

# 安吾亭

## ANGOTEI

SUSHI SINCE 1982  
COSTA MESA, CA

START WITH OUR MOST POPULAR *Starters*

### ANKIMO

*Monk Fish Liver*

**\$10.00**



### MIX TATAKI

*Seared Tuna and  
Albacore over thinly  
sliced onion. House  
garlic ponzu sauce*

**\$15.00**



### SEA BASS EGG ROLLS

**\$12.00**

### BLUE FIN TORO SASHIMI

**MKT**



### SPECIAL SASHIMI

*Tuna, Salmon,  
Yellowtail, Halibut,  
Albacore*

**\$25.00**



### OYSTER 1/2 SHELL

*Garnished with green  
onion and radish,  
ponzu sauce.*

**MKT**

675 Paularino Ave. Costa Mesa, CA 92626 (714)557-2696. Open 7 Days. Reservations Welcome.



Sea Bass with House Ginger Sauce



Nasu Miso & Calamari



Broiled Yellowtail Cheek



Calamari & Broccoli with House  
Ginger Sauce



Kaiyaki



Agedashi Tofu

## YAKIMONO *Grilled and Sauteed Dishes*

<b>SUZUKI</b> <i>Chilean Sea Bass with House Ginger Sauce or Spicy (add \$1)</i>	<b>16.50</b>
<b>IKA</b> <i>Calamari and Broccoli with House Ginger Sauce</i>	<b>8.00</b>
<b>ENOKI</b> <i>Enoki Mushroom and Asparagus with House Ginger Sauce</i>	<b>7.50</b>
<b>HOTATE</b> <i>Mix Mushroom and Scallop with House Ginger Sauce</i>	<b>11.00</b>
<b>GINDARA</b> <i>Sake or Miso Marinated Black Cod</i>	<b>10.50</b>
<b>KAMA</b> <i>Broiled Cheek: Toro, Yellowtail, Salmon, Snapper</i>	<b>MKT</b>
<b>YAKINASU</b> <i>Grilled Eggplant with Ponzu</i>	<b>6.00</b>
<b>NASU MISO</b> <i>Japanese Eggplant and Calamari with Miso Sauce</i>	<b>9.50</b>
<b>KAISEN</b> <i>Spicy Mix Seafood Saute</i>	<b>13.00</b>
<b>KAIYAKI</b> <i>Baby Scallops, Onions, and Calamari Baked with Japanese Mayo</i>	<b>10.00</b>
<b>SHISHITO</b> <i>Roasted Japanese Chili Peppers</i>	<b>6.00</b>

## AGEMONO *Deep Fried Dishes*

<b>HARUMAKI</b> <i>Sea Bass Egg Rolls</i>	<b>12.00</b>
<b>FLOUNDER</b>	<b>MKT</b>
<b>SOFT SHELL CRAB</b>	<b>9.00</b>
<b>SOFT SHELL CRAB HOUSE SPECIAL</b>	<b>14.00</b>
<b>CALAMARI</b>	<b>9.50</b>
<b>OYSTER</b> <i>Breaded with Panko</i>	<b>9.00</b>
<b>JUMBO SCALLOP</b> <i>Breaded with Panko</i>	<b>9.50</b>
<b>TEMPURA</b>	
<b>ASSORTED</b> <i>Mix Vegetables and Shrimp</i>	<b>10.00</b>
<b>VEGETABLE</b> <i>Assorted Vegetables</i>	<b>9.00</b>
<b>SEAFOOD</b> <i>Assorted Seafood</i>	<b>16.00</b>
<b>ANAGO</b> <i>Sea Eel</i>	<b>10.00</b>
<b>SHISHAMO</b> <i>Smelt Fish</i>	<b>8.00</b>
<b>SHISHITO</b> <i>Japanese Chili Pepper</i>	<b>7.50</b>
<b>RENKON</b> <i>Lotus Root</i>	<b>7.00</b>
<b>AGEDASHI</b> <i>Fried Tofu topped with Grated Daikon served with Tempura Sauce</i>	<b>7.00</b>



## MUSHIMONO *Steamed Dishes*

<b>ASARI SAKAMUSHI</b> <i>Baby Clams Steamed with Sake and Light Soy Sauce</i>	<b>8.50</b>
<b>CHAWANMUSHI</b> <i>Warm Steamed Egg Pudding with Seafood</i>	<b>5.50</b>

## NAMAMONO *Cold Dishes*

<b>OYSTER ON A HALF SHELL (2PCS.)</b>	<b>MKT</b>
<b>OYSTER SHOOTER</b>	<b>6.50</b>
<b>ANKIMO</b> <i>Monk Fish Liver</i>	<b>10.00</b>



Oyster Shooter

## SASHIMI



Poke Sashimi

<b>REGULAR</b> <i>3 pcs Tuna, 2 pcs Salmon, 2pcs Yellowtail</i>	<b>19.00</b>
<b>SPECIAL</b> <i>3 pcs Tuna, 2 pcs Salmon, 2pcs Y.Tail, 2 pcs Albacore, 2 pcs White Fish</i>	<b>25.00</b>
<b>TATAKI</b> <i>Seared Albacore and Tuna, with Sliced Onions and House Garlic Sauce</i>	<b>15.00</b>
<b>POKE</b> <i>Spicy Hawaiian Style Sashimi Marinated with Sea Salt and Sesame Oil</i>	<b>16.00</b>

