

## Entrees

All include miso soup

Beef Teriyaki	24.95
<i>Broiled to perfection, then smothered in our own special teriyaki sauce. Served with broccoli, carrots and asparagus. Select SIRLOIN BEEF, CHICKEN or SALMON</i>	
All-Natural Chicken Katsu	23.95
<i>Dipped in a light bread crumb batter, then deep-fried to perfection. Select CHICKEN, PORK or SALMON</i>	
Shrimp & Vegetables Tempura	22.95
<i>Lightly battered and deep-fried shrimp &amp; vegetables. Served with tempura sauce and steamed rice. Or select only SHRIMP or VEGETABLES</i>	
Nabeyaki Udon (or Soba)	21.95
<i>Thick noodles served in a light fish broth with shrimp tempura, chicken and fish cake. Topped with an egg</i>	
Yaki Udon (or Soba)	19.95
<i>Pan-fried noodles with all-natural chicken and vegetables.</i>	
Una-Ju	22.95
<i>Broiled eel glazed with sweetened eel sauce over a bed of rice. Contains seaweed salad, Japanese pickle &amp; hot green tea</i>	
Curry Rice	21.95
<i>Japanese style curry with rice. Select PORK KATSU, CHICKEN KATSU, SHRIMP KATSU, BEEF or VEGETABLES</i>	
Vege Comdo	18.95
<i>Vege dragon roll, sweet potato tempura roll and avo-cu roll</i>	
*Makimono Combo (24 Pieces)	22.95
<i>Tuna roll, salmon roll, spicy tuna roll, california roll and shrimp tempura roll</i>	
*Spicy Triple Roll (24 Pieces)	22.95
<i>Tuna roll, salmon roll and yellowtail roll. Select spicy or not spicy</i>	
*Sushi Dinner (18 Pieces)	24.95
<i>Assortment of 10 nigiri, spicy tuna roll and california roll</i>	
*Sashimi Combo with Rice	34.95
<i>Tuna, salmon, yellowtail, white fish</i>	
*Sushi & Sashimi Combo	34.95
<i>Assortment of 9 sashimi, 6 nigiri, spicy tuna roll and california roll</i>	

## Soup & Salad

Miso Soup	3.00
<i>Enoki mushrooms, tofu, scallions and seaweed served in soy beans fish broth. Vegetarian miso soup also available</i>	
Salmon Mushrooms Soup	8.95
<i>Salmon, mushrooms and broccoli served in salmon broth</i>	
Avocado Salad	8.95
<i>Avocado, cucumber, crab stick and flying-fish roe with mayo</i>	
*Spicy Tuna Salad	12.95
<i>Spicy tuna, flying-fish roe and tempura flakes with spicy mayo</i>	
Grilled Salmon Salad	9.95
<i>Grilled salmon, crab stick, flying-fish roe, spicy mayo and scallions served with special sauce</i>	
Organic Salad	6.95
<i>Assorted spring vegetables served with avocado and house ginger dressing</i>	
Seaweed Salad	6.95
Broccoli Salad	5.55
<i>Served with dried bonito flakes and house ginger dressing</i>	

## Side Orders

White Sushi Rice	3.55
Brown Sushi Rice	4.55
Multi-Grain Sushi Rice	4.50
<i>15 grains, include: Germination brown rice, Glutinous foxtail millet, Black rice, Corn, glutinous rice, Job's tears, buckwheat rice, Grainamaranth, Black soybean, White sesame, Red bean, Non-glutinous millet, Black sesame, Glutinous millet and barley</i>	
Steamed Rice	3.00
Kimchee	5.95
<i>Spicy pickle, Korean style</i>	
Ice Cream Tempura	6.45
<i>Green tea or red bean</i>	
Mochi Ice Cream	2.00
Ice Cream	3.50

