



COCKTAILS

Wayzata Punch 15

(Bacardi Silver, Peach Liqueur, Cointreau, house juices)

Summer 69 (Japanese Margarita) 15

(Cold saké, Tequila, Yuzu, Cointreau)

Saké-Tini 16

(Grey Goose, Cold Saké, Cointreau, St. Germaine)

Tokyo '22 16

(Titos, Ginger Liqueur, Yuzu, Prosecco)

Pinklicious 16

(Vodka, St. Germaine Prosecco, Strawberry Syrup, fresh squeezed lemon)

Tequila Sazerac 15

(Tequila, Agave nectar, Peychaud Bitter, orange peel)

Watermelon Sugar 15

(Rum, Watermelon, Orange Liqueur, lime)

Tiny Dancer 15

(Passion Fruit Liqueur, Vanilla Vodka, lime juice)

Espresso Martini 16

(Vanilla Vodka, Gray Goose Vodka, Licor 43, Frangelico, Cold Brew, Coffee Liqueur, Super Syrup)

Seasonal Sangria 16



Watermelon Sugar



Tiny Dancer



Espresso Martini

BEER

Draft

Japanese Draft 8

Mexican Honey Light 9

Bells Two Hearted IPA 9

Seasonal 9

Bottles

Sapporo 11

Kirin Zero (N/A) 8

Kirin Ichiban 7

Tokyo Black 9

Yuzu Salt (Seasonal) 9

YonaYona Japanese

Pale Ale 9



WINE



White

- Au Bon Climat Chardonnay
Santa Barbara, CA 16/62
- Rombauer Chardonnay
Carneros, CA 24/94
- Oregon Territory Pinot Gris
Willamette Valley, OR 13/50
- Santa Margherita Pinot Grigio
Alto Adige, Italy 16/62
- Erben Riesling
Rheinhessen, Germany 12/46
- Juggernaut Sauvignon Blanc
Marlborough, NZ 12/46
- Cliff Lede Sauvignon Blanc
Napa Valley, CA 18/70
- Les Hauts de Lagarde Blanc
White Blend
Bordeaux, France 12/46

Red

- J. Lohr Cabernet Sauvignon
Paso Robles, CA 12/46
- Hedges Family Estate, CMS
Cabernet Sauvignon
Washington 15/58
- Ken Wright Pinot Noir
Willamette Valley, OR..... 17/66
- Altos Las Hormigas Malbec
Uco Valley, Argentina 13/50

Sparkling, Rosé, Plum

- Triennes Rosé
Nans Le Pins, France 13/50
- Masottina Prosecco
Veneto, Italy 12/46
- Choya Plum Wine
Japan 12/46

Bottle Only

- Domaine Garnier et Fils Chablis
Burgundy, France 98
- Cliff Lede Cabernet Sauvignon
Stags Leap, CA 180
- Duetz Brut Classic
Champagne, France 150



SAKÉ

Tsukinowa Tokubetsu Junmai Moon Ring	18/180
Miyashita Honjozo Nigori Sacred Mist.....	17/80
Otokoyama Junmai Mountain Man	18/180
Tsukinowa Honjozo Blue Hue	17/170
Kariho Junmai Devil's Mask	17/170
Onikoroshi Junmaidaiginjo Demon Slayer	19/190
Katana Junmaiginjo Saber	18/81
Tsukinowa Daiginjo Midnight Moon	25/112
Naruto Tai Gensyu	26/117
Kubota Junmai Ginjo Senju	22/99
Kubota Junmai Daiginjo Drew	23/104
Kubota Junmai Daiginjo Manju	210 bottle only

Dassai 45	27/122
Wataribune Junmai Ginjo 55	25/113
Hana Fuji Apple Saké	10/36
Lychee Saké	10/36
Hot Saké	12

Sake Flight	
Charlie's Angel	20
Blue Hue, Midnight Moon, Moon Ring	
S.K.O.L	22
Otokoyama, Onikoroshi, Kariho	
Holy Trinity	26
Naruto Tai Gensyu, Dassai 45, Wataribune	
Kubotas	36
Senju, Drew, Manju	

