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SEKUSHI

BEACH

SUSHI | DUMPLING | NOODLE BAR

SEKUSHI TAPAS

MISO SOUP	6
SEAWEED SALAD (V) Greens, Cucumber Kimchi	8
HOUSE SALAD (V) (GF) Mixed Greens, Ginger Dressing, Cucumber, Tomatoes	8
SIZZLING EDAMAME (V) 🍯 Garlic, Sea Salt, Ponzu, House Chili	8
WAGYU BEEF TATAKI Wagyu, Sea Salt, Microgreens, Ponzu, White Truffle Oil	14
CRISPY RICE † (GFR) Crispy Rice Topped With Spicy Tuna, Spicy Mayo, Microgreens	14
TIRADITO (Salmon or Yellowtail) † (GF) 🍯 Jalapeño, Ponzu, Microgreens, Yuzu Tobiko	16
SAMURAI SHRIMP Lightly Fried, Chili Garlic Sauce, Wasabi Aioli, Scallions	14
6PC SASHIMI/NIGIRI † (GF) Chef's Choice Assorted Sashimi/Nigiri	17
WAGYU STEAK TERIYAKI Seared Wagyu, Peppers, Mushrooms, Microgreens and Truffle Oil.	19
DUMPLINGS (6 per order) Ponzu, Chili Oil, Scallions, Crispy Garlic & Shallots, Chili Threads	12
Choice of Pork, Shrimp or Vegetable Served Pan-Seared, Fried or Steamed	
STEAMED BAO BUN Spinach, Pickled Radish, Cucumber, Kimchi Chili Aioli	
BBQ PORK BELLY	6
SPICY TOFU 🍯	5
TERIYAKI CHICKEN	6
BBQ SHORT RIB	7
TEMPURA SOFT SHELL CRAB	8



Spicy

(GF)

Gluten Free

(GFR)

Gluten Friendly

(V)

Vegan

ENTRÉE

POKE BOWL † Tuna, Salmon, Wakame, Cucumber, Poke Sauce, Masago, Sesame, Avocado, Over Sushi Rice	8
12 PC SASHIMI/NIGIRI † (GF) Chef's Choice Of 12 Pieces Assorted Fish	8
18 PC SEKUSHI SASHIMI † (GF) Chef's Choice Of 18 Pieces Assorted Fish	14
CHIRASHI DON † Tuna, Salmon, Yellowtail, Albacore, Mackerel, Shrimp, Tamago, Octopus, Kanikama, Tobiko, Ikura, Over Sushi Rice	14
TERIYAKI CHICKEN Grilled Chicken, Teriyaki Sauce, Scallions, Broccolini, Sesame Seeds, Jasmine Rice	14
TERIYAKI SHRIMP Grilled Shrimp, Teriyaki Sauce, Scallions, Broccolini, Sesame Seeds, Jasmine Rice	17
MISO GLAZED SALMON Carrot Ginger Purée, Bok Choy, Bell Peppers, Soy Beans, Microgreens, Jasmine Rice	19
SIZZLING FRIED RICE Rice, Vegetables, Shoyu, Egg	12
SPICY TOFU (V) 🍯 VEGETABLE (V) 🍯 CHICKEN SHRIMP WAGYU	16 16 19 21 25

KIDS MENU

RAMEN With Chicken Broth	6
PLAIN	8
CHICKEN	8
PORK CHASHU	8
SHRIMP	10
FRIED RICE Rice, Vegetables, Soy Sauce	8
VEGETABLE	8
CHICKEN	9
SHRIMP	10

RAMEN

KINOKO RAMEN Shitake Mushrooms, Baby Bok Choy, Mushroom Broth, Crispy Garlic & Scallions	21	17
TONKOTSU RAMEN Pork Chashu, Shitake Mushrooms, Baby Bok Choy, Crispy Garlic, Egg	32	21
SPICY TONKOTSU RAMEN 🍯 Spicy Ground Pork, Shitake Mushrooms, Baby Bok Choy, Crispy Garlic, Egg	39	21
MISO RAMEN Pork Chashu, Shiitake Mushrooms, Baby Bok Choy, Crispy Garlic, Egg	30	21
SHOYU RAMEN Shiitake Mushrooms, Baby Bok Choy, Crispy Garlic, Egg	19	19
TOFU 🍯	19	19
CHICKEN	19	19
SPICY PORK 🍯	19	19
PORK CHASHU	21	21
SHRIMP	21	21
SHORT RIB	22	22

NOODLE SPECIALTIES

KINOKO UDON (V) Shiitake Mushrooms, Braised Greens, Mushroom Reduction, Crispy Garlic & Scallions	17
NIKU UDON Braised BBQ Short Rib, Shiitake Mushrooms, Poached Egg, Short Rib Reduction, Crispy Garlic, Braised Greens	27
WAGYU-DON Wagyu Teriyaki, Poached Egg, Short Rib Reduction, Crispy Garlic, Truffle Oil, Braised Greens, Shiitake Mushrooms, Microgreens	30

