

# Mine Oyster

Sushi Chef **KUNIO TAKAHASHI**  
Presents

## TAKA'S Sushi

### SUSHI BAR SPECIALTY

**HAWAIIAN POKE\*** Rice Bowl or Salad Bowl  
Choose Bluefin Tuna, Bluefin Toro or Salmon tossed in Taka's Original Poke Sauce | 26

**JALAPEÑO SASHIMI\***  
Choose one of the following served with jalapeños, cilantro and ponzu sauce:  
Salmon 26 | Yellowtail 28 Bluefin Tuna 26 | Bluefin Toro(fatty tuna) 32

**TIRADITO\***  
Topped with fresh lime, yuzu sauce, sea salt, lime oil, cilantro and chili paste.  
Choose one of the following:  
Bluefin Tuna 26 | Bluefin Toro(fatty tuna) 32 Salmon 26 | Yellowtail 28

**TAKA'S BLUEFIN TARTAR\***  
Fine diced bluefin tuna is tossed with spicy mayonnaise and diced jalapeño, topped with sliced avocado, pickled ginger and sesame crackers | 26

**TORO TATAKI\***  
Asian marinated & seared rare fatty Bluefin tuna, served sliced thin with tataki sauce | 32

**BLUEFIN CARPACCIO\***  
Seared rare, chilled and sliced thin bluefin tuna is served with seaweed salad and horseradish sauce | 26

**SEASAME TUNA BITES\***  
Japanese breadcrumb breaded and deep-fried bluefin tuna served with Asian sauce, (sesame oil, teriyaki sauce, soy sauce, ginger, and wasabi powder) | 20.

## SASHIMI & NIGIRI CREATIONS

Nigiri | Sliced Thin Sashimi | Sliced Thin

**SASHIMI OR NIGIRI\* (6 Pieces)**

Choose one of the following:

BLUEFIN TUNA | 27 BLUEFIN TORO | 27 YELLOWTAIL | 30 SALMON | 27

**SASHIMI OR NIGIRI SAMPLER\***

BLUEFIN TUNA, BLUEFIN TORO, SALMON OR YELLOWTAIL

Pick any three (3) of above (2 pieces Each) | 30

### CLASSIC ROLLS

*Sushi rice on the outside and seaweed inside*

**CALIFORNIA ROLL** 16  
Maine crabmeat, avocado, cucumber

**SPICY TUNA ROLL\*** 16  
Tuna, avocado, cucumber & Tobiko

**NEGIHAMA ROLL** 18  
Yellowtail, scallion, avocado and Tobiko

**SALMON ROLL** 16  
Salmon and avocado

**TUNA MANGO ROLL\*** 17  
Tuna, mango, cream cheese and Tobiko

**PHILADELPHIA ROLL** 18  
Smoked salmon, cream cheese and cucumber

**EEL ROLL** 19  
BBQ eel, avocado, cucumber, eel sauce and sesame seeds

**SHRIMP TEMPURA ROLL** 17  
Tempura shrimp, avocado, and sweet soy

**SPICY LOBSTER ROLL** Market  
Maine lobster, avocado, spicy sauce & Tobiko

### VEGETARIAN ROLLS

**AVOCADO & CUCUMBER ROLL** 10

**PHILLY AVOCADO & CUCUMBER ROLL** 10

**THAI VEGETARIAN ROLL** 17 | ½ 10  
Peanut sauce, tofu, cucumber, pickled daikon, yamagobo, cilantro, and sweet chili

**TAKA'S BAKED VEGETARIAN ROLL** 18  
Avocado, cucumber, cream cheese, basil, spicy sauce, sweet soy sauce, scallion, and sesame seeds

**SPRING ROLLS TAKA STYLE** 8  
Lettuce, cucumber, carrot, cilantro, mango  
*With shrimp* 12

### FUSION ROLLS

*Inside-Out Rolls | Rice on outside, seaweed on inside*

**RAINBOW ROLL\*** 25  
California roll topped with the following:  
Tuna, Yellowtail, Salmon & Shrimp

**SPIDER ROLL** 28 | ½ 14  
Deep-fried softshell crab, avocado, lettuce, cucumber, yamagobo, Tobiko and sweet soy sauce

**HIGH ROLLER** 25  
California roll, seared salmon, green onion, macadamia nuts, sweet soy sauce, and pesto mayonnaise

**MINE SPECIAL ROLL** 21  
California roll, white fish, spicy sauce, green onion and soy sauce

**RED DRAGON ROLL\*** 25  
Shrimp tempura, spicy tuna, red Tobiko, green onion, macadamia nuts and sweet soy sauce

**TRIPLE TUNA ROLL\*** 27  
Spicy tuna, avocado, cucumber roll topped with tuna, green onion, jalapeño, ponzu, chili, Tobiko and sesame seeds

