

APPETIZERS		
FROM THE KITCHEN		
1. GARLIC NOODLE	\$6.50	
2. EDAMAME	\$6.50	
<i>Boiled green soybean lightly salted</i>		
3. OHITASHI	\$7.50	
<i>Boiled fresh spinach, served with seasoned sauce, sprinkled with bonito shavings</i>		
4. TEMPURA	\$8.50	
<i>Shrimp and vegetables deep-fried in light batter</i>		
5. SHUMAI	\$7.50	
<i>Japanese shrimp dumplings served steamed or fried</i>		
6. GYOZA	\$7.50	
<i>Meat and vegetable dumpling</i>		
7. YAKI TORI	\$6.50	
<i>B.B.Q. chicken tenderloin on a skewer</i>		
8. KUSHI KATSU	\$7.50	
<i>Cubed filet of pork deep-fried in breadcrumb batter, served with sweet &amp; sour fruit sauce for dipping</i>		
9. BEEF KUSHI YAKI	\$9.50	
<i>B.B.Q. cubes of sirloin beef on skewers with teriyaki sauce</i>		
10. TATSUTA-AGE	\$7.50	
<i>Ginger battered fried chicken tenderloins, Japanese style</i>		
11. SOFT SHELL CRAB	\$11.95	
<i>Deep-fried soft-shell crab served with ponzu sauce for dipping</i>		
12. HAMACHI-KAMA	\$14.95	
<i>Broiled yellowtail collar, served lightly salted or with teriyaki sauce</i>		
13. YAKI-IKA	\$9.50	
<i>Broiled whole squid served with ginger sauce</i>		
14. CRISPY CHICKEN WINGS (6)	\$12.50	
<i>Korean style chicken wings fried to crispy perfection, served with a sweet chili sauce</i>		
15. BEEF NEGIMA	\$9.50	
<i>Sliced sirloin and scallions, rolled, and grilled with teriyaki sauce</i>		
16. AGE DASHI	\$6.50	
<i>Deep-fried tofu served a special sauce</i>		
17. HIYA YAKO	\$7.50	
<i>Chilled tofu served with ginger, scallions, &amp; bonito flakes</i>		
18. SEAWEED SALAD	\$7.50	
<i>Seaweed seasoned in sesame</i>		
19. VEGETABLE CROQUETTE	\$7.50	
<i>Mashed potato patties fried in breadcrumb batter</i>		
20. GRILLED EGGPLANT	\$7.50	
<i>Grilled Japanese eggplant served with a ginger sauce</i>		
21. SEAFOOD AGEMONO	\$9.95	
<i>Shrimp, scallop, salmon, and squid</i>		
22. ASSORTED OSHINKO (JAPANESE PICKLE)	\$6.50	
23. EGG ROLLS	\$7.50	

24. TAKO YAKI	\$6.50	
<i>Ball-shaped wheat cakes filled with octopus, deep fried and topped with mayonnaise, sweet sauce, and bonito flakes</i>		
APPETIZERS		
FROM THE SUSHI BAR		
25. SASHIMI	\$10.50	
<i>Assorted thin sliced fresh raw fish</i>		
26. NARUTO	\$8.50	
<i>Crabstick, flying fish roe &amp; avocado rolled in thinly sliced cucumber, seasoned in vinegar</i>		
27. TAKO SU	\$8.50	
<i>Octopus seasoned in vinegar</i>		
28. EBI SU	\$7.50	
<i>Shrimp seasoned in vinegar</i>		
29. KANI SU	\$6.50	
<i>Crabstick seasoned in vinegar</i>		
30. UNA SU	\$8.95	
<i>Eel, crabstick, avocado, and flying fish roe rolled in thinly sliced cucumber seasoned in vinegar</i>		
31. NUTA	\$8.95	
<i>Tuna with slices of cucumber and miso paste</i>		
32. TUNA TATAKI	\$18.50	
<i>Thin slices of seared tuna with ponzu sauce</i>		
33. ALBACORE TATAKI	\$13.00	
<i>Thin slices of seared albacore tuna with seaweed salad, cucumbers, scallions, &amp; chili paste with ponzu sauce</i>		
34. FISH COCKTAIL	\$20.95	
<i>Thin slices of white fish served in a cocktail glass with a special ponzu sauce</i>		
35. KAME CUCUMBER ROLL	\$11.50	
<i>Tuna, salmon, yellowtail, and avocado rolled in thinly sliced cucumber</i>		
36. SAKE KINUTA MAKI	\$11.50	
<i>Salmon, avocado, cucumber, burdock root, and flying fish roe rolled in thinly sliced, pickled daikon radish</i>		
37. MAGURO KINUTA MAKI	\$11.50	
<i>Tuna, avocado, cucumber, burdock root, and flying fish roe rolled in thinly sliced, pickled daikon radish</i>		
38. HAWAIIAN SALAD	\$9.50	
<i>Mixed seaweed, cucumber, and calamari</i>		
39. AVOCADO SALAD	\$8.50	
<i>Crabstick, avocado, flying fish roe, and sliced cucumbers</i>		
40. CALAMARI SALAD	\$7.95	
41. HOUSE SALAD	\$3.95	

