

SUSHI BAR

NIGIRI/SASHIMI

Akami — tuna	5	Sake — salmon	4
Hamachi — yellowtail	5	Ika — squid	3
Hotate — hokkaido scallop	5	Ebi — cooked shrimp	3
Unagi — eel	4	Tamago — egg	3
Smoked Salmon	4		

MAKI

California Roll	8	Salmon & Avocado Roll	10
Spicy California Roll	8	Yellowtail & Avocado Roll	10
✓ Cucumber & Avocado Roll	6	Philly Roll	9
Tuna & Avocado Roll	11	Eel & Cucumber Roll	9
Spicy Tuna Roll	9	Shrimp Tempura Roll	10
Spicy Salmon Roll	9		

SASHIMI PLATES

small [1-2 PEOPLE]	20	medium [3-4 PEOPLE]	35
large [5-6 PEOPLE]	MP		

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SPECIALTY ROLLS

Dragon Roll	16
shrimp tempura topped w/ BBQ eel, avocado, unagi sauce	
Spicy Tuna Deluxe	16
salmon, avocado, jalapeño, cucumber topped w/ spicy tuna, unagi sauce, spicy mayo, masago	
✓ Vegetable Roll	15
asparagus, red pepper, cucumber, shiitake mushroom, scallion tempura, eggplant, oba, micro daikon, balsamic reduction	
Pink Lady Roll	16
tuna, hamachi, salmon, avocado wrapped w/ soy paper, topped w/ masago, jalapeño vinaigrette, micro cilantro	
Sunday Morning Roll	13
salmon, cream cheese, scallions, tempura, topped w/ mixed green salad, jalapeño vinaigrette, unagi sauce, spicy mayo, masago	
Red Dragon Roll	16
shrimp tempura, tuna, avocado, red and wasabi tobiko, spicy mayo, unagi sauce	

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SLURPING TURTLE

www.slurpingturtle.com/columbus

TURTLE TO GO

Your food is always made with the highest quality ingredients. When carrying out, however, you may notice a slight difference in taste and flavor from your dine-in experience.

LUNCH & DINNER

SNACKS

v Edamame [spicy] w/ spicy togarashi dipping sauce	6
v Salad of Hearts of Romaine and Mesclun pickled vegetables, sesame-carrot dressing	6/10
Add Chicken 4 Shrimp 6 Spicy Tuna 6	
Add Avocado 3 Tofu 2	
Duck Fat Fried Chicken soy-sesame marinated chicken fried in duck fat	12
Takoyaki octopus fritters, bonito flakes, mayo, nori, tonkatsu sauce	10
Gyoza pan-seared chicken and leek dumpling w/ housemade gyoza sauce	9

BAO each 5 | pick three 14

Pork Belly w/ soy-ginger glaze	
Roasted Chicken w/ tare	
v Vegetable w/ shiitake mushroom tempura, eggplant, miso mustard, pickled jalapeño	
Shrimp Tempura w/ remoulade	add 1

side dish

Miso Soup	3
v Side Salad	3
v Short Grain Rice	3
v Organic Brown Rice	4
v Sushi Rice	4

v Vegetarian | For vegetarian & gluten allergies please ask your server for additional items.

* Can Be Altered to Be Vegetarian | Ask your server for this preparation.

SLURPS

HOMEMADE RAMEN NOODLES

Classic Tokyo Shoyu pork belly, molten egg, bamboo shoots, bok choy, scallions, nori, garlic-shallot oil	16
Shrimp Shio Ramen garlic & chive marinated shrimp, poached egg, bamboo shoots, bok choy, scallions, sesame oil	18
DFFC Miso Ramen [spicy] duck fat fried chicken, spicy pork miso, bean sprouts, kimchi, buttered corn, bok choy, molten egg, scallions, sesame seeds, chili flakes, chili oil	18
Tan Tan Men [spicy] pork belly, pork miso, bean sprouts, bok choy, scallions, chili flakes, chili oil, sesame seeds	18
Hakata Tonkotsu Ramen pork belly, bean sprouts, bok choy, wood ear mushrooms, pickled ginger, scallions, black garlic oil	16
Spicy Miso Tonkotsu [spicy] chicken, spicy pork miso, buttered corn, bamboo shoots, bean sprouts, wood ear mushrooms, scallions, chili oil	17
v Red Curry Ramen mushroom medley, fried eggplant, sugar snap peas, potato & kabocha chips, carrots, bok choy, scallions,	16

EXTRA TOPPINGS

pork belly	5	bean sprouts	2
roasted chicken	4	silky tofu	2
duck fat fried chicken	5	mushroom medley	5
shrimp [4pcs]	6	spicy volcano paste	1.5
shrimp tempura [1pc]	3	spicy pork miso	2
poached egg	1.5	kimchi	3
molten egg	1.5	extra noodle	4
grated garlic	.5	extra broth	5

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please ask your server for details.

STIR-FRY

* Chahan Japanese fried rice w/ egg, vegetable medley, scallions, sesame seeds	
w/ pork belly, chicken or seasonal vegetables	16
or w/ shrimp	18
v Kinoko Mochi fat rice cake stir-fried w/ red peppers, asparagus, mushroom medley, eggplant, kabocha squash, parmesan, scallions, sweet chili-soy sauce, sesame seeds	17

POKE BOWLS

[SERVED OVER SUSHI RICE & MISO SOUP ON THE SIDE]

Spicy Salmon Donburi tartare-style salmon, sesame-soy marinade, cucumber, scallions, nori, sesame seeds, daikon, masago	20
Ahi Poké Donburi sesame-soy marinated tuna, spicy mayo, scallions, nori, sesame seeds, cucumber, avocado, daikon, masago, shiso	20
California Poké Donburi crab salad, spicy mayo, scallions, nori, sesame seeds, cucumber, avocado, daikon, wasabi tobiko, shiso	18
v Shiitake Tofu Donburi tofu, stir-fried shiitake mushroom, eggplant, asparagus, red pepper, topped w/ nori, sesame seeds, cucumber,	16

our ramen is freshly made in-house
by our noodles to cook at home \$4