WHISKY

Akashi	18
Hakushu 12 yrs	26
Taketuru 12 yrs	20
Hibiki Harmony	24
Hibiki Gold Label	78
Yamazaki 12 yrs	35
Yamazaki 18 yrs	84
Miyagikyou 12 yrs	36
Iwai (white label)	20
Iwai (blue label)	18
Nikka Coffey Grain	20
Nikka Gold Samurai.....	46
Highland 18 yrs	25
Komagatake	33
Ichiro Grain and Malt	28



Macallan 12 yrs	19
Macallan 18 yrs	54

BEVERAGE

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer	3
Shirley Temple, Roy Roger	3.5
Juice	3
Cranberry, Orange, Pineapple, Grapefruit	

Calpico	5
Original, Strawberry, Mango, White Peach, Lychee	
San Pellegrino	4
Green Tea	4

DESSERT

Green Tea Ice Cream	5
Mochi Ice Cream	3
Green Tea, Strawberry, Red Beans	

Japanese Ice Cream Sandwich	full 6
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APPETIZER

Miso Soup 5

Tofu, Scallions

Edamamé 7

Steamed Soybeans, Sea Salt

Gyoza (7 pieces) 8

Deep Fried Pork Dumplings

Bill San's Po-Boi 15

Tempura Shrimp, Thai Chili & Aioli

***Tuna Poké** 24

Salmon Poké...22

Hawaiian-inspired dish. Marinated tuna and avocado served over a bed of rice

***Hamachi Jalapeño** 26

Sashimi Style Yellowtail topped with jalapeño, ponzu, sriracha, and togarashi (7 spice)

***Salmon Carpaccio** 24

Salmon, Avocado, Yuzu, Sriracha

Grilled Surume Squid 20

Japanese squid tossed in ginger soy dressing

Grilled Green Mussels 14

Gently Baked with masago, mayo, unagi sauce and scallions

Shishito 11

Japanese Sweet Pepper (randomly spicy) in ginger soy sauce, topped with bonito flakes

***Shiso Yummy (1 piece)** 7

sub Tuna Poké +3

sub Spicy Scallop +2

Tempura fried shiso leaf, avocado, spicy tuna, unagi sauce, masago, and sesame seeds

Seaweed Salad 9

Seaweed, Cucumber, Carrot, Beets, Daikon in sweet vinegar, sesame seed

***Spicy Seafood Salad** 20

Assortment of fresh fish, Cilantro, Cucumber, Flying Fish Roe, Calamari, and Tempura Flakes



Bill San's Po-Boi



Hamachi Jalapeño



Tuna Poké



Seaweed Salad



Salmon Carpaccio

APPETIZER

Calamari Salad 10

Ika-Sansai, Cucumber, Carrot, Beets, Daikon in sweet vinegar, sesame seed

House Salad 6

Spring Mix, Carrot, Beets, Miso dressing

JFC Chicken Bites 15

Japanese-style fried chicken

Avocado Tempura 12

Tempura-fried avocado slices

Shrimp Tempura 21

5 pcs. Tempura-fried shrimp, parsley, kakiagé and shishito peppers

Veggie Tempura 17

Tofu, Parsley, Kakiagé and Shishito Peppers

Age-Dashi Tofu 9

Flash-fried tofu in soy broth, topped with bonito flakes

Yellowtail Cheek 14

Grilled to perfection

Soft Shell Crab 12

Tempura-fried soft shell crab served with ponzu

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Grilled Surume Squid



Grilled Green Mussels



Shishito



Shiso Yummy



Spicy Seafood Salad

ROBATA

Grilled skewers
(1 pc per order)



Beef Kushi Yaki

Beef Kushi Yaki 5
Beef with scallions



Yaki Tori 4
Chicken with scallions



Bacon Quail Egg ... 4.5
Whole quail eggs wrapped with bacon



Tofu 3.5
Grilled tofu

TERIYAKI

*Salmon Teriyaki 28
Grilled Sushi grade salmon with sautéed onion, carrot, spinach

Yaki Udon 21
Udon noodles with beef, sautéed onion, carrot, spinach and ginger sauce

*Steak Teriyaki 28
7oz. USDA Choice Steak with sautéed onion, carrot, spinach

Yaki Soba 19
Skinny Chow Mein Noodle with chicken, onion, carrot, spinach and Yakisoba sauce

