



Syringa Japanese Café & Sushi Bar
1401 N. 4th St. - Coeur d'Alene, ID 83814
www.syringasushi.com

208-664-2718

Syringa caters! Call for more information.

Hours:

Monday: 11:30 am - 4:00 pm

Tues - Thurs: 11:30 am - 9:00 pm

Friday: 11:30 am - 10:00 pm

Saturday: 4:00 pm - 10:00 pm

Prices subject to change.

SOUPS

- MISO 2.
Served with wakame, tofu and green onions.
- SHRIMP BISQUE 3.

SALADS

DRESSINGS: SOY-VINAIGRETTE, CREAMY MISO or WASABI RANCH
Add Salmon, Chicken, Duck Breast or Dungeness Crab \$5 extra

- MIXED GREEN 6.
Mixed greens with red onion, pear tomatoes, carrots, mushrooms, fried gyoza skins and choice of dressing.
- SPINACH SALAD 6.
Spinach with red onion, pear tomatoes, carrots, mushrooms, mandarin oranges, fried gyoza skins and choice of dressing.

SMALL PLATES

- EDAMAME 3.
Boiled soybeans and roasted garlic sprinkled with salt.
- 7 SPICE DUCK TATAKI 8.
Togarashi dusted Muscovy duck breast; pan seared and served on top of an onion salad with a garlic-soy reduction.
- POTATO CROQUETTES 5.
Mashed yukon gold potatoes seasoned with salt, pepper and wasabi. Panko breaded and deep-fried.
- POKE 12.
Diced tuna with seaweed, soy, green onion, sesame seeds and Togarashi; placed in a ring of avocado and topped with spicy oil.
- GYOZA 7.
Seven Japanese style pot stickers your choice of PORK or TOFU;
Pan seared and steamed or deep-fried.
- BUCKET OF CLAMS 8./lb
Manila clams steamed with butter, roasted garlic, ginger and sake.
- WHOLE SEA BASS 16.
Whole striped Sea Bass lightly floured and deep-fried with a sweet spicy garlic sauce.
- TEMPURA
- VEGETABLE ~ An assortment of seasonal vegetables. 7.
 - SHRIMP ~ 3 shrimp and a selection of seasonal vegetables. 9.
 - SEAFOOD ~ A selection of fresh seafood. 12.

TEMPURA SHRIMP	1.50ea
RICE	1.
SUSHI RICE	2.
NOODLES (buckwheat, udon or yakisoba)	5.
SIDE TEMPURA	4.



208-664-2718

PRICES SUBJECT TO CHANGE.

ENTREES

All dinners are served with your choice of soup and a bowl of rice.

*Add a side of tempura to any dinner for \$4.

Tofu substitution available for any entree.

TERIYAKI CHICKEN 10.
Roasted chicken breast basted with teriyaki and served over mixed vegetables.

WAFU STEAK 24.
9 oz. choice New York salt and peppered pan-roasted to desired temperature; served with caramelized onions, shiitake mushrooms and a ponzu dipping sauce.

TEMPURA DINNER 12.
5 Shrimp and 10-12 vegetables lightly battered and deep-fried.

YAKISOBA 14.
Your choice of SEAFOOD, BEEF, CHICKEN or TOFU sauteed with mixed vegetables, yakisoba noodles and a tangy sauce.

All bentos are served with
rice, salad, tempura and your choice of soup.

VEGETARIAN BENTO 16.
Three piece vegetable nigiri, and ginger marinated grilled tofu served over mixed vegetables.

TERIYAKI BENTO 16.
Your choice of teriyaki CHICKEN, BEEF or SALMON served over mixed vegetables. Also served with tonkatsu and kushiage.

SYRINGA BENTO 18.
Chef's choice 2 piece nigiri order, California roll and a traditional roll.

TWICE COOKED PORK 16.
Pork loin slow cooked in oil, confit style; grilled and oven roasted. Served with whole grain mustard cream sauce and braised green cabbage.

CHILEAN SEA BASS MISOZUKE 16.
6oz. Chilean sea bass marinated for 3 days in white miso paste, grilled and served with Japanese eggplant ratatouille.

SALMON 15.
8oz. Wild sockeye salmon from Bristol Bay simmered in a slightly spicy teriyaki; served with a pineapple salsa and sauteed asparagus.

It may not be on the menu, but we may still have it...
ask your server for availability.

We do not use MSG and use organic produce,
choice meats and wild seafood when available.

ONE CHECK PER TABLE PLEASE.