## Party Platters

A: * Mini Party Platter (70 Pcs.)	66.95
<i>Spicy Salmon Roll, Sweet Potato Roll, Philadelphia Roll, California Roll, Spicy Tuna Roll, Alaskan Roll, Garden Roll, Avo-Cu Roll, Crazy Roll</i>	
B: Vegeterian Platter (116 Pcs.)	76.95
<i>Mushrooms Tempura Roll, Sweet Potato Roll x 2, Avocado Roll x 2, Cucumber Roll x 2, Avo-Cu Roll x 2, Garden Roll x 2, Fruit Roll x 2, Color Vege Roll, Honey Roll</i>	
C: * Makimono Platter (116 Pcs.)	109.95
<i>Eel-Avocado Roll x 2, California Roll x 2, Crazy Roll x 2, Spicy Tuna Roll x 2, Spicy Salmon Roll x 2, Yellowtail Roll, Rainbow Roll, Sunset Roll, Salmon Roll, Tuna Roll</i>	
D: * Sushi & Maki Platter (100 Pcs.)	135.95
<i>Tuna, Salmon, Yellowtail, White Fish, Shrimp, Fresh-Water Eel 5Pcs Sushi Each, Health Ichiban Roll, Spicy Salmon Roll, Eel-Avocado Roll, California Roll, Spicy Tuna Roll, Rainbow Roll, Salmon Roll, Crazy Roll, Tuna Roll</i>	
E: * Sushi & Sashimi Platter (120 Pcs.)	179.95
<i>Tuna, Salmon, Yellowtail, White Fish, 5Pcs Sashimi Each, Tuna, Salmon, Yellowtail, White Fish, Shrimp, Fresh-Water Eel, 4Pcs Sushi Each, Japanese Monster Roll, Spicy Salmon Roll, Eel-Avocado Roll, Yellowtail Roll, California Roll, Spicy Tuna Roll, Rainbow Roll, Salmon Roll, Crazy Roll, Tuna Roll</i>	

## Lunch Special

Served with miso soup, salad, rice & fruit

Mon. - Fri. 11:00 am - 3:00 pm. Exclude Sat., Sun. & Holidays

*Sushi Special	15.95
<i>5 pcs. assorted sushi, 4 pcs. tuna roll &amp; 4 pcs. salmon roll</i>	
*Sashimi Special	15.95
<i>8 pcs. assorted fresh fish fillet</i>	
Katsu Don	12.95
<i>Pork or chicken cutlets sauteed with egg served over a bed of rice</i>	
Una Don	13.95
<i>Teriyaki fresh-water eel served over a bed of rice</i>	
Chicken (or Beef, Salmon) Teriyaki Plates	13.95
Shrimp & Vegetables Tempura	12.95
Chicken Curry Rice (or Vegetables only)	13.95
<i>Japanese style curry with rice. Select pork katsu, chicken katsu or vegetables</i>	
Spicy or Not Spicy Yaki Udon	11.95
<i>Pan-fried thick noodles with all-natural chicken and vegetables</i>	

## Maki Special

Multi-grain and brown sushi rice available for all kind of sushi and rolls. Add 50¢ per roll. Choice of any 2 rolls for \$13.95, 3 rolls for \$18.55. Served with miso soup, salad & fruit

AAC Roll	Shrimp California Roll	*Tuna Roll
ABC Roll	Spicy Seafood Roll	*Salmon Roll
Avo-Cu Roll	Eel Avocado Roll	*Yellowtail Roll
Smooth Roll	Philadelphia Roll	*Spicy Tuna Roll
Spinach Roll	California Roll	*Spicy Salmon Roll
Avocado Roll	Fashion Roll	*Tuna Avocado Roll
Cucumber Roll	Crazy Roll	*Tuna Cucumber Roll
Ume Shiso Roll	Honey Roll	*Spicy Yellowtail Roll
Avocado Spinach Roll	Garden Roll	*Salmon Avocado Roll
Color Vegetables Roll	Fruit Roll	*Spicy Tuna Avocado Roll
Genki Vegetables Roll	*Alaskan Roll	*Spicy Salmon Avocado Roll
Mushrooms Tempura Roll	*Health Ichiban Roll	*Spicy Super White Tuna Roll
Sweet Potato Tempura Roll	*Yellowtail Avocado Roll	*Super White Tuna Avocado Roll

Not responsible lost articles.  
Subject to Mass. Meal Tax 7%

## Organic Education

Organic FAQ's

### What does "organic" mean?

Simply stated, organic produce and other ingredients are grown without the use of pesticides, synthetic fertilizers, sewage sludge, genetically modified organisms, or ionizing radiation. Animals that produce meat, poultry, eggs, and dairy products do not take antibiotics or growth hormones.

The USDA National Organic Program (NOP) defines organic as follows:

Organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations. Organic meat, poultry, eggs, and dairy products come from animals that are given no antibiotics or growth hormones. Organic food is produced without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation. Before a product can be labeled "organic," a Government-approved certifier inspects the farm where the food is grown to make sure the farmer is following all the rules necessary to meet USDA organic standards. Companies that handle or process organic food before it gets to your local supermarket or restaurant must be certified, too.

