



SNAPPY SUSHI
NEWBURY

We strive to bring new twists to
traditional Japanese dishes using fresh,
local-when-possible ingredients.

SET THE TREND - DON'T FOLLOW IT.

SAKE

Ozeki Dry, Junmai	8
Kikusui, Junmai 180ml	14
Kikusui Karakuchi, Dry Honjozo 180ml	13
Kikusui Yodanjikomi, Umami Honjozo 180ml	13
Star Filled Sky, Junmai Ginjo 300ml	24
Dreamy Clouds, Tokubetsu Junmai Nigori 300ml	22
Forgotten Fortune, Junmai 300ml	27
Sparkling Flower Sake 250ml	21

Hot Sake Large 10 Small 8

BUBBLES

Lunetta, Prosecco, Veneto, ITL 187ml	9
Veuve du Vernay, Rose, FRC 187ml	10

WHITE WINE

Hakutsuru Plum Wine, Kinki, JPN	11
Whitehaven, Sauvignon Blanc, Marlborough, NZ	12 / 42
Primaterra, Pinot Grigio, Veneto ITL	10 / 38
J. Lohr, Riesling, Central Coast, CA	12 / 42
Josh, Chardonnay, Monterey, CA	13 / 46

ROSE

Jean-Luc Columbo, Marseilles, France	10 / 38
A to Z, Oregon, USA	13 / 46

RED WINE

Portillo, Malbec, Mendoza, ARG	10 / 38
MacMurray, Pinot Noir, Central Coast, CA	12 / 46
Hahn, Cabernet Sauvignon, Monterey, CA	13 / 46

BOTTLES & CANS

Sapporo Silver 22oz	10
Sam Adams Boston Lager	7
Sam Adams Lemon Wheat Summer	7
Lagunitas IPA	5
Ballast Point Sculpin IPA	7
Allagash Belgian White	6
Corona	5
Orion Premium Draft Beer	7

NON ALCOHOLIC

Fresh Brewed Unsweetened Iced Tea	5
Add Boba Bubbles	6
Thai Iced Tea	5
Add Boba Bubbles	6
San Pellegrino	3 / 6
Poland Spring Bottled Water	2
O-i Ocha, Unsweetened Bottled Green Tea	3
Orange Juice	2
Coke, Diet Coke, Sprite, Ginger Ale	3
IZZE Sparkling Juice Soda	3
Blackberry / Clementine / Pink Grapefruit	

LOOSE LEAF HOT TEA

Herbal and Organic Tea	3
Blue Flower Earl Grey / Organic Jasmine	
Dark Oolong / Chamomile / Ginger Lemon	
Green Tea with Matcha and Roasted Rice	5

TO START

Edamame soybeans in the pod, sea salt	6.95
Spicy Edamame soy beans in the pod, garlicky soy with mustard seeds	7.95
Tobiko Shumai * shrimp shumai, flying fish roe, house made vinegar soy	6.95
Overnight Cucumber house pickled cucumber, sea salt, sesame oil, side of kimchi	5.95
Poke * choice of tuna or salmon, marinated with red onion, scallion, tosaka seaweed, sesame seeds, house made soy vinaigrette	11.95
Yukke * choice of tuna or yellowtail, marinated with spicy miso vinaigrette, avocado, cucumber, flying fish roe, sesame olive oil	11.95
Kakuni Pork Bun 12 hour pork belly, wasabi mayo, mixed greens, scallions, mustard sweet soy	6.95
Kimchi Tofu organic tofu, kimchi, scallion, sesame seeds, house made vinegar soy	7.95
Chicken Karaage bite size chicken fried with spices, shichimi togarashi, mayo	9.95

NEW STYLE SASHIMI *

diced sashimi served with ponzu and yuzukosho	8.95
Tuna	
Salmon	
Yellowtail	

SALAD

House Salad mixed greens, grape tomatoes, crispy fried onions, house made ginger dressing	7.95
Avocado Salad * avocado, cucumber, crab stick, flying fish roe, mayo	8.95
Seaweed Salad seaweed, tosaka, sesame seeds, yuzu vinegar	5.95

