

SUSHI FRESH VENTURA

www.sushifreshventura.com
5920 Telegraph Road • Ventura CA 93003
805.650.6068

LUNCH BOX \$16.99

Choice of Two Items

Chicken Teriyaki	BBQ Spicy Pork
Beef Teriyaki	Pork Cutlet
Salmon Teriyaki	BBQ Beef Ribs
Sesame Chicken	Yakiniku
California Roll	Mixed Tempura
Mexican Roll	Vegetable Tempura
Spicy Tuna Roll	Shrimp Tempura
Sushi Assorted (3)pcs	

Includes miso soup, salad, rice, gyoza, and egg rolls

DINNER BOX \$20.99

Choice of Two Items

Chicken Teriyaki	Sashimi Assorted (6)pcs
Beef Teriyaki	BBQ Spicy Pork
Salmon Teriyaki	Pork Cutlet
Sesame Chicken	BBQ Beef Ribs
Grilled Chicken	Yakiniku
California Roll	Mixed Tempura
Mexican Roll	Vegetable Tempura
Spicy Tuna Roll	Shrimp Tempura
Sushi Assorted (5)pcs	

Includes miso soup, salad, rice, gyoza, and egg rolls

DRINKS

Coke, Diet Coke, Barq’s Root Beer, Sprite, Raspberry Iced Tea, Dr. Pepper, Lemonade	\$4.00
Tropical Unsweetened Iced Tea	\$4.00
Green Iced Tea	\$4.00
Hot Green Tea	\$4.00
Sparkling Mineral Water	\$4.50
Apple Juice	\$4.25

APPETIZERS

Heart Attack	\$12.99
Deep-fried jalapeños stuffed with cream cheese, and spicy tuna. Topped with spicy mayo and eel sauce.	
Monkey Brain	\$12.99
Deep-fried spicy tuna, crab, and mushroom. Topped with spicy mayo and eel sauce.	

Japanese Pizza	\$13.99
Spicy tuna, mango and avocado topped with spicy mayo and eel sauce, on a bed of crunchy deep-fried rice.	

Baked Green Mussels	\$11.99
Five mussels baked with herb butter, seasoned mayo, and masago.	

Angry Calamari	\$10.90
Deep-fried calamari with sweet & spicy sauce and roasted garlic.	

Fresh Oysters	\$18.90
Half-dozen served on the half shell with ponzu sauce, lemon juice, sriracha, and green onion.	
Two Oysters - \$6.50	

Oyster Shooter	\$10.99
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Uni Shooter	\$12.99
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Fresh Water Eel Plate	\$16.90
Baked eel with avocado and shaved bonito on a sizzling hot plate.	

Chicken Wings	\$9.95
Breaded and deep-fried with a creamy spicy sauce.	

Gyoza	\$6.90
Six steamed or fried chicken pot stickers.	

Vegetable Egg Roll (3 pieces)	\$5.95
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Tofu	\$6.99
Steamed or fried	

Edamame	\$4.90
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Garlic Edamame	\$5.99
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Spicy Garlic Edamame	\$6.99
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Fried Rice	\$5.90
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Steamed White Rice	\$3.50
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Sushi Rice	\$3.50
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Miso Soup	\$3.50
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Angry Calamari

SALADS

Kelly Salad	\$15.99
Cucumber salad with seared albacore, avocado, masago, sesame dressing, and garlic ponzu sauce.	

Ceviche Crunch	\$21.99
Fresh assorted fish, octopus and shrimp with avocado, cilantro, onion, tomato, and lemon juice. Served with tortilla chips.	

Spicy Sashimi Salad	\$16.99
Fresh assorted fish with ponzu sauce, chili oil, spicy mayo, sesame oil, and sriracha. Topped with masago.	

Tataki Salad	\$16.99
Choose one: Tuna, yellowtail, albacore, salmon, or escolar. Mixed with ponzu sauce and karashi soyu sauce.	

Sunomono Salad	\$13.99
Choose one: Crab, shrimp, octopus , surf clam or salmon skin with cucumbers.	

Tofu Salad	\$10.90
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Cucumber Salad	\$6.99
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Seaweed Salad	\$7.99
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House Salad	\$6.90
1/2 order - \$3.50	

Substitutions allowed at extra charge. 18% service charge included for 6 or more people. Prices may change without notice. All crab meat is imitation.

COMBINATIONS

Includes miso soup and salad

Sin Sen Sushi Lunch \$16.99

California Roll and 6 pieces assorted sushi.
(California Roll substitution at additional charge)

Sin Sen Sushi Dinner \$20.99

California Roll, 6 pieces assorted sushi, and 6 pieces assorted sashimi.
(California Roll substitution at additional charge)

The Trio Hand Roll \$15.99

Salmon Skin Hand Roll, Sin Sen Hand Roll, and Spicy Tuna Hand Roll.

