



Syringa Japanese Café & Sushi Bar  
1401 N. 4th St. - Coeur d'Alene, ID 83814  
[www.syringasushi.com](http://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** ~ Served with wakame, tofu and green onions. 2.

**CARROT GINGER** ~ Served with chive oil. 3.

## SALADS

*DRESSINGS: ORANGE-GINGER, SOY-VINAIGRETTE, CREAMY MISO or WASABI RANCH*

**MIXED GREENS** ~ Mixed greens with red onion, tomatoes, carrots, mushrooms, fried gyoza skins and choice of dressing.

6.

**SPINACH** ~ Spinach, pears, shiitake mushrooms, applewood smoked bacon, onion, tomatoes, carrots and choice of dressing.

6.

*ADD SALMON, CHICKEN, DUCK BREAST FOR \$5 EXTRA OR DUNGENESS CRAB FOR \$6 EXTRA*

## SMALL PLATES

**EDAMAME** ~ Boiled soybeans with roasted garlic; sprinkled with salt.

3.

**7 SPICE DUCK TATAKI** ~ Togarashi dusted Muscovy duck breast; pan seared and served on top of an onion salad with a garlic-soy reduction.

7.

**KAKI FRY** ~ Panko breaded and deep-fried oysters served with tonkatsu sauce.

7.

**POTATO CROQUETTES** ~ Mashed Yukon gold potatoes seasoned with salt, pepper and wasabi; panko breaded and deep-fried.

5.

**GYOZA** ~ Seven Japanese style pot stickers your choice of PORK or TOFU;

Pan-seared and steamed or deep-fried.

7.

**AGEDASHI DOFU** ~ Small Planet tofu cubes floured and deep fried; served in tempura sauce with daikon radish, green onions and bonito flakes.

5.

**SCALLOPS** ~ Pan seared Alaskan scallops served with swiss chard and vanilla teriyaki sauce.

9.

**POKE** ~ Diced tuna with seaweed, soy sauce, green onion, sesame seeds and Togarashi spice; placed in a ring of avocado and topped with spicy oil.

12.

**BUCKET OF CLAMS** ~ Manila clams steamed with butter, roasted garlic, ginger and sake.

8./lb

**WHOLE SEA BASS** ~ Whole striped Sea Bass lightly floured and deep-fried with a sweet spicy garlic sauce.

25.

**VEGETABLE TEMPURA** ~ An assortment of seasonal vegetables.

7.

**SHRIMP TEMPURA** ~ 3 shrimp and a selection of seasonal vegetables.

9.

**SEAFOOD TEMPURA** ~ A selection of fresh seafood.



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PRICES SUBJECT TO CHANGE.

## ENTREES

ALL DINNERS ARE SERVED WITH YOUR CHOICE OF SOUP AND A BOWL OF RICE.

\*Add a side of tempura for \$4.

Tofu substitution available for any entree.

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

12.

**NEW YORK STEAK "WAFU"** ~ 8-9oz. Choice New York lightly salt and peppered, pan-seared then roasted to your desired temperature served with caramelized onions and shiitake mushrooms.

18.

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

12.

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

14.

ALL BENTOS ARE SERVED WITH RICE, SALAD, TEMPURA AND YOUR CHOICE OF SOUP.

**VEGETARIAN BENTO** ~ Two piece inari nigiri, and ginger marinated grilled tofu served over mixed vegetables.

16.

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

16.

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

18.

**TWICE COOKED PORK** ~ Served with white wine braised green cabbage and a mustard cream sauce.

15.

**CHILEAN SEA BASS MISOZUKE** ~ 6 oz. Chilean Sea Bass marinated for 3 days in white miso paste, grilled and served with Japanese eggplant ratatouille.

16.

**BLACK COD KAZAZUKE** ~ Black cod marinated in sake lees; served with sauteed celeriac.

16.