LUNCH SPECIAL

Lunch Box * tuna, salmon, shrimp, yellowtail, two pieces of eel boxed sushi, and avocado roll	12.95
Lunch Don * cubed tuna, salmon, shrimp, cucumber, avocado, red & yellow peppers, kinshi tamago, and mixed greens over sushi rice, drizzled with ponzu	13.95
Snappy's Triple Lunch * a roll with tuna, salmon, avocado, and cucumber wrapped in a veggie sheet, served with mixed greens and seaweed salad	12.95

Snappy's Gift Card

Our gift cards are available in any amount and perfect for all occasion. Please ask your server for details!

Take out / Delivery

Order online from our website SnappySushi.com, Snappy Sushi app powered by ChowNow, or call-in 617-262-4530.

Deliveries are available via grubHub

grubHub

Before placing your order, please inform your server if a person in your party has a food allergy.

* These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FANCY ROLLS

Crispy Eel Roll *	6 pc.	12.95
eel, avocado, cucumber, and flying fish roe, topped with mayo and crunchy tempura bits, drizzled with eel sauce		
Spicy Scallop Roll *	5 pc.	14.95
scallop, spicy mentaiko mayo, tobiko, tempura bits, cucumber, avocado, green leaf, aonori, ito togarashi		
Tuna Gone Wild Roll *	6 pc.	12.95
torched albacore tuna, avocado, cucumber, green leaf, ginger, and wild sesame with yuzu-miso glaze, garnished with black flying fish roe		
Spicy Shrimp Tempura Roll *	5 pc.	12.95
shrimp tempura, avocado, cucumber, green leaf, crunchy tempura bits, and flying fish roe with spicy mayo		
Rainbow Battera *	8 pc.	13.95
Osaka-style boxed sushi with tuna, salmon, eel, shrimp, and avocado		
Mamemaki Rolls *	5 pc.	13.95
tuna, salmon, avocado, cucumber, green leaf, soy sheet sprinkled with sesame seeds, edamame yuzu sauce		
Scorpion Roll *	6 pc.	11.95
shrimp over eel, avocado, cucumber, and flying fish roe with eel sauce		
Italian Garden Battera	8 pc.	12.95
roasted pepper and avocado strips over cucumber-filled sushi rice, finished with roasted tomatoes and basil sauce		
Newbury Fashion Roll *	6 pc.	16.95
avocado, cucumber, cream cheese, flying fish roe, grilled eel on top		

RAMEN

Shoyu Ramen	14.00
12 hour pork belly, scallions - torigara broth, dashi shoyu, garlic, black pepper	
Miso Ramen	15.00
corn, cabbage, wood ear mushrooms, scallions, shio koji chicken breast - torigara broth, koji miso, garlic, soy, black pepper	
Spicy Ramen	15.00
12 hour pork belly, arugula, wood ear mushrooms, cabbage - torigara broth, niboshi soy, garlic, dry bonito, chili peppers	
Tomato Ramen	13.00
organic tofu, baby arugula, corn, scallions, kale noodles - tomato and vegetable broth, garlic, black garlic oil	
<i>gluten free variation with yam noodles</i>	
Chilled Sesame Ramen	15.00
dry style chilled ramen with kale noodles, avocado, cucumber, crabstick, kinshi tamago, grape tomatoes, mixed greens, ponzu, fresh basil, sesame sauce	
<i>vegetarian variation with tofu</i>	

EXTRA TOPPINGS

Nitamago *	2.00
Jalapeno	1.00
Kaedama (extra noodles)	2.00
Shio Koji Chicken Breast	2.00
12 hour Pork Belly	4.00
Baby Arugula	1.00
Corn	1.00
Black Garlic Oil	3.00
Chili Sauce	0.50



FOLLOW SNAPPY SUSHI!