SOUP		
42. MISO SOUP (soybean)	\$2.95	
43. HAMA-SHIRU (clam)	\$4.50	
44. NEGIMA (tuna & scallion)	\$4.50	
45. NAMEKO-JIRU (mushroom)	\$3.95	
46. CHAWAN MUSHI	\$9.50	
<i>Our famous custard soup with bits of shrimp, chicken, shitake mushroom, fish cake, and ginko nuts</i>		
47. DOBIN MUSHI	\$7.95	
<i>Shrimp, scallop, fish cake, and ginko nuts in a clear broth</i>		
DINNER ENTREES		
FROM THE SUSHI BAR		
<i>All entrees include miso soup &amp; salad</i>		
48. NIGIRI REG. (7pcs nigiri & a California Maki)	\$18.95	
<i>Chef's choice of assorted filets of sliced raw fish, each served on seasoned sushi rice</i>		
49. NIGIRI DELUXE (10pcs nigiri & a Tekka Maki)	\$22.95	
<i>Chef's choice of assorted filets of sliced raw fish, each served on seasoned sushi rice</i>		
50. MAKI MORIAWASE	\$17.95	
<i>California, Tekka, and Negihama</i>		
51. SASHIMI REG. (15 slices)	\$22.95	
<i>Chef's choice of assorted filets of raw fish, served with a side of white rice</i>		
52. SASHIMI DELUXE (20 slices)	\$27.95	
<i>Chef's choice of assorted filets of raw fish, served with a side of white rice</i>		
53. TEKKA-DON	\$19.95	
<i>Sliced raw tuna over a bed of seasoned sushi rice</i>		
54. SALMON-DON	\$19.95	
<i>Sliced raw salmon over a bed of seasoned sushi rice</i>		
55. CHIRASHI REGULAR	\$19.95	
<i>A variety of fresh seafood on seasoned sushi rice</i>		
56. CHIRASHI DELUXE	\$24.95	
<i>A variety of fresh raw seafood on seasoned sushi rice</i>		
57. POKE BOWL	\$17.50	
<i>Chunks of raw tuna and salmon over sushi rice, served with mixed veggies and poke sauce</i>		

DINNER ENTREES		
FROM THE KITCHEN		
All entrees include a miso soup, house salad & rice		
TEMPURA		
Lightly battered & deep-fried seafood & vegetables		
58. SHRIMP (Only)	\$20.95	
59. TEMPURA MORIAWASE	\$17.95	
<i>Shrimp and vegetables</i>		
60. VEGETABLE	\$14.95	
61. DELUXE (assorted seafood)	\$22.95	
AGEMONO		
<i>Assorted seafood &amp; tender meats dipped in a light breadcrumb batter &amp; fried to perfection</i>		
62. PORK KATSU	\$17.95	
63. CHICKEN KATSU	\$17.95	
64. SALMON KATSU	\$18.95	
65. SCALLOP KATSU	\$23.95	
66. SHRIMP KATSU	\$23.95	
67. SEAFOOD KATSU	\$24.95	
<i>Scallop, shrimp, salmon, &amp; squid</i>		
*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY		
*FOR PARTIES OF 5 OR MORE, A GRATUITY OF 18% WILL BE ADDED TO YOUR FINAL BILL		
* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.		

