



## APPETIZERS

### Edamame

traditionally steamed with sea salt \$4

### Miso Soup

with tofu, scallions, seaweed and cilantro \$4

### Gyoza

pork filled dumplings and ponzu \$7

### Calamari

seasoned & deep fried calamari steak, spicy japanese aioli \$7

### Spring Roll

shrimp and asian vegetables traditionally fried served with spicy mustard \$7

### Shrimp Shumai

japanese shrimp dumplings and spicy mustard sauce \$8

### Chicken Yakitori

marinated and grilled, served with 3 dipping sauces \$7

### Beef Yakitori

marinated & grilled NY Strip served with 3 dipping sauces \$9

### Vegetable Tempura

assorted fresh vegetables, lightly battered, deep fried \$9

### Shrimp & Vegetable Tempura

fresh vegetable & shrimp, tempura battered & deep fried \$10

### Rock Shrimp Tempura

sweet rock shrimp tempura tossed with spicy aioli and scallions \$14

### Scallop Dynamite

scallops, onions, oyster mushrooms and spicy japanese broiled aioli \$9

### Hamachi Kama

traditional broiled yellowtail collar served with chili ponzu \$14

## SALADS

### Uchi No

petite spring mix and japanese soy vinaigrette \$5

### Poached Chicken

sliced over mixed asian greens, sesame mustard dressing \$10

### Crispy Salmon Skin

mixed greens, kaiware, yamagobo, scallions, cucumbers and sweet soy dressing \$12

### NY Strip Tataki

grilled and served over petite greens served with a miso ginger vinaigrette \$14

### Tuna Tataki\*

seared big eye tuna over asian spring mix served with soy onion vinaigrette \$16

## NOODLES

### Zen Soba

chilled buckwheat noodles, scallions, shredded nori with a cold soy broth \$9

### Green Tea Soba

warm soba noodles, shredded nori and scallions with japanese soy broth \$9

### Vegetable Udon

thick japanese noodles and asian vegetables in a seasoned soy broth \$12

### Nabeyaki Udon

udon noodles, scallops, mussels, kamaboko, shrimp tempura and snow crab \$19

## SPECIALTIES

### Crispy Spicy Tuna\*

spicy tuna on fried sushi rice, unagi sauce and serrano chile \$10

### Mango Tango\*

big eye tuna, scallions, mango, masago and petite greens with spicy tuna poke sauce \$13

### Hamachi Ceviche\*

yellowtail, trio bell peppers, red onions, jalapenos, kaiware and a citrus vinaigrette \$14

### Tuna Tataki\*

traditional japanese ginger, soy and onion vinaigrette over seared big eye tuna \$16

### Hotty Hamachi\*

sliced yellowtail sashimi, thinly sliced jalapenos served with ponzu \$16

### Fresh Seared Hamachi\*

seared yellowtail, red onion, tomato, petite greens, yuzu and white truffle oil drizzle \$17

### Lobster Ceviche

mango, red onion, cilantro, jalapeno, grape tomato, yuzu citrus sauce and butter lettuce \$21



### Spicy Shrimp & Sea Scallop

giant shrimp and jumbo scallop, spicy miso sauce over a crispy rice cake \$

### Lobster Dynamite

broiled dynamite with lobster, oyster mushrooms and onions \$23

### King Crab

tempura battered king crab and butter ponzu sauce \$25

## MAIN COURSE

### Chicken Teriyaki

grilled chicken breast, japanese vegetables and teriyaki demi-glaze \$15

### Yakiniku

shaved NY strip and asian vegetables stir fried in korean soy sauce \$16

### Vegetable

firm tofu, japanese vegetables stir fried in a hot chili bean sauce \$14

### Filet\*

grilled with spicy teriyaki demi over garlic mashed potatoes and asparagus \$30

### Chilean Sea Bass

pan seared with sauteed vegetables served with a sesame caper mustard sauces \$28

### Big Eye Tuna\*

lightly seared big eye tuna served with a teriyaki vinaigrette over japanese mushroom risotto \$24

### Sushi Plate\*

chef's choice of 7 assorted pieces of nigiri with tuna roll \$18

### Sashimi Plate\*

chef's choice of 5 different, 3 piece sashimi selections \$21

### Chirashi\*

a traditional japanese assortment of fresh sashimi arranged over sushi rice \$19

### Hwe Do Bop\*

assorted sashimi salad tossed with sushi rice and a spicy korean pepper sauce \$22

