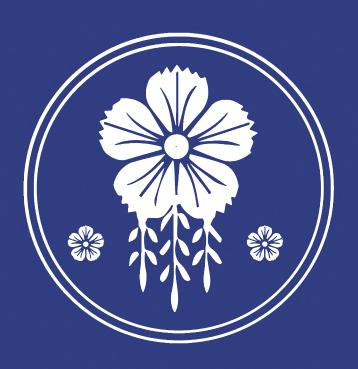
園花 SONOBANA JAPANESE RESTAURANT & GROCERY



RESTAURANT 615 356 6600 • GROCERY 615 356 9284 40 WHITE BRIDGE RD. NASHVILLE, TN. 37205

sonobananashville.com

園花 Sonobana



• S U S H I •

NIGIRI/ SASHIMI

1PC. PER ORDER (L.A.) LIMITED AVAILABILITY

TUNA		\$2.90	CRAB	\$2.15
ESCOLAR		\$2.35	SNOW CRAB	\$3.25
FATTY TUNA	(L.A.)	MKT	SEA URCHIN (L.A.)	\$5.50
ALBACORE		\$2.35	SCALLOP	\$3.15
TILAPIA		\$2.35	SURF CLAM	\$2.25
FLUKE (HIRAME)		\$3.10	OCTOPUS	\$2.80
YELLOWTAIL		\$2.90	SQUID	\$2.25
AMBERJACK	(L.A.)	\$2.90	SQUID SALAD	\$2.95
SMOKE SALMON		\$2.80	SMELT ROE	\$2.65
FRESH SALMON		\$2.80	SALMON ROE	\$3.15
FATTY SALMON		\$3.00	FLYING FISH ROE	\$2.90
MACKEREL		\$2.35	EGG	\$2.15
EEL		\$2.90	SNOW CRAB	\$3.15
SEA EEL		\$3.15	w/ SMELT ROE & MAYO SCALLOP	#2.25
SHRIMP		\$2.15	W/ SMELT ROE & MAYO	\$3.25
SPICY SHRIMP		\$2.65	SPICY GREEN MUSSELS	\$2.90
SWEET SHRIMP		\$3.45	W/ CHEESE & SPICY MAYO	

·SUSHI COMBOS·

SAKURA TUNA YELLOWTAIL EGG SHRIMP \$8.00

UME TUNA YELLOWTAIL EGG SHRIMP TUNA ROLL \$11.25

\$26.75

TAKE
TUNA
YELLOWTAIL
EGG
SHRIMP
OCTOPUS
WHITE FILLET
FRESH SALMON
TUNA ROLL

\$17.50

NIGIRI: TUNA
EGG
YELLOWTAIL
FRESH SALMO

SUSHI & SASHIMI COMBO

FRESH SALMON SHRIMP SURF CLAM WHITE FILLET

SASHIMI:

