



# KotoBuki

ko-to-bu-ki (kō tō bōō ke): Long, Happy Life.

## APPETIZERS

**Tempura Appetizer**  
Delicately battered and lightly fried

Vegetable (v)	7
Shrimp & Vegetable	9

**Gyoza**  
Fried Dumplings

Pork & Vegetable	5.5
Vegetable (v)	5.5
Edamame (v)	5

**Shumai**  
Shrimp-filled potstickers

Jumbo	7
Small	6

**Edamame (v)**  
Boiled, salted soybeans in the pod 4 |

**Gomae (v)**  
Blanched spinach, chilled and topped with a savory sesame sauce 6 |

**Korokke (v)**  
Potato and vegetable croquette 3.5 |

**Tatsuda Age**  
Our special recipe chicken nuggets 6 |

**Yaki Tori**  
Charbroiled chicken and onion skewers 7 |

**Asparagus Beef Maki**  
Beef-wrapped asparagus stalks, grilled with teriyaki sauce 8 |

**Calamari**  
Toledo's best, lightly breaded 10 |

**Soft Shell Crab**  
Delicately fried whole soft shell crab 11 |

**Hamachi Kama**  
Broiled yellowtail collar with ponzu sauce 14 |

**Agedashi Tofu**  
Fried tofu cakes and crab in a flavorful broth, vegetarian upon request 6.5 |

## SUSHI BAR APPETIZERS

**Sashimi Appetizer\***  
Chef selected assortment 13 |

**Tuna Tataki\***  
Seared tuna sashimi 11 |

**Tuna and Avocado Special\* (s)**  
Avocado and special recipe spicy tuna (spicy salmon upon request) 13 |

**Yellowtail and Jalapeño\* (s)**  
Seared yellowtail sashimi with jalapeño slices and ponzu sauce 12 |

**Grilled Octopus with Miso** 10 |

**Tako Su**  
Octopus with light dressing 8 |

**Kani Su**  
Crab with light dressing 6 |

**Sgt. Peppers\* (s)**  
Jalapeños stuffed with crab, cream cheese and spicy tuna, tempura fried with special sauce 9 |

**Atlantic Mango Roll\***  
Crab salad, salmon, mango, avocado and spring mix rolled in soy paper with a special dressing 13 |

## SIDES (v)

Fresh Grated Wasabi (s)	2
Miso Soup	2
House Salad	3
Rice	2
Brown Rice	3
Fried Rice	4
Stir-fried Vegetables	4
Kimchi (s)	3
Oshinko (Japanese Pickles)	3

## ENTRÉES

Includes house salad and miso soup. Substitute brown rice or fried rice \$2.

Lunches served from 11:30am-2:00pm

**TERIYAKI & KARASHIYAKI** (tangy mustard)  
Charbroiled and served with our homemade sauces, vegetable medley and rice

	Lunch	Dinner
Chicken Teriyaki	10	15
Chicken Karashiyaki	10	15
Steak Teriyaki	14	21
Steak Karashiyaki	14	21
Salmon Teriyaki	12	19
Shrimp Teriyaki	13	20
Tuna Steak Teriyaki*	15	22
Kotobuki Tofu Teriyaki (v)	9	11

Vegan when ordered with seasoned soy sauce

### TEMPURA

Delicately battered and lightly fried, served with white rice

	Lunch	Dinner
Vegetable (v)	11	13
Shrimp & Vegetable	12	16

### KATSU

Panko-breaded and delicately fried, served with vegetable medley and white rice

	Lunch	Dinner
Tonkatsu (Pork)	10	15
Chicken Katsu	10	15
Fish Katsu (Whitefish)	10	15

### FRIED RICE (v)

Kotobuki Fried Rice	11
Add chicken or pork \$3, steak or shrimp \$4	
Kimchee Fried Rice (s)	12
Add chicken or pork \$3, steak or shrimp \$4	

