



## STARTERS

- Miso Soup 3
- Edamame 5  
sea salt
- Spring Rolls 3pcs 6
- Crispy Garlic Brussels Sprouts 7
- Shishito Peppers with Dried Bonito 7
- Edamame with Truffle Garlic Soy Sauce 7
- Edamame with Spicy Garlic Soy Sauce 7
- Agedashi Tofu 8  
fried tofu
- Ikageso 9  
fried squid legs
- Chicken Karaage 10  
fried chicken bites
- Vegetable Tempura 10
- Japanese Pumpkin Tempura 8
- Pork Fried (Gyoza) or Pan Fried Dumplings 11
- Chicken Fried (Gyoza) or Pan Fried Dumplings 11
- Volcano 13  
tempura avocado stuffed with spicy tuna &  
crabmeat topped with spicy eel sauce
- Yellowtail Kama 13  
fish collar
- Salmon Kama 10  
fish collar
- Spicy Tuna on Crispy Rice (4pcs) 12
- Soft Shell Crab (2pcs) 12
- Shrimp Tempura (4pcs) 8 (8pcs) 15

## SALAD

- Seaweed Salad 7
- Mixed Green Salad 9
- Tofu Salad 10
- Salmon Skin Salad 11
- Sashimi Salad 14
- Soft Shell Crab Salad 15

## BENTO BOX

Includes Miso Soup, Rice & Salad  
\*Same Item Not Allowed. No Modifications  
\*Add \$1 for Soy Paper

### 2 Items 20

Choices:

- Vegetables & Shrimp
- Mixed Sushi or Mixed Sashimi 5pcs
- Spicy Tuna Roll 6pcs
- California Roll 6pcs
- Shrimp Tempura Rolls 6pcs
- Salmon Avocado Roll 6pcs
- Crunchy Roll 4pcs
- Rainbowl Roll 4pcs
- Baked Crab Handroll with Soy Paper 2pcs
- Shrimp Tempura Handroll with Soy Paper 2pcs
- Mixed Tempura 5pcs  
Vegetable & Shrimp
- Chicken Kara-Age 8pcs  
Regular or Spicy
- Fried Pork Belly 5pcs or Teriyaki Salmon 1pc

### 3 Items 25

## ROBATA

- Pork Belly 7
- Chicken Breast with Sea Salt 7
- Sausage 8
- Shrimp with Sea Salt 8
- Ribeye 10  
Add Teriyaki Sauce Upon Request

## A LA CARTE

- Includes Broccoli
- Pork Belly 16
  - Grilled Salmon 18
  - Shrimp Karaage 18  
Regular or Spicy

## RAMEN

Includes House Tonkotsu Broth, Noodles, Marinated Egg, Fish Cake, Green Onions, Bean Sprouts, Broccoli, Bamboo Shoots, Red Ginger, Sesame Seeds, Dried Seaweed \*Except Veggie Ramen

**Tonkotsu Ramen 18**  
(Choice of Pork Chashu or Chicken Chashu)

**Black Garlic Ramen 19**  
(Choice of Pork Chashu or Chicken Chashu)  
with black garlic oil

**Spicy Miso Ramen 18**  
(Choice of Pork Chashu or Chicken Chashu)  
with miso and house chili paste

**Vegetable Ramen 18**  
miso broth, thin noodles, green onion,  
bean sprouts steamed vegetables

### Ramen Add-Ons (Extra Toppings)

- |                             |                           |
|-----------------------------|---------------------------|
| Fried Garlic .50            | Bean Sprouts .50          |
| Bamboo Shoots .50           | Marinated Egg (1/2pc) .75 |
| Chashu-braised pork (3pc) 3 | Dried Seaweed .50         |
| House Chili Paste .50       | Black Garlic Oil 1        |
| Chicken Chashu (4pc) 2      | Extra Noodles 3           |
| Shrimp (1pc) 1              |                           |

## FRIED RICE

Choices:

- Ribeye 21
- Chicken 20
- Lobster 22
- Shrimp 22
- Vegetables 18

Add Garlic Upon Request

Side of White Rice 2

Sides of Sushi Rice 3

## DESSERTS

- Tokyo Warm Chocolate Lava Cake 7.5  
served with vanilla ice cream
- Vanilla Ice Cream Parfait 6
- Mochi Ice Cream 5



