

# 530-342-9791 http://www.chicoentreeexpress.com Big Tuna Sushi Bistro 345-4571

Small Plates	<u>Sushi</u>		Donburi & Curry Rice E	
Japanese Taco \$3.9			Comes With Miso Soup. Non	•
Crab Mix, Tuna, Avocado, or Tofu	Albacore/ White Tuna	\$6.00	dishes also served with side s	
in a Tempura Eggplant Shell with Sriracha, Spicy Mayo, & Cheese	Fresh Water Eel/ Unagi	\$8.00	Salmon Teriyaki Don	\$13.95
Seafood Sunomono \$8.5	<sub>50</sub> Mackerel/ Saba	\$7.00	Unagi-Don	\$18.95
Marinated Cucumbers with Shrimp,	Shrimp/ Ebi	\$5.50	Barbecued Fresh Water Eel with	
Octopus, & Crab	Tuna/ Maguro	\$6.50	Teriyaki Sauce	<b>0440</b> E
Miso Soup \$2.5	50 Flying Fish Roe/ Tobiko	\$6.50	Katsu Curry Panko Breaded Chicken, Pork, o	\$14.95
Cubed tofu, seaweed, and	Octopus/ Tako	\$7.00	Shrimp	ľ
scallions	Smoked Salmon	\$6.50	Chicken Teriyaki Don	\$12.95
Ika Geso \$5.5	Yellowtail/ Hamachi	\$7.00	Mango Salmon	\$14.95
2 Skewers Fried Squid Legs Takoyaki \$6.9	Egg Omelette/ Tomago	\$4.00	Panko Salmon with Sweet & Spic	
Takoyaki \$6.9 Fried Octopus Dumplings with	Cooked Tofu/ Inari	\$5.00	Mango Salsa	,
Mayo, Tonkatsu, & Bonito Flakes	Salmon/ Shake	\$6.50	Katsu Don	\$14.95
Shiso-Hot \$10.0	00 Squid/ Ika	\$6.00	Panko Breaded Chicken, Pork, o	r
Tempura Shiso Leaf with Tuna,	Salmon Roe/ Ikura	\$8.50	Shrimp Simmered with Egg in a Sweet Dashi	
Tobiko, & Unagi Sauce	Rolls	•	Sesame Chicken Don	\$13.95
Gyoza \$7.0	No Customization (other than the	e options	Beef Teriyaki Don	\$14.95
Pan-fried Pork Potstickers	offered) of any item area for alla		Tofu Teriyaki	\$12.95
Yakitori Chicken \$5.0	be accommodated. Please kee		Lightly Battered Fried Tofu in	ψ12.90
Two Grilled Chicken Skewers with Green Onions & Teriyaki Sauce	mind when selecting item	•	Teriyaki Sauce	
Bacon/ Beef Skewers \$9.5		\$7.75	Beef Curry	\$13.95
2 Skewers Bacon Wrapped Filet	Fresh Water Eel/ Unagi	\$9.00	Chicken Ćurry	\$13.95
Mignon with Japanese BBQ sauce	Mackerel/ Saba	\$7.00	Tofu Curry	\$13.95
Butter Noodles \$6.5	Shrimp/ Ebi	\$7.75	Vegetable Curry	\$13.95
Udon Noodles in a Butter Sauce	Tupo/Moguro	\$8.25	regetable cally	ψ.σ.σσ
Calamari Rings \$8.5	Tuna/ Maguro	\$7.50	Soups & Salads	
8 pc. Panko Breaded Calamari	Flying Fish Roe/ Tobiko	•	Udon Noodle Soup	\$11.95
Rings or Sticks	Octopus/ Tako	\$8.00	Thick Flour Noodles with Seawee	
Cucumber Sunomono \$4.9  Thin Sliced Cucumbers Marinted in		\$8.25	& Scallions in our House Dashi Bro	
Rice Vinegar with Sesame Seeds	Yellowtail/ Hamachi	\$8.50	Soba Noodle Soup	\$11.95
Agedashi Tofu \$7.5	Egg Omelette/ Tomago	\$5.75	Thin, Buckwheat Noodles with	
Lightly Battered, Fried Tofu	Cooked Tolu/ Illali	\$6.00	Seaweed & Scallions in our House Dashi Broth	
Agedashi Eggplant \$7.5	Salmon/ Shake	\$7.75	Ramen	\$12.95
Lightly Battered, Fried Eggplant	Squid/ Ika	\$7.75	Egg, Menma Bamboo Shoots,	Ψ12.50
Vegetable Gyoza \$8.5	Sashimi	<b>0445</b> 0	Mung Bean Sprouts, Scallions &	
Stuffed with Onion, Cabbage &	Albacore/ White Tuna	\$14.50	Seaweed with Traditional Ramen	
Edamame Vegetable Tempura \$7.0	Fresh Water Eel/ Unagi	\$14.95	Noodles	<b>ФГ</b>
Vegetable Tempura \$7.0 5 pc. Mixed Vegetable with	Machorol, Caba	\$13.95	Green Salad	\$5.50
Tempura Sauce	Tuna/ Maguro	\$14.95	Tomatoes, Cucumber, Kaiware & Wasabi Vinaigrette	t .
Mixed Tempura \$8.9	Octopus/ Tako	\$14.95	Sashimi Salad	\$18.50
2pc. Shrimp, 5pc Vegetable with	Yellowtail/ Hamachi	\$15.95	Green Salad with 2pc. Each	Ψ.σ.σσ
Tempura sauce	Smoked Salmon	\$14.95	Salmon, Tuna, Shrimp & Albacore	
Tofu Steak \$8.5		\$14.50	Poke Salad	\$17.00
Served with Teriyaki Sauce	Squid/ Ika	\$13.95	Sesame Seed, Tomato, Mixed	
Shishito Peppers \$6.5	Basic Rolls		Seaweed & Choice of: Tuna, Salmo or Albacore	on,
Deep Fried & Topped with Bonito Flakes & Ponzu	Avocado	\$5.50	Spicy Gyoza Ramen	\$13.95
Wakame \$5.9	<sub>95</sub> Asparagus	\$5.00	Deep Fried Gyoza with Spice	ψ10.50
Seaweed Salad Marinated in	Fried Calamari	\$6.50	Sauce and all the Ramen Fixings	
Sesame Oil	Tempura Asparagus	\$6.50	Side Salad	\$2.95
Potato Croquette \$3.0		\$8.50	With Creamy Miso Dressing	
Fried Potato Cake with Tonkatsu	Smoked Salmon and Cream	\$7.00	Duinte	
Tofu Nuggets \$6.0	0110000		<u>Drinks</u>	
6 pc. Battered Nuggets wit	California	\$7.00	Soda 12oz Can	\$2.50
Tonkatsu Dipping Sauce Baby Octopus \$7.9	Spicy Tuna	\$8.25	Coke, Diet Coke, Sprite	
Baby Octopus \$7.9  Marinated Whole Baby Octopus	Cucumber	\$4.00	Japanese Cream Sodas	<b>ው</b> ር ረር
with Seaweed Salad	Yellowtail & Scallion	\$8.50	Melon Cream Soda	\$2.95
Stuffed Mushrooms \$7.9		\$8.25	Mango Cream Soda	\$2.95
Tempura Mushrooms Stuffed with	Vegetable	\$7.50	Ramune- Japanese Marble Sc	
Crab Mix & Pozu	page 1		Strawberry Ramune	\$2.50