YAKI UDON Shiitake Mushrooms, Shoyu Reduction, Graised Greens, Crispy Garlic & Scallions	
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TOFU 🍯

19

CHICKEN

19

PORK CHASHU

19

SPICY PORK 🍯

19

SHRIMP

20

Everything is more SEKUSHI in Florida

SUSHI/SASHIMI

2 PIECES PER

TUNA/MAGURO †	9
FATTY BLUEFIN TUNA/TORO †	MP
SALMON/SAKE †	8
SMOKED SALMON	8
SEA URCHIN / UNI † (seasonal)	MP
SUSHI SHRIMP / EBI	5
SWEET SHRIMP / AMAEBI †	14
YELLOWTAIL / HAMACHI †	7
EEL / UNAGI	8
SMELT ROE / MASAGO †	6
SUSHI EGG / TAMAGO	4
FLYING FISH ROE / TOBIKO †	7
QUAIL EGG / UZURA †	5
ALBACORE †	7
SCALLOP / HOTATE †	8
OCTOPUS / TAKO	7
SALMON ROE / IKURA †	8
MACKEREL / SABA	7

CUT/HAND ROLLS

CALIFORNIA Kanikama, Cucumber, Avocado, Masago, Sesame	9
SPICY TUNA † (GF) Spicy Tuna, Cucumber, Sesame	MP
SAND KEY † (GF) Salmon, Avocado, Cucumber, Sesame	8
YELLOWTAIL JALAPEÑO † (GF) 🌶️ Jalapeño, Cucumber, Tobiko, Sesame	MP
NEGI HAMA † (GF) Yellowtail, Scallions	5
PHILADELPHIA † Salmon, Avocado, Cream Cheese, Sesame	7
SPIDER Crispy Soft Shell Crab, Shiitake, Cucumber, Eel Sauce	8
MEXICAN Tempura Shrimp, Avocado, Masago, Spicy Mayo, Sesame	4
ALASKAN Smoked Salmon, Cucumber, Masago, Scallions, Eel Sauce, Sesame	5
EEL AVOCADO Eel, Avocado, Eel Sauce, Sesame	8
VEGETABLE (V) (GF) Cucumber, Avocado, Scallions, Red Bell Pepper, Shiitake, Asparagus, Sesame	7

SIGNATURE SUSHI ROLLS

10/9 VOLCANO † 🌶️ Spicy Tuna, Avocado, Cucumber, Eel Sauce, Spicy Mayo, Baked Kani Mix, Tempura Crunch	18
11/10 YAKUZA Tempura Shrimp, Cucumber, Eel, Avocado, Eel Sauce, Sesame, Tobiko	16
10/9 FIRECRACKER † 🌶️ Tempura Shrimp, Cucumber, Avocado, Seared Salmon, Jalapeño, Eel Sauce, Spicy Mayo, Masago	18
10/9 RAINBOW † Assorted Fish Over California Roll	18
11/10 BAJA CRISPY (Fried Roll) 🌶️ Eel, Kanikama, Cream Cheese, Avocado, Jalapeño Aioli, Masago Arare, Chili Thread	16
13/11 KYOTO 🌶️ Spicy Hamachi Tuna Tartare, Mango, Yellowtail, Shrimp, Lemon, Spicy Truffle Aioli, Microgreens	20
12/11 SALMON LOVER † Salmon In & Out, Cucumber, Mango, Avocado, Chili Thread, Microgreens, Creamy Ponzu Sauce	18
11/10 TUNA KAHUNA † Tuna, Pineapple, Shrimp Tempura, Cream Cheese, Wasabi Crunch, Poke Sauce, Avocado, Tempura Crunch	21
11/10 ARIA † 🌶️ Salmon, Shrimp, Avocado, Mango, Masago Arare, Microgreens, Jalapeño, Spicy Honey <i>Truffle Aioli</i>	21
SURF & TURF Tempura Shrimp, Asparagus, Avocado, Shoyu-Seared Wagyu, Eel Sauce, Crispy Garlic, Microgreens, and <i>Truffle Oil</i>	22

SUSHI BOATS

THE NINJA

Volcano Roll,
Firecracker Roll,
Spicy Tuna Roll,
Sand Key Roll,
California Roll

45

No Substitutions

THE SHOGUN

Baja Crispy, Salmon Lover,
Kyoto Roll, Mexican Roll,
California Roll, Firecracker Roll,
Tuna Nigiri (2 pcs),
Salmon Nigiri (2 pcs)

95

No Substitutions

THE EMPEROR

Aria O, Tuna Kahuna,
Surf & Turf, Yakuza Roll,
Volcano Roll, Sand Key Roll,
Spider Roll,
12 pc Sashimi (Chef's Choice)
6 pc Nigiri (Chef's Choice)

150

No Substitutions

100 Indian Rocks Rd. N, Belleair Bluffs, FL 33770

(727) 648-4653

SekushiAtThePlaza.com



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SekushiOnTheBeach.com

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

† Contains raw or undercooked ingredients.
20% gratuity added for all parties of 8 or more.