### How do I know if something is organic?

The USDA has identified three categories for labeling organic products:

100% Organic: Made with 100% organic ingredients

Organic: Made with at least 95% organic ingredients

Made With Organic Ingredients: Made with a minimum of 70% organic ingredients with strict restrictions on the remaining 30%, including no GMOs (genetically modified organisms)

Products with less than 70% organic ingredients may list organically produced ingredients on the side panel of the package, but may not make any organic claims on the front of the package.

### What does the USDA Organic seal mean?

The USDA Organic seal assures consumers of the quality and integrity of organic products.

Organic-certified operations must have an organic system plan and records that verify compliance with that plan. Operators are inspected annually in addition there are random checks to assure standards are being met.

### How does a farmer go about converting land to organic status?

Converting land to organic status is a three-year process. There is a two-year conversion process consisting of building up the fertility of the land. Produce grown in the first year cannot be stated as organic. In the second year produce may be stated as "In Conversion". It is not until the third year that produce may be stated as fully organic. Soil and natural fertility building are important parts of organic farming.

### Why does organic cost more?

The truth of the matter is that organic food doesn't always cost more. Some items, such as coffee, cereal, bread, and even hamburger, may cost the same or even less than their conventional counterparts. And, as the demand for organics continues to grow, the cost will continue to come down. When the cost is higher, consider these facts:

Organic farmers don't receive federal subsidies as conventional farmers do. Therefore, the price of organic food reflects the true cost of growing.

The price of conventional food does not reflect the cost of environmental cleanups that we pay for through our tax dollars.

Organic farming is more labor and management intensive.

Organic farms are usually smaller than conventional farms and so do not benefit from the economies of scale that larger growers receive.

### Is organic food more nutritious than conventional food?

At this time, there is no definitive research that makes this claim. It is extremely difficult to conduct studies that would control the many variables that might affect nutrients, such as seeds, soil type, climate, postharvest handling, and crop variety.

However, some recently published studies in peer-reviewed journals have shown organic foods to have higher nutritional value. For example, researchers at the University of California, Davis, recently found that organic tomatoes had higher levels of phytochemicals and vitamin C than conventional tomatoes.

### Does organic food taste better?

Taste is definitely an individual matter, but hundreds of gourmet chefs across the nation are choosing organic food to prepare because they believe it has superior taste and quality.

An increasing number of consumers are also of the opinion that organic food tastes better. Because organic food is grown in well-balanced soil, it makes sense that these healthy plants have a great taste.

Try organic food for yourself and see what you think!

## Visit our other locations.

*All-Natural Sushi & Japanese Cuisine*  
398 Harvard St.  
Brookline MA 02446

*All-Natural Sushi & Japanese Cuisine*  
231 Alewife Brook Parkway  
Cambridge MA 02138

*All-Natural Sushi & Japanese Cuisine*  
232 Tremont St.  
Boston MA 02116



*All-Natural Sushi & Japanese Cuisine*  
202 Legacy Place  
Dedham MA 02026



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receive 10% in rewards credit

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T. 617-326-7171

F. 617-629-4966

246 Elm St (David Sq.)  
Somerville MA 02143

## Business Hours

Mon. - Thur. 11:30am - 10:30pm  
Fri. & Sat. 11:30am - 11:00pm  
Sun. 12:00noon - 10:00pm



## Genki Special

Multi-grain and brown sushi rice are available for all kinds of sushi and rolls. Add 50¢ per order

* Genki Ichiban	11.95
<i>A unique Genki house special made with spicy tuna, flying-fish roe and radish sprouts on top of fried seaweed with rice</i>	
Shiitake Kaiyaki	11.95
<i>Crab, scallops, flying-fish roe, cheese and spicy mayo baked on a portabella mushroom</i>	
Grilled Seafood Deluxe	22.95
<i>Genki's finest seafood special. Made with shrimp tempura roll, baked scallops, shrimp, crab, flying-fish roe, mushrooms, tempura flakes and spicy mayo</i>	
* Tri Color Roll	16.95
<i>Tuna, salmon, yellowtail, avocado, cucumber &amp; three kinds of flying-fish roe</i>	
Agedashi Tofu	9.95
<i>Deep-fried organic tofu, mushrooms and asparagus in light fish broth topped with dried bonito flakes. Served with tempura sauce</i>	
Sunny Roll	10.95
<i>Crab stick, avocado, cucumber, tempura flakes and flying-fish roe topped with grilled spicy mayo and special sauce</i>	
Doomsday Roll	16.95
<i>Spicy crab, eel, banana, cream cheese, avocado, three kinds of flying-fish roe, tempura flakes and spicy mayo</i>	
* Tuna with Kimchee	12.95
<i>Kimchee, one of the world's healthiest foods with tuna. Yummy!</i>	
Red Sox Bases Roll	12.95
<i>Fried bean curd, spicy crab, avocado, cream cheese and flying-fish roe with special sauce</i>	
Hawaii Roll	12.95
<i>Mango, sweet potato tempura, banana, avocado, cucumber and cream cheese with special sauce</i>	
*Spicy Tuna (or Salmon) Delight	12.95
<i>Spicy tuna or salmon, avocado and tempura flakes rolled in cucumber</i>	
*Twins Roll	15.95
<i>Tuna, salmon, avocado, green baby and three kinds of flying-fish roe</i>	