### Stingray Sushi Boats\*

chef's assorted selection of nigiri, maki and sashimi  
small boat \$25 / med boat \$40 / large boat \$50

## LUNCH BENTOS

*served with: miso soup, salad, rice & cucumber salad*

### Tempura Bento

choice of: vegetable, shrimp & vegetable \$9  
with california roll (4pc.) add \$3  
with sushi (4pc. nigiri)\* add \$3  
with sashimi (3-2pc. assorted fish)\* add \$5

### Katsu Bento

choice of: chicken, pork \$10  
with tempura (4pc. vegetable) add \$2  
with california roll (4pc.) add \$3  
with sushi (4pc. nigiri)\* add \$4  
with sashimi (3-2pc. assorted fish)\* add \$5

### Sushi Bento\*

sushi combination: 4pc. nigiri, california roll (8pc.)\* \$14  
with tempura (4pc. vegetable) add \$2  
sashimi combination: 3pc. each tuna, yellowtail, salmon\* \$15  
with tempura (4pc vegetable) add \$2

### Teriyaki Bento

choice of: chicken, beef, salmon, shrimp \$10  
with tempura (4pc. vegetable) add \$2  
with california roll (4pc.) add \$3  
with sushi (4pc. nigiri)\* add \$4  
with sashimi (3-2pc. assorted fish)\* add \$5

### Spicy Tuna or Spicy Salmon\*

diced tuna or salmon, okutone, scallions, masago, cucumber, avocado, sushi rice \$17  
with tempura (4pc. vegetable) add \$2

## KIDS BENTO

*served with: 4pc. california roll, rice, dessert, 3 dipping sauces: ketchup, honey mustard, ranch*

### Kid's Bento

Chicken Tempura \$7

### Kid's Bento

Teriyaki Chicken or Beef \$8

## DESSERTS

**Green Tea Ice Cream** \$4

**Red Bean Ice Cream** \$4

**Tempura Ice Cream** \$7

**Cheesecake** \$7

**Mochi** \$7

**Chocolate Cake** \$7



## SUSHI

### NIGIRI / SASHIMI

	Nigiri	Sashimi
Crab "kani"	6.50	
* Fatty Tuna "toro"	mkt	mkt
* Flying Fish "tobiko"	4.25	
Freshwater Eel "unagi"	6.00	
* Halibut "hirame"	5.00	10.50
King crab "taraba kani"	8.00	
Mackerel "saba"	4.25	8.50
Octopus "tako"	5.00	8.75
* Quail eggs "uzura"	1.75	
* Salmon "sake"	5.00	9.50
* Salmon eggs "ikura"	5.50	
* Scallop "hotategai"	4.75	10.50
Sea Eel "anago"	5.25	
* Sea Urchin "uni"	8.50	18.00
Shrimp "ebi"	4.75	
* Smelt roe "masago"	4.00	
Squid "ika"	4.75	9.50
* Striped bass "suzuki"	4.50	9.50
Surf Clam "hokigai"	4.50	
* Sweet Shrimp "w/heads"	9.00	
Sweet Egg "tamago"	4.00	
* Tuna "maguro"	5.50	11.00
* Yellowtail "hamachi"	5.25	11.00

### Maki

	Cut	Hand
California Roll	5.50	4.00
Caterpillar Roll	12.00	
Crunchy Roll	7.00	
Cucumber Roll	4.00	3.50
Dragon Roll	11.50	
Futo Maki	7.00	
Las Vegas Roll	12.00	
Philadelphia Roll	6.00	4.50
* Rainbow Roll	12.00	
* Salmon Roll	4.50	3.50
Salmon Skin Roll	6.50	4.75
Shrimp Tempura Roll	8.50	6.50
Spicy Crab Roll	5.00	4.50
* Spicy Salmon Roll	5.50	4.50
* Spicy Scallop Roll	6.00	4.50
Spicy Shrimp Roll	7.00	5.50
* Spicy Tuna Roll	7.00	5.50
* Spicy Yellowtail Roll	7.00	5.00
Spider Roll	11.50	6.50
* Tuna Roll	6.50	5.50

