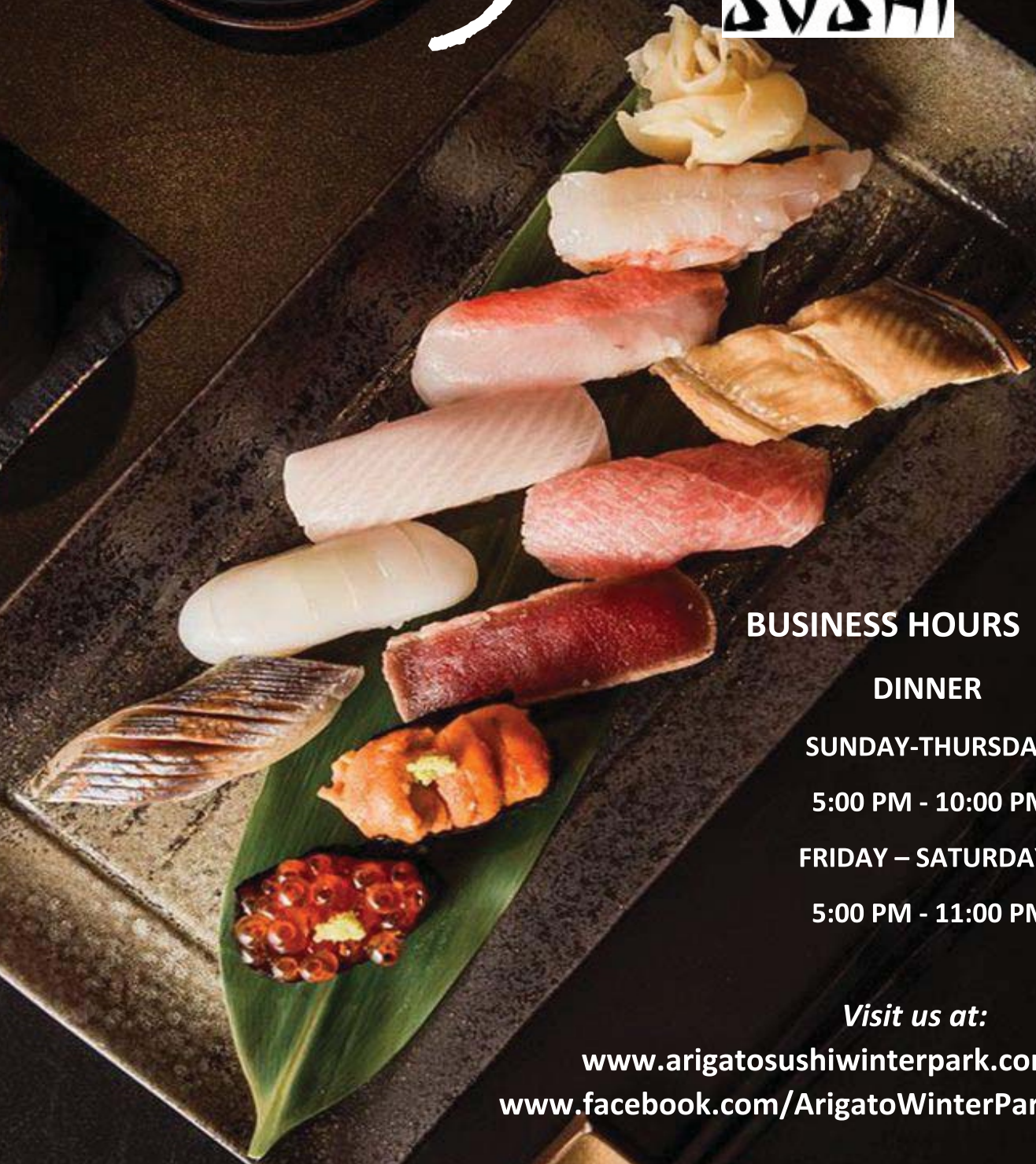


ARIGATO

SUSHI



BUSINESS HOURS

DINNER

SUNDAY-THURSDAY

5:00 PM - 10:00 PM

FRIDAY – SATURDAY

5:00 PM - 11:00 PM

Visit us at:

www.arigatosushiwinterpark.com

www.facebook.com/ArigatoWinterPark

1560 State Road 436

Winter Park, FL 32792

Phone: (407) 740-8018

BEVERAGES

San Pellegrino
Bottled Soda/Juice
Iced Tea (Brewed)
Hot Green Tea

BEERS

Served by bottle per order

Kirin Ichiban 22oz.
Kirin Light 12oz.
Domestic Beer
Imported

WINES

Served by glass per order

Plum Wine
Flavored Sake
Bonsai
Cabernet Sauvignon
Chardonnay

SAKE

Served by bottle per order

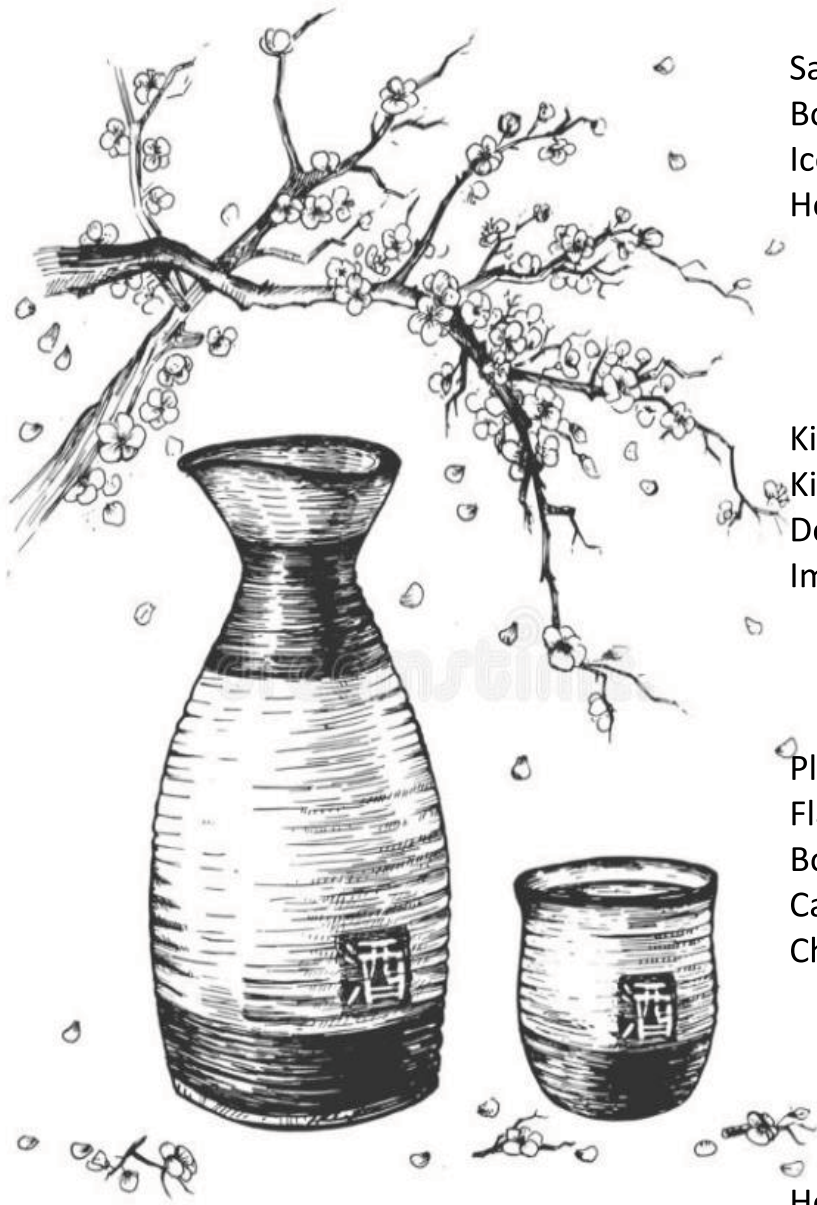
Hot Sake 8oz.
Premium Chilled Sake

Market Price

DESSERTS

Japanese Ice Cream
Tempura Cheesecake
Tempura Banana w. Vanilla Ice Cream

Notice: We are open temporary business hours and prices on our menu have changed due to rising material costs.