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NIGIRI

Tuna *	3.50
Yellowtail *	3.50
Salmon *	3.50
Shrimp	2.50
Eel	4.00
Flying Fish Roe*	2.50
Salmon Roe*	3.50

MAKIMONO

Tuna Roll *	6 pc.	6.95
Salmon Roll *	6 pc.	6.95
Yellowtail Roll *	6 pc.	6.95
Cucumber Roll	6 pc.	5.95
Avocado Roll	6 pc.	5.95
Yellowtail Scallion Roll	6 pc.	7.45
California Roll	5 pc.	7.95
Tuna Avocado Roll *	5 pc.	7.95
Philadelphia Roll *	5 pc.	7.95
Salmon Avocado Roll *	5 pc.	7.95
Salmon Cucumber Roll *	5 pc.	7.95
Spicy Tuna Roll *	5 pc.	7.95
Spicy Salmon Avocado Roll *	5 pc.	7.95
Spicy Yellowtail Roll *	5 pc.	7.95
Eel Avocado Roll	5 pc.	8.95
Eel Cucumber Roll	5 pc.	8.95

RICE BOWLS

Fisherman's Don *	16.95
diced salmon, salmon roe, arugula, fried onion, and scallions over sushi rice	
Poke Don *	16.95
choice of diced tuna or salmon in house made soy vinaigrette, red onion, scallions, toshiko, flying fish roe, avocado, sweet pepper, cucumber, mixed greens with yuzu olive mayo over sushi rice	
Yukke Don *	16.95
choice of diced yellowtail or tuna, spicy miso vinaigrette, scallions, flying fish roe, sweet pepper, cucumber, avocado, mixed greens with yuzu olive mayo over sushi rice	
Kakuni Don	16.95
12 hour pork belly with mustard sweet soy, roasted pepper, roasted tomato, takana, shiitake mushroom, mixed greens over sushi rice, yuzu olive mayo	
Chicken Don	15.95
shio koji chicken breast with mustard sweet soy, avocado, sweet pepper, cucumber, roasted tomatoes, sesame olive oil, mixed greens over sushi rice, house made ginger dressing	
Lobster Don *	16.95
lobster, aurora aioli, red onion, flying fish roe, butter, avocado, sweet pepper, cucumber, mixed greens over sushi rice, drizzled with ponzu	
Veggie Don	15.95
organic tofu, mustard sweet soy, avocado, roasted tomatoes, red & yellow peppers, sesame olive oil, mixed greens over sushi rice, house made ginger dressing	

About Snappy Sushi

Under the direction of Kazu Aotani, Snappy Sushi opened its doors on Newbury St. in 2008. Offering exclusively natural Koshihikari brown rice in a contemporary creation of new style sushi as well as authentic torigara (chicken bone) ramen. The menu is complimented by twists to many Japanese favorites and fortified by the teams commitment to health conscious, fresh & local when possible ingredients.

Following the success of Snappy Sushi, Kazu and the team opened Snappy Ramen in 2013. Snappy Ramen features a smaller tonkotsu (pork bone) ramen focused menu in its intimate Somerville location. Whether at quaint communal table in our Davis Square restaurant in Somerville, or at our bustling Newbury Street restaurant in the heart of the Back Bay, enjoy our modern reinventions of Japanese favorites while sipping a glass of chilled sake, wine, or beer.



SNAPPY SUSHI
NEWBURY

Lunch

Daily 11:30am–3pm

Dinner

Daily 3pm–10pm

108 Newbury St. Boston, MA 02116

617-262-4530

SnappySushi.com

Check out our sister ramen restaurant
in Davis Square, Somerville!



SNAPPY RAMEN
DAVIS

420 Highland Ave. Somerville, MA 02144

617-625-0400



FOLLOW SNAPPY SUSHI!