## Appetizers

Naruto	10.95
<i>Shrimp, crab stick, avocado, flying-fish roe rolled in cucumber with spicy mayo on top and light vinegar sauce</i>	
Organic Edamame	7.55
<i>Organic soy beans with sea salt</i>	
Gyoza	7.95
<i>Steamed or pan-fried pork dumplings (Not certified organic)</i>	
Yasai Gyoza	7.55
<i>Steamed or pan-fried veggie dumplings (Not certified organic)</i>	
Shumai	7.95
<i>Steamed or pan-fried shrimp dumplings (Not certified organic)</i>	
Spider Tempura	11.95
<i>Deep-fried soft-shell crab, served with ponzu sauce</i>	
Shrimp & vegetables Tempura	11.95
<i>Lightly battered and deep-fried shrimp &amp; vegetables, served with tempura sauce. Or select only SHRIMP or VEGETABLES</i>	
Ohitashi	6.45
<i>Organic spinach with dried bonito flakes and house special ginger sauce</i>	
* Sashimi Appetizer	12.55
<i>Tuna, salmon and yellowtail</i>	
* Fresh Summer Roll	11.95
<i>Tuna, salmon, cream cheese, flying-fish roe and avocado rolled in cucumber with spicy mayo on top and light vinegar sauce</i>	
Organic Spring Roll	8.95
<i>Select SHRIMP, SALMON, TUNA or TOFU wrapped with organic vegetables and served with peanut sauce</i>	
Hotate Kaiyaki	11.95
<i>Scallops, crab, shrimp, flying-fish roe and mushrooms, baked in spicy mayo. Served on a scallops shell</i>	
Seafood Kushi Yaki	13.95
<i>Select SEAFOOD, CHICKEN or BEEF. Grilled with vegetables on a skewer. Served with teriyaki sauce</i>	
* Tuna Tataki	12.95
<i>Torched TUNA, BEEF, SALMON or ESCOLAR. Served with ponzu sauce</i>	
Beef Nagima	12.95
<i>Scallions and asparagus with teriyaki sauce. Rolled in SIRLOIN BEEF or CHICKEN</i>	
Tori No Karaage	9.55
<i>Japanese style fried chicken, battered with ginger and garlic. Served with mustard sauce</i>	
* Torched Deluxe	12.95
<i>Torched tuna, salmon &amp; escolar with special sauce</i>	
* Spicy Salmon Tartar	9.55
<i>Spicy salmon, green baby, tobiko top on fried seaweed with rice</i>	