HOT APPETIZERS

Age Tofu (Fried Tofu w. Tempura Sauce)
Edamame (Steamed Soybean)
Fried Calamari (Fried Calamari w. Garlic Sauce)
Gyoza (Fried Pork Dumpling w. Ponzu Sauce)
Harumaki (Pork Egg Roll)
Natsu Dengaku (Fried Eggplant served w. Teriyaki Sauce)
Shrimp Shumai (Steamed Shrimp Dumpling w. Ponzu Sauce)
Soft Shell Crab (Deep Fried w. Ponzu Sauce)
Tempura Appetizer (Fried Shrimp, Assorted Vegetables served w. Tempura Sauce)
Yakitori (Skewers of Chicken w. Teriyaki Sauce)
Baked Green Mussels (Chopped Green Mussel Meat Mixed w. Sauce)
Miso Soup (Tofu, Scallions, Seaweed w. Soybean Broth)

COLD APPETIZERS

Ginger Salad (House Salad w. Ginger Dressing)
Ika Salad (Marinated Squid w. Vegetables)
Seaweed Salad (Hyashi Wakeme)
Baby Octopus Salad (Marinated Baby Octopus w. Seaweed Salad)

APPETIZERS FROM SUSHI BAR

Ahi Tuna Poke* (Cubed Tuna w. Spicy Cocktail Sauce)
Cucumber Octopus* (Sliced Octopus, Cucumber, Kimchee Sauce)
Hiashi Special (Mixed Assorted Raw Fish w. Cucumber Salad)
Sashimi Appetizers (Filets of Raw Fish of the Day)
Spicy Tuna Volcano* (Spicy Tuna w. Cucumber and Seaweed Salad)
Sunomono (Seafood Salad w. Conch, Shrimp and Octopus)
Tuna Kobachi* (Cubed Tuna Mixed w. Special Sauce)
Salmon Tartare* (Marinated Minced Salmon, Pine Nuts, Prawn Crackers)
Tuna Tartare* (Marinated Minced Tuna, Pine Nuts, Prawn Crackers)
Tuna Tataki* (Seared Tuna w. Spicy Ponzu Sauce)
Salmon Takaki (Seared Tuna w. Lemon Miso Sauce)
Escolar Sashimi Plate* (Escolar, Avocado, Spicy Ponzu Sauce)

*Spicy 🌶️

Not all ingredients are specified. Please notify your server of any food allergies
Consuming raw fish may increase your risk of foodborne illness

KITCHEN ENTREES

TERIYAKI

Served w. Vegetables, Steamed Rice, Miso Soup or Ginger Salad

Chicken
Shrimp
Beef
Salmon Steak
Tuna Steak

HIBACHI

Served w. Vegetables, Miso Soup or Ginger Salad, Fried Rice or Noodles

Chicken
Shrimp
Beef
Salmon Steak
Pork

KID'S MENU

Chicken Nuggets (10 pcs) or Fingers (5 pcs)

Chicken Teriyaki (Served w. Steamed Rice and Teriyaki Sauce)

Shrimp Tempura (5 pcs w. Steamed Rice)

Sweet Potato Fries

SUSHI COMBOS & RICE BOWLS

Chirashi (9 pcs of Raw Fish, 5 pcs of Shellfish, Kanikama, Tamago served w. a Bowl of Sushi Rice)

Spicy Chirashi* (Chopped Sashimi on top of Sushi Rice Served w. Mixed Vegetables & Spicy Sauce)

Sushi Combo (7 pcs of Nigiri and Fancy Crunch Roll)

Sashimi Combo (21 pcs of Assorted Raw Fish and Shellfish)

Sushi Deluxe for 2 (9 pcs of Nigiri, California Roll and Fancy Crunch Roll)

Sushi & Sashimi Combo for 2 (7 pcs of Nigiri, 9 pcs of Sashimi, California Roll and Fancy Crunch Roll)

Super Sushi & Sashimi Combo for 3-4 (9 pcs of Nigiri, 9 pcs of Sashimi, Fancy Crunch Roll, Spicy Tuna Delight Roll, Rainbow Rolls)

The Imperial for 4-5 (12 pcs of Nigiri, 12 pcs of Sashimi, Fancy Crunch Roll, Spicy Tuna Delight Roll, Rainbow Roll, Hawaiian Roll and Dancing Shrimp Roll)

*Spicy 🌶️

Any substitutions or modifications will be subjected to additional charge including extra sauce

Please also notify your server if you do not want any sauce

NIGIRI/SASHIMI

NIGIRI (2 PCS) OR SASHIMI (3 PCS)

1	EEL			13	SCALLOP	
2	SALMON			14	GREEN MUSSELS	
2	SMOKED SALMON			15	SEA URCHIN	M.P.
4	TUNA			16	SHRIMP	
5	ESCOLAR			17	SQUID	M.P.
6	YELLOW TAIL			18	SWEET SHRIMP	M.P.
7	MACKEREL			19	EGG	
8	WHITE FISH			20	QUAIL EGG	
9	CLAM			21	FLYING FISH ROE	
10	KANIKAMA			22	SALMON ROE	M.P.
11	CONCH			23	SMELT ROE	
12	OCTOPUS			24	FRIED SWEET TOFU	