TERIYAKI	
<i>Assorted seafood &amp; tender meats broiled to perfection in our own special teriyaki sauce</i>	
68. CHICKEN	\$18.95
69. BEEF	\$27.95
70. SCALLOP	\$23.95
71. SALMON	\$19.95
72. SHRIMP	\$22.95
73. BEEF NEGIMA	\$27.95
74. BEEF ASPARAGUS	\$27.95
75. CHICKEN & SHRIMP COMBO	\$25.95
76. SHRIMP & SCALLOP COMBO	\$27.95
77. STEAK & SHRIMP COMBO	\$29.95
78. UNA-JU	\$22.95
<i>Broiled fresh water eel glazed with a special sweetened soy sauce over a bed of rice</i>	

NOODLES A LA CARTE	
<i>All entrees include a salad</i>	
79. SUKIYAKI SOUP	\$21.95
<i>Selected beef, vegetables, tofu, and fish cake cooked in a sweetened shoyu broth</i>	
80. RAMEN NOODLE SOUP	\$11.95
With Pork or Chicken	\$14.95
81. YAKI SOBA or UDON	\$13.95
<i>Pan-fried noodles with assorted vegetables, flavored in a Japanese style</i>	
82. NABEYAKI UDON	\$15.95
<i>Thick rice noodles soup served in a light fish broth with clam, shrimp tempura, chicken, &amp; assorted vegetables</i>	
83. TEMPURA UDON	\$14.95
<i>Japanese noodle soup (fish broth) served with shrimp &amp; vegetable tempura on the side</i>	
84. TEMPURA SOBA	\$14.95
<i>Japanese noodle soup (fish broth) served with shrimp &amp; vegetable tempura on the side</i>	
85. VEGETABLE SOBA	\$13.95
<i>Stir fried vegetables &amp; buckwheat noodle soup (fish broth)</i>	
86. TENZARU	\$15.50
<i>Cold buckwheat noodles served with a side of shrimp &amp; vegetable tempura, along with a special noodle sauce for dipping</i>	

LUNCHEON SPECIALS	
FROM THE KITCHEN	
1. KAME BENTO	
<i>All bentos include a soup, salad, rice, fried pork dumplings, and pork egg rolls</i>	
A) TEMPURA	\$14.95
B) BEEF TERIYAKI	\$15.95
C) CHICKEN TERIYAKI	\$14.95
D) SALMON KATSU	\$14.95
2. FISH KATSU	\$11.95
<i>Deep-fried salmon cutlets in breadcrumb batter</i>	
3. TON KATSU	\$11.95
<i>Deep-fried tender pork cutlets in breadcrumb batter</i>	
4. CHICKEN KATSU	\$11.95
<i>Deep-fried chicken breast in breadcrumb batter</i>	
5. TEN DON	\$11.50
<i>Lightly battered shrimp and vegetables deep-fried to perfection, served on a bed of white rice</i>	
6. KATSU DON	\$12.95
<i>Deep-fried tender pork cutlets sautéed with egg and vegetables, served over rice</i>	
7. UNA DON	\$13.95
<i>Broiled fresh water eel, served over a bed of white rice</i>	
8. NABEYAKI UDON	\$12.95
<i>Thick rice noodles served in a light fish broth with shrimp tempura, chicken, &amp; assorted vegetables</i>	
9. TEMPURA UDON	\$11.95
<i>Japanese noodle soup (fish broth) served with shrimp &amp; vegetable tempura on the side</i>	
10. YAKI SOBA or UDON	\$11.50
<i>Pan-fried noodles with assorted vegetables flavored in a Japanese style</i>	
11. TEMPURA SOBA	\$11.95
<i>Buckwheat noodle soup (fish broth) served with shrimp and vegetable tempura on the side</i>	
12. YASAI ITAME	\$11.50
<i>Pan-fried Japanese style vegetables</i>	
13. TEMPURA	\$12.95
<i>Lightly battered fried shrimp and vegetables</i>	
14. BEEF TERIYAKI	\$14.95
15. CHICKEN TERIYAKI	\$11.95
16. VEGETABLE SOBA	\$12.95
<i>Stir fried vegetables &amp; buckwheat noodle soup</i>	
17. RAMEN NOODLE	\$11.95
With Pork or Chicken	\$14.95

