

Special Spicy Crab Salad Romaine lettuce, spicy crab, orange masago (caviar), avocado, yuzu ginger dressing - 12

## SALAD

Chef John's Salad Daily Special - Market Price

# **Seared Ahi Black**

Tuna Salad Seared black pepper tuna, thin sliced, romaine lettuce, lime yuzu ginger dressing - 14

## **Lobster Salad**

Romaine lettuce, seaweed salad, cucumber, avocado with creamy butter sauce - 18

## **Tuna Ceviche**

Lettuce, seaweed salad, cucumber, furikake (seasoning) with lime yugu vineagar, 2 pc. tuna, 2 pc. black pepper Ahi tuna - 16



**Seared American Wagyu Carpaccio** Seared American Wagyu, romaine lettuce, kosher salt, cilantro with creamy wasabi mayo - 20



**VEGETABLE ROLLS** 

**Cucumber Roll** -8 Avocado Roll -8

# CLASSIC ROLLS

California Roll-8 California Roll with King Crab - 14 California Roll with Lobster - 14 Blue Fin Tuna Avocado Roll - 12 Scottish Salmon Avocado Roll - 10 Spicy Tuna Roll -12 Spicy Crab Roll - 10 Soft Shell Crab Roll - 12 Shrimp Tempura Roll - 12 Yellow Tail with Scallion Roll 12



P.J. Cowboy Roll

Inside: Steamed lobster, avocado Outside: Marinated American wagyu, yuzu mayo, teriyaki sauce on top - 28

**Flying Dragon** 

Inside: Shrimp tempura, mango Outside: Avocado, yuzu mayo, teriyaki sauce - 18

**Dancing Dragon** 

Inside: Spicy crab, avocado Outside: Eel, avocado, eel sauce - 18

**Tornado Roll** 

Inside: Steamed lobster, avocado Outside: Wrapped in fried potato, spicy kewpie mayo, eel sauce - 20



**Sweet Potato Roll** - 10

# **FRESH**

**Red Roof** 

Inside: Shrimp tempura, avocado Outside: Spicy tuna, spicy kewpie mayo, kabayaki sauce - 18

**Sunny Roll** *Inside:* Crunchy spicy tuna *Outside:* Sliced bluefin tuna, special crab salad on top - 18

**Long Island Roll** 

Inside: Spicy tuna, avocado Outside: Spicy steamed lobster, lime yuzu mayo, teriyaki sauce on top - 24

Naruto Roll (no rice)

Cucumber wrap, with yuzu ginger dressing Inside: Bluefin tuna, salmon, crab, avocado - 18

**Specialty Roll** 



- Alaskan King Crab Market Price
- Lobster Market Price
- Blue Fin Tuna -7
- Wild King Salmon -7
- Yellow Tail Jalapeño -5
- Seared Black Pepper Ahi Tuna -5
- Seared Cajun Salmon -5
- Blue Fin Toro Market Price
- Salmon Toro 6
- Yubiki Red Snapper -7

# SUSHI & SHASHIMI ENTRÉE

## **Omakase**

Dine-in only, 4 day advance reservation required - 70-100 and up

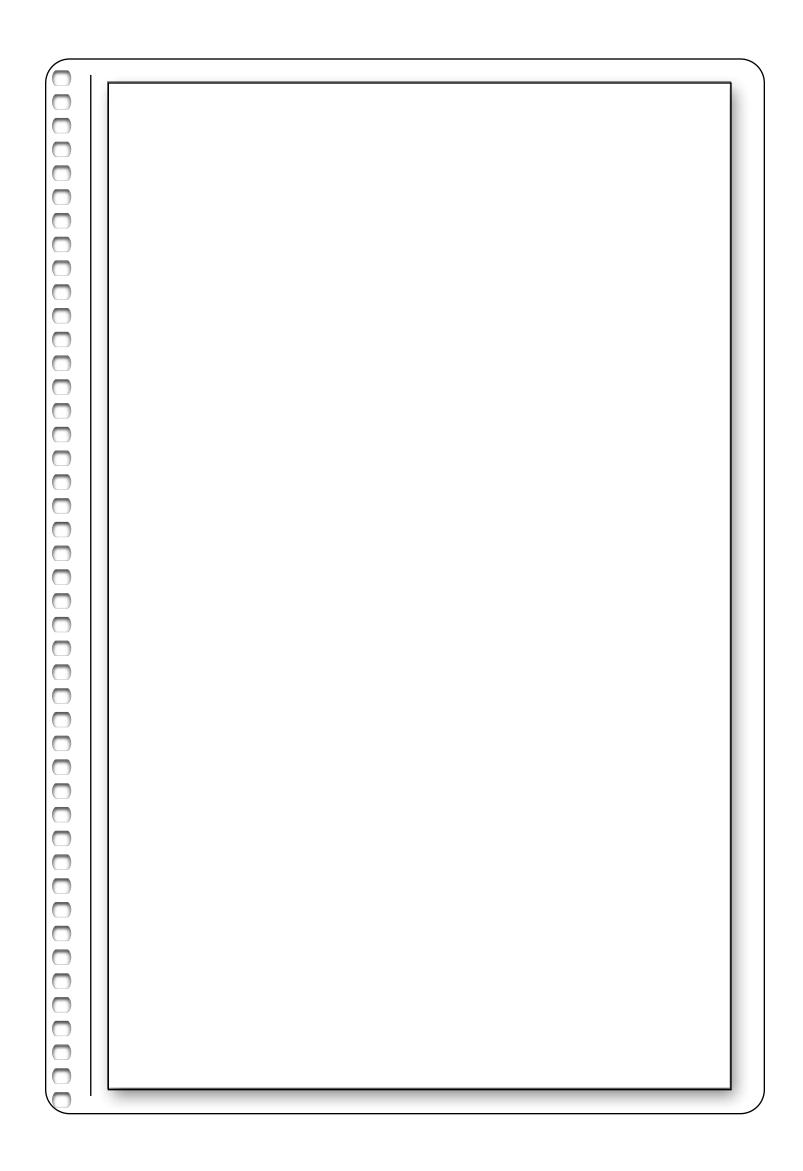
Sushi Regular 5 pc. sushi (chef's choice based on daily availability), 1 pc. lobster California roll - 34