### DONBURI

Savory simmered sauces served on a bed of rice

<b>Oyako Don</b> Chicken, onion, and egg	12
<b>Katsu Don</b> Panko-breaded pork cutlet with onion and egg	12
<b>Unagi Don</b> Barbecued eel on a bed of sushi rice	25

### Dolsot Bibimbop (s)

Traditional Korean dish with rice, marinated beef, vegetables, sprouts, egg, and our special hot sauce, served in a sizzling stone bowl 16 |

### Curry Rice (v)

Curry sauce with vegetables over rice. Add chicken or pork \$3, steak or shrimp \$4 11 |

### Tonkatsu Curry Rice

Curry sauce with vegetables over panko-breaded pork cutlet and rice 15 |

### Hamachi Kama Dinner

Broiled yellowtail collar with ponzu sauce, vegetables and rice 24 |

### Kotobuki Stir-Fried Vegetables (v)

Vegetable medley on a bed of rice with a side of teriyaki sauce. Add chicken or pork \$3, steak or shrimp \$4 11 |

## COMBINATIONS

### LUNCH BENTO BOXES

Served with salad, miso soup and gyoza (dumplings)

**TERIYAKI AND SHRIMP TEMPURA**

Chicken	11
Steak	13
Salmon	13

### TERIYAKI AND CALIFORNIA ROLL

Chicken	11
Steak	13
Salmon	13

### DINNER BENTO BOXES

Served with salad, miso soup, rice and vegetable medley

**TERIYAKI AND SHRIMP TEMPURA**

Chicken	19
Steak	23
Salmon	23

### TERIYAKI AND CALIFORNIA ROLL

Chicken	19
Steak	23
Salmon	23

### Kotobuki Bento

Bento box with salmon teriyaki, korokke (potato croquette), gyoza, gomae, shrimp & vegetable tempura and California rolls 20 |

### Kotobuki Vegetarian Bento (v)

Bento box with vegetable tempura, korokke, vegetable dumplings, gomae, pan-fried tofu and vegetable sushi rolls 16 |

## NOODLES

	Lunch	Dinner
<b>Nabeyaki Udon</b>	12	14
Noodles in a mild broth with vegetables, fish cake, egg and a side of shrimp & vegetable tempura, includes salad		
<b>Ramen (v)(s)</b>		10
Spicy Ramen with vegetables and egg, includes salad		
Add chicken or pork \$3, steak or shrimp \$4		
<b>Yakisoba (v)</b>		11
Pan-fried noodles and vegetables, served w/ salad and soup		
Add chicken or pork \$3, steak or shrimp \$4		
<b>Zaru Soba (v)</b>		10
Cold buckwheat noodles with dipping sauce, served w/ salad and soup		
<b>Ten Zaru</b>		15
Soba noodles plus a side of shrimp & vegetable tempura		

## SALADS

**Kotobuki Sashimi Salad\***  
Assorted sashimi and spring mix with a special dressing 14 |

**Seaweed Salad (v)**  
Japanese seaweed in a light marinade 6 |

**Calamari Salad**  
Calamari strips in a light marinade with fern and bamboo shoots 7 |

**Cucumber Salad (v)**  
Cucumber slices in a Japanese vinaigrette 4 |

**Avocado Salad (v)**  
Avocado slices and salad with our ginger dressing 6 |

**Kotobuki Salad (v)**  
Our house salad and famous ginger/citrus dressing 3 |

## SUSHI BAR ENTRÉES

Includes salad and soup

### Sushi Boat\*

Sushi feast for 3-4, chef selection of 30 nigiri sushi pieces and 4 rolls: tuna, spicy tuna, California and French (shrimp tempura) . . . . .100

### Sushi/Sashimi Combo\*

Chef selection assorted sushi and sashimi with choice of California or tuna roll . . . . .26