YELLOWTAIL OCTOPUS

SERVED w/CALIFORNIA ROLL

MATSU TUNA YELLOW

YELLOWTAIL
EGG
SHRIMP
OCTOPUS
WHITE FILLET
FRESH SALMON
SMELT ROE
SURF CLAM
TUNA ROLL

\$20.95

\$26.75

CHIRASHI \$21.50 FRESH SALMON

FRESH SALMON OCTOPUS TUNA YELLOWTAIL WHITE FILLET EGG SURF CLAM SHRIMP CRAB MACKEREL

KAMPYO & SEAWEED SALAD

SERVED ON A BED OF SUSHI RICE w/ A LAYER OF SMELT ROE & EEL SAUCE

SHA CHO

TUNA
YELLOWTAIL
EGG
SHRIMP
OCTOPUS
WHITE FILLET
FRESH SALMON
SEA EEL
SQUID SALAD
CHOPPED SCALLO

CHOPPED SCALLOP w/ SPICY MAYO & SMELT ROE

SERVED w/CRUNCHY SHRIMP HAND ROLL SERVED w/SOUP AND SALAD

· SASHIMI SPECIALS ·

SASHIMI SPECIAL #1 ENOUGH SASHIMI FOR 2 PEOPLE

SASHIMI SPECIAL #2 ENOUGH SASHIMI FOR 4 PEOPLE

SASHIMI SPECIAL #3 ENOUGH SASHIMI FOR A SMALL GROUP \$65.00

\$90.00

\$100.00

· SUSHI ROLLS ·

ALASKAN ROLL BROILED SMOKED SALMON, CUCUMBEF CRAB & MAYO; ROLLED IN SMELT ROE	\$7.30 ₹,	CRUNCHY SHRIMP ROLL \$6.3 SHRIMP, AVOCADO, SMELT ROE & CRUNCHIE
ALLISON ROLL TUNA, FRESH SALMON, AVOCADO	\$8.95	CRUNCHY TUNA ROLL TUNA & CRUNCHIES \$7.0
& CREAM CHEESE AVOCADO ROLL	\$4.75	★ CUCUMBER ROLL \$4.2 CUCUMBER INSIDE, SEAWEED OUTSIDE
AVOCADO NOTHE INSIDE, SEAWEED ON THE OUTSIDE	\$4.75	★ DAISY ROLL \$10 FRESH SALMON, ALBACORE, SMELT ROE,
BAGEL ROLL SMOKED SALMON, CUCUMBER & CREAM CHEESE	\$6.85	AVOCADO & ASPARAGUS CUT INTO FIVE PIEC PLATED IN THE SHAPE OF A FLOWER WITH FLYING FISH ROE IN THE CENTER; SERVED OVER SWEET CHILI SAUCE
BANK ROLL TUNA, YELLOWTAIL, FRESH SALMON, BURDOCK, WASABI & MAYO	\$9.40	DYNAMITE ROLL \$8.7 TUNA, YELLOWTAIL, BURDOCK, MAYO & WA
BENKAY ROLL SMOKED SALMON, WHITE FILLET, CRA & SMELT ROE, NO RICE, ALL DEEP FRI	\$10.00 B, AVOCADO ED	EEL ROLL \$6.9 EEL & CUCUMBER; TOPPED WITH EEL SAUCE
BIG JOHN ROLL #1 EEL, AVOCADO, & SMELT ROE ROLLED CUCUMBER WITHOUT RICE & COVERED SAUCE		EMMA ROLL \$16 SHRIMP, CRAB, AVOCADO, SMELT ROE & CRUNCHIES; TOPPED WITH AVOCADO, SHRIM CHOPPED CRAB MIXED WITH MAYO & SMELT F
BIG JOHN ROLL #2 TUNA, YELLOWTAIL, SALMON, WHITE F	\$20.50	★ ERICA ROL AVOCADO, CUCUMBER & CRUNCHIES \$5.2
CRAB, LETTUCE, AVOCADO & CUCUME ROLLED IN SMELT ROE		FRAN ROLL \$8.4 ASPARAGUS, AVOCADO, GRILLED SALMON 8 SMELT ROE; WRAPPED IN SOY PAPER
BLAKE ROLL FRESH SALMON, CREAM CHEESE, CUCI & CRUNCHIES; ROLLED IN SMELT ROE	\$8.35 UMBER	★ FRESH SALMON ROLL \$5.7 FRESH SALMON INSIDE, SEAWEED OUTSIDE
CAJUN ROLL TWO PIECES OF FRIED SHRIMP, CREAN CHEESE, ASPARAGUS, LETTUCE, SMEL' & SPICY SAUCE; SEAWEED ON THE OUT	T ROE	FUTO MAKI LARGE, FOUR PIECE ROLL WITH SMOKED SALM CRAB, EGG, AVOCADO, SMELT ROE, SPINACH, KAMPYO & CUCUMBER, WRAPPED IN SEAWEEI
CALIFORNIA ROLL CRAB, AVOCADO & SMELT ROE	\$5.75	★ GREEN DRAGON ROLL \$11 SHRIMP TEMPURA INSIDE; AVOCADO & EEL SAI ON TOP
CAPTAIN B ROLL FRIED WHITE FISH, ASPARAGUS, CREA CHEESE, MAYO & EEL SAUCE		★ HIROSHI ROLL \$7.2 RADISH, LETTUCE, BURDOCK, GINGER, CUCUM AVOCADO, RED CABBAGE, ASPARAGUS & CR CHEESE; ROLLED IN RADISH; NO RICE
CATERPILLAR ROLL EEL, CUCUMBER & SMELT ROE; TOPPEL AVOCADO & EEL SAUCE	\$11.00 D WITH	★ JJ ROLL FRESH SALMON, TUNA, CUCUMBER & SMELT
CHEESEBURGER ROLL SLICED BEEF WITH MILD CHEDDAR, MOZZARELLA, CREAM CHEESE & SCAL	\$7.85 LIONS;	JOHNNY ROLL #2 \$7.8 TUNA FLAKE, ASPARAGUS, SMELT ROE & AVOCADO
ALL DEEP FRIED *COMES FROM THE KITCHEN, NOT FROM THE SUSHI		JOHNSON ROLL \$9.4 SALMON, YELLOWTAIL, CUCUMBER & AVOCA
CHERRY BOMB ROLL SHRIMP, CREAM CHEESE, AVOCADO, CUCUMBER, CRUNCHIES & MARASCHIN CHERRIES; TOPPED WITH SPICY SAUCE		ROLLED IN SMELT ROE *** KAMPYO ROLL SEASONED DRIED GOURD SHAVINGS \$4.7
CRAWFISH ROLL CRAB, AVOCADO, SRIRACHA & SMELT F TOPPED WITH DEEP FRIED CRAWFISH &	\$11.00 ROE;	★ LAURA ROLL \$8.7 SHRIMP TEMPURA, AVOCADO & SPICY MAYO ALL INSIDE A SPICY SOY PAPER
MAYO, SRIRACHA & EEL SAUCE DRIZZL TOP; SURROUNDED BY SWEET CHILI SA		★ LILLY ROLL \$8.7
CRUNCHY CRAB ROLL CRAB, AVOCADO, SMELT ROE & CRUNC	\$6.30 CHIES	LIONS HEAD ROLL \$7.9 EEL, CRAB, ASPARAGUS & MAYO;

