

源氏

GENJI
JAPANESE
CUISINE

DINNER

前菜 Appetizers

SEAFOOD 魚介

Mushi Shumai 4.50
Steamed shrimp dumplings in sesame soy sauce.

Wasabi Ebi Asparagus 6.50
Baked shrimp and asparagus in a wasabi-hollandaise sauce.

Tuna Carpaccio 7.50
Tuna garnished with baby greens in daikon radish vinaigrette.

Shrimp Tempura 8.50
Batter-dipped & deep-fried shrimp & vegetables.

Spicy Shrimp Tempura 8.50
Batter-dipped and deep fried shrimps with curry salt-powder.

Sunomono 6.50
Selected raw fish marinated with seaweed and cucumber.

Kumamoto Oysters
Kumamoto (1/2 dozen/order) 15.00
Japanese oysters, farm raised in Seattle, served in the shell with ponzu sauce and topped with chili-radish & scallions.

Tuna Citron Salad 9.00
Chunked avocado and tuna served with an orange-miso dressing in a hollowed orange.

Shrimp and Avocado Cocktail 7.50
Served with cocktail sauce.

Soft Shell Campanula 9.00
Deep-fried soft shell crab in balsamic vinegar and olive oil with green salad.

Spicy Tuna Tartar 8.50
Spicy Tuna served with sesame oil and soy sauce topped with pine nuts and scallions.

Garlic Scallops 9.00
Sautéed scallops in garlic-butter sauce,

Stuffed Crab 10.00
Sautéed crab meat and vegetables with creamy egg sauce in a crab shell.

MEAT 肉

Foie Gras Sushi 6.50
Sautéed duck liver sushi (1 piece)

Chicken Brochette 6.00
Yakitori-style chicken served with a soy-peanut sauce.

Chicken Tender Loin Tempura 6.50
Batter-dipped and deep-fried chicken tender loin with sauce

Wasabi Duck Breast 8.00
Duck breast sautéed in teriyaki topped with wasabi sauce.

Beef Tataki 8.00
Chilled slices of rare beef on served with dipping sauce.

Beef Negima-Yaki 8.00
Rolled thin slices of beef and scallions grilled in teriyaki sauce.

Omakase おまかせ

THREE COURSE WITH DESSERT 45.00

FOUR COURSE WITH DESSERT 55.00

GENJI KAGOMORI BASKET 29.50

Lobster Tempura, California Roll, Beef Negima-Yaki Asparagus, Shrimp Cocktail and Salmon Sashimi

前菜 Appetizers

VEGETABLE 野菜

Hijiki	3.50
Cooked seaweed, fried tofu skin & vegetables.	
Edamame	4.00
Lightly salted steamed green soybeans.	
Agedashi Tofu	6.00
Batter-dipped & deep-fried tofu.	
Yasai Tempura	6.00
Batter-dipped & deep-fried vegetables.	
Sautéed Japanese Mushrooms	6.50
Sautéed mushrooms served with ginger sauce	

SASHIMI 刺身

Assorted Sashimi	12.00
Six slices of assorted raw fish.	
Tako Sashimi	12.00
Five slices of octopus sashimi.	
Sake Sashimi	11.00
Five slices of salmon sashimi.	
Maguro Sashimi	14.00
Five slices of tuna sashimi.	
Hamachi Sashimi From Japan	18.00
Five slices of yellowtail sashimi.	
Shima Aji Sashimi From Japan	18.00
Five slices of Striped Jack sashimi.	
Madai Sashimi From Japan	18.00
Five slices of Japanese red snapper sashimi.	



Soup

Miso Shiru	2.00
Traditional soybean paste soup with tofu seaweed & scallions.	
Today's Soup	4.00



Salad

Green Salad	4.50
Fresh vegetables with ginger miso dressing*.	
Ocean Salad	4.00
Seaweed seasoned in sesame sauce.	
Kaiso Salad	4.50
Assorted seaweed and daikon radish served with dipping sauces.	
Salmon Sashimi Salad	8.00
Salmon sashimi, salmon roe & vegetables served with apple-daikon dressing.	
Sesame Chicken Salad	8.00
Steamed chicken breast in sesame & vegetables with apple-daikon dressing.	

**Our house dressing is available for takeout (8oz.)* 3.00



Rice

Gohan	1.25
Steamed white rice.	
Brown Rice	1.75
Steamed brown rice, high in bran & fiber.	