**SUKIYAKI** ~ Japanese stew with nappa cabbage, onions, carrots, mushrooms, tofu, marusome noodles and thin sliced rib eye; all simmered in a lightly sweet broth. Add an egg on the side for \$1.50

15.

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



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## SUSHI BAR

SERVED WITH YOUR CHOICE OF SOUP.

### SUSHI ASSORTMENT

SMALL ~ 6 pieces nigiri & one roll. 14.  
LARGE ~ 8 pieces nigiri & one roll. 18.

### SASHIMI ASSORTMENT

Chef's selection of raw fish served  
with a bowl of rice.  
SMALL 15. LARGE 22.

### CHIRASHIZUSHI

Chef's selection of fish served over  
a bed of sushi rice.  
18.

## SALADS

**DRESSINGS: SOY-VINAIGRETTE, CREAMY MISO, WASABI  
RANCH or ORANGE-GINGER**

### MIXED GREEN

Mixed greens, red onion, mushrooms, pear  
tomatoes, carrots, deep-fried gyoza skins.  
6.  
Add Salmon, Chicken or Duck Breast 5.

### SEAFOOD SALAD

Mixed greens, red onion, mushrooms, pear  
tomatoes, carrots, deep-fried gyoza skins with a mix  
of tuna, albacore, octopus and salmon all tossed in  
a spicy vinaigrette. NO SUBSTITUTIONS.  
12.

## LUNCH ITEMS

SERVED WITH YOUR CHOICE OF SOUP  
AND A BOWL OF RICE

SALMON, CHICKEN or BEEF TERIYAKI  
Served over sauteed mixed vegetables.  
9.

### TONKATSU

Breaded and deep-fried pork loin served on a  
bed of green cabbage with stone-ground mustard  
and tonkatsu sauce.  
9.

### SABA SHIOYAKI

Salt & peppered and lightly floured filet of mackerel  
pan fried and served with diakon oroshi and lemon.  
8.

### FRIED RICE

Your choice of CHICKEN, BEEF, SHRIMP or TOFU.  
SMALL 5. LARGE 7.

## TEMPURA

*Lightly battered and deep-fried seafood and/or  
vegetables served with tempura sauce.*  
SERVED WITH YOUR CHOICE OF SOUP AND A BOWL OF  
RICE

### LUNCH TEMPURA

Shrimp and assorted vegetables.  
8.

### SEAFOOD TEMPURA

A Selection of fresh seafood.  
12.

### VEGETABLE TEMPURA

Assorted vegetables.  
7.

## BENTOS

SERVED WITH TEMPURA, RICE, SALAD  
AND CHOICE OF SOUP.  
NO SUBSTITUTIONS

### VEGETARIAN BENTO

Ginger marinated grilled tofu served over  
vegetable stir-fry and inari.  
11.

### TERIYAKI BENTO

Your choice of CHICKEN, BEEF or SALMON  
and tonkatsu.  
13.

### SYRINGA BENTO

Chef's choice two piece nigiri,  
a traditional roll and California roll.  
13.

## NOODLE DISHES

SERVED WITH YOUR CHOICE OF SOUP

### YAKIUDON

Your choice of SEAFOOD, CHICKEN, BEEF, SHRIMP or  
TOFU sauteed with mixed vegetables and  
udon noodles.  
9.

### YAKISOBA

Your choice of SEAFOOD, CHICKEN, BEEF, SHRIMP or  
TOFU sauteed with mixed vegetables and yakisoba  
noodles and a tangy sauce.  
9.

### TEMPURA SOBA

Buckwheat noodles simmered in a light soup broth  
topped with tempura shrimp.  
9.

## DONBURIES

SERVED OVER A BOWL OR RICE WITH YOUR CHOICE OF  
SOUP

SALMON, CHICKEN, SHRIMP, BEEF or TOFU  
Sauteed with mixed vegetables and basted with  
teriyaki sauce.  
7.

### KATSUDON

Deep-fried pork cutlet simmered with onions, green  
onions and bean sprouts in tempura sauce;  
topped with an egg.  
7.