LUNCHEON SPECIALS	
FROM THE SUSHI BAR	
All entrees include a miso soup and a house salad	
18. MAKI-MONO	\$12.95
<i>Kappa (cucumber), Tekka (tuna), and California maki</i>	
19. SUSHI LUNCH	\$13.95
<i>Sushi and maki combination</i>	
20. SASHIMI LUNCH	\$14.95
<i>Assorted filets of fresh raw fish with a side of rice</i>	
21. POKE BOWL	\$12.95
<i>Chunks of raw tuna and salmon over sushi rice, served with mixed veggies and poke sauce</i>	
22. Sushi Bento	\$15.95
<i>Chef's Choice</i>	

DESSERTS	
ICE CREAM	
COCONUT	\$4.95
GINGER	\$4.95
GREEN TEA	\$4.95
VANILLA	\$4.95
TEMPURA (FRIED ICE CREAM)	\$8.50
FRIED BANANA	\$3.95

SIDE ORDERS/EXTRAS	
GINGER	\$1.00
WASABI	\$1.00
TERIYAKI SAUCE	\$1.00
TEMPURA SAUCE	\$1.00
EEL SAUCE	\$1.00
SPICY MAYO	\$1.00
WHITE RICE	\$2.00
BROWN RICE	\$2.50
SUSHI RICE	\$2.50



250 CABOT STREET  
BEVERLY, MA 01915  
TEL: 978-922-9333  
www.kamerestaurant.com

# KAME RESTAURANT

## SUSHI A LA CARTE (2 Pieces Per Order)

		BROWN RICE
ALBACORE (White Tuna)	\$5.50	\$6.00
UNI (Sea Urchin)	Market Price	Market Price
EBI (Shrimp)	\$5.00	\$5.50
GREEK SEABASS	\$5.50	\$6.00
HAMACHI (Yellowtail)	\$6.00	\$6.50
HOKKI GAI (Surf Clam)	\$5.00	\$5.50
IKA (Squid)	\$5.00	\$5.50
IKURA (Salmon Roe)	Market Price	Market Price
INARI (Marinated Tofu)	\$4.50	\$5.00
KANI (Crab Stick)	\$4.50	\$5.00
MAGURO (Tuna)	\$5.50	\$6.00
SABA (Mackeral)	\$4.50	\$5.00
SAKE (Salmon)	\$5.50	\$6.00
SCALLOP	Market Price	Market Price
SNOW CRAB	\$6.50	\$7.00
TAKO (Octopus)	\$5.50	\$6.00
TAMAGO (Egg)	\$4.50	\$5.00
TOBIKO (Flying Fish Egg)	\$5.50	\$6.00
TORO (Fatty Tuna)	Market Price	Market Price
UNAGI (Eel)	Market Price	Market Price
WASABI TOBIKO	\$6.00	\$6.50

## SASHIMI A LA CARTE (5 Slices Per Order)

ALBACORE (White Tuna)	\$15.50
UNI (Sea Urchin)	Market Price
EBI (Shrimp)	\$15.00
GREEK SEABASS	\$15.50
HAMACHI (Yellowtail)	\$17.95
HOKKI GAI (Surf Clam)	\$15.50
IKA (Squid)	\$15.50
MAGURO (Tuna)	\$17.95
SABA (Mackeral)	\$13.95
SAKE (Salmon)	\$17.95
SCALLOP	Market Price
TAKO (Octopus)	\$15.50
TAMAGO (Egg)	\$13.95
TOBIKO (Flying Fish Egg)	\$15.50
TORO (Fatty Tuna)	Market Price
UNAGI	Market Price

