



## DAMO LUNCH SPECIALS

### SUSHI BAR LUNCH

Served w/ miso soup or salad, substitutions extra

SUSHI LUNCH	7 pcs assorted sushi & one roll	14.5
SUSHI ASSORTMENT	10 pcs assorted sushi & one roll	17
SASHIMI LUNCH	11 pcs assorted sashimi served w/ rice	16
SUSHI & SASHIMI COMBO	5 pcs assorted sushi & 7 pcs assorted sashimi served w/ rice	18

### DAMO SPECIAL BENTO BOX

Chef's special selection of sashimi, tempura, fish,  
premium side & seaweed-house salad, served w/ miso soup & rice

25

### BENTO BOX SPECIAL

Served w/ miso soup, house salad, mini-Cali roll, chef's side dish & rice

TEMPURA		12
CHICKEN TERIYAKI		12
SHRIMP TERIYAKI		13
GRILLED SALMON		12
BEEF TERIYAKI		14
BEEF NEGIMAKI		13
TOFU & VEGETABLE TERIYAKI		10.5

### NOODLES

TEMPURA UDON	Shrimp & vegetable tempura in udon noodle soup	11
NABEYAKI UDON	Chicken, vegetables, egg & shrimp tempura in udon noodle soup	12

### DONBURI

Served w/ miso soup or side salad. Hot bowl of rice w/ simmered sauce, egg & choice of

CHICKEN KATSU		10
PORK KATSU		10
SHRIMP KATSU		11



## APPETIZERS

YAKITORI	teriyaki marinated chicken on skewers	6
TEMPURA	batter-fried shrimp & vegetables	7
NEGIMAKI	beef slices wrapped with scallion in teriyaki sauce	9
GARLIC SHRIMP	broiled shrimp in garlic sauce	9
KUSHI YAKI	broiled salmon, shrimp & scallop on skewers	8
EDAMAME	boiled soy beans with sea salt	5
CRISPY EDAMAME	lightly fried soy beans with sea salt	6
AGE TOFU	crispy fried tofu with shaved bonito flakes in tempura sauce	6
CORI-CORI	broccoli & shiitake mushroom with light garlic sauce	6
GARLIC VEGGIES	sautéed market fresh vegetables in light garlic sauce	6
FRIED OYSTERS	panko-cruste oysters served with katsu-tartar sauce	8
SHABU-SHABU BEEF	cold beef blanched then drizzled with onion-ponzu sauce	9
KIWI DUCK	duck breast slices topped with kiwi on a bed of mixed field greens with kiwi sauce	10
SAIKYO CHILEAN SEABASS	marinated and grilled filet in light miso sauce with sauteed broccoli, onion and tomato	13
BRAISED LAMB	lamb chops with shiitake mushroom & asparagus in apple-sake sauce	14
SOFT SHELL CRAB	rice cracker-coated soft-shell crab with green tea salt	11
ICHIGO RIBEYE	braised steak medallions with thin strawberry slices & miso-yuzu sauce	12
MOUNT UNAGI	broiled freshwater eel on a bed of crispy tofu & daikon, topped with kaiware sprouts and ginger-red miso sauce	10

## SUSHI BAR APPETIZERS

KORO-KORO SASHIMI	tuna, yellowtail or salmon cubed sashimi with koro sauce & tobiko	7
GRAPEFRUIT YELLOWTAIL	seared yellowtail with grapefruit, chives, Japanese chili pepper & daikon radish & grapefruit sauce	9
USU-ZUKURI	thin sliced fluke sashimi with ponzu sauce & tobiko on top	12
TUNA TATAKI	thin sliced & seared tuna with ponzu sauce topped with tobiko & scallion	9
SURFING FLUKE	strips of fluke garnished with chives & ginger in yuzu soy sauce	8
TUNA ARUGULA	tuna sashimi rolled with arugula & avocado paste	9
SPICY YELLOWTAIL	thin sliced yellowtail topped with jalapeno in yuzu soy sauce	9
TUNA TARTARE	marinated chopped tuna with avocado, scallion and kaiware radish sprouts	9
TUNA SALSA	infused tuna seared & topped with hand-chopped salsa	9