**GOLDEN DRAGON** 25  
Shrimp tempura, crabmeat, mango slices, Tobiko, and spicy mayo

**ALLIGATOR ROLL** 30  
Shrimp tempura, crabmeat roll topped with eel, avocado, Tobiko, and sweet soy sauce

**CRUNCHY "DEEP-FRIED" TUNA ROLL** 20  
Fried spicy Tuna roll, sweet soy sauce, spicy mayo, sesame

**CRUNCHY "DEEP-FRIED" PHILADELPHIA SALMON ROLL** 20  
Salmon, cream cheese, cucumber, Tobiko, scallion, sesame, sweet soy sauce and spicy mayonnaise

## MINE OYSTER'S SUSHI BOATS FOR THE TABLE!

### \*HOUSE BOAT

1 California roll (8 pieces), 1 Yellowtail maki roll (6 pieces), Yellowtail or Salmon sashimi and nigiri (2 pieces each) / 35

### \*CRAB BOAT

1 California (8 pieces), 1 Crab Maki (6 pieces), 1/2 Spider roll (4) Pieces / 35

### \*TUNA BOAT

1 spicy tuna roll (8 pieces), 1 tuna maki roll (6 pieces), bluefin tuna nigiri and sashimi (2 pieces each) / 35

**\*CHEF'S BOAT OF THE DAY** Market

### MAKI ROLLS

*Seaweed on the outside | 1 Roll (6 pieces)*

TUNA\* | 12 YELLOWTAIL | 14

SALMON | 12 CRABMEAT | 12

AVOCADO | 10 CUCUMBER | 9

### SUSHI SIDES

Seaweed Salad 8 | Edamame 7 Sushi Rice 5

\*Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## RAW BAR

Oysters on the ½ Shell – 3.50 each / 20 ½ dozen / 38 dozen

**Pemaquid Point** | *Damariscotta River* Bottom grown and top water purged, deep hard shell, intense clean brine!

**Glidden Point** | *Damariscotta River* Home grown oysters, fresh, clean and balanced salinity

**Norumbega** | *Damariscotta River* Bottom grown, Hard deep cup shell, briny

**Blackstone Point** | *Damariscotta River* Buttery, salty, crisp and clean, medium in size and brine

**Winter Point** | *Mill Cove, West Bath* Rock hard deep cupped shell, briny oyster perfection!

**Ebenecook** | *Ebenecook cove, Boothbay Harbor* Medium size and sweet, buttery, mild brine

**Jumbo of the Day** | Briny and huge, ask your server where today's jumbos were grown!

**Petite Oyster of the Day** | Small (around 2 inches) *Damariscotta* oysters, sweet with mild brine

**Little Neck Clams on the ½ Shell** | *Sheepscot River* Mildly sweet, briny and buttery – 2.50 ea. / 15 ½ doz / 28 doz

**Jonah Crab Claws** | Steamed and chilled local crab claws, honey mustard sauce - 4.00 ea. (minimum order of 3)

## BUILD A PLATE

**Choose any combination of the following and build your own raw seafood feast, priced by the piece:**

Pemaquid Point Oysters / Glidden Point Oysters / Norumbega Oysters / Blackstone Point Oysters / Winter Point Oysters

Ebenecook Oysters / Jumbo Oysters / Petite Oysters / Little Neck Clams / Shrimp Cocktail / Jonah Crab Claws

