



**IT'S TIME TO PLAN YOUR
HOLIDAY PARTY. DINING AND
DRINKING PACKAGES START AT
\$30/PERSON**

**COMPLIMENTARY*
VIP ROOM (\$50 VALUE) FOR
PARTIES OF 6 OR MORE
*RESERVATION REQUIRED**

**NO CORKAGE FEE*
BRING YOUR FAVORITE WINE
*EXCLUDES BEERS, SAKES & SPIRITS**

SOUPS

MISO SOUP

Soup made with soybean, scallions, seaweed and tofu 3.5

OCEAN DELIGHT SOUP

Dashi broth simmered with shrimp, king crab, sea scallops and calamari simmered to perfection 7.5

HOT APPETIZERS

GYOZA

Pan fried dumplings stuffed with pork and vegetables served with zesty soy dipping sauce 5.5

SHUMAI

Steamed shrimp dumplings served with hot mustard and zesty soy dipping sauce 5.5

CITRUS CHILEAN SEA BASS

Grilled Chilean sea bass flavored with special citrus sauce 16

TEMPURA

Assorted fresh vegetables, battered and delicately fried, served with special dipping sauce 8 Add shrimp 3

CRAB CAKES

Pan fried lumps of stone crab meat served with wasabi cream sauce 14

TAZUTA AGE

Specially seasoned chicken nuggets fried to perfection 6.5

DYNAMITE

Baked shrimp, scallops & tobiko mixed with spicy mayo sauce 13.5

SOFT-SHELL CRAB

Soft-shell crab, lightly battered and fried, served with lemon-soy dipping sauce 12

ASPARAGUS BEEF ROLLS

Grilled thinly sliced beef rolled with asparagus served with teriyaki sauce 9.5

SAKE MUSHROOM

Exotic blend of mushrooms sautéed with sake and garlic sauce 8

AGEDASHI TOFU

Golden fried tofu served with ginger soy and dried bonito flakes 6.5

IKA FRY

Fried calamari served with Japanese BBQ sauce 10

IKA MARUYAKI

Grilled calamari topped with ginger teriyaki sauce 10

SAUTEED SCALLOPS

Lightly floured and pan-fried sea scallops 12

GRILLED SCALLOPS

Perfectly grilled scallops topped with garlic soy butter sauce 12

YAKI TORI

2 skewers of chicken grilled with bell peppers and onions topped with teriyaki sauce 7

YAKI BEEF

2 skewers of sweet soy marinated all beef kabobs 9

COLD APPETIZERS

EDAMAME

Steamed soybeans 4.5

GOMA AE

Steamed spinach topped with special sesame dressing 4.5

TRIAD SPRING ROLL

Rice wrapper filled with shitake mushrooms, avocado, rice noodles and cilantro 5 Add shrimp 2.5

KAKI SHOOTER

Fresh chilled oysters served with scallion, quail egg and served with lemon soy vinaigrette sauce 4

KAKI FRESH

Half dozen fresh oysters served with lemon soy vinaigrette sauce 14

CEVICHE

Diced shrimp, scallop, masago, onions, avocado, tomatoes, jalapeño pepper, cilantro and lime juice 13

SASHIMI APPETIZER

6 piece combination of tuna, salmon and yellowtail 15

ASARI TUNA

Seared tuna with sesame served with wasabi mayo sauce 13.5

TUNA TARTAR

Seared tuna served with special citrus chili sauce 13.5

SALADS

KYURI SU

Seaweed and cucumber served with special vinaigrette dressing 6

TRIAD SALAD

Mixed fresh greens and vegetables with special house dressing 7

HIYASHI WAKAME

Mixed fresh seaweed served with pepper and sesame dressing 7

NOODLES

YAKI SOBA

*Japanese thin noodles stir-fried with vegetables 9 Add chicken 2
Add shrimp or beef 3*

TEMPURA UDON/SOBA

Japanese thick / thin noodles served with shrimp and vegetable tempura in seasoned broth 10

NIGIRI OR SASHIMI

(per piece)

AMA EBI sweet sake shrimp (w/fried head) 4

EBI shrimp 3

HAMACHI yellowtail 4

HIRIME flounder 4

HOKKIGAI surf clam 2.5

HOTATE scallop 3.5

IKA squid 3

IKURA salmon roe 3.5

INARI soybeans wrap 2

KAKI oyster 3.5

KANI king crab 5

MAGURO tuna 3.5

SEARED MAGURO seared tuna 3.5

MASAGO smelt Roe 3.5

SABA mackerel 3

SAKE salmon 3

SMOKED SAKE smoked salmon 3.5

SUPER WHITE TUNA escolar 4

SUZUKI sea bass 3.5

TAI red snapper 3.5

TAKO octopus 3.5

TAMAGO sweet egg omelet 2.5

UNAGI freshwater eel 3

UNI sea urchin 5



MAKIMONO (ROLLS)

KAPPA MAKI

Cucumber and sesame 4.5

SHITAKE MAKI

Shitake mushrooms and avocado 5.5

TEKKA MAKI

Tuna 6.5

CALIFORNIA MAKI

Crab, avocado and cucumber 6.5

EBIKYU MAKI

Shrimp, avocado and cucumber 6.5

FUTO MAKI

Spinach, diced shitake mushroom, Japanese pickled ginger, cucumber and egg omelet 6.5