### Sushi Deluxe\*

9 assorted nigiri sushi and a choice of California or tuna roll . . . . .25

### Sushi Moriawase\*

7 piece nigiri assortment and a tuna roll . . . . .21

### Sashimi Deluxe\*

Deluxe assortment of our freshest sashimi. . . . .27

### Sashimi Moriawase\*

Fresh sliced assortment of sashimi . . . . .22

### Chirashi\*

Sashimi arranged on a bed of sushi rice . . . . .25

### Korean Chirashi\* (s)

Assorted seafood and salad on a bed of white rice, served with our mouth-watering Korean hot sauce. . . . .19

### Tekka Don\*

Fresh tuna sashimi on a bed of sushi rice . . . . .24

### Unagi Don

Barbecued eel on a bed of sushi rice . . . . .25

### Maki Combo\* (s)

Three of our most popular rolls: California, spicy tuna and French (shrimp tempura) . . . . .17

## SUSHI ROLLS

Typically 6-8 pieces each

### California

crab, cucumber, avocado and masago (smelt roe) . . . . .5.5

### Spicy California (s)

spicy crab mix, cucumber, avocado and masago . . . . .6

### Tuna Roll\* or Salmon Roll\*

. . . . .5

### Spicy Tuna\* (s)

spicy tuna and cucumber . . . . .6

### Spicy Salmon\* (s)

spicy salmon and cucumber . . . . .6

### Yellowtail Roll\*

yellowtail and scallions. . . . .6

### Futomaki

traditional Japanese big roll with crab, egg cake, masago and vegetables. . . . .7

### French Roll

shrimp tempura, cucumber and spicy mayo . . . . .7.5

### Deluxe Shrimp Tempura

shrimp tempura, cucumber, avocado, crab and sweet sauce. . . . .9

### Alaska\*

fresh salmon, cucumber, avocado and masago . . . . .7

### Philadelphia Roll

smoked salmon, avocado and cream cheese. . . . .8

### Eel Roll

barbecued eel and cucumber. . . . .9

### Calamari Tempura Roll

fried calamari, cucumber, avocado and sweet sauce . . . . .10

### Soft Shell Crab Roll

delicately fried soft shell crab, cucumber, avocado and masago . . . . .14

### Spider Roll

delicately fried soft shell crab, cucumber, avocado, lettuce, crab stick, masago and sweet sauce. . . . .15

### 007 Roll (s)

fried spicy tuna, cream cheese, avocado, crab and cucumber with sweet and spicy sauces . . . . .12

## VEGETABLE ROLLS (v)

**Cucumber Roll** . . . . .3.5

**Avocado Roll** . . . . .4

**Asparagus Roll** . . . . .4

**CAA Roll** cucumber, asparagus and avocado. . . . .5

**TAC Roll** tofu, avocado, cucumber and spicy mayo . . . . .5.5

**Shiitake Roll** shiitake mushrooms, avocado and cucumber . . . . .6

**Yasai Roll** sweet potato tempura and sweet sauce . . . . .8

## TEMPURA FRIED ROLLS

**Crazy Boy** crab, avocado and cucumber . . . . .8

**Sylvania Roll** crab, avocado and cream cheese . . . . .9

**Kamikaze Roll\*** (s) spicy tuna, crab and avocado . . . . .10

**No Name\*** (s) spicy tuna, avocado and cream cheese . . . . .10

**Gump Roll** shrimp, crab, avocado and cream cheese . . . . .11

**Vegas Roll\*** (s) salmon, avocado and cream cheese roll topped with spicy crab and tobiko (roe) . . . . .15

## BAKED ROLLS

**Firecracker** (s) shrimp tempura and cream cheese, topped with spicy crab. . . . .13

**Diablo** (s) shrimp tempura and cucumber topped with spicy scallops, crab mix and cheese . . . . .14

**Rocket Roll** (s) shrimp tempura, cream cheese and avocado topped with crab, spicy mayo, masago and scallions . . . . .13