### OYAKO DON

Chicken simmered with onions, green onions and  
bean sprouts in tempura sauce;  
topped with an egg.  
7.

### GYU DON

Thin sliced rib eye simmered in sweet broth with  
onions, green onions and bean sprouts.  
7.

### TENDON

Four tempura shrimp and assorted tempura  
vegetables dipped in tempura sauce.  
7.

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

**18% Gratuity added to parties of 6 or more. One check per table please.**

Items subject to availability.

TUNA	Maguro	5.	OCTOPUS	Tako	3.
SHRIMP	Ebi	3.	YELLOWTAIL	Hamachi	5.
FRESHWATER EEL	Unagi	4.	EGG	Tamago	2.50
ALBACORE	Shiro Maguro	4.	SWEET SHRIMP	Ama Ebi	5.
MACKEREL	Saba	3.	SCALLOP	Hotategai	4.
SEARED TUNA	Tataki Maguro	5.50	SMELT ROE	Masago	3.
SALMON	Sake	5.	SALMON ROE	Ikura	4.
SURF CLAM	Hokkigai	3.	FLYING FISH ROE	Tobiko	4.
SMOKED SALMON		4.	SEA EEL	Anago	4.
SQUID	Ika	3.50	QUAIL EGG		.50EA
EXTRA WASABI		.50	EXTRA GINGER		.50

#### SPICY TUNA

Tuna, green onion, cucumber and radish sprouts.  
8.

#### SPICY SCALLOP

Scallop, mayo, masago and cucumber.  
7.

#### TEMPURA ROLL

Tempura shrimp and vegetable, cucumber, mayo and masago.  
6.

#### SPIDER ROLL

Soft shell crab, cucumber, avocado, radish sprout and masago.  
9.

#### CRUNCH ROLL

Panko breaded and deep-fried shrimp, Dungeness crab, green onion, tempura crunchies; topped with unagi sauce.  
8.

#### COEUR D'ALENE ROLL

Smoked Idaho trout, cucumber, avocado and radish sprout.  
7.

#### NORTHWEST ROLL

Sauteed wild mushrooms with a tempura green bean and smoked salmon on top.  
10.

#### EZ~B ROLL

Eel, avocado and cucumber.  
7.

#### SYRINGA ROLL

Yellowtail, green onions, cucumber, radish sprouts; topped with scallops and shiso leaves.  
11.

#### PHILLY ROLL

Smoked salmon, cream cheese and cucumber.  
7.

#### DRAGON

Tempura shrimp and asparagus with masago; topped with tuna, avocado, Sriracha sauce and spicy mayo.  
13.

#### TIGER EYE

Seaweed on the outside with tuna, masago and green onions; tempura battered and deep-fried with ponzu sauce.  
9.

#### LAS VEGAS

Dungeness crab, avocado, cream cheese and spicy tuna mix; panko breaded and deep-fried; with unagi sauce on top.  
13.

#### YASAI

Tempura vegetables, mayo, radish sprouts and cucumber on the inside; topped with grilled zucchini, yellow squash and eggplant.  
8.

#### CALIFORNIA

Dungeness crab, cucumber, avocado and masago.  
8.

#### RAINBOW

California roll topped with four slices of assorted fish and avocado.  
16.

#### T.N.T.

California roll, topped with broiled spicy scallop mix and unagi sauce.  
14.

#### GODZILLA

Hamachi and cream cheese tempura battered and deep fried; topped with unagi, Sriracha sauce and spicy mayo.  
9.

#### R&K ROLL

Tempura roll topped with albacore and onion relish.  
13.

#### SEATTLE ROLL

Salmon, cucumber, avocado and masago.  
8.

TEKKA (tuna)	4.
TEKKYU (tuna and cucumber)	4.50
UNAKYU (eel and cucumber)	4.50
KAPPA (cucumber)	3.
OSHINKO (pickled radish)	3.
NEGIHAMA (yellowtail & green onion)	5.