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## SUSHI ROLLS

- Cucumber Roll 8  
Cucumber Avocado Roll 9  
California Roll 10  
imitation & snow crab, cucumber avocado  
Vegetable Roll 10  
Spicy Tuna Roll 10  
cucumber  
Shrimp Tempura Roll 10  
cucumber, avocado, spicy mayo, eel sauce  
Salmon Avocado Roll 10  
Tuna Avocado Roll 11  
Eel & Avocado Roll 11  
Vegetable Tempura Roll 11  
Spicy Crab Meat Tempura Roll 14  
topped with eel sauce, sriracha, spicy mayo  
Soft Shell Crab Roll 14  
gobo, kaiware, cucumber, avocado  
imitation & snow crab  
Peacock Roll (6pcs) 15  
tempura fried spicy tuna with soy paper &  
avocado topped with spicy mayo & eel sauce  
Crunchy Roll 15  
shrimp tempura, crabmeat, avocado  
topped with tempura crunch & eel sauce  
Red Dragon Roll 16  
spicy tuna roll topped with fresh tuna  
Baked Salmon Roll 16  
california roll topped with salmon & spicy mayo  
baked then drizzled with eel sauce  
Spicy Yellowtail Jalapeño Roll 16  
spicy chopped yellowtail, cucumber &  
avocado topped with wasabi aioli, jalapeños  
Spicy Tuna Jalapeño Roll 16  
spicy chopped tuna, cucumber & avocado  
topped with wasabi aioli, jalapeños  
Rainbow Roll 16  
california roll topped with avocado, salmon,  
tuna, yellowtail and tai snapper  
Baked Lobster Roll 18  
lobster, dynamite sauce, micro greens,  
spicy crunchy garlic, avocado, soy paper

### [ Sushi Rolls Cont'd ]

- Truffle Salmon Roll 18  
california roll topped with fresh salmon,  
black truffle oil, sea salt  
Black Pepper Tuna Roll 18  
spicy tuna roll topped with pepper tuna,  
cucumber, ponzu & microgreens  
Pacific Roll 20  
soy paper, albacore, salmon avocado,  
cucumber, lime, citrus sauce  
Lobster Crab Roll 20  
crabstick roll topped with lobster  
Huntington Beach Roll 22  
crabstick, gobo, tuna, salmon, yellowtail tai  
snapper, avocado, cucumber wrap  
O-Toro Roll 32  
o-toro, avocado, cucumber, topped with o-toro

## HAND ROLLS

- Salmon 7  
cucumber, choice of regular or spicy  
Shrimp Tempura 7  
avocado, cucumber  
Spicy Tuna 7  
cucumber  
Spicy Yellowtail 7  
cucumber  
Spicy Albacore 7  
cucumber  
Scallop 7  
bay scallop, masago  
Blue Crab 10  
soy paper  
Ikura 8  
soy paper  
Baked Crab 8  
soy paper  
Baked Lobster 10  
soy paper, dynamite sauce  
O-Toro 18  
fatty tuna belly  
Uni M.P.

## NIGIRI SUSHI (2pcs)

- Shrimp 4  
Albacore 6  
Stripped Bass 7  
Salmon w/ Truffle 7  
Hokkaido Scallop 8  
Tai Snapper 7  
O-Toro 14  
fatty tuna belly  
Salmon 6  
Eel 8  
Halibut 8  
Yellowtail 7  
Ikura 8  
Uni M.P.

## SASHIMI (2pcs)

- Salmon 7  
Tai Snapper 8  
Stripped Bass 8  
Yellowtail 8  
O-Toro 18  
fatty tuna belly  
Albacore 7  
Tuna 8  
Halibut 9  
Fresh Uni M.P.

## CARPACCIO

- Albacore 13  
topped with crispy garlic, garlic ponzu, extra  
virgin olive oil and micro greens  
Seared Salmon Truffle 14  
lightly seared salmon topped with truffle  
shavings, ponzu sauce, white truffle oil and  
micro greens  
Yellowtail Jalapeño 14  
jalapeño, extra virgin olive oil,  
garlic ponzu and micro greens  
Tai Snapper (Sea Bream) 15  
citrus juice, yuzu, kosho, himalayan pink salt,  
tobiko, and micro greens  
Hokkaido Scallop 15  
yuzu kosho, himalayan pink salt, micro  
greens, citrus juice, extra virgin olive oil  
Stripped Bass 15  
ponzu, sea salt, micro greens

### [ Carpaccio Cont'd ]

- Halibut 18  
green onion, ponzu, sea salt  
Black Pepper Tuna 18  
lightly seared tuna, black pepper, olive oil,  
yuzu, ponzu  
O-Toro (4pcs) 35  
fatty tuna belly

## SUSHI & SASHIMI DINNER

- Sushi Sampler 23  
2 salmon, 2 tuna, 2 yellowtail, 2 albacore  
Sushi Deluxe 45  
2 salmon, 2 tuna, 2 yellowtail, 2 albacore  
2 halibut, 2 hokkaido scallop,  
2 tai snapper  
Sashimi Sampler 27  
2 yellowtail, 2 tuna, 2 albacore, 2 salmon

## Premium Boat - Sushi, Sashimi & Rolls 95

- Includes :  
Edamame  
Miso Soup (2)  
Sushi (2pcs of each)  
tuna, salmon, yellowtail, tai snapper, halibut  
Sashimi (12pcs)  
Rainbow Roll (8pcs)  
Shrimp Tempura Roll (6pcs)  
Baked Salmon Roll (8pcs)



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