

HOT APPETIZERS

HOUSE MADE ROTI asian pancake, curry dipping sauce	4.95
HOT WINGS 🌶️ siracha-honey glaze	5.95
EDAMAME sea salt	4.95
VEGETABLE SPRING ROLL sweet chili dipping sauce	4.95
CHICKEN SATAY 🌶️ spicy peanut dipping sauce	6.25
POT STICKERS shrimp or vegetable, garlic soy broth	4.95
BARBEQUE SQUID teriyaki sauce	8.15
TEMPURA APPETIZER shrimp, vegetables	7.95
SHRIMP SHUMAI steamed or fried, soy-garlic dipping sauce	5.95
ST. LOUIS CUT RIBS smithwick's bbq sauce, pickled jicama	6.95
FRIED CALAMARI spicy mayo dipping sauce	6.95
CHEESE STEAK SPRING ROLL steak, onion, cheese	5.95
CHICKEN LETTUCE WRAP spiced chicken, vegetables, cashews, iceberg lettuce wrap w. hoisin sauce	12.95

SUSHI BAR APPETIZERS

SEARED YELLOW TAIL ginger, garlic, roe, yuzu dressing	9.35
TUNA DUMPLING 🌶️ avocado, crab meat, crispy panko flakes, roe, spicy red wine sauce	9.95
SOGO SPICY MIX 🌶️ tuna, sea bass, salmon, red snapper, roe, scallions, sesame soy sauce	9.95
WHITE TUNA TATAKI grilled tuna, scallions, ginger, garlic, roe, ponzu sauce	9.45
JALAPEÑO YELLOW TAIL 🌶️ fresh yellow tail, sliced jalapeños, roe, garlic hoisin emulsion	11.25
MONSTER 🌶️ tender chunks of mixed fresh fish, crabmeat, mango, avocado, roe, crunchy flakes, 7 sauces	12.25
BLACK PEPPER TUNA seared tuna, mixed greens, roe, red wine dressing	9.25
LAME TUNA big-eye tuna filet, fresh mango, almonds, avocado, miso-orange glaze	9.95
SUSHI 1 pcs. tuna, 1 pcs. salmon, 1 pc. stripe bass, 1 pc. fluke	8.35
SASHIMI 2 pcs. tuna, 2 pcs. salmon, 2 pcs. white tuna, 1 pc white fish (chef's choice)	10.25
JAPANESE PIZZA 🌶️ house wasabi-rubbed roti, seaweed, chopped sashimi, roe, spicy mayo, spicy mayo sauce, eel sauce	11.95

SOUP

COCONUT CURRY SHRIMP shrimp, baby corn, green & red pepper, straw mushroom, coconut milk	5.35
MISO seaweed, tofu, scallion	2.95
SHRIMP TOM YAM 🌶️ (Thai Hot & Sour) shrimp, tomato, straw mushroom, snow peas, baby corn, lemon grass, lemon leaves	5.25
MUSHROOM SPINACH CHICKEN spinach, straw mushroom, tomato, snow peas, celery, baby corn	4.25

SALAD

SOGO mixed greens, house ginger dressing	5.25
SEAWEED sesame seed vinaigrette	4.95
MANDARIN local greens, toasted almond, mandarin oranges, gorgonzola cheese, sesame soy vinaigrette	7.95
CRISPY CALAMARI sweet chili vinaigrette, mixed greens	6.95
SASHIMI tender chunks of mixed fresh sashimi over a bed of greens with ponzu dressing	9.25

HIBACHI

serve w/ soup, edamame, hibachi shrimp appetizer, assorted vegetables, noodles

SINGLE ITEM		COMBINATION	
CHICKEN	17.95	CHICKEN & SHRIMP	20.95
SHRIMP	20.95	CHICKEN & STEAK	20.95
SIRLOIN STEAK	20.95	CHICKEN & SCALLOPS	23.95
SALMON	19.95	STEAK & SHRIMP	23.95
SCALLOPS	23.95	STEAK & SCALLOPS	25.95
WHITE TUNA	19.95	SHRIMP & SCALLOPS	25.95
VEGETABLE (no shrimp app)	13.95		

PREMIUM COMBINATION

FILET MIGNON & CHICKEN	24.95	LOBSTER (7 oz.) & CHICKEN	27.95
FILET MIGNON & SHRIMP	26.95	LOBSTER (7 oz.) & SHRIMP	29.95
FILET MIGNON & SCALLOPS	27.95	LOBSTER (7 oz.) & STEAK	29.95
FILET MIGNON & LOBSTER	31.95	LOBSTER (7 oz.) & SCALLOPS	30.95

EMPEROR'S DINNER

IMPERIAL	filet mignon fit for royalty	29.95
TWIN LOBSTER TAIL (14 oz.)	twin cold water lobster tail	33.95
EMPEROR'S DELUXE	lobster tail, filet mignon, scallops & shrimp	39.95

