

# Sushi Paisano

## Sushi or Sashimi

## Hand Rolls

*Two pieces per order*

Maguro Tuna Yellowfin	\$5.25	*Tako Octopus	\$5.25
Sake Salmon	\$4.95	*Kanikama Crab	\$4.00
Escolar White Tuna	\$4.50	Ikura Salmon Roe	\$4.50
Hamachi Yellow Tail	\$6.25	*Horaga Conch	\$5.50
*Ebi Shrimp	\$4.00	*Unagi Eel	\$5.25
Masago Smelt Roe	\$4.00	*Tamago	\$4.00
Side Brown Rice	\$2.95	<i>Add brown rice to any roll \$1.00</i>	

- Spicy Yellowfin Tuna	\$4.95
- California	\$4.50
- Hamachi & Scallion	\$5.95
- Salmon (JB Handroll)	\$4.95
- Eel & Cucumber	\$5.25
- Vegetable	\$4.95
- Shrimp Tempura, Avocado, Asparagus	\$5.95

**Choose any 3 for \$13.95**

## Platters

## Appetizers

**SUSHI APPETIZER**  
Yellowfin Tuna, Salmon, Hamachi & Tuna Roll \$8.95

\*EDAMAME  
Steamed Soy Bean \$4.95

**SASHIMI APPETIZER**  
Yellowfin Tuna, Hamachi, Salmon, White fish, Escolar \$12.95

Garlic \*EDAMAME  
"Noodles" Style Tossed with a spicy garlic & olive oil sauce \$5.95

**SHRIMP TEMPURA**  
Tempura Shrimp (3) served with bonsai dipping sauce \$8.95

**SUSHI FEAST**  
10 Pieces of chefs best choice of Sushi and spicy Yellowfin Tuna roll \$24.95

**SASHIMI DINNER**  
Chef's Choice of 18 pieces of Sashimi and Tuna Tataki \$28.95

**SUSHI & SASHIMI**  
6 pieces of nigri, rainbow roll, and sashimi \$32.95

\*LOBSTER MARTINI  
6 oz lobster tail with dual presentation, half hand rolled, half tempura battered and sliced. Served with dipping sauces \$26.95

**HUNGRY FOR LUV**  
Sushi & Sashimi combination:  
For you & a guest \$59.00  
For three guests \$89.00  
For four guests \$119.00

## Sushi Salads

**TUNA YU-KE**  
Chopped Yellowfin tuna (raw), avocado, cucumber, scallion & massago with spicy mayo sauce \$13.95

**ASIAN SEAWEED SALAD** \$5.95

\*BBQ EEL  
Sweet sauce on top of Cucumber Salad \$9.95

**PAISANO SALAD**  
Mixed Seafood, Cucumber, Wakame with vinegar sauce \$11.95

**OCTOPUS SUNOMONO**  
Octopus, Cucumber, Wakame with vinegar sauce \$9.95

**SPICY CONCH SALAD**  
Cucumber, wakame spicy sauce \$11.95

**TUNA TATAKI**  
Seared Yellowfin Tuna, Wakame, Scallion with Ponzu sauce \$15.95

**\* Cooked Items**

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# Rolls

## TUNA ROLL

Yellowfin Tuna with  
Scallion \$7.95

## SPICY TUNA ROLL

Tuna, cucumber,  
scallion and sesame \$7.95

## KISS ROLL

Yellowfin Tuna, Escolar, avocado,  
asparagus, scallions & sesame  
\$7.95

## RED TUNA ROLL

Avocado on top of yellowfin  
tuna, cucumber, sesame and  
spicy sauce \$10.95

## BEAUTY & BEAST

Half yellowfin tuna, half eel,  
avocado, asparagus, scallions  
\$11.95

## CALIFORNIA EEL\*

BBQ eel & sesame on top of  
California Roll \$10.95

## UNAGI ROLL\*

BBQ eel, cucumber and sesame  
\$9.95

## SOPHIA ROLL\*

Avocado on top of eel, cream  
cheese, sesame and sweet sauce  
\$10.95

## GODMOTHER ROLL

Eel, tamago, cucumber, sesame,  
inside out with sweet sauce \$9.95

## SALMON ROLL

with cucumber & sesame \$6.95

## J.B. ROLL

Salmon, cream cheese,  
scallion and sesame, \$7.95

## FIRECRACKER ROLL

Fresh salmon on top of salmon  
roll, cucumber, and spicy sauce  
\$10.95

## NOODLES ROLL\*

Cooked salmon, cream cheese,  
scallion, sesame, avocado on top  
with eel sauce \$7.95