## SOUP

MISO	soy paste soup in homemade bonito dashi broth with tofu, seaweed, & scallions	3
DAMO CLEAR	shrimp & shiitake mushroom in clear broth	6
RED MISO	special red miso with clam, mitsuba & herbs	8
MUSSEL	steamed mussels in a lightly spicy broth	8

## SALAD

HOUSE MIDORI	mixed field greens, cucumbers, grape tomatoes & avocado with house citrus dressing	6
SEAWEED	seaweed with cucumbers	6
SMOKED SALMON	smoked salmon marinated with onions & olive	8
SEAFOOD	scallops, shrimp & octopus on mixed field green salad with sea dressing	12
CRAB AVOCADO	maryland blue crab chopped with avocado, tempura flakes & cucumber on a bed of mixed field greens, topped with strawberry dressing	9

## NOODLES & UDON

SHRIMP TEMPURA UDON OR SOBA	served hot or cold	14
NABE YAKI UDON	vegetables, chicken, shrimp tempura, clam, egg & noodles in clear soup	16

## ENTRÉE

all entrees are served with bowl of rice and choice of miso soup or side salad  
\*substitutions extra

## BEEF/CHICKEN/PORK

BEEF TERI	8 oz. prime sirloin teriyaki steak	23
CHICKEN TERI	grilled chicken breast with teriyaki sauce	17
CHICKEN KATSU	breaded chicken cutlet, served with tonkatsu sauce	17
PORK KATSU	breaded tender pork loin with tonkatsu sauce	17
FILET MIGNON	filet mignon with special damo sake sauce & sautéed shiitake mushrooms	29

## SEAFOOD

TEMPURA	tempura batter-fried shrimps & vegetables	17
SHRIMP TEMPURA	tempura batter-fried shrimps	19
SHRIMP KAISEN	shrimp & scallops with shiitake mushroom sautéed in americano and basil sauce	21
GRILLED SALMON	salmon filet grilled in butter reduction sauce with ground edamame & raspberry glaze with side of baby steamed vegetables	20
UNA-JU	grilled eel on bed of rice	20
GRILLED MACKEREL	grilled mackerel with sea-salt	15
ORANGE ROUGHY	marinated and grilled in sake-soy sauce	21
SAIKYO CHILEAN SEABASS	marinated and grilled in light miso sauce	28

## VEGETARIAN

VEGETABLE TEMPURA	batter fried vegetables	14
YASAI TERI	sautéed mixed vegetables with teriyaki sauce	13
TOFU TERI	lightly fried tofu & mixed vegetables with teriyaki sauce	14

## SUSHI & SASHIMI

ala carte sushi 1 piece per order, sashimi 2 pieces per order

Tuna (maguro)	3.5	Fresh Salmon (sake)	3
Toro (seasonal)	mkt	Shrimp (ebi)	3
Yellow Tail (hamachi)	3.5	Sweet Shrimp (ama-ebi)	mkt
Spanish Mackerel (sawara)	2.5	Stripe Bass (suzuki)	2.5
Scallop (hotategai)	3	Salmon Roe (ikura)	3
Mackerel (saba)	2.5	Flying Fish Roe (tobiko)	2.5
Fluke (hirame)	3	Sea Urchin (uni)	4.5
Squid (ika)	2.5	Egg Cake (tamago)	2.5
Octopus (tako)	3	Smoked Salmon	3.5
Eel (unagi)	3.5	Giant Clam (mirugai)	6

## CLASSIC SUSHI ROLLS OR HAND ROLL

priced per roll

Tuna Roll or Salmon Roll	5	Vegetable Roll	7
Tuna Avocado Roll	7	Shrimp Tempura Roll with tobiko	8
Spicy Tuna Roll	6.5	Yellow Tail with Scallion Roll	8
Salmon Skin Roll with cucumber	6	California Roll with tobiko	6
Spicy Salmon Roll	6	Sweet Potato Tempura Roll	5.5
Spicy Crab Roll with cucumber	6.5	Philadelphia Roll	6.5