JFC	\$8.50	Cucumber, Avocado, Sprouts,		Regular Ramune	\$2.50
Japanese Fried Chicken with	,	Shiso Leaf, Gobo, Pickled Daikon,		Melon Ramune	\$2.50
Ranch & Sriracha Coconut Shrimp	\$2.95	Asparagus, Scallions Special Rolls		Doggarto	
1 Pc. Panko & Coconut Breade		No Customization of any item, eve	en for	<u><b>Desserts</b></u> Green Tea Ice Cream	\$4.95
Shrimp	<b>#0.05</b>	allergies, will be accommodated. F		Tempura Cheesecake Bites	\$4.95 \$6.00
Shrimp Tempura 1 pc. Shrimp Tempura with	\$2.95	keep this in mind when selecting i		1 pc Chocolate & 1 Pc Classic New	•
Tempura Sauce		Alaskan Smoked Salmon, Cream Cheese,	\$10.75	Tork Tempara Thea With Checolate	
Seared Tuna	\$16.50	Kanikama, Avocado. No		Sauce & Powdered Sugar Green Tea Cheesecake	\$4.95
With Mushrooms in a Soy, Butte Garlic Sauce	er &	Customization of any item, even for		Tempura Eclairs	\$6.00
Edamame	\$4.50	allergies, will be accommodated. Please keep this in mind when		4 Pc. with Green Tea Ice Cream,	
Sea Salted Soy Beans. Garlic o	or	selecting items.	<b>^</b> 44 <b>^</b> =	Chocolate Sauce & Powdered Sugar Mochi	\$7.00
Spicy Garlic add \$1.50		Mexican Roll  Crab Mix, Serrano, Cucumber,	\$14.25	Seasonal. Call Restaurant For	Ψ7.00
How many sets of ute	<u>nsils</u>	Cilantro, Shrimp, Avocado, Spicy		Current Selection	
will you need?		Mayo. No Customization of any item, even for allergies, will be	,	Alcohol	
I don't need any utensils		accommodated. Please keep this in		You MUST purchase food in ord	ler to
Please Include Utensils		mind when selecting items.	<b>^</b> 44 <b>^</b> =	purchase alcohol "No Conta	
Sushi Plates		Crunchy Roll Shrimp Tempura, Crab Mix &	\$14.25	Deliveries" are not possible for o	rders
Comes with Choice of Miso So	oup or	Cream Cheese Topped with		that contain alcohol. ID will be che	
Side Salad	•	Tempura Flakes, Kewpie Mayo, &		The name on the credit card m	
Nigiri Plate	\$18.50	Unagi Sauce. No Customization of any item, even for allergies, will be		match the ID shown at the door. purchaser must be present to re-	_
2 pc. Each of Tuna, Salmon & Yellowtail		accommodated. Please keep this in		alcohol deliveries. 21 and over o	
Maki Plate	\$19.50	mind when selecting items. Dragon Roll	\$14.75		•
1 Roll each of Tuna, Salmon &		Crab Mix, Cucumber, Avocado,	Ψ14.70	passport are the only acceptable	
<i>Yellowtail</i> Tuna, Salmon, or Yellowtail	\$25.00	Freshwater Eel, & Unagi Sauce. No		of ID. No exceptions.	
Plate	Ψ20.00	Customization of any item, even for allergies, will be accommodated.		Please click here to confirm you	
Choose 1 fish & try it every way	<i>'</i> .	Please keep this in mind when		are at least 21 years of age"  If proper and accurate identification	,
Sashimi, Roll, Handroll & Nigiri	<b>\$16.50</b>	selecting items. Chico Roll	\$11.75		
Nigiri & Maki Plate 1 Pc ea of Tuna, Salmon &	\$16.50	Crab Mix & Avocado Topped with	ψ11.75	you will no longer receive deliveries	
Yellowtail. Plus a California roll		Tempura Albacore, Unagi Sauce,		from Entree Express Bottled Beer	
Vegetarian Plate	\$18.00	Spicy Mayo, Sriracha, & Scallions. No Customization of any item, even		Sapporo (20oz)	\$7.00
5 Pc. Vegetable Nigiri plus a Vegetable roll		for allergies, will be accommodated.		Sierra Nevada Pale Ale (12oz)	\$3.50
Sashimi Plate	\$18.50	Please keep this in mind when selecting items.		Onibi (16oz)	\$6.50
7 Pc. Sashimi. 3 Pc Tuna, 2 Pc Salmon, & 2 Pc Yellowtail		Shrimp Tempura	\$8.25	Kirin Ichiban (20oz)	\$6.00
Sushi Sampler	\$25.00	Tempura Shrimp, Cucumber, Avocado, Unagi Sauce. No			
Chef's Selection 8 Pc Nigiri		Customization of any item, even for			
Sashimi Sampler	\$29.00	allergies, will be accommodated.			
Chef's Selection of 4 Sashimi, 3 each	3 PC	Please keep this in mind when selecting items.			
0		Hawaiian Roll	\$14.25		
Sauces	<b>(</b> 0, 00	Yellowtail, Mango, Avocado, Tuna	,		
Big Tuna Habanero Hot Saud Bottle of our own specialty hot	ce\$8.00	Tobiko. No Customization of any item, even for allergies, will be			
sauce		accommodated. Please keep this in			
Side of Spicy Mayo	\$0.95	mind when selecting items. Tuna/ Salmon/ Yellowtail	\$10.75		
Side of Unagi Sauce	\$0.95	Bomber	ψ.σσ		
		Serranos, Cilantro, Garlic,			
		Scallions. No Customization of any item, even for allergies, will be			
		accommodated. Please keep this in			
		mind when selecting items.	¢11 25		
		Red Shrimp Roll Shrimp Tempura, Avocado, Spicy	\$14.25		
		Tuna, Unagi Sauce. No			
		Customization of any item, even for allergies, will be accommodated.			
		Please keep this in mind when			
		selecting items.	\$11 OF		
		Rainbow Roll  Crab Mix, Cucumber, Avocado,	\$14.25		
		Chef's Choice Fish. No			
		Customization of any item, even for allergies, will be accommodated.			
		Please keep this in mind when			
		selecting items.	¢10.75		
		The Bidwell  Tuna, Cucumber, Avocado, &	\$10.75		
		Carlia with Croop Opion No.			