## SEAFOOD COCKTAILS

**Jumbo Shrimp Cocktail** (U-12) Jumbo Cocktail shrimp, cocktail sauce and lemon | 4 ea. (minimum order of 3)

**Crabmeat Martini** (4 oz.) Maine crabmeat, lemon, cocktail dipping sauce, crostini | 25

**Hot Lobster Cocktail** (4 oz.) Butter poached lobster meat, lemon slices, crostini | *Market*

**Tuna Salad Cocktail** Bluefin tuna salad, (tuna, onions, hard-boiled eggs, pickles, mayonnaise), crostini | 15

## COOKED OYSTERS

Mix and match in any combination! - 4.50 each

**Oysters Rockefeller** Baked select oysters topped with sambuca flambeed creamed spinach, Swiss, bacon

**Oysters, Cabot Cheddar & Apple** Baked select oysters topped with Cabot sharp cheddar and diced apples

**Oysters Parmesan** Baked select oysters, Parmigiano Reggiano cheese, bacon

**Garlic & Italian Parsley Oysters** Baked oysters, garlic herb butter, Italian parsley, Romano cheese

**Cooked Oyster Sampler** Mix and match any of the above cooked oysters in any quantity for yourself or for the table | 4.25 each oyster (minimum order of 3)

## SHELLFISH CREATIONS

Served with crusty grilled bread

**Steamer Clams** (1 lb.) Maine soft shell mud clams, wine, garlic, fennel, fresh herbs, drawn butter 16

**Peel & Eat Shrimp** (20-30's) Shell on shrimp steamed in beer and Old Bay seasoning 18 ½ lb. / 30 lb.

**Oysters & Chowder** Breaded and deep-fried select oysters bathing in Mine Oyster's chowder of the day 22

**Oysters, Corn & Sausage** (6) Steamed selects, corn on the cobb, sausage, fennel and Old Bay seasoning 24

**Little Neck Clams** (10) Little necks, artichoke hearts, wine, onion, garlic, peppers, tomatoes, chorizo 25

**Mussels & Lemon Garlic Butter** (1 lb.) Pemaquid mussels, butter, garlic, chili flakes, white wine, heavy cream, salt and pepper, lemon juice and zest, chopped parsley 18

## CALZONES

Wrapped and baked in pizza dough, served with our side of the day or upgrade to fries for an additional \$2 upcharge.

**Lobster Pesto Melt** Lobster meat, pesto sauce, sundried tomatoes, mozzarella *Market*

**Crab Melt** Crabmeat salad, Thousand Island dressing, mozzarella cheese, Old bay Seasoning 36

**Bluefin Tuna Melt** Homemade Bluefin tuna salad (bluefin tuna, onions, hard-boiled eggs, diced sweet pickles, fresh herbs and mayonnaise), mozzarella cheese 20

## PIZZA

*Personal pizzas are prepared with a garlic and EVOO glazed crust*

**Traditional Cheese Pizza** Homemade Pizza Sauce, Four-Cheese Pizza Blend 15

**Pesto** Pine Nuts, Basil, EVOO, Four-Cheese Blend 15

**White** Ricotta Cheese, Basil and Parmesan 15

## PIZZA TOPPERS

**Lobster Meat** *Market* / **Ground Beef** 6 / **Fresh Mozzarella** 6 / **Shrimp** 12

**Scallops** 15 / **Pulled Chicken** 5 / **Pulled Pork** 8 / **Peperoni** 3 / **Sausage** 3 / **Extra Cheese** 3 / **Avocado** 4 / **Jalapeños** 3 / **Onions** 3 / **Ham** 5

**Pineapple** 5 / **Tomatoes** 3 / **Roasted Garlic** 3 / **Peppers** 3 **Sun-Dried Tomatoes** 3 / **Mushrooms** 3

**Margherita** Red sauce, plum tomatoes, roasted garlic, fresh mozzarella, Parmigiana Reggiano 17

**Lobster Pesto** Maine lobster, pesto sauce, sun-dried tomatoes, four-cheese blend, crumbled bacon *Market*

**Garlic Shrimp Pizza** – Shrimp, roasted garlic, white pizza, 4 cheese blend, basil, Parmigiano Reggiano 24

**Spicy Hawaiian** Ham, fruit salsa of the day, red sauce, 4 cheese blend, oregano 20

**“Off the Wall” Cheeseburger Pizza** Ground beef, pickles, onions, ketchup glazed crust and cheddar jack cheese 20

**Meat Lovers** Ground beef, sausage, pepperoni, red sauce, cheddar jack cheese 24

**Blackened Chicken Pizza** Blackened chicken, white sauce, garlic, balsamic glaze 22

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