## PHILADELPHIA ROLL\*

Smoked salmon, cream cheese,  
scallion & sesame \$6.95

## CALIFORNIA ROLL\*

Crab stick, masago,  
cucumber, avocado \$5.95

## AVOCADO & CREAM CHEESE ROLL \$4.95

## LOBSTER ROLL

Tempura fried Florida Gulf  
Lobster tail rolled with asparagus,  
chives, & topped with Ebi Shrimp  
& avocado. Drizzled with Sweet  
Teriyaki Sauce \$18.95

## CRAZY ROLL\*

Tempura Salmon skin, eel,  
avocado, asparagus, scallions,  
sesame with sweet sauce \$9.95

## PINK MOON ROLL

Tempura Salmon skin, eel,  
avocado, cucumber & sesame  
topped with fresh Salmon \$12.95

## SALMON SKIN ROLL\*

Tempura salmon skin,  
cucumber, scallion and sesame  
\$6.95

## SPIDER ROLL\*

Fried soft shell crab,  
avocado, asparagus,  
scallion, masago with sweet eel  
sauce \$9.95

## BLUE CRAB ROLL

Blue crab lump meat,  
asparagus, spinach, chives,  
sesame served with a spicy mayo  
\$9.95

## KANISU ROLL\*

Crab, avocado and masago rolled  
with thin cucumber slices served  
with tangy vinegar \$9.95

## VOLCANO ROLL\*

"Baked" Shrimp, Crab, & Seafood  
mixed with masago mayo over  
California Roll \$11.95

## DEEP SEA ROLL\*

Tempura snapper,  
cucumber, avocado, sesame and  
spicy mayo \$7.95

## PAISANO ROLL\*

Fried snapper, scallion,  
cucumber & sesame, topped with  
smoked salmon, avocado, and  
sweet sauce \$9.95

## TANZANA ROLL

Hamachi, avocado, asparagus,  
scallions & sesame \$10.95

## BIG DADDY ROLL

Assorted fish of red and white  
tuna, salmon, hamachi, shrimp,  
crab sticks, and cream cheese.  
Rolled together tempura battered  
and flash fried on the outside.  
Drizzled with sweet teriyaki  
sauce & spicy mayo \$18.95

## VEGGIE ROLL\*

Seaweed outside,  
assorted veggies roll \$6.95

## RAINBOW ROLL

Yellowfin Tuna, salmon, sesame  
and white fish on top of  
California Roll \$11.95

## GODFATHER ROLL\*

Fat roll with 7  
ingredients: shitake, kampyo,  
tamago, crabstick, cucumber,  
sesame red ginger & spinach  
\$9.95

## HOT LUV BAHAMAS\*

Inside out conch,  
masago, cucumber, sesame and  
spicy sauce \$10.95

## CUCUMBER ROLL \$3.95

## SIZZLING SPICY \* SHRIMP ROLL

Steamed Shrimp,  
Wasabi paste, spicy  
sauce, Wakamee \$8.95

## MEXICAN ROLL\*

Shrimp tempura, avocado,  
asparagus, scallion, spicy mayo  
\$8.95

## DRAGON ROLL\*

Shrimp tempura, sesame, sweet  
sauce with avocado on top \$9.95

## RED DRAGON ROLL

Shrimp tempura, avocado,  
asparagus, scallions, sesame with  
yellowfin tuna and avocado on  
top \$11.95

## YELLOW DRAGON ROLL

Shrimp tempura, avocado,  
asparagus, scallions, sesame  
with salmon and avocado on top  
\$11.95