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

\*\*Prices are subject to change without notice\*\*

## MAKI MONO (6 Pieces Per Order)

		BROWN RICE
ALASKA (Salmon & Avocado)	\$6.95	\$7.95
AVO	\$4.95	\$5.95
BOMB	\$10.50	\$11.50
BOSTON	\$8.50	\$9.50
BROILED SALMON SKIN	\$6.95	\$7.95
CALIFORNIA (Crab, Avo, Tobiko)	\$6.95	\$7.95
CATERPILLAR	\$12.95	\$13.95
CHRISTMAS	\$12.95	\$13.95
FUTO MAKI	\$7.50	\$8.50
IRISH	\$10.50	\$11.50
KAPPA (Cucumber)	\$4.95	\$5.95
LAUREN MAKI	\$6.95	\$7.95
MEXICAN	\$6.95	\$7.95
NEGIHAMA (Yellowtail & Scallion)	\$6.50	\$7.50
OSHINKO	\$5.50	\$6.50
PHILLY	\$6.95	\$7.95
RAINBOW	\$13.50	\$14.50
SCORPION	\$13.95	\$14.95
SPICY TUNA	\$7.95	\$8.95
SPICY SCALLOP	\$10.50	\$11.50
SPIDER	\$11.95	\$12.95
TEKKA (Tuna)	\$6.50	\$7.50
TEMPURA	\$7.50	\$8.50
TOOTSIE	\$8.95	\$9.95
TRIANGLE	\$14.95	\$15.95
UNA AVO (Eel & Avocado)	\$8.50	\$9.50
UNA KYU (Eel & Cucumber)	\$8.50	\$9.50
VEGETABLE	\$6.50	\$7.50
SPICY SALMON	\$7.95	\$8.95
SWEET POTATO	\$6.50	\$7.50

## CHEFS' SPECIALTIES

		BROWN RICE
BO SPECIAL	\$14.95	\$15.95
CRISPY TUNA	\$11.95	\$12.95
CRUNCHY ROLL	\$10.50	\$11.50
HAND ROLL COMBO (3)	\$17.95	\$18.95
KAME PIZZA	\$11.95	
LOBSTER MAKI	\$14.95	\$15.95
MONK FISH LIVER	\$8.50	
NEW ENGLAND MAKI	\$15.50	\$16.50
RED DRAGON	\$15.50	\$16.50
RED SOX MAKI	\$15.50	\$16.50
SPICY CRAB MAKI	\$12.95	\$13.95
CABOT ROLL	\$17.95	\$18.95
TAMPA ROLL	\$8.95	\$9.95
TEE SPECIAL	\$14.95	\$15.95

\*\*\*\*\*BEFORE PLACING YOUR ORDER\*\*\*\*\*

PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

250 CABOT STREET  
BEVERLY, MASSACHUSETTS 01915  
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MAKI MONO HOUSE SPECIALS