SAKE KYU MAKI

Salmon avocado and cucumber 6.5

SPICY CALIFORNIA MAKI

Crab, avocado, cucumber and spicy mayo 6.5

UNA-KYU MAKI

Unagi avocado and cucumber 6.5

HAMACHI NEGI MAKI

Yellowtail and scallions 7

PHILADELPHIA MAKI

Smoke salmon and cream cheese 7

SPICY TUNA, SAKE, SCALLOP OR TAKO MAKI

Selection of Tuna, Salmon, Scallop or Octopus and spicy mayo 7

SHRIMP TEMPURA MAKI

Shrimp tempura and cucumber 7.5

SPIDER MAKI

Soft-shell crab and cucumber 10

DYNAMITE MAKI

Baked shrimp and scallop with spicy mayo 10

TRIAD MAKI

Unagi, spicy tuna and avocado topped with spicy mayo 10

SAHARA MAKI

Tuna, yellowtail, jalapeño pepper, avocado, masago, cilantro, spicy sesame oil and lime 10

TUNA SUPREME MAKI

Tuna, super white tuna with avocado, cucumber & spicy radish 12

CHICAGO MAKI

Tuna, salmon, yellowtail with masago, cucumber & lettuce 12

WINTER MAKI

Unagi, avocado, tempura crunch and cream cheese topped with eel sauce 12

VOLCANO MAKI

Shrimp tempura, avocado and tempura crunch topped with spicy mayo 12

RED DRAGON MAKI

Asparagus, spinach, avocado, inside topped with shrimp and sweet & spicy sauce 13

KIRIN MAKI

Unagi, grilled salmon skin, avocado topped with salmon roe, sweet mayo and unagi sauce 13

CATERPILLAR MAKI

Unagi and tempura crunch topped with avocado and eel sauce 14

ROCK N' ROLL MAKI

Crab, shrimp tempura, spicy tuna inside topped with scallops, spicy mayo and teriyaki sauce 15

RAINBOW MAKI

Spicy tuna and cucumber inside wrapped outside with tuna, salmon, yellowtail and shrimp 15

PHOENIX MAKI

Unagi and tempura crunch inside topped with shrimp, wasabi mayo and wasabi tobiko 15

DRAGON MAKI

Asparagus, avocado, cucumber inside topped with unagi and sweet eel sauce 15

ENTREES

(served with soup or salad)

VEGETABLE TEMPURA

Assorted fresh vegetables, battered and delicately fried, served with dipping sauce 12 Add shrimp 6

CHICKEN KATZU

Crumb breaded chicken breasts delicately fried and served with spicy teriyaki sauce 13

TON KATZU

Crumb breaded pork chops delicately fried and served with spicy teriyaki sauce 18

TRIAD FIVE SPICE CHOPS

Pan seared thick pork chops seasoned with Asian five spices 18

BUTTERFLY COCONUT SHRIMP

Golden fried shrimp served with coconut cream sauce 18

CHICKEN TERIYAKI

Grilled chicken topped with teriyaki sauce 13

SALMON TERIYAKI

Grilled Atlantic salmon topped with teriyaki sauce 18

STEAK TERIYAKI

Grilled N.Y. strip steak sliced and topped with teriyaki sauce 24

ASIAN LAMB CHOPS

Asian spiced lamb chops grilled to perfection topped with special red wine reduction sauce 28

CHEF SPECIALS

SPICY TUNA COCKTAIL

Diced tuna with spicy mayo and sesame oil mix 13

FIERCE ALBACORE/YELLOWTAIL

Select super white tuna or yellowtail, thinly sliced topped with jalapeño pepper served in lemon ponzu sauce 13

BONZAI TUNA

Seared tuna garnished with avocado, red onions on bed of shredded cucumber topped with spicy sweet and sour sauce... 15

CHIRASHI

10 pieces of Chef selected sashimi combination on a bed of sushi rice & shitake mushrooms 28

TEKKA DON

10 pieces of highest grade tuna on a bed of sushi rice and shitake mushrooms 28

SUSHI DELUXE

Tuna, yellowtail, sea bass, shrimp, salmon, fish roe and octopus sushi served with a California maki 26

SUSHI AND SASHIMI COMBINATION

Seared tuna, smoked salmon, shrimp and flounder sushi served with two pieces of tuna, salmon and yellowtail sashimi 28

SASHIMI DELUXE

Chef's selection of today's freshest sashimi (12 pieces) 32

DOUBLE DRAGON (pre-order 6 hours in advance required)

Whole live lobster prepared sashimi and steamed styles 28/pound

SUSHI BOAT

Chef's creation of sushi and sashimi served on a decorative wooden boat (serves 4-6 people) 135

OTHERS

**RICE 2.5 SODA 3 JUICE 4
EXTRA DRESSING OR SAUCE 1.5**

**18% GRATUITIES WILL BE ADDED
TO A PARTY OF 6 OR MORE**

**JOIN US ON FACEBOOK
"TRIAD SOUTHLOOP"
FOR SPECIAL EVENTS NOTIFICATION**

Visit us at www.triadsushi.com

*****HAND ROLLS AVAILABLE UPON REQUEST*****