SUSHI ROLLS

Each roll will be cut into 5 to 8 pieces

CALIFORNIA LOVER

Antique White (Kanikama, Escolar, Avocado, Cucumber)

Bamboo (Kanikama, Plum Wine, Cream Cheese, Avocado, Cucumber)

California (Kanikama, Avocado, Cucumber)

Cameo Gold (Kanikama, Salmon, Avocado, Cucumber)

Dancing Eel (Kanikama, Eel, Oboro, Cream Cheese, Avocado, Cucumber)

Pink Lady (Kanikama, Oboro, Cream Cheese, Avocado, Cucumber)

Rainbow (Kanikama, Tuna, Salmon, Escolar, Avocado, Cucumber)

CRUNCH LOVER

Crunch Munch Skin (Kanikama, Mayo, Masago, Avocado, Cucumber, Scallions)

Crocodile (Whole BBQ Eel on Crunch Roll, Cream Cheese, Bonito Flakes)

Fantasy (Crunch Roll w. Kanikama, Tuna, Salmon, Escolar, Mayo, Avocado)

Rock & Roll (Crunch Roll w. Kanikama, Eel, Smoked Salmon and Avocado)

Super Crunch (Crunch Roll w. Tempura White Fish)

Tuna Crunch (Crunch Roll w. Tuna)

Unforgettable (Crunch Roll w. Eel, Masago, Avocado)

Gray Line=Cooked

White Line=Uncooked

Kanikama=Imitation Crab

Consuming raw fish may increase your risk of foodborne illness

SUSHI ROLLS

Each roll will be cut into 5 to 8 pieces

DYNAMITE LOVER

Dynamite (Assorted Raw Fish, Scallions)

Mystical (Assorted Raw Fish, Kanikama, Eel, Masago, Avocado)

Super Protein (Dynamite Roll w. Tuna, Salmon Topping, Masago, Scallions)

EEL LOVER

Eel (BBQ Eel, Avocado)

Crazy (Fried Eel, Escolar, Masago, Cream Cheese, Bonito Flakes)

Eel Tempura (Fried Eel, Cream Cheese, Avocado)

All-In-One (Fried Eel, BBQ Eel, Cream Cheese, Avocado)

Red Dragon (Fried Eel, Kanikama, Masago, Cream Cheese, Avocado)

Tango Lover (Fried Eel, Tuna, Salmon, Cream Cheese, Avocado)

TEMPURA LOVER

Tempura Chicken (Fried Chicken, Mayo, Scallions)

Tempura Lobster (Fried Lobster, Masago, Mayo, Scallions)

Tempura Fish (Fried Fish, Mayo, Scallions)

Tempura Scallop (Fried Scallop, Masago, Mayo, Scallions)

Tempura Squid* (Fried Calamari, Mayo, Scallions, Chili Powder)

Spider (Fried Soft-Shell Crab, Cucumber, Masago, Mayo)

Monster Crab (Fried Soft-Shell Crab, Kanikama, Masago, Cream Cheese, Mayo, Cucumber)

Bonsai (White Fish, Salmon, Kanikama, Masago, Cream Cheese: Flash Fried Roll)

TEMPURA SHRIMP LOVER

Tempura Shrimp (Fried Shrimp, Avocado)

Dancing Shrimp (Fried & Steamed Shrimp, Cream Cheese, Avocado, Scallions)

Deep Blue Sea (Fried Shrimp, Tuna, Escolar, Salmon, Avocado)

Forget-Me-Not (Fried Shrimp, Eel, Crunch, Avocado)

Hurricane (Fried Shrimp, Smoked Salmon, Eel, Avocado)

Key West (Fried Shrimp, Masago, Mayo, Cucumber)

Mexican* (Fried Shrimp, Jalapeno, Avocado, Chili Powder)

Phoenix (Fried Shrimp, Tempura Fish, Oboro, Mayo, Cucumber)

Thunder (Fried Shrimp, Kanikama, Masago, Mayo, Scallions)

Gray Line=Cooked

White Line=Uncooked

Kanikama=Imitation Crab

*Spicy 🌶️

SUSHI ROLLS

Each roll will be cut into 5 to 8 pieces

SPICY TUNA LOVER

Spicy Tuna* (Tuna, Cucumber, Scallions, Spicy Sauce)

Hawaiian* (Tuna, Salmon, Escolar, Avocado, Cucumber, Scallions)