Noodles

Zaru Soba	6.50
Cold buckwheat noodles served with dipping sauce.	
Tenzaru Soba	12.00
Cold buckwheat noodles served with tempura and dipping sauce on the side.	
Inaniwa Udon	8.50
Very special thin udon noodles served with dipping sauce.	
Tempura Soba	12.00
Buckwheat noodles in soup topped with shrimp and vegetable tempura.	
Tempura Udon	12.00
Udon noodles in soup topped with shrimp and vegetable tempura.	
Nabeyaki Udon	13.00
Udon noodles in soup topped with vegetables, & shrimp and vegetable tempura in traditional ceramic bowl.	

主 | Entrees

VEGETABLE 野菜

Yasai Tempura 11.50
Batter-dipped & deep-fried vegetables.

SEAFOOD 魚介

Salmon Saikyoyaki 17.00
Saikyo-marinated salmon, broiled & served with vegetables

Salmon Teriyaki 17.00
Norwegian salmon sautéed in teriyaki sauce.

White Tuna Steak 17.00
Pan-seared white tuna sautéed in plum-soy sauce.

Tara Kasu-Zuke 22.00
Grilled marinated black cod with vegetables.

Eel and Tofu Steak 18.00
Eel sautéed with tofu and vegetables in teriyaki sauce.

Lobster Tempura 28.00
Batter-dipped & deep-fried lobster & vegetables.

BEEF 牛

Beef Teriyaki 19.00
Shell steak sautéed in teriyaki sauce.

Beef Steak 19.00
Shell steak served with dipping sauce.

Beef Sukiyaki 22.00
Thin-sliced prime rib & vegetables cooked at your table in sukiyaki sauce.

POULTRY/PORK 鶏豚

Chicken Teriyaki 14.00
Seasoned chicken sautéed in teriyaki sauce.

Wasabi Duck Breast 18.50
Duck breast sautéed in teriyaki topped with wasabi sauce.



Fish from Japan *(one piece per order)*

Tako—Octopus	3.75
Madai—Japanese Snapper	4.50
Hamachi—Yellowtail	4.50
Shima-Aji—Striped Jack	5.00

Nigiri Sushi *(one piece per order)*

Tamago—Egg cake	1.50
Kanikama—Crab stick	1.50
Hokkigai—Surf clam	2.00
Inari—Cooked tofu skin	2.00
Ika—Squid	2.00
Masago—Smelt roe	2.00
Saba—Mackerel	2.50
Smoked Salmon	2.50
Tobiko—Flying fish roe	2.50
Ebi—Shrimp	2.50
Hirame—Flounder	2.50
White Tuna—Escolar	2.50
Unagi—Freshwater eel	2.75
Fresh Salmon	2.75
Albacore Tuna—Albacore tuna	3.00
Engawa—Flounder edge	3.50
Hamachi—Yellowtail	4.50
Maguro—Tuna	3.50
Ikura—Salmon roe	3.50
Suzuki—Striped bass	3.50
Botanebi*—Raw shrimp (Minimum 2pc/order)	4.00
Hotategai*—Scallop (Minimum 2pc/order)	4.00
Anago—Sea water eel	4.00
King Crab	4.50
Mirugai—Giant clam	5.00
Uni—Sea urchin	5.00
Toro—Tuna belly	Market Price
Hon-Maguro — Blue-fin tuna	5.00
Foie Gras —Sautéed Foie Gras (Duck Liver)	6.50

Sashimi à la carte	Minimum 2 pc/order
Additional charge for quail egg	.50
Bowl of sushi rice	1.50