Tuna, Cucumber, Avocado, & Garlic with Green Onion. No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items. page 2

## Lion King Roll

\$14.25

Crab Mix, Avocado, Cream Cheese Topped with Baked Salmon, Kewpie Mayo, Scallions, Unagi Sauce. No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items.

# Shiso-Fly Roll

\$12.75

Spicy Tuna, Avocado, Tempura Shiso, Unagi Sauce, Wasabi Tobiko. No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items.

# Coconut Shrimp Roll

\$14.25

Coconut Shrimp, Avocado & Mango topped with crab mix, unagi sauce, sweet chili sauce & coconut shavings. No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items.

#### Italian Roll

\$14.25

Salmon, Basil, Garlic, Avocado, Spicy Mayo, Sprouts. No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items.

#### Omakase!

\$16.75

Chef's Special Roll Crafted Just for You! No Special Requests.

## **Energy Roll**

\$14.25

Shrimp, Kanikama & Avocado Tempura, Garlic, Soy Paper Wrap, Unagi Sauce, Spicy Mayo. No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items.

### Spider Roll

\$15.50

Tempura Soft Shell Crab, Gobo, Cucumber, Ponzu, Sprouts, Shiso Leaf. No Customization of any item, even for allergies, will be accommodated. Please keep this in mind when selecting items.