## BLACK DRAGON ROLL\*

Shrimp tempura, avocado,  
asparagus, scallions, sesame with  
avocado & Unagi Eel on top \$12.95

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# Appetizers

## BLUE CORN-TUNA TARTAR

Spicy Yellowfin Tuna, Avocado & Scallion served on a blue corn tortilla shell, drizzled with wasabi cream \$8.95

## ITALIAN CALAMARI

Lightly coated & crisped in our special blend of seasonings served with marinara sauce \$8.95

## PORTOBELLA MUSHROOMS & BRIE

Fresh portobellas, sundried tomatoes, roasted garlic, toasted walnuts all sautéed with extra virgin olive oil smothering soft brie cheese \$7.95

## ASIAN CALAMARI

Fried & tossed with Orange Ginger Sesame Sauce & served with spicy dipping sauce \$8.95

## SEARED YELLOWFIN TUNA

Sesame crusted and sliced, served with wasabi cream and sweet teriyaki sauce \$7.95

## ASIAN POTSTICKERS

Fried seasoned pork dumplings with bonsai dipping sauce \$6.95

## MOZZARELLA CHEESE STICKS

Mozzarella sticks coated with Italian crumbs & fried golden brown served with Marinara Sauce for dipping \$5.95

# Soup & Salad

CREAMY TOMATO & BASIL SOUP \$4.95

HOUSE GARDEN SALAD \$5.95

CAESAR SALAD \$6.95

CHICKEN CAESAR SALAD \$8.95

GARLIC "SHRIMP SCAMPI" (5) CAESAR SALAD \$10.95

## GREEK SALAD

Mixed greens with feta cheese, kalamata olives, tomato, red onion, cucumbers, & capers, with a red wine & lemon herb vinaigrette \$7.95

## NOODLES SIGNATURE SALAD

Mixed field greens, roasted red peppers, fried artichoke hearts, crumbled goat cheese with a raspberry vinaigrette dressing \$8.95

## MOZZARELLA & TOMATO SALAD

Fresh Mozzarella cheese, vine ripe Tomatoes & basil, extra virgin olive oil and balsamic \$7.95

## GORGONZOLA SALAD

Fresh tomatoes, pine nuts, shaved red onion, crumbled Gorgonzola, & red leaf lettuce with a balsamic drizzle \$7.95

*(sorry no substitutions on this Salad)*

## CRAB CAKE SALAD

Two Maryland style crab cakes garnished with a mixed field greens & lemon herb vinaigrette \$9.95

## STEAK SALAD

Marinated steak tips, red onion, tomatoes, gorgonzola crumbles, grilled asparagus, black olives & balsamic glaze \$10.95

## SESAME CRUSTED YELLOWFIN TUNA SALAD

Seared rare over mixed greens, tomatoes, edamame, red onion, carrots, crunchy tortilla strips sauced with Asian Vinaigrette & wasabi drizzle \$9.95

## SALMON SALAD

Fresh Salmon served warm over a bed of mixed baby field greens, tomatoes, carrots and a sprinkle of roasted Bruschetta mix drizzled with our house Italian vinaigrette \$11.95

**Add the following to any Lunch Salad Above:**

**Chicken Breast \$2.00/Shrimp \$3.00**

# Sandwiches & Wraps

All sandwiches & Wraps are served with your choice of Pasta Salad or French Fries

## ALLIE'S CHICKEN BREAST

Broiled or Blackened \$7.95

## STEELE'S FRIED FISH \$8.95

## BELLA'S TURKEY PROVENCAL WRAP

Turkey, brie, fresh spinach with a honey mustard drizzle. \$7.95

## MATT'S ITALIAN WRAP

Ham prosciutto, cappicola, salami, mozzarella cheese, tomato, lettuce, onion with a vinaigrette and a touch of mustard \$8.95

## JAKE'S CHICKEN CAESAR WRAP

Roll up our famous Chicken Caesar salad \$7.95

## BLAISE'S BLACKENED CHICKEN GREEK WRAP

With lettuce, tomato, red onion, black olives, feta cheese and vinaigrette \$8.95

## SETH'S PESTO CHICKEN WRAP

Chicken breast, roasted tomatoes, crumbled goat cheese and a drizzle of homemade pesto \$7.95

## THE HISTORY OF PIZZA

The common belief is that Italians invented the pizza, however the origins go back to the ancient times. Babylonians, Israelites, Egyptians and other ancient Middle Eastern cultures were eating flat, unleavened bread that had been cooked in mud ovens.