SPLIT PLATE CHARGE (INCLUDES SOUP & EDAMAME) \$5.99

SIDE ORDER

FRIED RICE	3.95	SHRIMP	8.95
NOODLES	3.95	SIRLOIN STEAK	8.95
VEGETABLES	5.95	SCALLOPS	9.95
CHICKEN	6.95	FILET MIGNON	11.95
SALMON	7.95	LOBSTER (7 oz.)	14.95

KID'S DINNER

all kids under 12 years, served w/ soup, hibachi jumbo shrimp appetizer, assorted vegetables, noodles and ice cream

VEGETABLES	8.95	SIRLOIN STEAK	11.95
CHICKEN	10.95	SALMON	11.95
SHRIMP	11.95	FILET MIGNON	14.95
SCALLOPS	11.95	LOBSTER (7 oz.)	15.95



Birthday Parties

Special Occasion Ceremony \$7

For a birthday, anniversary, or any special occasion we would like to help you celebrate by adding our unique Sogo touch.

Upon request we will serve you our special dessert and capture your joyous spirits in a photograph, which we can have emailed to you.

Let's Celebrate Together!!!

**For parties of 6 or more, an 18% gratuity will be added to your bill
Thank you for your patronage**

HOUSE SPECIAL ROLLS

MONKEY shrimp tempura roll topped with avocado, cucumber and trio of spicy sauces	11	DANCING DRAGON tuna topped eel roll with crispy flakes, roe	10
KIRIN soft shell crab and cucumber, avocado topped with eel and tuna, roe	14	SHOGUN california roll topped with spicy tuna, roe	9
BANZAI spicy shrimp, cucumber roll topped with tuna and crunchy mix, roe	10	KOBE salmon and thinly sliced lemon over spicy smoked salmon cucumber roll, w/ crunchy mix, roe	11
RISING SUN eel roll topped with salmon, cucumber, avocado, roe	10	SUMO Japanese white tuna, eel, cucumber, roe	6
FANCY SPICY TUNA spicy tuna roll topped with crunchy mix, bonito flakes, roe	8	VALENTINE salmon, crabmeat and avocado roll topped with tuna, roe	9
CRAZY DRAGON spicy crabmeat and eel roll topped with tuna and salmon, cucumber, roe	10	TOKYO CALIFORNIA california roll topped with tuna, roe	8
SPICY YELLOW DRAGON tuna, salmon, yellow tail, crabmeat, cucumber, avocado, topped with spicy crunchy flakes, roe	13	HARD ROCK eel, shrimp tempura, crabmeat, avocado, wrapped with rice paper, topped with sweet & spicy sauce	11
HOUSE RAINBOW california roll topped with tuna, eel, salmon and white fish, roe	10	2008 grilled chilean sea bass, avocado, crunchy flakes, wrapped with rice paper, sweet chili sauce, roe	12
ICHIBAN spicy tuna, shrimp, cucumber, roe	6	2010 spicy tuna, scallion, tempura, avocado, wrapped with bok choy, chef's special sauce	13
SOGO SPICY spicy tuna, fresh scallop, avocado, roe	6	SPICY PHOENIX eel, tuna and mango topped with crabmeat, roe and mixed nuts	11
OCEAN spicy eel, crab roll top with yellow tail, cucumber, roe	11	ABC salmon, yellow tail, crabmeat roll, topped with kiwi and tuna, tobiko roe	11
BROOKLYN mango, tuna, salmon, eel, crunchy, flakes, wrapped with rice paper, no rice, roe	11	SAKURA spicy tuna, crispy flakes with avocado on top, roe	10
SNOW MOUNTAIN tempura shrimp, topped with king crab meat	13.5	SIGNATURE spicy tuna & salmon roll, topped with king crab meat, crunch on top	13.5
GOLDEN NUGGETS tempura shrimp wrapped w/ soy paper, topped with scallop, king crab, roe, mayo, lightly toasted	15.5	GODZILLA (12pcs.) king crab, tempura crunch, avocado, topped with grilled eel, teriyaki paste and touch of red, green, orange and black caviar	16
ANTONIO FILET MIGNON king crab meat, asparagus, chef's special mayo, wrapped with rice, topped with filet mignon tataki & drizzled w/ scallion sauce	16.5	FORBIDDEN LOBSTER tempura lobster tail, wrapped with forbidden black rice, topped with avocado, roe and chef's trio of spicy sauces	16.5

