

APPETIZERS

From The Kitchen

- A1. **Shumai (6)** Round shell shrimp dumpling **6.00**
- A2. **Gyoza (6) (Pork or Vegetable)** **6.00**
Ravioli served with a chili plum sauce
- A3. ↻ **Edamame** **5.00**
Boiled premium-grad soybeans, tossed in sea salt
- A4. **Agedashi Tofu** **6.00**
Served in a light broth with scallions and bonito flakes
- A5. **Fried Oyster (6)** Served w. an abalone sauce **7.50**
- A6. **Tempura Appetizer** **8.50**
Shrimp & vegetable tempura served with tempura sauce
- ↻ **Tempura Vegetable only** **7.00**
- ↻ **Tempura Shrimp only** **10.00**
- A7. **Ikayaki** Broiled whole squid w. ponzu sauce **8.50**
- A8. ↻ **Crispy Vegetable Spring Roll (2)** **3.75**
- A9. **Crispy Lobster Wonton (5)** **6.00**
Served w. sweet chili sauce
- A10. **Wok Fried Calamari** **8.50**
Served with arugula in a chili lemon grass sauce
- A11. **Lobster Tempura Roll** **10.00**
Deep fried lobster salad roll served with spicy mango sauce
- A12. **Hamachi Kama** **11.00**
Yellowtail Collar lightly salted & grilled served with ponzu sauce
- A13. **Ika or Hotate Kaiyaki** **9.00**
Squid or scallop, mushroom, tobiko & crab stick baked in scallop shell with spicy mayo & cheese
- A14. **Lemon Katsu Shrimp** **7.50**
Lightly battered & deep fried shrimp served w. lemon sauce
- A15. ↻ **Yucca Fries** **4.75**
- A16. ↻ **Sweet Potato Fries** **4.75**
- A17. ↻ **Shishito Peppers** With spicy garlic sauce **6.75**
- A18. ↻ **Fried Scallion Tofu** Tofu scallion spicy sauce **6.75**
- A19. **Steamed Bun Sandwich** **6.25**
With char siu (roasted pork), lettuce, tomato



Fried Scallion Tofu

From The Sushi Bar

- C1. ↻ **Sashimi Appetizer** **10.00**
- C2. ↻ **Kinuta** **10.00**
Marinated daikon radish rolled with shallots, cucumber, pickled, ginger, scallions, asparaous, jalapeño & your choice of tuna, salmon or yellowtail
- C3. ↻ **Naruto Fantasy** **9.75**
Assorted fresh fish with tobiko & kanikama rolled in a thinly sliced cucumber wrap
- C4. ↻ **Jalapeño Yellowtail Sashimi** **10.00**
Served with chef's special jalapeño sauce
- C5. ↻ **Spicy Tuna or Salmon Tartar** **10.00**
Tuna or salmon with seaweed salad, tempura flake, scallion, tobiko & spicy mayo
- C6. ↻ **Tuna Carpaccio** **12.00**
Seared fresh tuna served w. spicy carpaccio sauce
- C7. ↻ **Tuna Guacamole** **14.00**
Tuna and avocado tartare w. guacamole spread & tobiko
- C8. ↻ **Fresh Spring Roll** **6.00**
Rice paper filled with shrimp, crab stick, lettuce, cucumber, avocado, tobiko, tempura flake served with chili sweet sauce
- C9. ↻ **Beef Tataki** **12.95**
Thinly sliced seared beef served w. shallots, daikon, ponzu sauce
- C10. ↻ **Torched Salmon** **8.95**
With crabmeat, pineapple, tempura crumb, mayo on top spicy mayo, eel sauce



Torched Salmon

Makimono

Japanese rolls, typically sliced into 5-8 pcs
Quinoa & brown sushi rice available
Brown rice available