Chicken Teriyaki 23
Chicken breast grilled to perfection with sautéed onion, carrot, spinach



Salmon Teriyaki

SOUP (UDON)



Tempura Udon

Tempura Udon 21
Stir-fried onion, carrot, spinach in soy broth served with tempura-fried Shrimp (2), carrot, onion, and parsley

Beef Udon 20
Beef in soy broth with stir-fried onion, carrot, spinach and udon noodles. Topped with bonito flakes

Veggie Udon 16
Stir-fried onion, carrot, spinach in soy broth and udon noodles

WAGYU

Wagyu Steak



Wagyu Steak 46

Premium Wagyu Steak, expertly grilled and served with your choice of sauce: Traditional Japanese Yakiniku, featuring a Sesame and Garlic base, or Soy Sauce with Wasabi.

Wagyu Uni 38

Luxurious rice bowl topped with crispy Wagyu, bacon bits, and fresh Uni.



Wagyu Uni



Wagyu Hand Roll

Wagyu Hand Roll 33

Crispy wagyu bacon bits, baked lobster, unagi sauce wrapped in soy paper with a dash of seaweed powder

Wagyu Nigiri 35

Wagyu Nigiri



Wagyu Roll

Wagyu Roll 118

Butter baked lobster and wagyu bacon bits wrapped in soy paper, topped with thin sliced rare wagyu, unagi sauce, and seaweed powder

*SPECIALITY OF THE HOUSE



Toro Magic

Toro Magic 36
Fatty tuna with freshly grated wasabi and housemade ginger sauce

Toro Treasure..... 49
Melt-In-Your-Mouth Toro, creamy Uni, and crunchy Tobiko drizzled with tangy Ponzu



Toro Treasure



*SUSHI/SASHIMI

Nigiri 2 pcs / Sashimi 4 pcs

Bluefin Tuna – Hon Maguro	18/36
Chutoro	19/38
Toro	20/40
Tuna – Maguro	12/24
Salmon – Sake	10/20
Yellowtail – Hamachi	9/18
Mackerel – Saba	5/10
Shrimp – Ebi	6/12
Sea Bass – Suzuki	8/16
Flounder – Hirame	9/18
Octopus – Tako	6/12
Squid – Ika	7/14
Salmon Roe – Ikura	11/22
Sea Urchin – Uni	Market Price
Eel – Unagi	9.5/19
Egg Omelet – Tamago	4/8
Scallops – Hotategai	10/20
Flying Fish Roe – Tobiko	6.5/13
Red, Black, or Wasabi	
Snow Crab – Kani	9.5/19
Red Snapper – Tai	8.5/17
Escolar– Mutsu	7/14
Capelin Roe – Masago	5/10

Sweet Shrimp – AmaEbi	9.5/19
Surf Clam – Hokkigai	7/14
Spicy Scallop	15
Sashimi Trio (10 pcs)	39
Salmon, Tuna, Yellowtail	
Assorted Sushi Platter (10 pcs)	49
NO SUBSTITUTION	
Assorted Sashimi Platter (18 pcs)	59
NO SUBSTITUTION	
Chef's Choice Premium Nigiri (10 pcs)	62
NO SUBSTITUTION	
Chef's Choice Sashimi (30 pcs)	99
NO SUBSTITUTIONS	
Fresh Wasabi	6
Chirashi Bowl	38
Chef's Choice Sashimi over rice	

* Please let us know if you have any dietary restrictions or special considerations.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*ROLLS



Screaming "O" 33

Shrimp tempura, real snow crab and avocado, topped with salmon, masago, mayo, unagi sauce, and crunchy flakes (torched)



George Clooney 29

Real snow crab, avocado and shrimp tempura, wrapped in soy paper and topped with tuna, jalapeño, wasabi mayo and unagi sauce



Frankenstein 37

Spicy Tuna, dynamite mix, shrimp tempura, avocado, tobiko, topped with tuna, salmon, jalapeno, spicy scallops, wrapped in soy paper and topped with tempura flakes



2-14 28

Spicy tuna, dynamite mix, shrimp tempura, avocado, tobiko, wrapped with soy paper



Silly Roll 28

Spicy Tuna, Shrimp Tempura, wrapped with avocado, topped with 4 kinds of fish, unagi sauce, spicy mayo, and crunchy flakes