- ✧ **BOMB** – TEMPURA STYLE WHITE FISH, TOBIKO, AVOCADO, & CRAB STICK
- ✧ **BOSTON** – SHRIMP, CRAB STICK, LETTUCE, CUCUMBER, & MAYO
- ✧ **CATERPILLAR** – EEL, CUCUMBER, & TOBIKO WITH AVOCADO ON THE OUTSIDE
- ✧ **CHRISTMAS** – CALIFORNIA MAKI WITH TUNA ON THE OUTSIDE
- ✧ **FUTO MAKI** – CRAB STICK, SPINACH, CUCUMBER, EGG, PICKLE, & BURDOCK ROOT
- ✧ **IRISH ROLL** – TUNA, AVOCADO, & TOBIKO WITH WASABI TOBIKO ON THE OUTSIDE
- ✧ **LAUREN MAKI** – CRISPY CHICKEN WITH SWEET SAUCE
- ✧ **MEXICAN** – SHRIMP TEMPURA & AVOCADO
- ✧ **PHILLY** – SALMON, CREAM CHEESE & SCALLIONS
- ✧ **RAINBOW** – CALIFORNIA MAKI WITH TUNA, YELLOWTAIL, SALMON, WHITEFISH & AVOCADO ON THE OUTSIDE
- ✧ **SCORPION** – EEL, CUCUMBER, CRAB STICK & SHRIMP ON THE OUTSIDE
- ✧ **SPIDER** – SOFT SHELL CRAB, TOBIKO, CUCUMBER, & SPROUTS
- ✧ **TEMPURA** – SHRIMP TEMPURA, SPROUTS, & TOBIKO
- ✧ **TOOTSIE ROLL** – TEMPURA STYLE SALMON, SCALLION & TOBIKO ON THE OUTSIDE
- ✧ **TRIANGLE** – SHRIMP TEMPURA & TOBIKO WITH EEL & AVOCADO ON THE OUTSIDE
- ✧ **VEGETABLE** – SPINACH, AVOCADO, CUCUMBER, PICKLE, & BURDOCK ROOT
- ✧ **BO SPECIAL** – MEXICAN MAKI WITH BAKED SCALLOP, EEL SAUCE & SPICY MAYO ON TOP
- ✧ **TEE SPECIAL** – MEXICAN MAKI WITH AVOCADO ON THE OUTSIDE WITH CUCUMBERS & COOKED SEAFOOD  
(CRAB STICK and SQUID) ON TOP
- ✧ **CRUNCHY ROLL** – RAW TUNA, WHITEFISH, SALMON, AVOCADO & SCALLIONS INSIDE AND OUTSIDE IS FRIED IN  
TEMPURA BATTER

- ✧ **TAMPA ROLL** – YELLOWTAIL, TOBIKO, MAYO, SCALLIONS & CUCUMBER WITH TEMPURA FLAKES ON THE OUTSIDE
- ✧ **HAND ROLL COMBO (3)** – SPICY TUNA, UNA AVO, & TEMPURA
- ✧ **RED DRAGON** – SHRIMP TEMPURA & CREAM CHEESE, WITH TUNA & SALMON ON THE OUTSIDE WITH SPICY MAYO
- ✧ **NEW ENGLAND MAKI** – TUNA, AVOCADO, CUCUMBER, & SCALLION ON THE INSIDE, WITH SALMON, KANI, TEMPURA FLAKES & TOBIKO MIXED WITH MAYO ON THE OUTSIDE
- ✧ **LOBSTER MAKI** – LOBSTER, MAYO, WASABI TOBIKO, & ONION WITH TOBIKO ON THE OUTSIDE
- ✧ **RED SOX MAKI** – SALMON, TOBIKO & AVOCADO ON THE INSIDE, WITH TUNA ON THE OUTSIDE, TOPPED WITH SPICY MAYO, EEL SAUCE, AND TEMPURA FLAKES
- ✧ **CRISPY TUNA** – COOKED TUNA IN AN EGGROLL SKIN AND WRAPPED WITH RICE AND SOY PAPER. THEN TOPPED WITH A SPECIAL HOUSE SAUCE
- ✧ **KAME PIZZA** – RICE CRACKER TOPPED WITH A MIX OF SALMON, TOBIKO, MAYO, ONIONS, & CREAM CHEESE
- ✧ **SPICY CRAB MAKI** – REAL CRABMEAT WITH TOBIKO, CUCUMBER, & SPICY MAYO ON THE INSIDE, WITH WASABI TOBIKO ON THE OUTSIDE
- ✧ **CABOT ROLL** – BREAD BATTERED SHRIMP KATSU ON THE INSIDE & TUNA ON THE OUTSIDE. TOPPED WITH REAL CRABMEAT, WASABI TOBIKO, AND A SWEET HOUSE SAUCE

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