

いらっしやいませ

Sushi by the Water

ONCE DISCOVERED, NEVER FORGOTTEN



**Please check out our
Facebook page**



**And follow us on
Instagram**

Sushi by the Water was established to introduce a taste of Asian fusion to Muskoka and surrounding areas. With our authentic flavours and passion for Japanese cuisine, We strive to continue to offer variety and high quality service.



BEER ビール

Sapporo \$12 (500ml)

Asahi Super Dry \$12 (500ml)

Asahi Super Dry Dai-bin \$15 (630ml)



Corona Extra \$10 (330ml)

Budweiser \$10 (341ml)

Coors Light \$10 (341ml)

Muskoka Brewery Craft Lager \$12 (500ml)



BEVERAGE LIST 飲み物



Coke

Diet Coke

Sprite

\$3 Can (355ml)

Canada Dry

Nestle Iced Tea

House Special Calpico

\$10 (1L - Seasonal)

Apple Juice

\$3

Japanese Rice Green Tea (Hot)

\$3 (per person)

Sparkling Water

\$7 (750ml)

Spring Water

\$2 (500ml)

Jasmine Iced Tea

\$6 (1L - Seasonal)

By Bottle - \$55

By Glass (8oz) - \$12

Cork Fee - \$25



RED WINE 赤ワイン

Peninsula Ridge Merlot VQA (Glass/Bottle)

Ontario, Canada

Medium ruby in colour with aromas of black cherry, tobacco and roasted green pepper. Medium-bodied, quite ripe and silky, it ends with toasted spices and harmonious tannins.



Pelee Island Pinot Noir VQA (Glass/Bottle)

Ontario, Canada

Pale ruby red colour; soft cherry with a touch of spice and earth on the nose; light-bodied with soft fruit flavours and lively acidity.

By Bottle - \$55

By Glass (8oz) - \$12

Cork Fee - \$25



WHITE WINE 白ワイン

Folonari Pinot Grigio (Glass/Bottle)

Veneto, Italy

Made in stainless steel tanks to preserve and accentuate its fresh character. Pale lemon colour, with aromas of citrus, clove and light floral notes. Juicy on the palate with more fresh fruit flavours balanced by bright acidity and hints of white pepper that lead to a clean finish.



Bollini Pinot Grigio (Bottle)

Trentino, Italy

Always a solid value, this PG offers delicate pear and honey with suggestions of apple and mineral.



Oyster Bay Sauvignon Blanc (Glass/Bottle)

Marlborough, New Zealand

Expect notes of expressive lime, passion fruit, kiwi fruit and fresh-cut grass.



Robert Oatley Chardonnay (Glass/Bottle)

Western Australia, Australia

Complexity and elaborate, expressive flavours are benchmarks of Margaret River Chardonnay. This one is sophisticated and approachable, suggesting intense ripe peach, pear, apple and grapefruit notes in a rich, perfectly balanced, deftly baked frame.

SAKE 日本酒



Gekkeikan Junmai (Cold - 8oz/20oz)

\$23/\$40

Herbaceous with hints of grapefruit and a light earthiness. Good acidity, mineral driven, well-balanced with a clean, medium finish. Sulfite and Gluten free.



Hakutsuru Draft (Cold - 10oz)

\$28

Fruity yet dry in a classic Japanese style. Aromas of sweet rice, nuts and barely-ripe pear, with green melon, young coconut and light cream on the palate. Vibrant, light, fresh, and smooth.



Nigori Crème (Cold - 10oz)

\$30

Milky white with aromas of melon, marshmallow, and vanilla ice cream. Smooth and fulsome texture with a slightly savoury finish with hints of salt and spice.



Sho Chiku Bai Sake (Hot - 6oz)

\$20

Medium-Bodied, dry, smooth, refreshing and elegant with floral, earth, and grain notes. A long finish with a touch of sweetness. Pair with raw or fried fish and lightly seasoned Asian fare.



ASIAN FUSION フュージョン



SPICY SALMON SUSHI PIZZA \$14

AVOCADO SUSHI PIZZA \$14(V)

CREAMY CRAB SUSHI PIZZA \$14



TOFU POCKETS (2PCS) \$10

SPICY SALMON/AVOCADO/
CRAB SALAD

SUSHI BURRITO



SALMON LOVER

\$21

VEGGIE PASSION GREEN

\$20



Please inform us if you have ANY FOOD ALLERGY or
SPECIAL DIETARY REQUIREMENT.

VEGETARIAN

ベジタリアン 菜食

- MISO SOUP \$3(V)
GARDEN SALAD \$13(V)
EDAMAME \$8(V)
FRIES \$10(V)
SPRING ROLL(8PC) \$10(V)
WAKAME (Seaweed Salad) \$8(V)
SWEET POTATO TEMPURA \$12(V)
VEGGIE TEMPURA MIX(12PCS - VEGGIES) \$20(V)
AVOCADO SUSHI(2PCS) \$10(V)
TOFU SUSHI(2PCS) \$8(V)
EGG SUSHI(2PCS) \$8(V)
AVOCADO CUCUMBER MAKI(6PCS) \$11(V)
YAM MAKI(6PCS) \$9(V)
EGG MAKI(6PCS) \$8(V)
TOFU MAKI(6PCS) \$9(V)
AVOCADO MAKI(6PCS) \$10(V)
AVOCADO SUSHI PIZZA \$14(V)
VEGGIE PASSION GREEN SUSHI BURRITO \$20(V)
VEGGIE FRIED RICE \$17(V)
VEGGIE TERIYAKI \$25(V)
AVOCADO HAND ROLL - \$7(V)
TOFU HAND ROLL - \$6(V)
CUCUMBER HAND ROLL - \$5(V)



Please inform us if you have ANY FOOD ALLERGY or
SPECIAL DIETARY REQUIREMENT.