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· SUSHI ROLLS ·



• SIDES & SALADS•

MISO SOUP WITH MUSHROOM, TOFU & SCALLION	\$2.30	SEAWEED SALAD WITH SESAME SEEDS	\$5.20
HOUSE SALAD WITH CARROT & GINGER DRESSING	\$2.30	SQUID SALAD WITH SESAME SEEDS	\$6.25
BOWL OF RICE	\$2.30	SUNOMONO SALAD FRESH SEAFOOD	\$8.45
MARINATED BEAN SPROUTS	\$2.20	CUCUMBER SALAD WITH OCTOPUS AND SESAME SEEDS	\$3.45

• APPETIZERS •

TAKIIMAN	60.30	CDILLED CARLE FIGU	¢40.00
TAKUWAN YELLOW RADISH	\$2.30	GRILLED SABLE FISH BUTTER FISH	\$10.00
OTSUKEMONO ASSORTED PICKLES	\$5.75	IKA NATTO * SQUID WITH NATTO	\$5.70
BEEF NEGIMA	\$7.50	NATTO	\$3.40
THINLY SLICED BEEF WRAPPED AROUND GREEN ONIONS		VEGGIE CROQUETTE	\$5.75
EDAMAME	\$4.75	MUSHROOM TERIYAKI	\$4.50
BROILED GREEN MUSSELS	\$5.75	SALTED BROILED SALMON	\$7.30
OSHITASHI	\$4.00	UNSALTED BROILED SALMON	\$6.85
CHILLED SPINACH TOPPED	V 1100	BROILED SQUID	\$10.00
WITH BONITO FLAKES		DEEP FRIED OYSTERS	\$8.00
PORK WASABI SYUMAI	\$6.50	GESO KARA AGE	\$6.85
SHRIMP SYUMAI	\$4.50	TOFU STEAK	\$8.00
SHRIMP SYUMAI (LARGE)	\$6.50	TUNA TATAKI *	\$3.45
HIYA YAKKO COLD TOFU TOPPED	\$3.45	TUNA NIGIRI SEARED ON THE OUTSI	
WITH BONITO FLAKES		ANKIMO Angler fish liver	\$9.00
AGE DOFU	\$5.50	T&T SPECIAL *	\$15.75
CHICKEN BON BONS	\$7.85	SLICED TUNA STUFFED WITH SPICY SCALLOPS & SLICED TILAPIA STUFFE	:D
BROILED SANMA	\$5.55	WITH CHOPPED TILAPIA & PICKLED I	
TAKOYAKI	\$6.00		
ROAST DUCK	\$8.00	• TEMPURA •	
BROILED YELLOWTAIL NECK	\$14.50		
BEEF SASHIMI *	\$6.30	VEGGIE TEMPURA	\$5.75
FRIED SOFT SHELL CRAB	\$11.40	MIXED TEMPURA	\$6.85
YAKITORI	\$5.20	SHRIMP TEMPURA CHICKEN TEMPURA	\$6.85 \$6.85
KUSHI KATSU BREADED PORK & ONIONS	\$5.50	CHICKEN TEMPORA	\$6.05
VEGGIE SPRING ROLLS	\$3.25	• GYOZA •	
PORK SPRING ROLLS	\$3.25	V50015 0V074	\$5.75
YU DOFU	\$7.30	VEGGIE GYOZA	
YU DOFU CRAB ISOBE AGE	\$7.30 \$4.00	CHICKEN GYOZA	\$5.75

