

大
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DAISHO SUSHI LOUNGE

Like you've never experienced



7395 S. Rainbow Boulevard, Suite 120
Las Vegas, NV 89139
(725) 204-1433 | (725) 204-1445

DAISHO SIGNATURE DISHES



*Nacho Poke..... \$15.95
Marinated Tuna, Tortilla Chips, Avocado, Seaweed Truffle Sauce



Teppanyaki Hot Plate: Served with Soup, Salad, and Rice
Chicken \$16.50 / Beef \$17.50 / Salmon\$18.50



Cha Shu Don \$15.95
Homestyle Sweet Pork Belly over Rice



JAPANESE DINNER BENTO BOX:

Served with Soup, Salad, and Rice

- Jidori Chicken\$19.50
- Angus Beef..... \$20.50
- Salmon..... \$21.50
- Miso Black Cod \$22.50
- Mackerel \$21.50

SOUP & SALAD

- Miso Soup..... \$4.95
Fresh Tofu and Shiro Miso
- House Special Salad \$4.95
Mixed Green With Ginger Dressing
- Salmon Skin Salad\$14.95
- *Sashimi Salad\$21.95
Fresh Seafood With Mixed Greens and Tosa Vinegar Sauce
- Wakame Salad \$5.95
- Cucumber Salad \$6.95
- *Cucumber Salad with Shrimp or Crab Stick...\$12.95



DESSERTS

- Fried Banana.....\$5.95
- Mochi Ice Cream\$5.50
Choose: Matcha or Strawberry or Mango
- Ice Cream\$6.95
Choose: Vanilla or Green Tea

RICE AND NOODLES

- Tonkatsu\$19.95
Japanese Deep Fried Pork Cutlet served with Soup, Salad, and Rice
- Yaki Udon:
Japanese Thick Rice Noodles Stir Fried with Bonito Flakes
Chicken \$15.95
- Tempura Udon.....\$15.95
Japanese Thick Rice Noodles with Shrimp and Vegetable Tempura
- Yakisoba:
Japanese Egg Noodles with Vegetables and Yakisoba Sauce
Chicken \$15.95
- Fried Rice:
Chicken \$15.95

IZAKAYA

Garlic Edamame	\$5.25
Lightly Salted Boiled Soybean in Garlic Sauce	
Baked Green Mussels (6pc)	\$15.95
New Zealand Mussels baked in Masago topped with Yam Sauce and Green Onion	
*Fresh Pacific Oyster	(6pc)\$22.95 (12pc)\$39.95
Gyoza	\$7.95
Pork Dumpling Pan Fried (5pc)	
*Spicy Tuna Cracker	\$12.95
Fried Sushi Rice With Spicy Tuna and Avocado on Top and Spicy Yum Sauce and Eel Sauce (6pc)	
Grilled Mackerel.....	\$15.95
Takoyaki (4pc).....	\$7.95
Japanese Octopus Balls with Yum Sauce	
Chicken Karaage	\$11.95
Japanese Fried Chicken with Spicy Yum Sauce	
*Angus Beef Tataki	\$16.95
Seared Angus Beef with Ponzu Sauce	
Hamachi Kama Yellowtail Collar	\$12.95
*Tako Wasabi	\$4.50
Raw Octopus marinated in Wasabi	
Agedashi-Tofu.....	\$7.95
Japanese Fried Tofu with Special Sauce	



TEMPURA

Tempura Combo	\$13.95
Shrimp and Seasonal Vegetables, With Tempura Sauce	
Calamari Tempura (8pc)	\$12.95
Shrimp Tempura (4pc).....	\$8.95
Vegetable Tempura (6pc)	\$7.95

YAKITORI

焼き鳥

1 SKEWER

1. Chicken Wings.....	\$3.95
2. Chicken Thigh	\$2.95
3. Yuzu Pork Belly.....	\$3.95
4. Chicken Soft Bone	\$3.95
5. Angus Ribeye Beef	\$5.95
6. Shrimp	\$5.95
7. Pork Belly.....	\$3.95
8. Shiitake Mushroom	\$3.95
9. Eggplant.....	\$2.95
10. Japanese Sausage	\$3.25
11. Shishito Pepper	\$2.95
12. Beef Tongue	\$8.95
13. Wagyu	\$9.95

備長炭
BINCHO-CHARCOAL

***CHEF'S CHOICE
PLATTERS & DON**
(ALL DON COMES WITH MISO SOUP)

- Sashimi Medium Platter (Serves 1) \$49.00
15pc Chef Choice of Daily Fish
- Sashimi Large Platter (Serves 2)..... \$65.00
24pc Chef Choice of Daily Fish
- Sashimi & Sushi Platter (Serves 2) \$75.00
15pc Sashimi plus 12pc Nigiri with 1 Chef Choice Roll
- Chirashi Don..... \$35.00
Assortment of Fresh Fish over Sushi Rice
- Unagi Don..... \$35.00
Freshwater Eel over Sushi Rice
- Salmon Ikura Don \$28.00
Fresh Salmon with Ikura over Sushi Rice with Fish Flakes
- Toro Ikura Don \$55.00
Fresh Bluefin Fatty Tuna over Rice and Ikura