APPETIZERS 前菜



MISO SOUP \$3 (V)
GYOZA (8PC) \$13
EDAMAME \$8 (V)
SPRING ROLL (8PC) \$10 (V)



SHRIMP TEMPURA \$17
CALAMARI TEMPURA \$16
SWEET POTATO TEMPURA \$12 (V)
TEMPURA MIX (12PCS - VEGGIES & SHRIMPS) \$20
VEGGIE TEMPURA MIX (12PCS - VEGGIES) \$16 (V)
WAKAME (Seaweed Salad) \$8 (V)
KIMCHI \$7
PICKLED TRIO \$7
ASSORTED FISH BALL \$10
GARDEN SALAD \$13 (V)
KARAAGE (JAPANESE FRIED) CHICKEN \$18
CRAB AVOCADO SALAD \$15
FRIES \$10 (V)



Please inform us if you have ANY FOOD ALLERGY or SPECIAL DIETARY REQUIREMENT.

DRAGON ROLLS

ドラゴンロール

BLACK DRAGON - \$22

Unagi with special sauce,
Shrimp tempura, avocado, cucumber
and crab meat

CRUNCH DRAGON - \$22

Shrimp tempura, avocado, cucumber
and crab meat covered by Creamy crab
salad, topping with Spicy Mayo & Unagi
sauce, covered with deep fried onion
bits



GREEN DRAGON - \$20

Avocado on top,
Shrimp tempura, avocado,
cucumber and crab meat

RAINBOW DRAGON - \$21

Assorted sashimi on top,
Shrimp tempura, avocado,
cucumber and crab meat

ORANGE DRAGON - \$20

Salmon on top,
Shrimp tempura, avocado,
cucumber and crab meat

Please inform us if you have ANY FOOD ALLERGY or
SPECIAL DIETARY REQUIREMENT.



SUSHI MAKI

握り寿司 (2PC) / 卷 (6PC)

AVOCADO \$10(V)		UNAGI \$13	
SALMON \$11		AVOCADO \$10(V)	
UNAGI \$12		SALMON \$11	
SURF CLAM \$9		AVOCADO CUCUMBER \$11(V)	
SPICY SALMON \$11		SPICY SALMON \$13	
RED TUNA \$12		RED TUNA \$12	
TOFU \$8(V)		YAM \$9(V)	
EGG \$8(V)		EGG \$8(V)	
TILAPIA \$9		CRAB SALAD \$10	
SHRIMP \$9		CUCUMBER \$9(V)	
OCTOPUS \$9		TOFU \$9(V)	
SPICY CRAB SALAD \$10		SPICY TUNA \$13	

SPECIAL ROLLS 特卷

ALASKA ROLL(6PC) - \$14

Salmon, avocado, cucumber

DYNAMITE ROLL(8PC) - \$18

Shrimp tempura, avocado, cucumber, crabmeat



DOUBLE THE CRAB(8PC) - \$17

Creamy crab meat on top, avocado, cucumber and crab meat

CALIFORNIA ROLL(6PC) - \$12

Avocado, cucumber and crab meat

Please inform us if you have ANY FOOD ALLERGY or SPECIAL DIETARY REQUIREMENT.



SASHIMI 刺身



CRAB / EGG - \$9

SURF CLAM / TILAPIA - \$11

SALMON / OCTOPUS - \$12

RED TUNA / BUTTER FISH - \$14

*ALL SASHIMI ARE 3PC PER ORDER

HAND ROLLS 手巻き

CUCUMBER - \$5(V)

TOFU - \$6(V)

AVOCADO / CRAB SALAD - \$7(V)

SALMON / SPICY SALMON / SHRIMP - \$8

RED TUNA / UNAGI - \$10



Please inform us if you have ANY FOOD ALLERGY or
SPECIAL DIETARY REQUIREMENT.

A LA CARTE アラカルト熟食

SALMON TERIYAKI - \$33

CHICKEN TERIYAKI - \$30

CHICKEN KATSU - \$29

KOREAN BEEF SHORT RIBS - \$39

VEGGIE TERIYAKI - \$26 (V)

BEEF BULGOGI - \$33

VEGGIE FRIED RICE - \$17 (V)

BEEF FRIED RICE - \$19

BEEF YAKI UDON - \$24

HONEY BUTTER CHICKEN - \$29

STEAMED RICE - \$3

EXTRA SPICY MAYO/UNAGI/TERIYAKI/TEMPURA/OTHER SAUCE \$2



* ALL A LA CARTE DISHES ACCOMPANIED WITH RICE EXCEPT FOR FRIED RICE & UDON

Please inform us if you have ANY FOOD ALLERGY or SPECIAL DIETARY REQUIREMENT.