18% gratuity added to parties of 6 or more. \$1.50 takeout surcharge.



208-664-2718

PRICES SUBJECT TO CHANGE.

Sushi dinners include your choice of soup.

SMALL SUSHI ASSORTMENT	12.
Chef's selection of 6 pieces nigiri and one roll.	
LARGE SUSHI ASSORTMENT	16.
Chef's selection of 8 pieces nigiri and one roll.	
SASHIMI ASSORTMENT	SMALL 14. LARGE 22.
Chef's selection of raw fish served with a bowl of rice.	
CHIRASHIZUSHI	15.
Chef's selection of fish served over a bed of sushi rice.	
NATTO DONBURI	5.
Fermented soybeans served over sushi rice.	

NIGIRI
2 PIECES PER ORDER

SEA BASS	Suzuki	3.
GIANT CLAM	Mirugai	5.
EGG	Tamago	2.50
FRESH WATER EEL	Unagi	4.
MACKEREL	Saba	3.
FRESH SALMON	Sake	4.
SMOKED SALMON		4.
SEA URCHIN	Uni	5.
SWEET SHRIMP	Ama Ebi	4.50
SQUID	Ika	3.50
YELLOWTAIL	Hamachi	5.
TUNA	Maguro	5.
ALBACORE	Shiro Maguro	4.
SEARED TUNA	Tataki Maguro	5.50
SURF CLAM	Hokkigai	3.
OCTOPUS	Tako	3.
SCALLOP	Hotategai	4.
SHRIMP	Ebi	3.
SMELT ROE	Masago	3.
SALMON ROE	Ikura	4.
FLYING FISH ROE	Tobiko	3.50
SEA EEL	Anago	4.
QUAIL EGG		.50 EACH

Consuming raw or partially raw food may increase your chance of contracting a food borne illness.



208-664-2718

PRICES SUBJECT TO CHANGE.

MAKISUSHI

CALIFORNIA	8.
Dungeness crab, cucumber, avocado and masago.	
SPICY TUNA	8.
Tuna, green onion, cucumber and radish sprout.	
SPICY SCALLOP	6.
Scallop, mayo, masago and cucumber.	
TEMPURA ROLL	6.
Tempura shrimp and vegetable, cucumber, mayo and masago.	
SPIDER	9.
Soft shell crab, cucumber, avocado, radish sprout and masago.	
CRUNCH ROLL	8.
Panko breaded and deep-fried shrimp, Dungeness crab, green onion, tempura crunchies; topped with unagi sauce.	
COEUR D'ALENE ROLL	5.
Smoked Idaho trout, cucumber, avocado and radish sprouts.	
NORTHWEST ROLL	8.
Sauteed wild mushrooms with tempura green bean and smoked salmon on top.	
EZ~B ROLL	5.
Eel, avocado and cucumber.	
SYRINGA ROLL	10.
Yellowtail, green onions, cucumber, radish sprouts; topped with scallops and shiso leaves.	
PHILLY ROLL	6.
Smoked salmon, cream cheese and cucumber.	
DRAGON	12.
Tempura shrimp and asparagus with masago; topped with tuna, avocado, Srirachi sauce and spicy mayo.	
FLYIN' HAWAIIAN	10.
Salmon teriyaki, cucumber, avocado, radish sprouts with seared tuna and pineapple salsa on top.	
TIGER EYE	8.
Seaweed on the outside with tuna and masago, green onions tempura battered and deep-fried. With unagi sauce on top.	
LAS VEGAS	13.
Dungeness crab, avocado, cream cheese and spicy tuna mix; panko breaded and deep-fried. With unagi sauce on top.	
YASAI	8.
Tempura vegetables, mayo, radish sprouts and cucumber on the inside; topped with grilled vegetables.	
T.N.T.	14.
California roll, topped with broiled spicy scallop mix and unagi sauce.	
GODZILLA	8.
Hamachi and cream cheese tempura battered and deep-fried; topped with unagi, Sriracha sauce and spicy mayo.	
DIAMAIJIN	22.
4 tempura shrimp with eel, avocado, masago and green onions on top...it's big.	
SEAWEED ON THE OUTSIDE	
TEKKA (Tuna)	4.
TEKKYU (Tuna & Cucumber)	4.50
KAPPA (Cucumber)	3.
UNAKYU (Eel & Cucumber)	4.50
NEGIHAMA (Yellowtail & Green Onion)	4.
OSHINKO (Pickled Radish)	3.



208-664-2718

PRICES SUBJECT TO CHANGE.