Sin Sen Chirashi Bowl \$19.99

Assorted sashimi on a bed of rice.

Sin Sen Unazu Bowl \$16.50

Baked fresh water eel, avocado, shaved bonito and eel sauce, served on a bed of rice.

Sin Sen Boat \$135.99

Chef's choice of assorted sashimi, sushi, and rolls, served on a boat.

HAND ROLLS

Crawfish Hand Roll \$8.99

Crawfish, avocado, baked mayo, and eel sauce.

Jimmy Hand Roll (soy paper) \$10.50

Shrimp tempura, spicy crab, lettuce, avocado, and eel sauce.

Amiga Hand Roll \$10.50

Fresh water eel, spicy tuna, avocado, and eel sauce.

Sin Sen Hand Roll \$8.50

Spicy crunch crab, albacore, and lettuce.



Jimmy Hand Roll

NO RICE SPECIALS

Lettuce Combo

#1 Spicy crab meat, shrimp tempura, and avocado with eel sauce. \$14.99

#2 Smoked salmon, cream cheese, white onion, avocado, and masago. \$14.99

#3 Spicy crab, fresh salmon, white onion, avocado, and mango. \$14.99

#4 Baked fresh water eel, spicy tuna, avocado, and eel sauce. \$15.99

1/2 order (2 pieces) - \$7.90

Cucumber Special \$16.99

Tuna, salmon, avocado, and spicy tuna wrapped in cucumber with ponzu.

Veggie-Rito \$14.99

Mixed greens, tomatoes, pickled jalapeño, crispy fried onion, avocado, and creamy sesame dressing inside. Wrapped in lettuce and soy paper with yellow pickled daikon.

SASHIMI

Chef's Special Assorted Sashimi

#1 (16 pieces) \$32.90

#2 (24 pieces) \$48.90

#3 (36 pieces) \$74.90

1/2 order (8 pieces) - \$16.90

Garlic Sashimi (7 pieces) \$18.99

Fresh minced garlic and ponzu.
Choose one: Tuna, escolar, yellowtail or albacore.

Cajun Sashimi (7 pieces) \$21.99

Cajun seasoning, ponzu, and sauteed mushrooms.
Choose one: Tuna, escolar, salmon, or yellowtail.

Tataki (seared) Sashimi (7 pieces) \$18.99

Garlic ponzu and sesame dressing.
Choose one: Tuna, escolar, salmon, or albacore.

Regular Sashimi (7 pieces) \$17.99

Choose one: Tuna, escolar, yellowtail, albacore or salmon.

Feta Sashimi (7 pieces) \$18.99

Roasted garlic, jalapeño, feta cheese, olive oil, and ponzu.
Choose one: Tuna or salmon

Lime Salmon Sashimi (7 pieces) \$18.99

Salmon garnished with lime caviar.

Yellowtail Carpaccio (7 pieces) \$19.99

Yellowtail sashimi topped with crisped spinach, lime caviar, karashi-yuzu sauce, jalapeño, and sriracha.

Hawaiian Poke Bowl \$17.99

Choice of tuna, yellowtail, salmon, albacore, octopus or mixed fish. Served with jalapeño, avocado, and macadamia nuts; garnished with shredded seaweed.
Sauce choices: Creamy-Spicy, Karashi Soyu, Spicy Hawaiian or Creamy Wasabi (All yellowtail +\$3.00)

Spicy Sashimi Bowl \$18.99

Bowl of mixed greens, assorted sashimi with a house spicy chili paste. Comes with a choice of rice or seaweed noodles and miso soup.

Albacore Special \$18.99

Albacore, jalapeño, fried white onions, sriracha and spicy ponzu.



Lime Salmon Sashimi



Sashimi #1

SPECIALTY ROLLS

FRESH WATER EEL

Cactus Roll \$13.90

Fresh water eel, cucumber, and crab inside. Topped with avocado and eel sauce.

Caterpillar Roll \$15.99

Fresh water eel and cucumber inside, Topped with eel, avocado, eel sauce, and shaved bonito.

Red Dragon Roll \$13.95

Spicy crab meat, cucumber, and avocado inside. Topped with fresh water eel, avocado, eel sauce, sriracha, and shaved bonito.

Dragon Roll \$13.90

Shrimp tempura, crab, and avocado inside. Topped with fresh water eel, avocado, and eel sauce.