## CHEF'S SPECIAL ROLLS

MARYLAND- CALI ROLL	Maryland blue crab meat, cucumber, avocado & tobiko	11
RAINBOW ROLL	tuna, salmon, yellow tail, avocado, cucumber & crab stick	11
DRAGON ROLL	eel, cucumber topped with avocado	13
SPIDER ROLL	soft shell crab & cucumber with tobiko	11
CRAZY HORSE ROLL	tuna, yellow tail, salmon, avocado & tobiko	11
LOBSTER TEMPURA ROLL	lobster tempura, cucumber & tobiko	14

## SUSHI BAR ENTRÉE

served with miso soup or side salad \*substitutions extra

SUSHI	8 pieces assorted sushi & tuna roll or california roll	24
SASHIMI	15 pieces assorted sashimi served with rice	26
SUSHI & SASHIMI COMBO	5 pieces sushi & 9 pieces sashimi with california roll	29
SUSHI & SASHIMI COMBO FOR 2	10 pieces sushi & 18 pieces sashimi & choice of damo creation roll	63
CHIRASHI	assorted sashimi on bed of seasoned rice	24
SPICY ROLL COMBO	spicy tuna, spicy salmon, spicy yellowtail	17
TEKKA DON	tuna on bed of rice	24
VEGETARIAN PLATE	vegetable sushi & cucumber-avocado roll	15
SAVORY SUSHI FIVE	10 lightly seared sushi pieces paired with five savory sauces to match the essence of each fish	29

## DAMO SUSHI CREATIONS

OUT OF CONTROL	spicy crunchy salmon inside topped with avocado & tuna	15
TENGOKU ROLL	shrimp tempura and tobiko inside topped with tuna, yellowtail, salmon, eel & eel sauce	16
SAKURA ROLL	shrimp tempura & cucumber inside topped with spicy tuna, two types of tobiko & eel sauce	15
EEL SPECIAL ROLL	shrimp tempura & cucumber inside topped with eel, avocado & eel sauce	16
ROCKVILLE ROLL	sweet shrimp fried with rice cracker & cucumber inside topped with spicy crab, four types of tobiko and creamy citrus sauce	17
TOKYO ROSE	spicy crunchy salmon & cucumber inside topped with tuna sashimi, scallions, kaiware sprouts & miso paste	15
MAI-THAI BASIL	shrimp tempura, tartar sauce, shiso (japanese mint) inside topped with salmon, thai basil, and strawberry sauce	15
SPICY MISTLETOE	spicy salmon & avocado with corn flake crunch inside topped with lightly seared peppercorn tuna, lemon-mayo, eel sauce & scallions	16
MANGO SENSATION	shrimp, cilantro, avocado, mango & tempura flakes, topped with sliced mango, fluke, tobiko, ponzu sauce & lemon mayo	15
GOLDEN FLAME	yellowtail, jalapeno, & scallion inside topped with lightly seared tuna & yuzu tobiko drizzled with sweet yuzu sauce	16
BLUE OCEAN ROLL	spicy crunchy salmon with cucumbers and kaiware sprouts inside topped with lobster salad, scallions, eel sauce & blue curacao-wasabi-mayo sauce	15
RISING SUN ROLL	rice cracker battered scallop with tomago inside topped with seared marinated yellow tail, french vinegarette & peppercorn mayo garnished with chives	16

A Japanese word meaning "entrust" or "protect," Omakase puts your culinary experience in the hands of Executive Chef, Takashi Okamura. Created for the most discerning and discriminating tastes, each course is meticulously created and orchestrated.

## OMAKASE

\$69 TO \$89 PER PERSON

Two days advance notice is required for Omakase. "Soft Omakase" or chef's choice may be available same day — please ask server for availability.

*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

*18% Gratuity may be added to parties of 6 or more*

*Checks preferably cannot be split more than 2 ways on parties of 10 or more*

*Guests choosing to bring in desserts are subject to a cake cutting fee*