

Bocho

DOWNTOWN SUSHI

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There are a number of different types of Japanese kitchen knives. The most commonly used types in the Japanese kitchen are the deba bōchō (fish filleting), the santoku hocho (all-purpose utility knife), the nakiri bōchō and usuba hocho (Japanese vegetable knives), and the tako hiki and yanagi ba (sashimi slicers). Most knives are referred to as hocho or sometimes bōchō.



APPETIZERS

- Beef Gyoza 6pc Pan-Fried Beef Dumplings / 6.00
- Cucumber Salad Sliced Cucumber with House Dressing / 5.00
- Edamame Boiled & Salted Soy Beans / 3.00
- Garlic Edamame Boiled & Salted Soy Beans with Garlic & Peppers / 3.50
- Miso Soup with Tofu & Green Onions / 3.00
- Mushroom Yaki Grilled King Oyster Mushrooms in Butter / 4.00
- Pork Egg Roll 4pcs Deep-Fried with Dipping Sauce / 5.00
- Seaweed Salad Marinated Seaweed / 5.00
- Shishito Peppers Grilled & Seasoned with Garlic / 4.50
- Shumai (Shrimp) 6pc Choice of Deep-Fried or Steamed Dumpling / 6.00
- Tempura (Mixed) 2 Shrimp, 4pc Mixed Veggies / 5.00
- Tempura (Shrimp) 4 Shrimp Served with Tempura Sauce / 7.00
- Tuna Poki* Tuna with Seaweed Salad / 12.00

BŌCHŌ BITES

- Baked Mussels 4pc New Zealand Green Mussels Prepared Dynamite-Style / 6.00
- Bocho Fried Chicken Karage-Style Fried Chicken Bites with Dipping Sauce / 7.00
- Combo Tostada* 4 Kinds of Fish with House Made Guacamole / 14.00
- Dynamite Scallops, Crab, Mushrooms & Onions Baked / 7.00
- Hamachi Kama Grilled Yellowtail Collar / 10.00
- Jalapeño Bomb Stuffed with Spicy Tuna & Cream Cheese / 6.00
- Kumamoto Oysters* 4pc Served with Spicy Ponzu / 12.00
- Rock Shrimp Lightly Battered, Deep-Fried Shrimp Tossed in House Sauce / 13.00
- Salmon Kama Grilled Salmon Collar / 7.00
- Screaming Orgasm* 8pc Seared Tuna with Screaming O Sauce / 12.00
- Shooters (1pc)* | Uni / 4.00 | Oyster / 4.00 | Quail Egg / 3.00
- Skewers (2pc) | Chicken / 4.00 | Beef / 6.00 | Shrimp / 6.00 | Pork Belly / 5.00 | Calamari / 5.00
- Soft Shell Crab Deep-Fried Tempura Soft Shell Crab / 7.00
- Yellowtail Jalapeño* 8pc Sashimi Style with Ponzu & Jalapeño / 11.00

EXTRAS

- Grated Wasabi / 2.00
- Pickled Wasabi / 2.00
- Rice / 2.00

SUSHI* 2pc / SASHIMI* 3pc

Albacore (Shiro Maguro)	5.50 / 7.00
Amberjack (Kanpachi)	6.50 / 8.25
Crab Stick (Kanikama)	4.00 / 6.00
Egg Custard (Tamago)	3.75 / 5.25
Escolar (Super White)	4.50 / 6.50
Fatty Tuna (OO Toro)	Mkt Price
Flying Fish Roe (Tobiko)	5.50 / 7.00
Fresh Water Eel (Unagi)	5.50 / 7.25
Garlic Tuna	6.00 / 7.75
Halibut (Hirame)	5.50 / 7.25
Japanese Snapper (Madai)	7.00 / 9.00
Mackerel (Saba)	4.50 / 6.50
Octopus (Tako)	4.50 / 6.50
Salmon (Sake)	5.00 / 6.75
Salmon Roe (Ikura)	4.75 / 6.25
Scallop (Hotate)	7.00 / 9.00
Sea Eel (Anago)	6.50 / 8.25
Sea Urchin (Uni)	7.00 / 9.00
Seared Albacore	5.75 / 7.25
Shrimp (Ebi)	4.50 / 6.50
Smelt Roe (Masago)	4.25 / 5.25
Smoked Salmon	6.00 / 7.75
Snow Crab	7.00 / 9.00
Spanish Mackerel (Aji)	7.00 / 9.00
Squid (Ika)	4.50 / 6.50
Sweet Shrimp (Ama Ebi)	7.00 / 9.00
Tuna (Maguro)	5.75 / 7.50
Yellowtail (Hamachi)	5.75 / 7.50
Yellowtail Belly	6.25 / 8.00

