

APPETIZERS

FROM THE KITCHEN

1. GARLIC NOODLE \$7.95
2. EDAMAME \$7.95
Boiled green soybean lightly salted
3. OHITASHI \$8.95
Boiled fresh spinach, served with seasoned sauce, sprinkled with bonito shavings
4. TEMPURA \$9.50
Shrimp and vegetables deep-fried in light batter
5. SHUMAI \$8.50
Japanese shrimp dumplings served steamed or fried
6. GYOZA \$8.50
Meat and vegetable dumpling
7. YAKI TORI \$7.95
B.B.Q. chicken tenderloin on a skewer
8. KUSHI KATSU \$8.50
Cubed filet of pork deep-fried in breadcrumb batter, served with sweet & sour fruit sauce for dipping
9. BEEF KUSHI YAKI \$9.95
B.B.Q. cubes of sirloin beef on skewers with teriyaki sauce
10. TATSUTA-AGE \$8.95
Ginger battered fried chicken tenderloins, Japanese style
11. SOFT SHELL CRAB \$13.95
Deep-fried soft-shell crab served with ponzu sauce for dipping
12. HAMACHI-KAMA \$16.95
Broiled yellowtail collar, served lightly salted or with teriyaki sauce
13. YAKI-IKA \$10.95
Broiled whole squid served with ginger sauce
14. CRISPY CHICKEN WINGS (6) \$13.95
Korean style chicken wings fried to crispy perfection, served with a sweet chili sauce
15. BEEF NEGIMA \$10.95
Sliced sirloin and scallions, rolled, and grilled with teriyaki sauce
16. AGE DASHI \$7.95
Deep-fried tofu served a special sauce
17. HIYA YAKO \$7.95
Chilled tofu served with ginger, scallions, & bonito flakes
18. SEAWEED SALAD \$8.50
Seaweed seasoned in sesame
19. VEGETABLE CROQUETTE \$8.50
Mashed potato patties fried in breadcrumb batter
20. GRILLED EGGPLANT \$8.95
Grilled Japanese eggplant served with a ginger sauce
21. SEAFOOD AGEMONO \$11.95
Shrimp, scallop, salmon, and squid
22. ASSORTED OSHINKO (JAPANESE PICKLE) \$7.95
23. EGG ROLLS \$8.95

24. TAKO YAKI \$7.95
Ball-shaped wheat cakes filled with octopus, deep fried and topped with mayonnaise, sweet sauce, and bonito flakes

APPETIZERS

FROM THE SUSHI BAR

25. SASHIMI \$12.50
Assorted thin sliced fresh raw fish
26. NARUTO \$9.50
Crabstick, flying fish roe & avocado rolled in thinly sliced cucumber, seasoned in vinegar
27. TAKO SU \$9.50
Octopus seasoned in vinegar
28. EBI SU \$8.50
Shrimp seasoned in vinegar
29. KANI SU \$7.50
Crabstick seasoned in vinegar
30. UNA SU \$9.95
Eel, crabstick, avocado, and flying fish roe rolled in thinly sliced cucumber seasoned in vinegar
31. TUNA TATAKI \$23.95
Thin slices of seared tuna with ponzu sauce
32. ALBACORE TATAKI \$16.95
Thin slices of seared albacore tuna with seaweed salad, cucumbers, scallions, & chili paste with ponzu sauce
33. FISH COCKTAIL \$23.95
Thin slices of white fish served in a cocktail glass with a special ponzu sauce
34. KAME CUCUMBER ROLL \$12.95
Tuna, salmon, yellowtail, and avocado rolled in thinly sliced cucumber
35. SAKE KINUTA MAKI \$12.95
Salmon, avocado, cucumber, burdock root, and flying fish roe rolled in thinly sliced, pickled daikon radish
36. MAGURO KINUTA MAKI \$12.95
Tuna, avocado, cucumber, burdock root, and flying fish roe rolled in thinly sliced, pickled daikon radish
37. HAWAIIAN SALAD \$9.95
Mixed seaweed, cucumber, and calamari
38. AVOCADO SALAD \$9.50
Crabstick, avocado, flying fish roe, and sliced cucumbers
39. CALAMARI SALAD \$8.95
40. HOUSE SALAD \$4.50