Maki Sushi

Kappa Maki—Cucumber roll	3.00
Avocado Maki	3.00
Oshinko Maki—Pickled radish	3.50
Kani Kyu Maki—Crab & cucumber	3.50
Kampiyou Maki—Cooked squash	3.50
Shitake Maki—Cooked shitake mushroom	3.50
Umeshiso Maki—Plum paste & perilla leaf	3.50
Nattou Temaki—Fermented soy bean handroll	3.50
Ocean Temaki—Ocean salad handroll	3.50
Saba Gari Maki—Mackerel & ginger	3.50
Salmon Skin Maki—Grilled salmon skin	4.00
California Maki—Crab, avocado & cucumber	4.00
Smoked Salmon Maki	4.50
Ebi Kyu Maki—Shrimp & cucumber	5.00
Salmon & Avocado Maki	5.00
Ikura Maki—Salmon roe roll	5.00
White Tuna Maki—Albacore roll	5.00
Unagi Maki—Eel roll	5.50
Tekka Maki—Tuna roll	5.50
Spicy Tekka Maki—Spicy tuna roll	5.50
Hamachi Maki—Yellowtail roll	7.00
S.S.T. (<i>Spicy shrimp tempura</i>)— Shrimp tempura, eel, scallions & spicy sauce.	7.00
Toro Maki—Tuna belly roll	8.00
Northern Exposure Grilled salmon, avocado, asparagus & romaine wrapped in soybean sheet & topped with salmon roe.	9.50
Spicy Lobster Salad Hand Roll	11.50
King Crab California	12.50
Futo Maki Crab, egg, shitake, kampiyou & cucumber.	11.00
Yasai Futomaki Lettuce, carrot, avocado, ocean salad, asparagus, shitake & kampiyou.	11.00
Spider Roll Soft shell crab tempura, avocado, mayo & masago.	11.50
Double Eel Roll Freshwater eel in a sushi maki, rolled inside-out, with slices of freshwater eel & avocado rolled outside the roll.	12.50
Rainbow Roll Fresh salmon in a sushi maki, rolled inside-out, with slices of raw fish rolled outside the roll.	13.50
Additional charge for avocado	.50
Additional charge for fish eggs outside	1.50



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Sashimi à la carte

Additional charge for quail egg

Bowl of sushi rice

Minimum 2 pc/order

.50

1.50

Sushi Entrees

SUSHI PLATTERS

Take Sushi	18.00
Seven pieces of nigiri sushi and California maki.	
Matsu Sushi	23.00
Ten pieces of nigiri sushi and tekka maki.	
Ume Sushi	28.00
Ten pieces of chef-selected nigiri sushi and tekka maki.	
Yasai Sushi	14.50
Half yasai futomaki & three vegetable handrolls.	
Maki Combination	20.00
White tuna & scallion roll, tuna roll, salmon & avocado roll, & eel roll.	
Chirashi Sushi	23.00
Assortment of raw fish on bed of sushi rice.	
Edo Sushi	58.00
Twenty pieces of nigiri sushi, California maki, spider roll and tekka maki.	

SASHIMI PLATTERS

Sashimi Small	23.00
Fifteen slices of assorted sashimi.	
Deluxe Sashimi	36.00
Twenty-four slices of higher-grade sashimi.	

**Special sashimi platters (omakase) are available. Inquire with waitstaff.*

COMBINATION PLATTERS

Sushi & Sashimi	31.50
Seven pieces of nigiri sushi, twelve pieces of sashimi and tekka maki.	
Sushi & Tempura	29.00
Seven pieces of nigiri sushi, California maki & shrimp and vegetable tempura.	
Sushi & Beef Teriyaki	29.00
Seven pieces of nigiri sushi, California maki & prime rib steak sautéed in teriyaki sauce.	

Desserts

Home-made ice cream served with seasonal fresh fruits	5.50
Green Tea, Black Sesame, Caramel, Vanilla, Ginger, Red Bean.	
Anmitsu	5.50
Ice cream served with fruit cocktail, red bean & rice cake.	
Fruits Plate	4.50
Seasonable assorted fruits on the plate.	

ABOUT GENJI

It is well established that the name "GENJI" is synonymous with the finest sushi in Philadelphia. Genji began as a small Japanese restaurant in the University City area of Philadelphia (4002 Spruce Street) on April 17, 1982. It was the product of the combined visions of Hideo Omori (President) and Toshio Hosaka (Chief Executive Chef), whose commitment to high quality and gracious service quickly set the standard by which all other Japanese restaurants in the Philadelphia area would be measured. The tradition of "Genji" has enjoyed twenty years of growth, praise, and success in the Philadelphia area.

- *Minimum charge per person*

11.00

- *A gratuity of 18% will be added to the total food and liquor bill for parties of six or more.*
- *Sushi catering, special traditional menu and other seasonal dishes are available with advance notice. Please inquire with management for more details.*
- *Reservations are HIGHLY RECOMMENDED.*