Ginseng (Tuna, Salmon, Yamagobo, Cream Cheese, Scallions)

Soft Breeze* (Tuna, Yellow Tail, Masago, Scallions)

Spicy Tuna Delight* (Tuna, Cucumber, Scallions, Spicy Sauce, Scallions w. extra Tuna on top)

Sunrise* (Tuna, Salmon, Cucumber, Avocado, Scallions)

VEGETABLE LOVER

Eden (Combination of Vegetables)

Tempura Asparagus

Asparagus Avocado and Cream Cheese

Avocado

Cucumber

Cashew and Cream Cheese

Sundried Tomato, Asparagus, Cream Cheese

YUMMI LOVER

Bloomington* (Kanikama, Crawfish, Smelt Roe, Crunch, Prawn Crackers)

Cold Fuji Mountain* (Tuna, Escolar, Salmon, Kanikama, Masago, Mayo)

Futomaki (Kanikama, Kampyo, Egg, Oboro, Avocado, Cucumber)

Deep Rising (Smoked Salmon, Eel, Kanikama, Crunch, Mayo)

Golden Gate (Smoked Salmon, Eel, Kanikama, Crunch, Mayo: Pressed Sushi)

Jaguar (Steamed Shrimp, Kanikama, Masago, Cream Cheese, Mayo)

Kiwi Phila (Smoked Salmon, Kanikama, Cream Cheese, Avocado, Kiwi)

Philadelphia (Smoked Salmon, Cream Cheese, Avocado)

Salmon Skin (Salmon Skin, Crunch, Scallions)

Rocky Mountain (Tempura Fish, Kanikama, Masago, Mayo, Crunch)

Salmon (Salmon, Wasabi)

Salmon Lover's (Salmon, Kanikama, Cream Cheese, Crunch, Avocado)

Sakura* (Tuna, Salmon, Masago, Scallions: Pressed Sushi)

Sunset (Smoked Salmon, Kanikama, Cream Cheese, Avocado)

Tuna (Tuna, Wasabi)

Tuna Lover's (Tuna, Kanikama, Cream Cheese, Avocado, Cucumber)

Volcano (Cucumber Roll topped w. Scallop, Kanikama, Masago, Mayo, Crunch, Scallions)

Gray Line=Cooked

White Line=Uncooked

Kanikama=Imitation Crab

*Spicy 🌶️

CHEF'S SPECIAL ROLLS

Each roll will be cut into 8 to 12 pieces

SAMURAI

Shrimp Tempura, Asparagus, Avocado topped w. Spicy Tuna, Cream Cheese, Masago, Crunch, Spicy Mayo Sauce

KAMIKAZI

Shrimp Tempura, Cucumber topped w. Salmon, Cream Cheese, Masago, Crunch, Spicy Sauce, Kimchi Sauce

SUICIDE

Salmon, Cucumber, Scallions topped w. Escolar, Cream Cheese, Masago, Crunch, Spicy Sauce, Kimchi Sauce

BEAUTY AND THE BEAST

Rice Cake w. Crunch, Kanikama, Sesame Seeds, Scallions topped with Eel Tempura, Smoked Salmon, Escolar, Tuna, Tobico, Avocado, Eel Sauce, Spicy Mayo, Kimchi, White Sauce

T.T. TANGO

Eel Tempura topped w. Tempura Coconut Shrimp, Tobico, Cream Cheese, Coconut Flakes, Eel Sauce, White Sauce, Spicy Mayo

NINJA

Shrimp Tempura, Carrots, Radish topped w. Seared Garlic Tuna, Garlic Chips, Sweet & Sour Sauce, Spicy Mayo

MIMOSA

Salmon, Cucumber, Scallions topped w. Escolar, Tuna, Cream Cheese, Spicy Mayo, Sweet & Sour Sauce

MAMA SAN

Tempura Coconut Shrimp, Grilled Pineapple topped w. Smoked Salmon, Kanikama, Cream Cheese, Sweet & Sour Sauce, Pineapple Sauce

YAKUZA

Tempura Coconut Shrimp, Asparagus, Scallions topped w. Seared Garlic Escolar, Bacon, Blue Cheese, Eel Sauce, Sweet & Sour Sauce, Spicy Mayo

ENDLESS LOVE

Salmon, Escolar, Tuna, Kanikama, Avocado, Cream Cheese wrapped in Cucumber

Consuming raw fish may increase your risk of foodborne illness

All of our sushi rolls are custom designed and made fresh. Please be patient as we are preparing to serve you our delicious fresh food.

Thank you & Enjoy!