THIS OPENING POSITION IS SAME AS TAKE OUT MENU, THE DOOR IS EQUAL TO THE DOOR

SUSHI AND SASHIMI DINNERS

HOUSE SUSHI PLATTER (8 pcs.) 8 piece assorted sushi, tuna, salmon, white tuna, yellow tail, stripe bass, fluke and one California roll	17
ASSORTED SASHIMI (16 pcs.) salmon, tuna, yellow tail, white tuna, fluke, stripe bass	23
ALL TUNA OR SALMON SUSHI / SASHIMI (SUSHI 8 pcs + 1 tuna or salmon roll) / SASHIMI 14 pcs.)	18/19
THREE FLAVORS FISH SUSHI PLATTER 2 pcs. tuna, 2 pcs. salmon, 2 pcs. yellow tail and a triple fish roll	18
TRIPLE FISH SASHIMI DINNER 5 pcs. tuna, 5 pcs. salmon, 5 pcs. yellow tail	21
TRIPLE ROLL DINNER tuna, salmon and california roll	13
TRIPLE SPICY ROLL COMBINATION spicy tuna roll, spicy salmon roll and spicy triple fish roll	15
CALIFORNIA ROLL DINNER (3 rolls)	12
NEW STYLE CHIRASHI tuna, salmon, white tuna, yellow tail, fluke, stripe bass (Sashimi) bedded with rice, chopped eel, tofu skin, crab meat, egg	18
ALL VEGETABLE SUSHI PLATTER (8 sushi + 1 vegetable roll)	13
EEL DON (7 pcs. eel)	16
SUSHI AND SASHIMI COMBINATION 11 pcs. sashimi, 5 pcs. sushi, and 1 California roll	25
TEKKA DON (12 pcs. tuna sashimi)	17
CRAZY COMBINATION FOR 2 16 pcs. assorted sashimi, 8 pcs. sushi, green paper roll, and chef's surprise creation	50

SUSHI AND SASHIMI

TUNA	2.5	SALMON	2.5
YELLOW TAIL	2.5	GRILLED EEL	2.5
WHITE TUNA	2.5	SQUID	2.5
OCTOPUS	2.5	RED SNAPPER	2.5
JAPANESE SCALLOP	2.5	CRAB STICK	2
FLUKE	2.5	FLYING FISH ROE	2.5
EGG	2	SALMON ROE	3
SHRIMP	2	JUMBO SWEET RAW SHRIMP	3.5
TRIPLE ROE	2.5	RED CLAM	2.5
MACKEREL	2.5	SPICY TOFU	2.5
CREAMY SHRIMP	2.5	CREAMY CRABMEAT	2.5
STRIPED BASS	2.5	SMOKED SALMON	2.5
CREAMY RAW SCALLOP	3	UNI (SEA URCHIN)	MP

* SASHIMI \$1.50 EXTRA PER ORDER

REGULAR ROLLS

TUNA	4.5	YELLOW TAIL with cucumber, scallion	4.5
CALIFORNIA with crab meat, cucumber, avocado	4.5	CRAB with cucumber	4.5
GRILLED SALMON SKIN with scallion, bonito	4.5	SHRIMP with cucumber	4.5
WHITE TUNA with cucumber	4.5	SALMON with cucumber	4.5
EEL with cucumber, avocado	4.5	SPICY TUNA	5
SPICY CALIFORNIA with cucumber, avocado, spicy mayo	4.5	SPICY SALMON with cucumber	5
EEL AND CRAB with cucumber	5	SPICY SHRIMP & CRAB with cucumber	5
CRAZY COUPLE spicy yellow tail and tuna	5	PHILADELPHIA smoked salmon, cucumber, and cream cheese	5
ALASKA smoked salmon, avocado and cucumber	5	NEW YORK fresh salmon, cucumber and avocado	5
BOSTON shrimp, cucumber, avocado, lettuce, with mayo	5	FUTO MAKI pickles, vegetables, crabmeat, egg, avocado and cucumber	6.5
SHRIMP TEMPURA with cucumber	7	SOFT SHELL CRAB with cucumber, avocado	8
DRAGON ROLL eel and cucumber roll topped with avocado, roe	10	RAINBOW ROLL california roll topped with tuna, salmon, white fish, roe	10
KING CRAB ROLL with cucumber, avocado	8		

VEGETABLE ROLLS

CUCUMBER	3	AVOCADO	3.5
SWEET POTATO	3.5	MIXED VEGETABLE	4.5
SPINACH	4	SPICY MIXED VEGETABLE	5
SWEET DRIED TOFU	3.5	AVOCADO AND CUCUMBER	4
PICKLED VEGETABLE	4	MARINATED GREEN SEAWEED	3.5

SOGO MISSION STATEMENT

- To ensure that each guest receives prompt, professional, friendly and courteous service.
- To maintain a clean, comfortable and well maintained premises for our guests and staff.
- To provide at a fair price - nutritional, well-prepared meals - using only quality ingredients.
- To ensure that all guests and staff are treated with the respect and dignity they deserve.
- To thank each guest for the opportunity to serve them.

BUSINESS HOURS :

LUNCH : Mon. - Fri. : 11:30 am - 2:30 pm **DINNER :** Mon. - Thurs. : 4:30 pm - 10:00 pm
 Fri. : 4:30 pm - 11:00 pm
 Sat. : 3:00 pm - 11:00 pm
 Sunday : 4:00 pm - 10:00 pm

Hibachi last seating 30min. before closing



SOGO



HIBACHI
SUSHI
LOUNGE

248 US-46 WEST
DENVER, NJ 07834

P 973.784.4981
F 973.784.4983

WWW.SOGO.CC