Rome & Naples Italy created pizza in a more familiar fashion. In the late 1800's an Italian baker named Raffaele Esposito created a dish for visiting royalty. King Umberto and his consort, Queen Margherita were touring the area, in order to impress them, Raffaele chose to top flatbread with food that would best represent the colors of Italy: red tomato, white mozzarella cheese and green basil.

In the 1900's pizza made it's way to the United States, thanks to Italian immigrants, most notably New York. Small cafes began offering the Italian favorite...So sit back and enjoy our favorite Gourmet personal pizza cooked on hard stone 'New York Style'.

## Gourmet Personal Pizzas

CHEESE  
\$8.99

PEPPERONI  
\$9.99

LOVER'S SUPREME  
Mushrooms, sausage,  
pepperoni, peppers,  
onions, & mozzarella  
\$10.99

WHITE  
Mozzarella, ricotta  
& roasted garlic  
\$9.99

MARGHERITA  
Fresh tomato,  
mozzarella, basil  
& garlic \$9.99

BAYOU SPICY CHICKEN  
Andouille sausage,  
smoked mozzarella &  
a touch of Cajun alfredo  
\$10.99

CHICKEN ALFREDO  
Chicken, roasted Garlic,  
mozzarella & alfredo  
sauce \$10.99

*Noodles' original Pizza dough  
Baked in our New York Style Pizza Ovens*

## Side Dishes

Meatball	\$1.75	Chicken Breast	\$3.00
Sausage	\$3.00	Portobello Mushrooms	\$2.75
Steamed Shrimp	\$4.00	French Fries	\$1.95



# "Noodles Style" Famous Original Dishes

ADD HOUSE OR CAESAR SALAD TO ANY ENTREE FOR \$2.99

## CHICKEN & ARTICHOKE HEARTS

Sautéed with sundried tomatoes and kalamata olives in our fresh basil cream sauce served over house made spinach fettuccine pasta \$8.95

~ substitute pomodoro sauce for low calorie

~ substitute shrimp for \$2.00

## PASTA BAYOU

Andouille sausage, blackened chicken, capicola & red onions in a white wine sauce, finished with smoked mozzarella cheese and a hint of Cajun seasoning served over house made black pepper & cumin fettuccine pasta \$7.95

## CHICKEN & BROCCOLI

Extra virgin olive oil, garlic, crushed red pepper & Pecorino Romano cheese, tossed with penne pasta \$7.95

## CHICKEN "NOODLES" PICCATA

Chicken breast sauteed with capers, artichoke hearts, sun-dried tomatoes & fresh spinach in a scampi wine sauce with capellini pasta \$8.95

## CHICKEN CARBONARA

Sautéed chicken tenders over fetuccine pasta, proscuitto & peas in a garlic cream sauce \$8.95

## CHICKEN MARSALA

Chicken breast & button mushrooms in a rich marsala wine sauce served with penne pasta \$8.95

## CHICKEN ALA VODKA

Chicken tenders & peas in a flamed vodka tomato cream sauce served over rigatoni pasta \$8.95

## VEGETARIAN DELIGHT

Fresh broccoli, portobella mushrooms & sundried tomatoes sautéed with light garlic & oil sauce. Served over penne pasta \$7.95

Add Chicken for \$3.00 ~ Add Shrimp for \$4.00

## RIGATONI ARRABIATTA

Spicy "angry" marinara sauce, Italian sausage, garlic, fresh basil, red pepper flakes & swirled with ricotta & romano cheeses \$7.95