***SMALL SASHIMI PLATE**

	3pc	5pc
Big Eye Tuna.....	\$12.00	\$16.00
Yellowtail.....	\$12.00	\$16.00
Salmon.....	\$10.00	\$12.00
Fatty Tuna.....	\$20.00	 \$26.00

***OUR CARPACCIO**

- Yellowtail with Jalapeño.....\$19.95
Thinly Sliced Yellowtail with Jalapeño Ponzu Sauce
 - Hirame Sashimi with Uni \$25.95
Thinly Sliced Halibut with Uni on Top Orange Sauce
 - Yuzu Salmon Usuzukuri\$18.95
Thinly Torch Sliced Salmon with Ikura and Yuzu Ponzu Sauce
 - Kanpanchi Usuzukuri\$19.95
Sliced Amberjack Fish with Kosho Kanpanchi Sauce
- Toro Tartar \$25.95
Chopped Fatty Tuna with Scallion and Uzura
 - Scallop Sashimi with Uni..... \$32.95
Thinly sliced Scallops with Uni topped with Orange Sauce
 - Garlic Albacore Sashimi..... \$23.95
Albacore with Onion Salad and Garlic Sauce

***NIGIRI OR SASHIMI (2PC)**

- Big Eye Tuna (Maguro)\$10
 - Blue Fin Tuna (Hon-Maguro)\$16
 - Salmon (Sake) \$8
 - Yuzu Salmon..... \$8
 - Kanpachi.....\$10
 - Halibut (Hirame)\$12
 - Fresh Water Eel (Unagi)\$10
 - Scallop (Hotate)\$12
- Yellowtail (Hamachi)\$10
 - Octopus (Tako) \$8
 - Shrimp (Ebi) \$8
 - Salmon Roe (Ikura)\$14
 - Wagyu Beef1pc/\$18
 - Pacific Uni (Sea Urchin).....\$14
 - Fatty Tuna (Chu Toro).....\$18
 - Garlic Albacore \$8
 - Sweet Shrimp (Amaebi).....\$18

BAKED ROLL

- B1. Baked Salmon Roll (8pc) \$15.95
Crab meat, cheese, avocado, salmon, baked with spicy yum sauce, coconut flake and eel sauce.
 - B2. Japanese Lasagna (8pc)..... \$15.95
California roll, cream cheese, crab meat, yum sauce, baked.
 - B3. Volcano (8pc)..... \$15.95
California roll, spicy scallop, spicy yum sauce, baked, siracha.
- B4. Death Valley (5pc)..... \$14.95
Scallops, cream cheese, salmon, avocado, baked with spicy yum sauce,masago on top with eel sauce.



DAISHO NO RICE ROLLS

- * 1. Rock’n Roll (No rice)\$15.95
Tuna, salmon, snapper, crab stick, avocado/cucumber layer, ponzu sauce
 - *2. Stuffed Tomatoes (No rice)\$15.95
Crab meat, wrapped in salmon, yum sauce
- *3. Wild Fire (No rice).....\$15.95
Tuna, spicy tuna, soy paper, chopped albacore, garlic sauce
 - *4. Johnny Roll (No rice)\$15.95
Crab meat, shrimp tempura, wrapped in cucumber, spicy yum sauce

CLASSICS MAKIMONO CUT & HAND

- *Alaskan (salmon, avocado)\$10.95

*California (crab meat, avocado, cucumber) ..\$10.50

Eel Candy (fresh water eel avocado)...\$13.95

*Philadelphia (salmon, cream cheese, avocado)... \$10.95
- *Spicy Tuna (spicy tuna, avocado)..... \$11.95

*Tuna or Yellowtail or Salmon.....\$10.95

Veggie Roll (avocado, cucumber, oshinko)... \$9.95

Avocado Rolls..... \$8.95



*CHEF'S SPECIAL ROLL

- V1. Fantasy Roll\$15.95
Shrimp Tempura, crab meat, fried eel, avocado, eel sauce

*V2. Arizona\$14.95
Spicy yellowtail roll, scallion, yellowtail / ponzu sauce

V3. Caterpillar\$15.95
Eel, masago, kaiware / avocado, eel sauce

V4. Dragon.....\$15.95
California roll / eel, with eel sauce

*V5. Dinosaur Roll\$13.95
Spicy Tuna roll / avocado, kaiware

*V6. Hawaiian.....\$14.95
Spicy Tuna roll / tuna / spicy yum sauce

V7. Ichiban.....\$15.95
Lobster roll / shrimp, avocado

*V8. Last Samurai\$14.95
Spicy Tuna roll / salmon, spicy yum sauce

V9. Nemo.....\$14.95
Shrimp Tempura, spicy crab, crunch powder, eel sauce

*V10. Paradise\$14.95
Coconut shrimp, cream cheese / salmon, avocado, spicy yum sauce, coconut flakes