SOUP

41. MISO SOUP (soybean) \$3.50
42. HAMA-SHIRU (clam) \$5.95
43. NEGIMA (tuna & scallion) \$5.50
44. NAMEKO-JIRU (mushroom) \$4.95
45. CHAWAN MUSHI \$10.95
Our famous custard soup with bits of shrimp, chicken, shitake mushroom, fish cake, and ginko nuts
46. DOBIN MUSHI \$9.50
Shrimp, scallop, fish cake, and ginko nuts in a clear broth

DINNER ENTREES

FROM THE SUSHI BAR

All entrees include miso soup & salad

47. NIGIRI REG. (7pcs nigiri & a California Maki) \$21.95
Chef's choice of assorted filets of sliced raw fish, each served on seasoned sushi rice
48. NIGIRI DELUXE (10pcs nigiri & a Tekka Maki) \$25.95
Chef's choice of assorted filets of sliced raw fish, each served on seasoned sushi rice
49. MAKI MORIAWASE \$20.95
California, Tekka, and Negihama
50. SASHIMI REG. (15 slices) \$25.95
Chef's choice of assorted filets of raw fish, served with a side of white rice
51. SASHIMI DELUXE (20 slices) \$30.95
Chef's choice of assorted filets of raw fish, served with a side of white rice
52. TEKKA-DON \$22.95
Sliced raw tuna over a bed of seasoned sushi rice
53. SALMON-DON \$22.95
Sliced raw salmon over a bed of seasoned sushi rice
54. CHIRASHI REGULAR \$22.95
A variety of fresh seafood on seasoned sushi rice
55. CHIRASHI DELUXE \$27.95
A variety of fresh raw seafood on seasoned sushi rice
56. POKE BOWL \$20.95
Chunks of raw tuna and salmon over sushi rice, served with mixed veggies and poke sauce

DINNER ENTREES

FROM THE KITCHEN

All entrees include a miso soup, house salad & rice

TEMPURA

Lightly battered & deep-fried seafood & vegetables

57. SHRIMP (Only) \$23.95
58. TEMPURA MORIAWASE \$20.95
Shrimp and vegetables
59. VEGETABLE \$18.95
60. DELUXE (assorted seafood) \$25.95

AGEMONO

Assorted seafood & tender meats dipped in a light breadcrumb batter & fried to perfection

61. PORK KATSU \$20.95
62. CHICKEN KATSU \$20.95
63. SALMON KATSU \$26.95
64. SCALLOP KATSU \$26.95
65. SHRIMP KATSU \$26.95
66. SEAFOOD KATSU \$27.95
Scallop, shrimp, salmon, & squid

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*FOR PARTIES OF 5 OR MORE, A GRATUITY OF 18% WILL BE ADDED TO YOUR FINAL BILL

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TERIYAKI

Assorted seafood & tender meats broiled to perfection in our own special teriyaki sauce

67. CHICKEN	\$21.95
68. BEEF	\$29.95
69. SCALLOP	\$26.95
70. SALMON	\$25.95
71. SHRIMP	\$25.95
72. BEEF NEGIMA	\$29.95
73. BEEF ASPARAGUS	\$29.95
74. CHICKEN & SHRIMP COMBO	\$29.95
75. SHRIMP & SCALLOP COMBO	\$31.95
76. STEAK & SHRIMP COMBO	\$31.95
77. UNA-JU	\$25.95

Broiled fresh water eel glazed with a special sweetened soy sauce over a bed of rice

NOODLES A LA CARTE

All entrees include a salad

78. SUKIYAKI SOUP	\$25.95
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Selected beef, vegetables, tofu, and fish cake cooked in a sweetened shoyu broth

79. RAMEN NOODLE SOUP	\$14.95
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With Pork or Chicken \$17.95

80. YAKI SOBA or UDON	\$16.95
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Pan-fried noodles with assorted vegetables, flavored in a Japanese style

81. NABEYAKI UDON	\$18.95
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Thick rice noodles soup served in a light fish broth with clam, shrimp tempura, chicken, & assorted vegetables

82. TEMPURA UDON	\$17.95
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Japanese noodle soup (fish broth) served with shrimp & vegetable tempura on the side

83. TEMPURA SOBA	\$17.95
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Japanese noodle soup (fish broth) served with shrimp & vegetable tempura on the side

84. VEGETABLE SOBA	\$16.95
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Stir fried vegetables & buckwheat noodle soup (fish broth)

85. TENZARU	\$18.50
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Cold buckwheat noodles served with a side of shrimp & vegetable tempura, along with a special noodle sauce for dipping