Cactus Roll

SOFT SHELL CRAB

Spider Roll \$13.99
Fried soft shell crab, crab meat, gobo, and avocado inside; topped with masago.

DYNAMITE ROLLS (BAKED)

CHOICE OF BASE:
California Roll, Mexican Roll or Spicy Tuna Roll
Base roll topped with baked mayo, eel sauce, masago, and green onion.

Crawfish, Scallops & Mushrooms \$14.90

Crawfish \$13.90

Scallops \$13.90

SPICY TUNA ROLL BASE

Santa Monica Roll \$11.50
Spicy Tuna Roll topped with escolar, avocado, garlic ponzu, and red onion.

P.J. Roll \$11.50
Spicy Tuna Roll topped with salmon, avocado, and ponzu.

Osaka Roll \$11.50
Spicy Tuna Roll topped with albacore, avocado, garlic ponzu, and red onion.

HOUSE SPECIALS

Lady Roll (soy paper) \$13.99
Salmon, tuna, yellowtail, and avocado inside. Topped with karashi yuzu sauce.

Feta Tuna Remix Roll (soy paper) \$15.99
Tuna, jalapeño, roasted garlic, and feta cheese inside. Topped with tuna, ponzu, olive oil, roasted garlic, and feta cheese.

Candy Cane Roll (soy paper) \$13.90
Spicy crab, shrimp tempura, and avocado inside. Topped with tuna, avocado, spicy mayo, and eel sauce.

Trouble Maker (soy paper) \$14.90
Shrimp Tempura, spicy crunch crab, and avocado inside. Topped with salmon, tuna, avocado, eel sauce, and spicy mayo.

Cinco de Mayo Roll (soy paper) \$14.90
Shrimp tempura, spicy crab, and avocado inside. Topped with albacore, fresh lime slices, and sambal sauce.

Skinny Dip Roll (soy paper) \$16.99
Shrimp tempura, avocado, mango, and smoked salmon inside. Topped with seared tuna, seared escolar, jalapeño, garlic paste, and lime juice.

Philadelphia Dream Roll \$13.99
Salmon, avocado, and cream cheese inside. Topped with salmon, avocado, and ponzu sauce.

Ventura Roll \$13.99
Salmon, spicy crab meat and white onion inside. Topped with salmon, avocado and ponzu sauce.

Crazy Roll \$11.90
Spicy crunch crab meat and albacore inside. Topped with albacore tataki, avocado, and sesame dressing.

805 Roll \$14.95
Spicy tuna, jalapeño inside. Topped with albacore, avocado, fried red onion, eel sauce, and karashi yuzu sauce.

Fusion Roll \$13.90
Spicy crunch crab, albacore, masago, and gobo inside. Topped with albacore, ponzu, chili oil, sesame dressing, and shichimi seasoning.

Diablo \$16.99
Spicy crunch crab, shrimp tempura, avocado topped with seared albacore, fried onions, ponzu sauce, sesame dressing and shichimi.

Dave Roll \$15.99
Shrimp tempura and spicy tuna inside; topped with tuna and avocado. Garnished with fried julienne potatoes; drizzled with house creamy sauce and eel sauce.

Cajun Roll \$13.90
Base choice: California Roll, Mexican Roll or Spicy Tuna Roll
Topping choice: Crawfish or scallops
Topping deep-fried in cajun sauce; topped with house creamy sauce, eel sauce, and macadamia nuts.

Alex Roll \$14.99
Base: Mexican Roll
Topped with avocado, salmon, lemon, shichimi, and jalapeño. Drizzled with ponzu sauce and olive oil.

Simba Roll \$14.99
Salmon, mango and cucumber inside. Topped with avocado, spicy shredded crab stick (mixed with sesame oil, chili oil, spicy mayo and smelt eggs) , green onion and sriracha sauce.

Sammy D. Roll \$15.99
Shrimp tempura, avocado and cucumber inside, topped with salmon and spicy crab meat plus eel sauce and crunch.

Spooky Roll \$14.99
Spicy Crab and shrimp tempura inside, topped with Avocado, hot cheetos, spicy mayo and eel sauce.

Spicy Slammin’ Salmon \$13.99
Salmon, avocado inside topped with spicy salmon, smelt eggs, chili oil and spicy mayo.



TEMPURA ROLLS

Deep-fried roll topped with eel sauce and spicy mayo.

California Tempura Roll \$9.99
Crab meat, avocado, and cucumber.

Mexican Tempura Roll \$9.99
Spicy crab meat, avocado, and cucumber.

Spicy Tuna Tempura Roll \$9.99
Spicy tuna and cucumber.

Philadelphia Tempura Roll \$10.99
Salmon, cream cheese and avocado.