## TOPPED ROLLS

**Baja Fresh\*** crab salad, avocado and cucumber topped with salmon, cilantro and creamy sauce . . . . .13

**Blackjack\*** (s) spicy crab and avocado topped with salmon and spicy sauce . . . . .13

**Boogy Roll\*** (s) shrimp tempura, asparagus and crab topped with spicy tuna . . . . .15

**Crunch Roll** shrimp tempura, crab, cucumber, avocado and kanpyo (pickled squash) topped with crunch flakes and sweet sauce. . . . .12

**Joe Roll\*** (s) spicy crab, cucumber and avocado topped with salmon and white tuna . . . . .14

**Kiss of Fire\*** (s) spicy tuna topped with fresh tuna . . . . .15

**Light My Fire\*** (s) shrimp tempura, cucumber and avocado topped with spicy tuna, jalapeño and spicy sauce . . . . .16

**Ninja Roll\*** crab, cucumber and avocado topped with tuna and salmon . . . . .14

**Rainbow Roll\*** crab, avocado and cucumber topped with assorted seafood . . . . .14

**Salmon Run\*** (s) spicy salmon roll topped with salmon and crunch flakes. . . . .13

**Salmon Scallop Roll\*** (s) spicy scallops and crab mix topped with salmon . . . . .14

**Twin Shrimp** shrimp tempura, cucumber and crab topped with avocado, shrimp and sweet sauce . . . . .16

**Yam Yam\*** (s) crab, avocado and cucumber topped with spicy crab/scallops, crunch flakes and sweet sauce. . . . .13

## EEL LOVER ROLLS

**Caterpillar Roll** barbecued eel, crab and cucumber topped with avocado. . . . .14

**Kotobuki Roll** crab, cucumber and avocado topped with eel and avocado . . . . .15

**Dragon Roll** shrimp tempura, cucumber and avocado topped with eel. . . . .18

## SUSHI ROLL EXTRAS:

Brown Rice . . . . .2

Soy Paper . . . . .1

Crunch Flakes . . . . .1

Freshly Grated Wasabi . . . . .2

**See our sushi a la carte menu for nigiri sushi and sashimi**

## DESSERTS

**Tempura Ice Cream**

Fried vanilla ice cream with whipped cream and chocolate syrup. . . . .7

### Japanese Ice Cream

Ginger, Green Tea, Red Bean, Mango or Lychee . . . . .4

### Mochi

Traditional Japanese sweet rice dumpling with red bean filling . . . . .4

### Mochi Ice Cream

Sweet rice cakes with flavored ice cream centers: Strawberry, Mango, Green Tea or Red Bean . . . . .3

## BEVERAGES

**Kotobuki Ginger Tea**

Homemade from fresh ginger and limes, sweetened and served iced or hot (caffeine-free) . . . . .4

### Ramune®

Japanese clear soda in a fun marble-neck bottle . . . . .3

**Soft Drinks** . . . . .2.5

Coca-Cola® brand soft drinks

**Minute Maid® Lemonade** . . . . .2.5

**Freshly Brewed Iced Tea** . . . . .3

**Apple Juice** . . . . .2

**Perrier** . . . . .3

**Coffee** . . . . .2.5

(\* ) contains fresh raw items

(s) spicy

(v) vegetarian

## CATERING SERVICES AVAILABLE

Please call 419.882.8711 for details

Kotobuki was established in 1992 to bring you the finest in Japanese cuisine and sushi. We pride ourselves in serving authentic Japanese foods prepared with the best ingredients, elegant presentation, and providing friendly, courteous service.

## Kotobuki

5577 Monroe Street  
Sylvania, Ohio 43560

**419.882.8711 | kotobukitoledo.com**

**Lunch: Mon – Sat, 11:30 – 2:00**

**Dinner: Mon – Thurs, 5:00 – 9:30, Fri & Sat, 5:00 – 10:30**

**Closed: Sunday**

### The State Department of Health Advises:

“The consumption of raw or undercooked seafood and shellfish may increase your risk of foodborne illness especially if you have certain medical conditions”