## SALAD

<b>CALAMARI</b>	<b>8.00</b>
<b>SALMON SKIN</b>	<b>9.00</b>
<b>ANAGO</b> <i>Sea Eel</i>	<b>13.00</b>
<b>SUNOMONO</b> <i>Pickled Cucumber Salad with Sliced Octopus and Shrimp</i>	<b>7.00</b>
<b>SASHIMI</b> <i>Variety of Mixed Sashimi on top of Mixed Greens</i>	<b>14.00</b>

## MISO SOUP

<b>TOFU</b>	<b>3.00</b>
<b>ASARI</b> <i>Baby Manila Clam</i>	<b>4.00</b>
<b>ANKIMO</b> <i>Monk Fish Liver</i>	<b>5.00</b>
<b>AMAEBI</b> <i>Sweet Shrimp</i>	<b>6.00</b>

## SIDE DISHES

<b>EDAMAME</b> <i>Soy Beans</i>	<b>3.50</b>
<b>STEAMED RICE</b>	<b>2.00</b>
<b>HIYAYAKKO</b> <i>Cold Tofu with Onions and Ginger</i>	<b>5.00</b>

### DAILY SPECIALS

Check the board behind the chefs for today's recommendations!!



Sea Bass Egg Rolls



Anago Salad



Soft Shell Crab House Special



Monk Fish Liver



Tuna & Albacore Tataki

*Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## SUSHI SELECTION

1 order, 2 pieces

<b>TAMAGO</b> Egg Omelet	4.50	<b>HAMACHI</b> Yellowtail	6.00
<b>TAKO</b> Octopus	5.00	<b>AJI</b> Spanish Mackerel	6.50
<b>IKA</b> Squid	5.00	<b>TAI</b> Japanese Red Snapper	6.00
<b>SABA</b> Mackerel	4.50	<b>KANPACHI</b> Amber Jack	6.50
<b>EBI</b> Shrimp	5.00	<b>IKURA</b> Salmon Roe	6.50
<b>MASAGO</b> Smelt Egg	5.00	<b>TOBIKO</b> Flying Fish Roe	6.00
<b>ANAGO</b> Sea Eel	6.00	<b>UNAGI</b> Fresh Water Eel	6.00
<b>ALBACORE</b>	4.50	<b>AMAEBI</b> Sweet Shrimp	7.50
<b>HOTATE</b> Jumbo Scallop	6.50	<b>UNI</b> Sea Urchin	MKT
<b>SAKE</b> Salmon	5.50	<b>MIRUGAI</b> Giant Clam	MKT
<b>HIRAME</b> Halibut	6.50	<b>BLUE FIN TUNA</b>	MKT
		<b>BLUE FIN TORO</b>	MKT

## HAND ROLLS

<b>VEGETABLE</b>	4.50
<b>CALIFORNIA</b>	5.50
<b>SPICY TUNA</b>	6.00
<b>SPICY YELLOWTAIL</b>	6.50
<b>SPICY SCALLOP</b>	7.50
<b>SALMON SKIN</b>	5.50
<b>CRUNCHY</b>	5.50
<b>SOFT SHELL CRAB</b>	8.00
<b>BLUE CRAB</b>	8.00



## 8-PIECE CUT ROLLS

Rice Outside

<b>SOFT SHELL CRAB</b>	13.00	<b>HAWAIIAN</b>	12.00
<b>VEGETABLE</b>	6.00	<i>Tuna and Avocado with Masago</i>	
<b>CALIFORNIA</b>	6.00	<b>VOLCANO</b>	16.00
<b>CRUNCHY</b>	11.00	<i>Scallops on top of Lobster Roll, Baked</i>	
<b>SPICY TUNA</b>	7.50	<b>LEMON SALMON</b>	17.00
<b>SPICY YELLOWTAIL</b>	7.50	<i>Salmon Sashimi and Lemon on top of Vegetable</i>	
<b>LOBSTER</b>	10.00	<b>DRAGON</b>	17.00
<b>SALMON SKIN</b>	8.00	<i>Eel and Avocado on top of Crunchy</i>	
<b>PHILLY ROLL</b>	9.50	<b>CATERPILLAR</b>	14.00
<b>BLUE CRAB</b>	10.00	<i>Eel and Cucumber with Avocado</i>	
		<b>RAINBOW</b>	14.50
		<i>Assorted Sashimi on top of California</i>	
		<b>YELLOWTAIL JALAPENO</b>	18.00
		<i>Yellowtail Sashimi and Jalapeno on top of Spicy Tuna</i>	



## 6-PIECE CUT ROLLS

Seaweed Outside

<b>TEKKA</b> Tuna	7.00
<b>KAPPA</b> Cucumber	5.00
<b>BLUE CRAB</b>	8.00
<b>NEGI HAMA</b>	9.00
<b>NEGI TORO</b>	12.00
<b>SOY PAPER 1 SHEET</b>	1.00