## Maki Special

Volcano Roll	18.55
<i>Shrimp tempura roll with baked scallops, crab, mushrooms and spicy mayo. Covered in tempura flakes and springled with flying-fish roe, scallion and eel sauce</i>	
Alligator Roll	15.95
<i>Eel, crab stick, avocado and flying-fish roe on top of shrimp tempura roll. Served with eel sauce</i>	
* Boston Flower Roll	10.95
<i>Salmon, shrimp, cucumber, flying-fish roe, mayo and green vegetables</i>	
Salmon Tempura Roll	12.95
<i>Salmon, asparagus and flying-fish roe served in deep-fried tempura batter and eel sauce</i>	
Crazy Roll	8.95
<i>Shrimp tempura, avocado, cucumber, flying-fish roe and spicy mayo</i>	
* Delicious Roll	13.95
<i>Tuna, salmon, asparagus and flying-fish roe in light tempura batter</i>	
* Salmon Torch Roll	17.95
<i>Torched salmon, spicy crab, cooked salmon, flying-fish roe, tempura flakes and spicy mayo. Served with eel sauce</i>	
* Triple Torch Roll	17.95
<i>Torched tuna, salmon, yellowtail and flying-fish roe on top of california roll</i>	
Scorpion Roll	14.55
<i>Shrimp on top of eel, avocado and cucumber. Served with eel sauce</i>	
* Luxury Roll	16.95
<i>Tuna, salmon and avocado on top of shrimp tempura roll</i>	
Salmon Monster Roll	10.95
<i>Baked salmon, crab, avocado, cucumber, flying-fish roe, lettuce and spicy mayo</i>	
Caterpillar Roll	12.95
<i>Avocado and flying-fish roe on top of eel cucumber roll. Served with eel sauce</i>	
Seafood Tempura Roll	12.95
<i>Cooked salmon, crab, avocado, cream cheese and flying-fish roe with tempura batter</i>	
* Sunset Roll	15.95
<i>Spicy tuna and flying-fish roe on top of shrimp tempura roll</i>	
Spider Roll	12.95
<i>Soft-shell crab, avocado, cucumber and flying-fish roe. Served with eel sauce and spicy mayo</i>	
Super Dragon Roll	14.95
<i>Eel and avocado on top of sweet potato tempura roll. Served with eel sauce</i>	
Spicy King Crab Tempura Roll	19.95
<i>King crab, avocado, cucumber and spicy mayo. Deep-fried with tempura batter, with eel sauce</i>	
* Rainbow Roll	14.55
<i>Tuna, salmon, white fish and avocado on top of california roll</i>	
* Genki Ya Roll	12.95
<i>Tuna, salmon, crab stick, avocado, sweet potato tempura, cream cheese and flying-fish roe. Deep-fried with tempura batter</i>	
* Spicy Scallops Roll	13.95
<i>Scallops, cucumber, spicy mayo and tempura flakes. Served with radish sprout and black flying-fish roe on top</i>	
* Healthy Ichiban	10.95
<i>Tuna, salmon, avocado and cream cheese</i>	
* Double Spicy Tuna Roll	14.95
<i>Spicy tuna, avocado, flying-fish roe, tempura flakes and scallion</i>	
* Rich Salmon Roll	14.55
<i>Salmon and avocado</i>	
* Spicy Tuna Tempura Roll	14.55
<i>Spicy tuna, avocado and cucumber. Deep-fried with tempura batter</i>	
Dynamite Roll	14.95
<i>Spicy seafood, banana, avocado, flying-fish roe, tempura flakes, spicy mayo and eel sauce</i>	
* Spicy Salmon Tempura Roll	12.55
<i>Spicy salmon and avocado. Deep-fried with tempura batter</i>	
* Double Spicy Salmon Roll	14.95
<i>Spicy salmon, avocado, tempura flakes and flying-fish roe</i>	
* Genki Delight	14.95
<i>Spicy tuna, spicy salmon, green baby, tobiko top on fried seaweed with rice</i>	



## Nigiri

Sashimi: Add \$2.00/order Nigiri 2Pcs./order  
Quail Egg: Add \$1.00/order Sashimi 4Pcs./order

Avocado	4.95
Egg Omelet	4.95
Fried Bean Curb	4.55
Crab Stick	5.25
King crab	15.95
Shrimp	5.95
Octopus	6.55
Smoked Salmon	6.55
Pickled Mackerel	5.45
Fresh-Water Eel	6.95
Suf Clam	5.95
* Tuna	7.55
* Spicy Tuna	7.55
* Spicy Salmon	6.95
* Spicy Yellowtail	6.95
* Escolar	6.55
* Salmon	6.95
* Yellowtail	6.95
* Yellowtail Belly	8.95
* Torched Tuna	8.45
* Torched Escolar	7.95
* Torched Salmon	8.45
* Torched Yellowtail	8.55
* Scallops	6.95
* Stripe Bass	6.55
* Fluke	6.45
* Squid	5.95
* Salmon Roe	7.55
* Flying-Fish Roe	6.55
* Flying-Fish Roe with Quail Egg	7.95
* Sea Urchin	8.45

## Non-Alcoholic Drinks

All Natural Pure Juice .....	3.95
<i>Lemonade, orange</i>	
All-natural sparkling juice.....	3.95
<i>Blackberry, clementine, grapefruit, pomegranate</i>	
Snapple Green Tea .....	3.95
Snapple Diet Green Tea .....	3.95
Snapple Mango Juice .....	3.95
Snapple Tea with raspberry .....	3.95
Japanese Green tea (Unsweetened) .....	2.95
Spring water .....	1.55
Sparkling water .....	2.00
Coke, Diet Coke, Sprite, Diet Sprite .....	1.65