

# SUSHI BAR

## NIGIRI/SASHIMI

Akami — tuna	4	Tobiko — flying fish roe	3
Hamachi — yellowtail	4	Saba — mackerel	3
Amaebi — spot prawn	4	Ebi — cooked shrimp	3
Hotate — hokkaido scallop	4	Tamago — egg	2.5
Ikura — salmon roe	4	Masago — smelt roe	2.5
Unagi — eel	3	Uni — sea urchin	MP
Smoked Salmon	3	Toro — fatty tuna	MP
Sake — salmon	3	A5 Wagyu — beef	MP
Ika — squid	3		

## SPECIALTY NIGIRI [2PCS]

Torched Salmon Belly w/ miso vinaigrette	8
Hamachi Belly w/ jalapeño vinaigrette	9
Seared Sea Scallop w/ truffle oil	9
Toro & Uni chopped toro w/ scallion & topped w/ uni	14
A5 Wagyu & Uni w/ pickled wasabi	MP

## MAKI

California Roll	7	Salmon & Avocado Roll	9
Spicy California Roll	8	Spicy Salmon Roll	9
✓ Cucumber & Avocado Roll	6	Yellowtail & Avocado Roll	9
✓ Sweet Potato Roll	6	Philly Roll	9
Tuna & Avocado Roll	9	Eel & Cucumber Roll	9
Spicy Tuna Roll	9	Shrimp Tempura Roll	10

## TEMAKI — HAND ROLL

Tuna, Shiso, Takuan	8
Ume, Cucumber, Shiso	8
Saba, Gari, Scallion	8
Salmon Skin, Cucumber, Bonito Flake, Yamagobo	8

## SPECIALTY ROLLS

Dancing Shrimp Roll shrimp tempura topped w/ avocado, ebi, masago, yuzu aioli	16
Dragon Roll shrimp tempura topped w/ BBQ eel, avocado, unagi sauce	15
Spicy Tuna Deluxe salmon, avocado, jalapeño, cucumber topped w/ spicy tuna, unagi sauce, spicy mayo, masago	15
✓ Vegetable Roll asparagus, red pepper, cucumber, shiitake mushroom, scallion tempura, eggplant, ohba, micro daikon, balsamic reduction	14
Pink Lady Roll tuna, hamachi, salmon, avocado wrapped w/ soy paper, topped w/ masago, jalapeño vinaigrette, micro cilantro	14
Volcano Roll spicy tuna, baked kani kama salad, scallion, masago, spicy mayo	14
Sunday Morning Roll salmon, cream cheese, scallions, tempura, topped w/ mixed green salad, jalapeño vinaigrette, unagi sauce, spicy mayo, masago	12
Red Dragon Roll shrimp tempura, tuna, avocado, red and wasabi tobiko, spicy mayo, unagi sauce	15
Spider Roll tempura soft shell crab, asparagus, kani kama, masago, mixed green salad, drizzled w/ unagi sauce	15
Futomaki Roll shiitake mushroom, eggplant, cucumber, takuan, kanikama, tamago, masago	12

## SASHIMI PLATES

small [1-2 PEOPLE]	16	medium [3-4 PEOPLE]	28
large [5-6 PEOPLE]	MP		

**our ramen is freshly made in-house**  
buy our noodles to cook at home \$3

# TURTLE TO GO

4049 WORTH AVE COLUMBUS OH 43219  
614 414 6310 | [events@slurpingturtle.com](mailto:events@slurpingturtle.com)



# SLURPING TURTLE

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*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
Hamachi Tacos tartare of yellowtail, truffle-soy, taro root shell	12
v Salad of Hearts of Romaine and Mesclun pickled vegetables, sesame-carrot dressing Add Chicken 4   Shrimp 6   Spicy Tuna 5 Add Avocado 3   Tofu 2	5/9
Broccolini Miso-ae blanched broccolini w/ miso mustard	7
Shrimp & Vegetable Tempura shrimp, sweet potato, broccolini, enoki, white onion w/ tempura sauce	9
Duck Fat Fried Chicken soy-sesame marinated chicken fried in duck fat	10
Takoyaki octopus fritters, bonito flakes, mayo, nori, tonkatsu sauce	9
Salmon Skin Salad crispy salmon skin, daikon, cucumber, carrot, asparagus, yamagobo, sesame seeds, scallions, ponzu, bonito flakes	8
Gyoza pan-seared chicken and leek dumpling w/ housemade gyoza sauce	9

## BAO

each 4 | pick three 11

[STEAMED BUNS W/ DAIKON-ARUGULA SALAD, PICKLES, SPICY MUSTARD]

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

## TOBANYAKI

[ENOKI, SHIMEJI, KABOCHA, BROCCOLINI, SCALLIONS, SOY-ONION SAUCE]

Chicken 10 Salmon 12

Ribeye 12 v Tofu 10

## SLURPS

### HOMEMADE RAMEN NOODLES

Classic Tokyo Shoyu pork belly, molten egg, bamboo shoots, bok choy, scallions, nori, garlic-shallot oil	15
Shrimp Shio Ramen garlic & chive marinated shrimp, poached egg, bamboo shoots, bok choy, scallions, sesame oil	16
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	17
Tan Tan Men [spicy] pork belly, meatballs, miso pork, bean sprouts, bok choy, scallions, chili flakes, chili oil, sesame seeds	16
Hakata Tonkotsu Ramen pork belly, bean sprouts, bok choy, wood ear mushrooms, pickled ginger, black garlic oil, scallions	15
Spicy Miso Tonkotsu [spicy] chicken, spicy pork miso, buttered corn, bamboo shoots, bean sprouts, wood ear mushrooms, scallions, chili oil	16
v Red Curry Ramen mushroom medley, fried eggplant, sugar snap peas, potato & kabocha chips, carrots, bok choy, scallions, coconut-lemongrass cream, chili oil	15

## EXTRA TOPPINGS

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

## STIR-FRY

* Chahan Japanese fried rice w/ egg, vegetable medley, scallions, sesame seeds	
<b>choose one</b> w/ pork belly, chicken or seasonal vegetables	14
<b>or</b> w/ ribeye or shrimp	16
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	16

## 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, avocado, daikon, shiso	16
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## SIDE DISH

Miso Soup	3	v Short Grain Rice	2.5
v Side Salad	5	v Organic Brown Rice	3
		v Sushi Rice	3

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.

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