V11. Phoenix\$13.95
Deep fried spicy white fish, mixed sauce, green onion
- *V12. Rainbow\$14.50
California roll, tuna, shrimp, salmon, white fish, avocado

*V13. Shark’s Tale.....\$15.95
Lobster, salmon / snow crab tempura, avocado with eel sauce

*V14. Triple Bomb\$17.95
Mixed spicy fish, avocado, cucumber, rainbow sauce

*V15. Spicy Fever.....\$14.95
Spicy tuna roll / albacore, garlic sauce

*V16. Tiger\$15.95
Shrimp tempura, masago, kaiware, spicy tuna, avocado, eel sauce

*V17. TNT\$13.95
Spicy salmon roll / spicy tuna, jalapeño with chili sauce

*V18. Valley of Fire\$15.95
Spicy Tuna, spicy crab / eel, tuna, spicy eel sauce

*V19. Casino Royal\$14.95
Shrimp tempura, cream cheese, crab meat / seared salmon, spicy yum sauce

*V20. Pink Lady\$13.95
Spicy crab, salmon, cheese, lemon & spicy yum sauce

*DAISHO'S SPECIAL ROLL

- *C1. Daisho Roll\$16.95
Shrimp Tempura, crab meat, cucumber, soft shell crab mix, salmon, jalapeño, garlic sauce

*C2. X-File.....\$15.95
Shrimp tempura, crab meat, cucumber, soft shell crab mix, seared tuna, garlic sauce, avocado

*C3. What’s Wrong\$16.95
Shrimp Tempura, soft shell crab mix, rainbow fish with screaming orgasm sauce

*C4. Sunrise (6pc)\$14.50
Spicy crab, cheese, avocado, salmon, deep fried, jalapeño on top with spicy yum sauce and eel sauce

C5. Warm Spring\$15.95
Spicy tuna, avocado, soft shell crab mix, shrimp tempera, wrapped with rice paper, spicy yum and eel sauce

*C6. Tom Roll (6pc)\$14.50
Shrimp tempura, soft shell crab mix, cucumber, spicy tuna, spicy crab, seaweed out with eel and spicy yum sauce

C7. Ocean Safari Roll\$14.95
Spicy yellowtail, cucumber, soft shell crab mix, tuna, avocado, shiso, spicy yum and ponzu sauce
- C8. Avatar Roll\$17.95
Crab meat, cream cheese, New York steak, green onion, screaming sauce

*C9. Salmon Love\$14.95
Spicy salmon, cucumber, salmon, yuzu sauce, spicy yum sauce

*C10. Cosmopolitan Roll (5pc)\$13.95
Shrimp tempura, spicy crab meat, avocado, kaiware, with soy paper and eel, spicy yum sauce, masago on top

*C11. Hulk (5pc)\$14.50
Coconut shrimp, crab stick, cream cheese, avocado, coconut flake, spicy yum sauce

C12. Iron Man\$14.95
Super white tuna, cucumber, tuna, avocado, screaming sauce

*C13. One Night Stand\$15.95
Spicy crab, cream cheese / tuna, avocado, spring mix, screaming sauce, yuzu miso sauce, fried onion

*C14. Prison Break\$14.95
Spicy crab, avocado, crunch powder, salmon tempura, on top eel sauce, spicy mayo masago scallion

DAISHO LUNCH MENU

11:30am - 3:00pm

FROM KITCHEN

- 1) **GRILLED FISH SET** (Severed 3pc sashimi, 2pc tamagoyaki ,rice, salads ,soup)
Salmon..... \$18.95
Miso Black Cod \$20.95
Saba (Grilled Mackerel)..... \$16.95
- 2) **TERIYAKI SET** (Severed 3pc sashimi, 2pc gyoza, rice, salads, soup)
Jidori Chicken \$16.95
Angus Beef \$18.95
- 4) **TEMPURA LUNCH**
Tempura Combo \$16.95
Tempura Udon.....\$17.95



*FROM SUSHI BAR

- 1) **SUSHI LUNCH**\$17.95
Chef's choice 6pc nigiri and 1 tuna roll
- 2) **SASHIMI LUNCH**\$21.95
Chef's choice 7pc daily fish
- 3) **CHIRASHI BOWL**..... \$23.95
Assorted of fresh fish over rice
- 4) **UNAGI BOWL**\$21.95
Freshwater eel over rice
- 5) **2 ROLLS COMBO**\$17.95
Choose any 2 Chef's Special Rolls.



ANY SIDE ORDER

- Sushi Rice\$2.50
Soy Paper\$1.50
Fresh Wasabi.....\$2.50
Cream Cheese\$1.50
Quail Egg.....\$1.25
Steam Rice\$2.00



ORDER ONLINE AND GET YOUR DAISHO REWARD POINTS!!!

SOUTHERN NEVADA HEALTH DISTRICT:
REGULATION 1996

Governing the Sanitation of Food Establishments: 96.03.0800.2

* = Thoroughly cooking foods of animal ongoing, such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food born illnesses.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

20% gratuity will be automatically added to the bill for groups of 6 or more dining patrons.