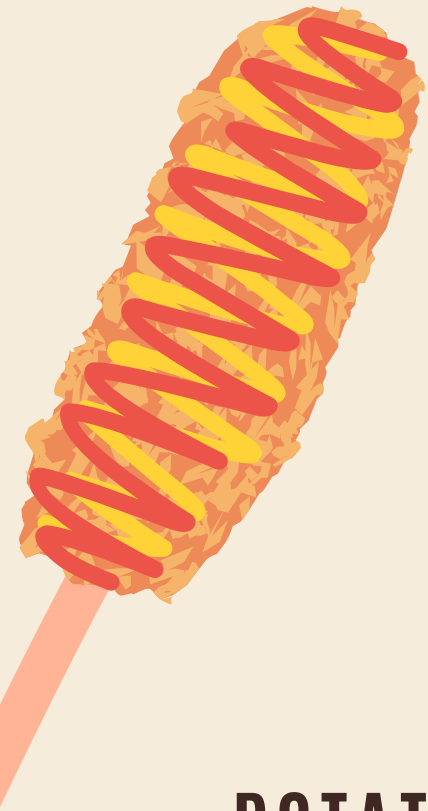
Instant coffee, powdered creamer, sugar, cold water, ice

MERONA ICE CREAM BAR \$3

Skim Milk, Liquid Sugar (Sugar, Water), Corn Syrup, Cream, Water, Melon Puree Syrup, Sugar



K-CORN DOG



KOREA CHEESE CORN DOG

모짜렐라 핫도그 \$4.99

Half mozzarella cheese and half fish cake coated in a deep-fried batter. Finished with sugar and a signature ketchup.

POTATO & CHEESE CORN DOG

감자 & 모짜렐라 핫도그 5.99

Mozzarella cheese coated in a batter rolled in diced potatoes and deep fried. Finished with sugar and a signature ketchup.