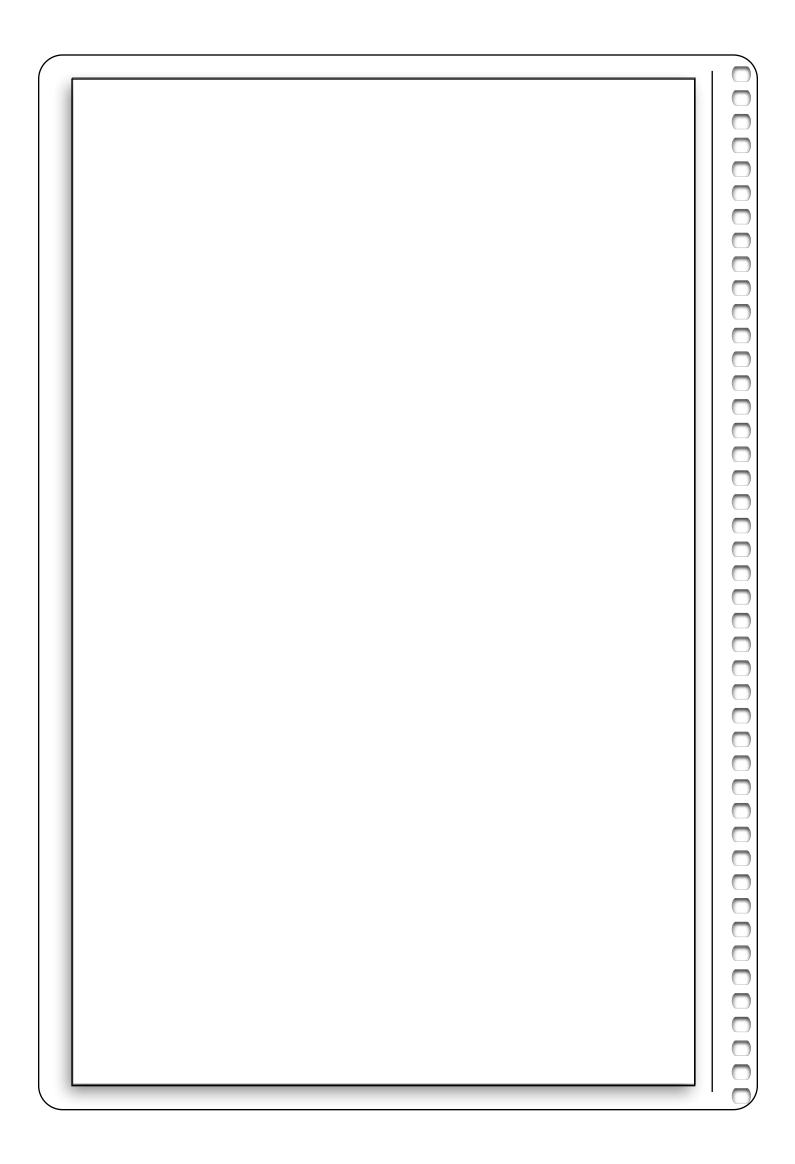


9 pc. sashimi (chef's choice based on daily availability) - 34

## Sushi & Sashimi Combo

4 pc. sushi, 6 pc. sashimi (chef's choice based on daily availability), 1 pc. king crab California roll - 44







# SUBSTITUTIONS \$2

**Quinoa Brown Rice** For any rolls

Soy Paper For any rolls

Rice Paper For classic rolls only

**Cucumber Wrap** For classic rolls only

We use extra reduced salt organic gluten free tamari soy sauce.

We strive to make sushi with only the best quality organic ingredients

SAUCE FOR CARRYOUT

Spicy Kewpie Mayo - 2 Spicy Lime Yuzu Mayo-2 Yuzu Ginger Dressing - 2 **Organic Gluten Free** Tamari Soy Sauce 4 oz - 4



Omakase fish mostly imported from Japan. Chef John always takes pride in making the best sushi on Long Island.





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