

# SUSHI BAR

## NIGIRI/SASHIMI

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

## 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

## MAKI

California Roll	7	Spicy Salmon Roll	9
✓ Cucumber & Avocado Roll	6	Yellowtail & Scallion Roll	9
Tuna & Avocado Roll	9	Philly Roll	9
Spicy Tuna Roll	9	Eel & Cucumber Roll	9
Salmon & Avocado 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

..... ask your server about .....  
**chef's specialty nigiri**

## SASHIMI PLATES

small (1-2 people)	16
medium (3-4 people)	28
large (5-6 people)	MP

*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.*

# TURTLE TO GO

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# LUNCH & DINNER

## SNACKS

✓ Edamame ( <b>spicy</b> ) w/ spicy togarashi dipping sauce	6
Hamachi Tacos tartare of yellowtail, truffle-soy, taro root shell	12
✓ Salad of Hearts of Romaine and Mesclun pickled vegetables, sesame-carrot dressing Add Chicken 4   Shrimp 5   Spicy Tuna 5 Add Avocado 3   Tofu 2	9
Fried Brussels Sprouts w/ crispy shallots, umami soy	7
Duck Fat Fried Chicken soy-sesame marinated chicken fried in duck fat	10
Beef Toban Yaki grilled ribeye, enoki & shimeji mushrooms, shishito peppers, kabocha, soy-onion sauce	12
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

✓ Vegetable w/ shiitake mushroom tempura, eggplant, miso mustard, pickled jalapeño

Shrimp Tempura w/ remoulade add 1

## SIDE DISH

Miso Soup	3	✓ House Salad	5
✓ Steamed Organic Brown Rice	3	✓ Steamed Short Grain Rice	2.5

## SLURPS

### HOMEMADE RAMEN NOODLES

Classic Tokyo Shoyu pork belly, molten egg, bamboo shoots, bok choy, scallions, nori, garlic-shallot oil	15
Shrimp Shio Ramen grilled shrimp marinated in garlic & chive, bamboo shoots, bok choy, scallions, poached egg, sesame oil	16
DFFC Miso Ramen ( <b>spicy</b> ) duck fat fried chicken, spicy pork miso, bean sprouts, shishito peppers, bok choy, molten egg, scallions, sesame seeds, chili flakes, chili oil	17
Tan Tan Men ( <b>spicy</b> ) 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 ( <b>spicy</b> ) chicken, spicy pork miso, buttered corn, bamboo shoots, bean sprouts, wood ear mushrooms, scallions, chili oil	16
✓ 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	5	spicy pork miso	2
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
✓ 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

## POKÉ 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
✓ Shiitake Tofu Donburi tofu, stir-fried shiitake mushroom, eggplant, asparagus, red pepper, topped w/ nori, sesame seeds, cucumber, avocado, daikon, shiso	16

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

✓ 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.