Loco Roll \$11.99
Spicy crab meat, crunch, albacore, cream cheese, smoked salmon, avocado, and jalapeño.

CALIFORNIA ROLL BASE

Rainbow Roll \$12.95
California Roll topped with assorted fish.

Salmon Rainbow Roll \$12.95
California Roll topped with salmon, avocado, and karashi yuzu sauce.

Hawaiian Roll \$12.95
California Roll topped with tuna, avocado, and karashi yuzu sauce.

Ichi Roll \$13.95
California Roll topped with shrimp, avocado, and sesame dressing.

Giant Roll \$15.99
California Roll wrapped in salmon and topped with spicy tuna, masago, green onion and sesame dressing.

Volcano Roll (baked) \$15.95
Baked Giant Roll topped with eel sauce, masago, green onion, and baked mayo.

Baked Salmon Roll (baked) \$11.99
California roll topped with salmon, baked mayo, and eel sauce.

SHRIMP TEMPURA

Shrimp Tempura Roll \$9.95
Shrimp tempura, crab meat, and avocado inside. Drizzled with eel sauce.

Angie Roll \$12.95
Shrimp tempura and spicy tuna inside. Topped with avocado, eel sauce, and spicy mayo.

Judie Roll \$12.95
Shrimp tempura and crab meat inside. Topped with avocado, eel sauce, and spicy mayo.

Hot Night Roll \$13.95
Shrimp tempura, crab meat, and avocado inside. Topped with spicy tuna, eel sauce and spicy mayo.

Crunch Roll \$11.95
Shrimp tempura, crab meat and avocado inside. Topped with eel sauce, and crunch.

Rocket Roll \$15.50
Cajun shrimp tempura, spicy tuna, and avocado inside. Topped with tuna and avocado. Garnished with fried red onion and drizzled with eel sauce, and karashi yuzu sauce.

Shrimp Special \$14.90
Shrimp tempura, crab, and avocado inside. Topped with shrimp, avocado, spicy mayo, and eel sauce.

Touchdown Roll (baked) \$13.99
Shrimp tempura, crab, and avocado inside. Topped with baked salmon, baked mayo, and herb butter; garnished with crunch, eel sauce, and spicy mayo.

RICE BOWLS

Includes miso soup

Forest Gump \$13.95
Crispy pan fried shrimp in butter-garlic sauce over rice. Garnished with roasted garlic, green onion, and shredded seaweed.

Chicken or Beef Teriyaki \$14.95

Kid's Chicken or Beef Teriyaki \$10.99

Yakiniku \$14.99
Stir-fried beef

BBQ Spicy Pork \$13.99

Salmon Teriyaki \$13.99

Sesame Chicken \$13.99
(Deep-Fried)



Spicy Pork Bowl



Chirashi Bowl

JAPANESE RAMEN

Fresh ramen noodles, homemade chashu pork, red ginger, green onion, corn, spinach, and a boiled egg.
Spicy upon request.

Miso Ramen \$12.99
Miso based broth

Tonkotsu Ramen \$13.99
Pork based broth

UDON NOODLE SOUP

Udon noodle soup with green onion, fried tofu, spinach, seaweed, and fishcake.

Tempura \$12.90
Served with a side of mixed tempura.

Chicken \$13.95

Seafood \$14.95
Crawfish, scallops, mussels, and shrimp tempura.

Sin Sen Beef \$15.95
Beef, tofu, mushrooms, and lettuce.

YAKI NOODLE

Stir-fried udon noodles with lettuce, green onion, and special house sauce.

Seafood \$14.95
Crawfish, scallops, mussels, and shrimp tempura.

Chicken \$13.95

Yakiniku \$15.95
Stir-fried beef

Kimmie Noodle \$13.90
Stir-fried udon noodles in butter with crawfish, garlic, green onion, habaneros sriracha, and sesame seeds.

THE GRILL

BBQ Beef Ribs \$12.99

BBQ Spicy Pork \$10.99

Beef Teriyaki \$13.90

Chicken Teriyaki \$12.90

Sesame Chicken \$11.99

Salmon Teriyaki \$10.99

Yakiniku \$13.50
Stir-fried Beef



Beef Teriyaki

Salmon Collar \$10.95

Yellowtail Collar \$12.95

TEMPURA

Calamari Tempura \$9.50

Shrimp Tempura (5 pieces) \$10.50

Mixed Tempura \$11.90
Two shrimp and assorted vegetables

Vegetable Tempura \$10.90
Carrots, kabocha, onions, broccoli, yams, potato, and green beans.



Spicy Slamin' Salmon



Mixed Tempura