LUNCHEON SPECIALS

FROM THE KITCHEN

1. KAME BENTO
All bentos include a soup, salad, rice, fried pork dumplings, and pork egg rolls
A) TEMPURA \$17.95
B) BEEF TERIYAKI \$18.95
C) CHICKEN TERIYAKI \$17.95
D) SALMON KATSU \$17.95
2. FISH KATSU \$14.95
Deep-fried salmon cutlets in breadcrumb batter
3. TON KATSU \$14.95
Deep-fried tender pork cutlets in breadcrumb batter
4. CHICKEN KATSU \$14.95
Deep-fried chicken breast in breadcrumb batter
5. TEN DON \$14.50
Lightly battered shrimp and vegetables deep-fried to perfection, served on a bed of white rice
6. KATSU DON \$15.95
Deep-fried tender pork cutlets sautéed with egg and vegetables, served over rice
7. UNA DON \$16.95
Broiled fresh water eel, served over a bed of white rice
8. NABEYAKI UDON \$15.95
Thick rice noodles served in a light fish broth with shrimp tempura, chicken, & assorted vegetables
9. TEMPURA UDON \$14.95
Japanese noodle soup (fish broth) served with shrimp & vegetable tempura on the side
10. YAKI SOBA or UDON \$14.50
Pan-fried noodles with assorted vegetables flavored in a Japanese style
11. TEMPURA SOBA \$14.95
Buckwheat noodle soup (fish broth) served with shrimp and vegetable tempura on the side
12. YASAI ITAME \$14.50
Pan-fried Japanese style vegetables
13. TEMPURA \$15.95
Lightly battered fried shrimp and vegetables
14. BEEF TERIYAKI \$17.95
15. CHICKEN TERIYAKI \$14.95
16. VEGETABLE SOBA \$15.95
Stir fried vegetables & buckwheat noodle soup
17. RAMEN NOODLE \$14.95
With Pork or Chicken \$17.95

LUNCHEON SPECIALS

FROM THE SUSHI BAR

All entrees include a miso soup and a house salad

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|---------------|---------|
| 18. MAKI-MONO | \$15.95 |
|---------------|---------|
- Kappa (cucumber), Tekka (tuna), and California maki
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|-----------------|---------|
| 19. SUSHI LUNCH | \$16.95 |
|-----------------|---------|
- Sushi and maki combination
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|-------------------|---------|
| 20. SASHIMI LUNCH | \$17.95 |
|-------------------|---------|
- Assorted filets of fresh raw fish with a side of rice
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|---------------|---------|
| 21. POKE BOWL | \$15.95 |
|---------------|---------|
- Chunks of raw tuna and salmon over sushi rice, served with mixed veggies and poke sauce
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| 22. Sushi Bento | \$18.95 |
|-----------------|---------|
- Chef's Choice

DESSERTS

ICE CREAM

COCONUT	\$6.95
GINGER	\$6.95
GREEN TEA	\$6.95
VANILLA	\$6.95
TEMPURA (FRIED ICE CREAM)	\$11.50
FRIED BANANA	\$6.95

SIDE ORDERS/EXTRAS

GINGER	\$1.00
WASABI	\$1.00
TERIYAKI SAUCE	\$1.00
TEMPURA SAUCE	\$1.00
EEL SAUCE	\$1.00
SPICY MAYO	\$1.00
WHITE RICE	\$2.00
BROWN RICE	\$2.50
SUSHI RICE	\$2.50



250 CABOT STREET
BEVERLY, MA 01915
TEL: 978-922-9333
www.kamerestaurant.com

KAME RESTAURANT

SUSHI A LA CARTE (2 Pieces Per Order)

		BROWN RICE
ALBACORE (White Tuna)	\$5.95	\$6.45
UNI (Sea Urchin)	Market Price	Market Price
EBI (Shrimp)	\$5.50	\$6.00
GREEK SEABASS	\$5.95	\$6.45
HAMACHI (Yellowtail)	\$6.50	\$7.00
HOKKI GAI (Surf Clam)	\$5.50	\$6.00
IKA (Squid)	\$5.50	\$6.00
IKURA (Salmon Roe)	Market Price	Market Price
INARI (Marinated Tofu)	\$4.50	\$5.00
KANI (Crab Stick)	\$4.50	\$5.00
MAGURO (Tuna)	\$6.50	\$7.00
SABA (Mackeral)	\$4.50	\$5.00
SAKE (Salmon)	\$6.50	\$7.00
SCALLOP	Market Price	Market Price
SNOW CRAB	\$7.50	\$8.00
TAKO (Octopus)	\$5.95	\$6.45
TAMAGO (Egg)	\$4.50	\$5.00
TOBIKO (Flying Fish Egg)	Market Price	Market Price
TORO (Fatty Tuna)	Market Price	Market Price
UNAGI (Eel)	Market Price	Market Price
WASABI TOBIKO	Market Price	Market Price