Unagi Roll	6.50	4.50
Veggie Roll	6.25	4.50
* Yellowtail Roll	6.50	5.50

### Stingray Specialties

* Crispy Spicy tuna	10.00
* Mango Tango	13.00
* Hamachi Ceviche	14.00
* Tuna Tataki	16.00
* Hotty Hamachi	16.00
* Fresh Seared Hamachi	17.00
Lobster Ceviche	21.00
Spicy Shrimp Sea Scallop	21.00
Lobster Dynamite	23.00
King Crab	25.00

### Special Maki

* Cabo Blanco Roll	12.50
* Fire Dragon Roll	13.50
* Gabacho Roll	10.50
* Godzilla Roll	18.00
* Lava Roll	13.00
* Spicy Special Roll	14.50
Stingray Roll	12.00
* Wild Salmon Roll	10.00

### Cucumber Wrap Maki

* Fresca	11.50
* Moto Rolla	12.50
* Original - Lollipop	13.50
* Pepino	16.00

### Soy Paper Maki

Crispy Fish	10.50
Morning Dew	10.50
* Summertime	11.50

### Salads

Edamame	4.00
Cucumber Sunomono	3.50
Octopus "tako"	7.00
Octopus Sunomono	5.00
Seaweed	5.00
Squid	6.00



## Stingray Specialties

### Crispy Spicy Tuna

crispy rice nigiri topped with spicy tuna, unagi sauce and sliced serrano chile

### Mango Tango

chunks of big eye tuna, scallions, mango, masago and petite greens with spicy poke sauce

### Hamachi Ceviche

yellowtail, trio bell peppers, red onions, kaiware and a citrus vinaigrette

### Tuna Tataki

traditional japanese ginger, soy and onion vinaigrette over seared big eye tuna

### Hotty Hamachi

sliced yellowtail sashimi and thinly sliced jalapenos served with ponzu

### Fresh Seared Hamachi

seared yellowtail with red onion, tomato, petite greens, yuzu and white truffle oil drizzle

### Lobster Ceviche

mango, red onion, cilantro, jalapeno, grape tomato, yuzu citrus sauce served in butter lettuce cup

### Spicy Shrimp & Sea Scallop

jumbo U6 shrimp and jumbo scallop in a spicy miso sauce served over crispy rice cake

### Lobster Dynamite

chunks of lobster, onions, oyster mushrooms, topped with japanese aioli & broiled in lobster shell

### King Crab

two lightly battered and deep fried King Crab legs served with a butter ponzu sauce

## Specialty Maki

### Cabo Blanco Roll

Salmon, spicy crab mix, avocado, cucumbers, topped with halibut, pico de gallo and creamy ponzu

### Fire Dragon Roll

Freshwater eel, crab mix, cucumber, topped with spicy tuna and unagi sauce

### Gabacho Roll

Spicy shrimp, avocado, cucumber, topped with pickled onions, cilantro cream sauce

### Godzilla Roll

Shrimp tempura, soft shell crab, crab mix, spicy tuna, cucumber, avocado, green soy paper

### Lava Roll

Shrimp tempura, crab mix, cucumbers topped with spicy tuna

### Spicy Special

Crab mix, cucumber topped spicy seasoned soy tuna, massago and scallions

### Stingray Roll

Spicy crab mix, cucumber topped with furikake, cilantro and jalapeno mix and sweet chili sauce

### Wild Salmon Roll

Crunchy spicy salmon and cucumbers topped with tri-colored tobiko

## Cucumber Wrap Maki

### Fresca

Fresh salmon wrapped in cucumber with yuzu sauce

### Moto Rolla

Tuna, salmon, yellowtail and avocado wrapped in cucumber with ponzu sauce

### Original Lollipop

Tuna, salmon, whitefish, crab mix, massago and scallions wrapped in cucumber with ponzu sauce

### Pepino

King Crab, salmon, avocado, spicy tuna wrapped in cucumber with a jalapeno ponzu vinaigrette

## Soy Paper Maki

### Crispy Fish

Beer battered cod, iceberg lettuce, avocado, crab mix with japanese tartar sauce

### Morning Dew

Shrimp tempura, spicy crab mix and avocado

### Summertime

Spicy tuna, yellowtail, albacore and avocado

\* Denotes undercooked items. Consuming raw or undercooked foods increases the risk of food born illness.

Old Town Scottsdale  
4302 N Scottsdale Rd 480-941-4460

Biltmore Fashion Park  
2502 E Camelback Rd 602-955-2008

Scottsdale Quarter  
15037 N Scottsdale Rd 480-427-2011

[www.StingraySushi.com](http://www.StingraySushi.com)