

# HONG SUSHI & RAMEN

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2075 Newport Blvd, Costa Mesa, CA, 92627  
949-722-8736

# APPETIZERS

MISO	3 HOUSE MISO W/ SEAWEED & TOFU
RICE	2 HOUSE STEAM RICE
SARI	3 SUSHI RICE
EDAMAME	5 BROILD SOYBEANS W/ SEA SALT
GARLIC EDAMAME	6 SAUTEED SOYBEANS W/ GARLIC & SPICES
SPICY GARLIC EDAMAME	7 SAUTEED SOYBEANS W/ GARLIC & SPICY SPICES
HOUSE SALAD	5 HOUSE SALAD 5 MIXED SPRING W/ VINAIGRETTE DRESSING
CUCUMBER SEAWEED SALAD	9 SLICED CUCUMBER, SEAWEED W/ RICE VINEGAR
GYOZA	8 FRIED JAPANESE PORK DUMPLINGS (6PCS) & DUMPLING SAUCE
SESAME CHICKEN	14 FRIED CHICKEN GLAZED & SESAME SAUCE
SPICY SESAME CHICKEN	15 FRIED CHICKEN GLAZED & SPICY SESAME SAUCE
SHRIMP TEMPURA	11 SHRIMP (5PCS) TEMPURA & TEMPURA SAUCE
MIX TEMPURA	11 VEGETABLE (7PCS) & SHRIMP(3PCS) & TEMPURA SAUCE
SOFT SHELL CRAB	10 DEEP-FRIED SOFT SHELL CRAB W/ PANKO & PONZU
SHISHITO PEPPER	9 SAUTEED JAPANESE PEPPER W/ DASHI BROTH
JALAPENO BOMB	10 FRIED JALAPENO W/ SPICY TUNA AND CREAM CHEESE
GREEN MUSSELS	10 BAKED NEW ZEALAND GREEN MUSSELS (5PCS) W/ DYNAMITE SAUCE



# KITCHEN COMBO

## KATSU/TERIYAKI

- PORK KATSU \$ 17
- CHICKEN KATSU \$ 15
- CHICKEN TERIYAKI \$ 15
- SALMON TERIYAKI \$ 19

## RAMEN COMBO



RAMEN (SP/RG)  
\$16



\$ 25

- \$ 20
- A. GYOZA \$ 21
- B. CALIFORNIA
- C. SP TUNA

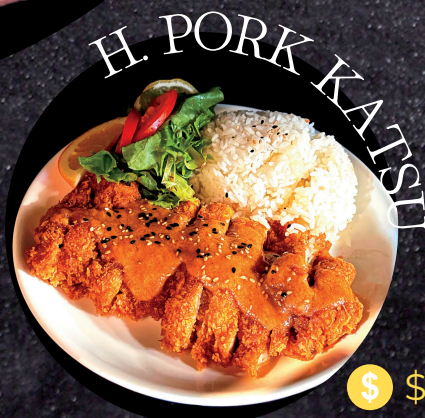
\$ 22



\$ 26



\$ 25



\$ 28



\$ 26





# SUSHI BAR SPECIAL

SALMON CARPACCIO	<b>\$18</b>	THINLY SLICED SALMON W/ GARNISH
ALBACORE CARPACCIO	<b>\$19</b>	THINLY SLICED ALBACORE W/ GARNISH
YELLOWTAIL CARPACCIO	<b>\$19</b>	THINLY SLICED YELLOWTAIL W/ GARNISH
HALIBUT CARPACCIO	<b>\$20</b>	THINLY SLICED HALIBUT W/ GARNISH
BLACK SNAPPER CARPACCIO	<b>\$20</b>	THINLY SLICED BLACK SNAPPER CARPACCIO
CHIRASHI	<b>\$28</b>	CHEF'S CHOICE OF FISH ON SUSHI RICE
UNAGI DON	<b>\$19</b>	FRESH WATER EEL OVER SUSHI RICE
SUSHI COMBO A	<b>\$48</b>	CHEF'S CHOICE OF 12PCS SUSHI
SUSHI COMBO B	<b>\$65</b>	CHEF'S CHOICE OF 18PCS SUSHI
SASHIMI COMBO A	<b>\$46</b>	CHEF'S CHOICE OF 12PCS SASHIMI
SASHIMI COMBO B	<b>\$63</b>	CHEF'S CHOICE OF 18PCS SASHIMI
SALMON SKIN SALAD	<b>\$20</b>	BAKED SALMON SKIN OVER MIXED GREENS
SASHIMI SALAD	<b>\$22</b>	SASHIMI OVER MIXED GREENS
SPICY TUNA CRISPY RICE	<b>\$15</b>	SPICY TUNA & AVOCADO ON TOP OF CRISPY RICE