REGULAR ROLLS*

CUT OR HAND ROLLS

- Avocado Roll / **5.00**
- California Roll / **5.50**
- Cucumber Roll / **4.00**
- Oshinko Roll / **4.00**
- Philadelphia Roll / **7.00**
- Salmon Skin Roll / **5.50**
- Shrimp Tempura Roll / **8.00**
- Spicy Crab / **6.00**
- Spicy Salmon / **6.00**
- Spicy Scallop / **8.00**
- Spicy Shrimp / **7.00**
- Spicy Tuna Roll / **6.00**
- Spicy Yellowtail / **6.50**
- Tuna Roll / **6.00**
- Vegetable Roll / **6.00**

SPECIALTY ROLLS*

- Baked Salmon California Roll w/ Salmon & Cream Cheese **10.00**
- Caterpillar Eel, Cucumber, w/ Avocado on Top **11.00**
- China Shrimp Tempura Roll Topped w/ Spicy Tuna **12.00**
- Crunch Dragon Shrimp Tempura, Cucumber, Avocado, Crab & Eel Topped w/ Crunch **13.00**
- John E Carson Soft Shell Crab, Tuna, Scallop, Salmon, Cucumber & Avocado **13.00**
- Las Vegas Eel, Cream Cheese, Avocado & Crab (deep-fried)..... **11.00**
- No Name (5pc) Marinated Salmon, Avocado, Cucumber, Pickled Vegetables & Tamago **11.00**
- Number 5 Crab, Cucumber, Avocado, Cajun Albacore, Spicy Tuna, Topped w/ Crispy Onions **13.00**
- Pink Lady (6pc) Shrimp, Avocado, Crunch, Wrapped in Soy Paper Topped w/ Salmon & Mango Salsa **13.00**
- Rainbow California Roll w/ Assorted Fish on Top **11.00**
- Rock & Roll (6pc) 4 Kinds of Fish, Crab & Vegetables Wrapped in Cucumber (no rice) **14.00**
- Spider (5pc) Soft Shell Crab, Crab Mix, Cucumber, Avocado & Pickled Vegetables **13.00**
- Something Right Tempura Eel, Cucumber, Avocado. Yum Yum, Albacore **13.00**
- WTF Soft-Shell Crab, Escolar, Jalapeño, Cucumber & Avocado..... **13.00**
- Yellowtail Lover Yellowtail, Avocado, Cucumber, Topped With Spicy Yellowtail **13.00**
- Yum Yum Shrimp, Scallop, Crab, Cucumber & Avocado **11.00**

LUNCH AVAIL UNTIL 3PM

Killer Curry Katsu Battered & Fried Chicken w/ Japanese Curry Over Rice	10.00
Miso "Hungry" Ramen Miso Based Broth w/ Ramen Noodles, Pork Belly, Veggies, Egg.....	11.00
Shrimp Tempura Udon Soy Base Noodle w/ Mushroom, Fish Cake, Shrimp Tempura & Egg.....	11.00
Zaru Soba Cold Buckwheat Noodles w/ Dipping Sauce.....	9.00
Chirashi Box* Assorted Fish, Veggies & Rice	17.00
Bocho Sashimi* 12pc Assorted Sashimi (no substitutions).....	17.00
Bocho Sashimi Salad* Assorted Fish w/ Veggies	16.00
Sushi Combo* Futo Maki w/ 7pc Assorted Sushi	15.00
Sushi/Sashimi Combo* Futo Maki w/ 6pc Sashimi, & 4pc Sushi.....	17.00

BENTO BOX Served w/ Rice, Mixed Tempura, Sunomono Salad & Fountain Drink

CHOOSE YOUR PROTEIN

Bocho Fried Chicken / **11.00**

Grilled Fish | Salmon / **13.00** | Mackerel / **11.00** | Seabass / **14.00**

Skewers (4pc) | Chicken / **11.00** | Beef / **12.00** | Pork Belly / **11.00** | Japanese Sausage / **10.00**

DESSERT

Mochi (2pcs) Choice of Green Tea, Mango, Red Bean or Strawberry / **5.00**

Tempura Fried Ice Cream / **6.00**

BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade, Iced or Hot Green Tea,
Iced Tea, Raspberry Iced Tea / **3.00**



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