·SAUCES & OTHER SIDES·

SRIRACHA	\$0.50	EEL SAUCE	\$0.75
SALAD DRESSING	\$0.50	TERIYAKI SAUCE	\$0.50
PICKLED GINGER	\$0.50	PONZU SAUCE	\$0.50
SPICY MAYO	\$0.50	TONKATSU SAUCE	\$0.50

LUNCH MENU

ALL ENTREES SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED WHITE RICE LUNCH ENTREES ARE ONLY AVAILABLE DURING LUNCH HOURS

BENTO BOXES

SPECIAL BOX * \$14.45
FRESH SALMON
TUNA
ESCOLAR
CRAB
EGG
MUSSEL
SERVED OVER A BED OF SUSHI RICE
SERVED W/
3 PIECES OF VEGGIE ROLL
3 PIECES OF SPICY SALMON ROLL

VEGGIE BOX
VEGGIE ROLL, VEGGIE TEMPURA &
BEAN SPROUTS
\$12.00

CREATE YOUR OWN BENTO BOX \$12.00
CHOOSE TWO DIFFERENT ENTREES THEN
A SIDE OF CHCKEN BON BONS OR BEANSPROUTS

SUSHI CRAB & AVOCADO ROLL [EXTRA CHARGE FOR ROLL UPGRADE]

CHICKEN TERIYAKI [+\$1.00 FOR ALL WHITE MEAT]

SHRIMP TERIYAKI [+\$0.40 FOR EXTRA]
SALMON TERIYAKI [+\$0.40 FOR EXTRA]

STEAK TERIYAKI *

BEEF NEGIMA

YAKINIKU

TEMPURA COMES WITH TWO PIECES OF SHRIMP & ASSORTED VEGGIES **GYOZA** CHOICE OF BEEF, CHICKEN OR VEGGIE

LUNCH ENTREES

PORK CUTLET BOWL	\$11.50
CHICKEN CUTLET BOWL	\$11.50
BEEF BOWL	\$11.50
EEL BOWL	\$19.50
TEN DON	\$13.50
SHRIMP & VEGGIE TEMPURA	\$11.5U
SUKIYAKI DON	\$14.50
BEEF SUKIYAKI OVER RICE	
CHICKEN TEMPURA CHICKEN & VEGGIES	\$10.95
SHRIMP TEMPURA	\$10.95
FIVE PIECES OF SHRIMP	
MIXED TEMPURA SHRIMP & VEGGIES	\$10.95
VEGGIE TEMPURA	\$10.95
CHICKEN TERIYAKI	\$10.25
STEAK TERIKYAKI *	\$12.65
SHRIMP TERIYAKI	\$12.25
YAKINIKU	\$11.00
SAUTEED BEEF	
SHOGAYAKI	\$11.00
SAUTEED PORK	
SANMA MACKEREL PIKE	\$9.20
SABA	\$11.50
MACKEREL	
TOFU STEAK	\$11.00
FRIED TOFU STEAKS SERVED IN A SKILLET WITH A SPECIAL SAUCE TOPPED WITH	
GREEN PEPPERS, ONIONS & BONITO FLAKES	
CURRY RICE	\$10.50
CURRY RICE w/ PORK CUTLET	\$13.00
CURRY UDON	\$10.50
DOES NOT COME WITH SOUP, SALAD OR RICE	