# HOUSE SPECIAL ROLL

VOLCANO

**\$20** BAKED SP TUNA ON TOP OF ALASKAN

RED AND ORANGE

**\$23** SPICY TUNA WRAPPED W/ TUNA (3PCS) & WRAPPED W/ SALMON(3PCS)

KING ROLL

**\$24** SHRIMP TEMP & AVOCADO & SP TUNA WRAPPED W/ UNAGI AVOCADO CRUNCH POWDER

MANGO SALSA

**\$24** AVOCADO & SALMON & CUCUMBER WRAPPED W/ SPICY TUNA & MANGO SALA

SUSHI BURRITO

**\$24** SHRIMP TEMP + CRAB MEAT + SP TUNA + TUNA + SALMON + AVO WRAPPED W/ SOY PAPER

NEW PORT SPECIAL

**\$22** SP TUNA & AVOCADO WRAPPED W/ SALMON

COSTA MESA SPECIAL

**\$24** SP CRAB & AVOCADO WRAPPED W/ TUNA





# SUSHI(2PCS)



**Sake  
Salmon**



**Sake Toro  
Salmon Belly**



**Maguro  
Tuna**

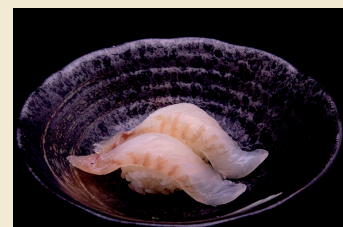
*MUST TRY!*



**Shiro Maguro  
Albacore**



**Hamachi  
Yellowtail**



**Hirame  
Halibut**

*MUST TRY!*



**Toro  
Fatty Tuna**

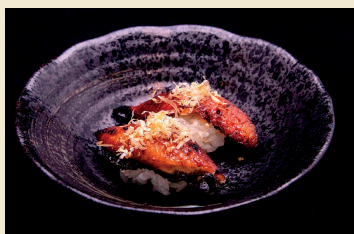


**Ika  
Squid**

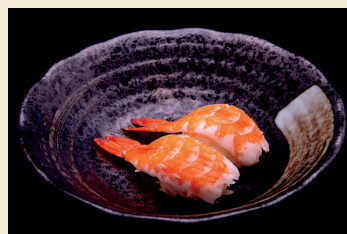


**Tako  
Octopus**

*MUST TRY!*



**Unagi  
Eel**



**Ebi  
Cooked Shrimp**



**Tamago  
Cooked Egg**





California



Spicy Tuna



Spicy Salmon



Spicy Yellowtail



Spicy Albacore



Alaskan



Hawaiian



Rainbow



Dragon



Tiger



Albacore Delight



Hamachi Delight



Crunch



Crunch Tiger



Crunch Spicy Tuna



Crunch Spicy Crab



Baked Crawfish



Baked Scallop



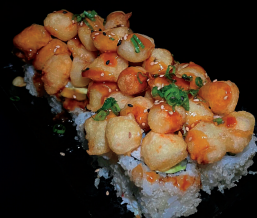
Baked Salmon



Caterpillar



Popcorn Crawfish



Popcorn Scallop



Jessica Alba



Spider



Avocado



Cucumber Avocado



Cucumber Special



Veggie Temp Roll



# BEVERAGES

## Soft Drink

\$3/\$5

Coke, Diet Coke,  
Coke Zero, Sprite,  
Dr. Pepper

## Tea

\$3

Hot or Iced Green Tea

## Perrier

\$5

## Fiji

\$5

# BEER

## Small Beer 12 oz.

\$6

Asahi, Sapporo  
Kirin Ichiban, Kirin Light

## Large Beer 21 oz.

\$10

Asahi,  
Kirin Ichiban, Kirin  
Light,  
Orion

\$12

# WINE

## Red Wine

\$10

Cabernet Sauvignon,  
Malbec, Merlot,  
Pinot Noir

## White Wine

\$10

Chardonnay,  
Pinot Grigio,  
Riesling,  
Sauvignon Blanc

## Rose

\$10

## Plum Wine

\$10





# SAKE

- Small Hot Sake \$5
- Large Hot Sake \$9
- Small Cold Sake \$6
- Large Cold Sake \$10

## Hakkaisan Tokubetsu Junmai

Taste Profile: Dry body preceded by mild and creamy texture. Flavor of almond and vanilla with a hint of a lactic character melts across the palate.

- 300ML \$20
- 720ML \$40



## Hakkaisan Junmai Dai Ginjo

Taste Profile: Light & Dry with a crisp floral scent. With a clean, gentle rice flavor and a dash of dryness, this sake is a must try

- 300ML \$35
- 720ML \$70



## Hakkaisan Snow Aged 3 Years

Taste Profile: The flavor is initially subdued, before it unfolds the rich and solid sake. Sake with a subtle and fine aroma and a mellow, dry finish.

- 300ML \$45
- 720ML \$90



## Kikusui Junmai Ginjo

Taste Profile: It has an light, playful essence with the perfect dash of dry with a touch of mandarin orange

- 300ML \$20
- 720ML \$40



## Kubota Junmai Dai Ginjo

Taste Profile: A gentle, elegant nose of cherry, pear, mango and melon. Beautifully dry with hidden flashes of raisin, apricot and green grapes, highlighted when it gently warms on your palate.

- 300ML \$45
- 720ML \$90
- 1800ML \$150



## Sho Chiku Bai Ginjo 300ML \$20

Taste Profile: This dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard, and nutmeg. The finish is clean and refreshing with an emerging taste of lightly salted fruit.



## Sho Chiku Bai Nigori 375ML \$20

Taste Profile: fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.