SASHIMI A LA CARTE (5 Slices Per Order)

ALBACORE (White Tuna)	\$15.95
UNI (Sea Urchin)	Market Price
EBI (Shrimp)	\$15.50
GREEK SEABASS	\$15.95
HAMACHI (Yellowtail)	\$18.95
HOKKI GAI (Surf Clam)	\$15.95
IKA (Squid)	\$15.95
MAGURO (Tuna)	\$18.95
SABA (Mackeral)	\$14.50
SAKE (Salmon)	\$18.95
SCALLOP	Market Price
TAKO (Octopus)	\$15.95
TAMAGO (Egg)	\$14.50
TOBIKO (Flying Fish Egg)	Market Price
TORO (Fatty Tuna)	Market Price
UNAGI	Market Price

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

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MAKI MONO (6 Pieces Per Order)

		BROWN RICE
ALASKA (Salmon & Avocado)	\$6.95	\$7.95
AVO	\$4.95	\$5.95
BOMB	\$10.50	\$11.50
BOSTON	\$8.50	\$9.50
BROILED SALMON SKIN	\$6.95	\$7.95
CALIFORNIA (Crab, Avo, Tobiko)	\$6.95	\$7.95
CATERPILLAR	\$12.95	\$13.95
CHRISTMAS	\$13.95	\$14.95
FUTO MAKI	\$7.50	\$8.50
IRISH	\$10.50	\$11.50
KAPPA (Cucumber)	\$4.95	\$5.95
LAUREN MAKI	\$6.95	\$7.95
MEXICAN	\$6.95	\$7.95
NEGIHAMA (Yellowtail & Scallion)	\$6.50	\$7.50
OSHINKO	\$5.50	\$6.50
PHILLY	\$6.95	\$7.95
RAINBOW	\$13.50	\$14.50
SCORPION	\$13.95	\$14.95
SPICY TUNA	\$7.95	\$8.95
SPICY SCALLOP	\$11.50	\$12.50
SPIDER	\$11.95	\$12.95
TEKKA (Tuna)	\$6.50	\$7.50
TEMPURA	\$7.50	\$8.50
TOOTSIE	\$8.95	\$9.95
TRIANGLE	\$14.95	\$15.95
UNA AVO (Eel & Avocado)	\$8.50	\$9.50
UNA KYU (Eel & Cucumber)	\$8.50	\$9.50
VEGETABLE	\$6.50	\$7.50
SPICY SALMON	\$7.95	\$8.95
SWEET POTATO	\$6.50	\$7.50

CHEFS' SPECIALTIES

		BROWN RICE
BO SPECIAL	\$15.95	\$16.95
CRISPY TUNA	\$11.95	\$12.95
CRUNCHY ROLL	\$10.50	\$11.50
HAND ROLL COMBO (3)	\$19.95	\$20.95
KAME PIZZA	\$11.95	\$12.95
LOBSTER MAKI	\$15.95	\$16.95
MONK FISH LIVER	\$8.50	\$9.50
NEW ENGLAND MAKI	\$15.50	\$16.50
RED DRAGON	\$15.50	\$16.50
RED SOX MAKI	\$15.50	\$16.50
SPICY CRAB MAKI	\$14.95	\$15.95
CABOT ROLL	\$18.95	\$19.95
TAMPA ROLL	\$8.95	\$9.95
TEE SPECIAL	\$15.95	\$16.95