# "Noodles" Comfort Dishes

## RAVIOLIS

Hand stuffed with spinach, ricotta cheese and a touch of garlic served with our rich marinara sauce \$7.95

## SAUSAGE, PEPPERS & ONIONS

Sautéed in our rich marinara sauce with spaghetti \$7.95

## MEATBALL

*Momma Noodles Recipe*

Hand rolled in house over spaghetti topped with marinara \$7.95

## LASAGNA

Homemade Meat & Cheese Lasagna with fresh Noodle sheets 4 layers thick \$8.95

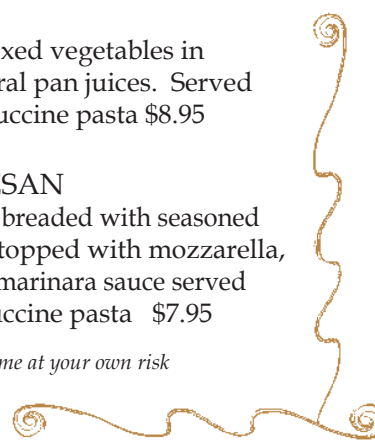
## LAMB SHANK

Slow roasted with mixed vegetables in cabernetwine & natural pan juices. Served over home made fettuccine pasta \$8.95

## CHICKEN PARMESAN

Chicken breast lightly breaded with seasoned Italian bread crumbs topped with mozzarella, Romano cheeses and marinara sauce served over house made fettuccine pasta \$7.95

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# Famous Original Seafood Pasta Dishes

## SHRIMP & SCALLOPS

Kalamata olives, capers, & feta cheese in a light pomodoro sauce over house made Linguini pasta \$9.95

## SHRIMP RUSTICA

Shrimp and Italian sausage sautéed with garlic, tomatoes and fresh spinach in an extra virgin olive oil tossed over Penne pasta \$8.95

## LOBSTER RAVIOLIS

Homemade Lobster raviolis with a sherry lobster bisque sauce \$8.95

## MUSSELS A LA TUSCANA

Fresh mussels, garlic, tomatoes & herbs in a white wine broth over linguini pasta \$10.95

## CIOPPINO

Fresh fish, shrimp, scallops & mussels sautéed in a fresh fennel plum tomato wine sauce, served over house made linguini pasta \$15.95

## SHRIMP & TORTELLINI CARBONARA

With Proscuitto & Peas and creamy garlic sauce \$9.95

## SHRIMP PESTO

Shrimp with homemade pesto garlic & olive oil sauce with fresh basil, tomato, & pine nuts over capellini pasta \$9.95

## ♥ Low Carb Dishes ♥

### ♥ HOMEMADE

#### WHOLE WHEAT PASTA

With Chunky pomodoro sauce \$6.95  
Add Broccoli \$1.00/Chicken \$2.00/  
Shrimp \$3.00

### ♥ CHICKEN "NOODLES" PICCATA

Chicken breast with capers, artichoke hearts, sun-dried tomatoes, fresh spinach & light scampi wine sauce \$8.95  
(Substitute shrimp for \$2.00)

### ♥ CHICKEN & BROCCOLI

Extra virgin olive oil, garlic, crushed red pepper & Pecorino Romano cheese, served with Extra Broccoli \$7.95

### ♥ CHICKEN MARSALA

Chicken breast sautéed with button & portobello mushrooms & lightly wilted spinach \$7.95

### ♥ MEDITERRANEAN LEMON PEPPERED TILAPIA

Pan Baked with roasted red peppers, broccoli, spinach, kalamata olives, tomatoes, capers, feta cheese & garlic oil \$11.95

### ♥ SALMON FLORENTINE

Sauteed with fresh spinach, garlic, tomato, artichoke hearts & portobella mushrooms \$12.95

### ♥ SHRIMP PROVENCAL SCAMPI

Gulf shrimp sautéed with roasted garlic, tomatoes, artichoke hearts & fresh spinach in a lemon butter sauce \$8.95

### ♥ LAMB SHANK

Slow roasted with mixed vegetables in cabernet wine and natural pan juices \$8.95

Add Pasta to Any Above Dish \$1.00

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