DINNER MENU

ALL ENTREES SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED WHITE RICE DINNER ENTREES ARE SERVED ALL DAY

BENTO BOXES

MIKADO BOX FRIED FISH	\$18.15	BENTO BOXES SERVED WITH: CALIFORNIA ROLL (WITHOUT SMELT ROE)
SAMURAI BOX CHICKEN	\$18.15	2 PIECES SHRIMP TEMPURA ASSORTED VEGGIE TEMPURA MARINATED BEAN SPROUTS
HIROSHIMA BOX Salmon	\$18.40	ORANGE STEAMED THEN CHILLED BROCCOLI & CARROTS
NEGIMA BOX BEEF	\$18.40	VECCIE DENTO DOV CEDVED WITH.
SHOGUN BOX SHRIMP	\$18.40	VEGGIE BENTO BOX SERVED WITH: VEGGIE TEMPURA VEGGIE GYOZA MARINATED BEAN SPROUTS
DAIMYO BOX STEAK *	\$18.40	STEAMED THEN CHILLED BROCCOLI & CARROTS
BENKAY BOX EEL	\$19.50	BENTO BOX UPCHARGES:
VEGGIE BOX	\$17.35	\$1.50 EXTRA FOR ALL WHITE MEAT CHICKEN EXTRA CHARGE FOR ROLL OR GYOZA SUBSTITUTION

• TEMPURA DINNERS •

VEGGIE TEMPURA	\$13.95	CHICKEN TEMPURA CHICKEN & VEGGIES	\$16.75
SHRIMP TEMPURA 7 PIECES	\$16.75	SEAFOOD TEMPURA LOBSTER TAIL, SHRIMP, CRAB,	\$29.50
MIXED TEMPURA	\$16.75	VEGGIES & MORE!	
SHRIMP & VEGGIES		\$5.50 EXTRA TO ADD CHICKEN, STEAK, SHRIMP, O SALMON TERIYAKI TO THE SEAFOOD TEMPURA DI	

• TERIYAKI DINNERS •

CHICKEN	\$14.95	CHICKEN & SHRIMP	\$16.75
SHRIMP	\$16.75	STEAK & CHICKEN *	\$16.75
STEAK *	\$17.35	STEAK & SHRIMP *	\$17.35
SALMON	\$17.35	STEAMED VEGGIE	\$13.95
BEEF NEGIMA	\$17.35		

SKEEN ONIONO

GREEN ONIONS

TERIYAKI DINNER UPCHARGES: \$2.50 EXTRA FOR ALL WHITE MEAT CHICKEN

DINNER MENU

ALL ENTREES SERVED WITH MISO SOUP, HOUSE SALAD & STEAMED WHITE RICE DINNER ENTREES ARE SERVED ALL DAY

· SUKIYAKI DINNERS ·

CHICKEN \$16.75

SERVED IN A HOT SKILLET WITH CLEAR NOODLES, VEGGIES, SUKIYAKI BROTH & YOUR CHOICE OF MEAT **BEEF** \$18.15

SEAFOOD \$18.85

• CUTLET DINNERS •

CHICKEN BREADED CHICKEN OR PORK CUTLET \$15.75

SERVED WITH

PORK \$15.75 STEAMED & THEN CHILLED BROCCOLI & CARROTS

MARINATED BEAN SPROUTS PORK TENDERLOIN LEMON & TONKATSU SAUCE \$16.25

• EEL BOWL•

GRILLED EEL SERVED OVER A BED OF RICE & COVERED IN EEL SAUCE \$19.50

•SOUP & NOODLE DISHES•

UDONS & SOBAS

SOBA NOODLES CAN BE SUBSTITUTED FOR UDON NOODLES

PLAIN UDON \$6.30

YAMAKAKE UDON UDON TOPPED WITH MOUNTAIN POTATO

KITSUNE UDON \$10.50

UDON TOPPED WITH FRIEDBEAN CURD

NABEYAKI UDON \$12.00

UDON TOPPED WITH ONE SHRIMP

TEMPURA AND AN EGG (HAS CHICKEN)