Prices are subject to change without notice

250 CABOT STREET
BEVERLY, MASSACHUSETTS 01915
(978) 922-9333

MAKI MONO HOUSE SPECIALS

- ✧ **BOMB** – TEMPURA STYLE WHITE FISH, TOBIKO, AVOCADO, & CRAB STICK
- ✧ **BOSTON** – SHRIMP, CRAB STICK, LETTUCE, CUCUMBER, & MAYO
- ✧ **CATERPILLAR** – EEL, CUCUMBER, & TOBIKO WITH AVOCADO ON THE OUTSIDE
- ✧ **CHRISTMAS** – CALIFORNIA MAKI WITH TUNA ON THE OUTSIDE
- ✧ **FUTO MAKI** – CRAB STICK, SPINACH, CUCUMBER, EGG, PICKLE, & BURDOCK ROOT
- ✧ **IRISH ROLL** – TUNA, AVOCADO, & TOBIKO WITH WASABI TOBIKO ON THE OUTSIDE
- ✧ **LAUREN MAKI** – CRISPY CHICKEN WITH SWEET SAUCE
- ✧ **MEXICAN** – SHRIMP TEMPURA & AVOCADO
- ✧ **PHILLY** – SALMON, CREAM CHEESE & SCALLIONS
- ✧ **RAINBOW** – CALIFORNIA MAKI WITH TUNA, YELLOWTAIL, SALMON, WHITEFISH & AVOCADO ON THE OUTSIDE
- ✧ **SCORPION** – EEL, CUCUMBER, CRAB STICK & SHRIMP ON THE OUTSIDE
- ✧ **SPIDER** – SOFT SHELL CRAB, TOBIKO, CUCUMBER, & SPROUTS
- ✧ **TEMPURA** – SHRIMP TEMPURA, SPROUTS, & TOBIKO
- ✧ **TOOTSIE ROLL** – TEMPURA STYLE SALMON, SCALLION & TOBIKO ON THE OUTSIDE
- ✧ **TRIANGLE** – SHRIMP TEMPURA & TOBIKO WITH EEL & AVOCADO ON THE OUTSIDE
- ✧ **VEGETABLE** – SPINACH, AVOCADO, CUCUMBER, PICKLE, & BURDOCK ROOT
- ✧ **BO SPECIAL** – MEXICAN MAKI WITH BAKED SCALLOP, EEL SAUCE & SPICY MAYO ON TOP
- ✧ **TEE SPECIAL** – MEXICAN MAKI WITH AVOCADO ON THE OUTSIDE WITH CUCUMBERS & COOKED SEAFOOD
(CRAB STICK and SQUID) ON TOP
- ✧ **CRUNCHY ROLL** – RAW TUNA, WHITEFISH, SALMON, AVOCADO & SCALLIONS INSIDE AND OUTSIDE IS FRIED IN
TEMPURA BATTER

- ✧ **TAMPA ROLL** – YELLOWTAIL, TOBIKO, MAYO, SCALLIONS & CUCUMBER WITH TEMPURA FLAKES ON THE OUTSIDE
- ✧ **HAND ROLL COMBO (3)** – SPICY TUNA, UNA AVO, & TEMPURA
- ✧ **RED DRAGON** – SHRIMP TEMPURA & CREAM CHEESE, WITH TUNA & SALMON ON THE OUTSIDE WITH SPICY MAYO
- ✧ **NEW ENGLAND MAKI** – TUNA, AVOCADO, CUCUMBER, & SCALLION ON THE INSIDE, WITH SALMON, KANI, TEMPURA FLAKES & TOBIKO MIXED WITH MAYO ON THE OUTSIDE
- ✧ **LOBSTER MAKI** – LOBSTER, MAYO, WASABI TOBIKO, & ONION WITH TOBIKO ON THE OUTSIDE
- ✧ **RED SOX MAKI** – SALMON, TOBIKO & AVOCADO ON THE INSIDE, WITH TUNA ON THE OUTSIDE, TOPPED WITH SPICY MAYO, EEL SAUCE, AND TEMPURA FLAKES
- ✧ **CRISPY TUNA** – COOKED TUNA IN AN EGGROLL SKIN AND WRAPPED WITH RICE AND SOY PAPER. THEN TOPPED WITH A SPECIAL HOUSE SAUCE
- ✧ **KAME PIZZA** – RICE CRACKER TOPPED WITH A MIX OF SALMON, TOBIKO, MAYO, ONIONS, & CREAM CHEESE
- ✧ **SPICY CRAB MAKI** – REAL CRABMEAT WITH TOBIKO, CUCUMBER, & SPICY MAYO ON THE INSIDE, WITH WASABI TOBIKO ON THE OUTSIDE
- ✧ **CABOT ROLL** – BREAD BATTERED SHRIMP KATSU ON THE INSIDE & TUNA ON THE OUTSIDE. TOPPED WITH REAL CRABMEAT, WASABI TOBIKO, AND A SWEET HOUSE SAUCE

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