Wayzata Trojan 29

Salmon, tuna, escolar & striped bass with cilantro, avocado and cucumber, wrapped with soy paper, a splash of ponzu sauce, wasabi mayo and chili oil



Naughty Ninja 24

Yellowtail, tuna and avocado, wrapped with tempura flakes, red and black tobiko, unagi sauce, and spicy mayo



Jackie Chan 30

Shrimp tempura, real snow crab, shiso leaf, avocado, Triple-P sauce inside, topped with tuna, salmon, jalapeño, spicy scallops, wrapped in soy paper and topped with tempura flakes



AyCaramba 27

Salmon, tuna and yellowtail with cilantro, avocado, jalapeño and cucumber with a splash of ponzu sauce and chili oil



Bluefin Tsunami 37

Negitoro, cucumber, avocado, cilantro, tempura shiso, wrapped in soy paper topped with bluefin, avocado, herb mix, wasabi tobiko and red tobiko



Number 9 24

Shrimp tempura, cucumbers, yamagobo, kaiware, spicy mayo, topped with salmon, avocado, unagi sauce and sesame seeds



Crunchy (JJ Hill) 20

Shrimp tempura, avocado, cucumber, kaiware and masago, wrapped with crunchy tempura flakes and unagi sauce



Up North Roll 23

Shrimp tempura, Cream cheese, Real snow crab, Topped with Avocado, tempura flakes, Unagi sauce

*ROLLS



Dragon's Breath 29

Shrimp tempura, snow crab, jalapeño inside. Wrapped with dynamite mix. Topped with yuzu sauce, "triple P" red tobiko served over sriracha



Lobster Roll 26

Lobster, avocado and shrimp tempura drizzled with unagi sauce and topped with tempura flakes



Green Goblin 29

Shrimp Tempura, real snow crab, avocado, cream cheese, cilantro wrapped in green soy paper, tempura-fried topped with unagi sauce



Tiger Maki 29

Soft-shell crab, spicy tuna and yamagobo, topped with eel and salmon, with a touch of chili oil and unagi sauce



Toro Mania 32

Kakiage, avocado, spicy mayo, wrapped in soy paper, topped with negitoro, ponzu, chili oil, unagi sauce, three kinds of tobiko and tempura flakes



BooBoo 27

Dynamite Mix, cilantro, and avocado—flash fried. Finished with sriracha and spicy mayo, unagi sauce



Double D 27

Spicy salmon, snow crab and cucumbers, topped with tuna and escolar thin slices of jalapeño and sriracha sauce



Sorry Charlie 24

Spicy tuna, yamagobo, kaiware, avocado and cucumbers, wrapped with tempura flakes and unagi sauce



Mojo 17

Cream cheese, spicy tuna, shrimp tempura, cucumber, cilantro and avocado flash fried and finished with unagi sauce and sriracha

California Roll 15

Real snow crab, cucumber, avocado and masago.

Spicy Tuna Roll 14

Tuna seasoned with chili oil, Mayo, yamagobo, kaiware cucumber and avocado

Rainbow Roll 20

Real snow crab, cucumber and avocado, topped with five different fish

Vegetarian Roll 14

Flash fried carrots and onions topped with avocado, unagi sauce and sesame seeds.

Caterpillar Roll 19

Unagi (fresh water eel) with cucumber, topped with avocado, unagi sauce and sesame seeds

Avocado Roll 8

Sake Maki 9

Tekka Maki 9

Kappa Maki 6

Hand Rolls from 13

Spider Roll 15

Soft-shell crab, tobiko, cucumbers, yamagobo and kaiware

Spicy Salmon Roll 14

Salmon seasoned with chili oil, yamagobo, kaiware, cucumber and avocado

Dyn-O-mite Roll 14

Salmon, Yellowtail, Escolar with habanero, cucumbers and kaiware

As we prepare all of our Sushi from FRESH ingredients, your dish will take a little time to prepare. We hope you don't mind waiting.



To-Go orders

612-217-0330

Depending on the busyness level of the restaurant, we reserve the right to decline to-go orders.

Catering / Event

tencho@sushifix.net

Our private dining room is available from parties of 12 guests.

Please feel free to ask our staff for more information.

*A 20% gratuity will be added for parties of 6 or more.