TEMPURA UDON \$11.50
UDON TOPPED WITH TWO PIECES \$12.50

CHASOBA \$8.00 TENZARU \$11.50
COLD GREENTEA SOBA NOODLES COLD SOBA NOODLES WITH TEMPURA

VEGGIE NABEYAKI UDON \$12.00

COLD GREENTEA SOBA NOODLES COLD SOE SERVED WITH SAUCE & SAUCE

SERVED WITH SAUCE

OF SHRIMP TEMPURA

· O C H A Z U K E ·

TOPPING & BROTH OVER A SMALL BED OF RICE

NORI CHAZUKE \$6.35

SEAWEED

UME CHAZUKE \$7.50

SALTED PLUM

SHAKE CHAZUKE \$9.85

SALTED BROILED SALMON

· YOSE NABE ·

A SEAFOOD SOUP WITH VEGETABLES AND CLEAR NOODLES \$20.95

· DESSERTS ·

DEEPFRIEDICECREAM

\$7.95

ONE SCOOP OF VANILLA ICE CREAM
COVERED IN POUND CAKE & DEEP FRIED;
TOPPED WITH CHOCOLATE SYRUP,
WHIPPED CREAM, A CHERRY &
ORANGE SLICES!

NEW YORK CHEESECAKE \$4.50

DEEP FRIED CHEESE CAKE \$6.75

ICE CREAM

ONE SCOOP

\$4.50

TWO SCOOPS

\$6.95

GREEN TEA RED BEAN VANILLA

• DRINKS•

GREEN TEA

ICED TEA

SWEETENED OR UNSWEETENED

SOFT DRINKS

COKE
DIET COKE
SPRITE
GINGER ALE
DR PEPPER
LEMONADE

WATER

CLUB SODA TONIC WATER SPARKLING WATER NON-SPARKLING WATER

NINJA TURTLE

ORANGE JUICE & PINEAPPLE JUICE, SPLASH OF GRENADINE & TOPPED WITH A CHERRY

ALCOHOLIC DRINKS

HOT SAKES •

SHO CHIKU BAI

COLD SAKES •

SHO CHIKU BAI NIGORI

SHO CHIKU BAI NAMA ORGANIC

SHO CHIKU BAI GINJO

THE DIPLOMAT YAMAHAI

BUNRAKU SNOW BEAUTY NIGORI

BUNRAKU FORGOTTEN JAPANESE SPIRIT

LIQUORS •

YOKAICHI MUGI SHOCHU

HONKAKU IKKOMON SHOCHU

TOKI SUNTORY WHISKY

AKASHI WHISKY

JACK DANIELS

BACARDI RUM

BOMBAY DRY GIN

KETEL ONE VODKA

MACALLAN SINGLE MALT SCOTCH

12 YEAR

DOMESTIC BEERS

BUD LIGHT

MICHELOB ULTRA

MILLER LIGHT

COORS LIGHT

YUENGLING

BLUE MOON

BLACKSTONE HOPJACK IPA

YAZOO HEFEWEIZEN

SHINER BOCK

JAPANESE BEERS

ASAHI DRY (12oz)

KIRIN LT. (12oz)

ICHIBAN (12oz)

SAPPORO (12oz)

ECHIGO RICE LAGER

ECHIGO FLYING DRAGON IPA

ECHIGO RED

ORION (22.4oz)

• WINE •

CORKAGE FEE: \$15.00

WHITE WINES

- * KINSEN PLUM WINE
- * HAKUTSURU PLUM WINE
- * ROBERT MONDAVI WOODBRIDGE CHARDONNAY * MON AMOUR ROSE
- * WILLIAM HILL CHARDONNAY
- * JOSH CHARDONNAY
- * KENDALL JACKSON CHARDONNAY
- * SONOMA CUTRER RUSSIAN RIVER RANCHES
- * CAKEBREAD CELLARS CHARDONNAY
- * CHATEAU STE MICHELLE RIESLING
- * MOMMY'S TIME OUT PINOT GRIGIO
- * KING ESTATE PINOT GRIS
- * BARONE FINI PINOT GRIGIO
- * KENWOOD SAUVIGNON BLANC
- * WHITEHAVEN SAUVIGNON BLANC

RED WINES •

- * CLOS DU BOIS CABERNET
- * LEESE-FITCH CABERNET
- * IMPERO COLLECTION SANGIOVESE
- * NOBLE VINES CABERNET
- * JOSH CABERNET
- * LOUIS M MARTINI CABERNET
- * RODNEY STRONG CABERNET
- * ESTANCIA MERLOT
- * CAVIT PINOT NOIR
- * LAYER CAKE PINOT NOIR
- * FOUR VINES ZINFANDEL
- * ST FRANCIS "OLD VINES" ZINFANDEL