Cooked

- J1. **California Maki** **6.00**
Crab stick, cucumber, avocado & tobiko
- J2. **Classic California Maki** **8.25**
Real crab meat, cucumber, avocado & tobiko
- J3. **Spicy Kani Maki** **6.00**
Crab stick, tempura flake & spicy mayo
- J4. **Tempura White Tuna Maki** **6.00**
- J5. **Salmon Skin Maki** **6.00**
Salmon skin, scallion & cucumber
- J6. **Unagi Maki** Eel with cucumber or avocado **6.50**
- J7. **Shrimp with Avocado Maki** **6.25**
- J8. **Baked Salmon Avocado Maki** **6.25**
- J9. **Spicy Shrimp & Mango** **7.25**
- J10. **Crazy Maki** **8.00**
Shrimp tempura, cucumber, avocado, tobiko & spicy mayo
- J11. **Shrimp Tempura Maki** Shrimp & tobiko **9.00**
- J12. **Soft Shell Crab Maki** **9.95**
Soft shell crab, cucumber, avocado, tobiko with spicy mayo
- J13. **Salmon Monster Jr. Maki** **7.25**
Baked king salmon, crab stick, cucumber, avocado, tobiko, spicy creamy sauce

Quinoa & brown sushi rice add 0.75 extra per roll
Multi-grain brown sushi rice add 0.50 extra per roll



Crazy King



The Botanic Maki



Dragon Maki



Alligator Maki



Torched King Salmon Roll



Lobster Salad Maki

CHEF'S SPECIALTY ROLLS

Raw

- K1. ↻ **Million Dollar Maki** **13.00**
Spicy yellowtail inside, with tuna, salmon, spicy mayo and tempura crumb on top
- K2. ↻ **Black Pearl Maki** **10.00**
Yellowtail, tempura flakes, scallion & black tobiko
- K3. ↻ **187 Maki** **12.50**
King salmon, jalapeño, shallot, asparagus & radish
- K4. ↻ **Rainbow Maki** **12.50**
Tuna, salmon, white fish, cucumber & avocado
- K5. ↻ **Dragon Maki** **13.50**
Cooked shrimp, yellowtail, cucumber, avocado & tobiko, eel on the top
- K6. ↻ **Black Dragon Maki** **12.75**
Spicy tuna inside, topped with eel, avocado, and black tobiko
- K7. ↻ **Double Spicy Tuna Maki** **12.50**
Spicy tuna, crab stick, tempura flakes, spicy mayo & scallions
- K8. ↻ **Tropical King Salmon Maki** **12.50**
King salmon, kani, orange & avocado with spicy mango sauce
- K9. ↻ **Lady in Red Maki** **13.25**
Spicy tuna, shrimp tempura, scallion & unagi sauce
- K10. ↻ **Alaskan King Maki** **13.95**
Lobster salad, king salmon, avocado, black tobiko & lime herb sauce
- K11. ↻ **Geisha Maki** **12.50**
Tuna, salmon, white fish, avocado & tempura flakes wrapped w. soy paper w. kimchi sauce
- K12. ↻ **Tuna Carpaccio Maki** **12.50**
Tuna, onion, spicy mayo, topped w. carpaccio tuna & spicy ponzu sauce
- K13. ↻ **Tuna Salad Tempura Roll** **12.50**
White tuna tempura, spicy tuna salad, avocado, tobiko & tempura flakes
- K14. ↻ **Torched King Salmon Roll** **13.95**
King salmon, spicy kani, tobiko & scallion with unagi sauce
- K15. ↻ **Ninja Sandwich** **11.95**
King salmon, pineapple, tobiko, tempura, crunch & sandwiched w. soy paper, served w. sweet soy sauce & spicy mayo
- K16. ↻ **California Sunrise Maki (5pcs)** **12.25**
California roll topped with oven baked salmon, spicy mayo & scallion
- K17. ↻ **Crazy King** **12.25**
Tempura Shrimp, avocado, cucumber, spicy mayo rolled inside topped with torched King salmon, scallion, tobiko & sweetened soy sauce

Raw

- R1. ↻ **Tekka Maki** Tuna **4.95**
- R2. ↻ **Sake Maki** King salmon **5.25**
- R3. ↻ **Negihama Maki** Yellowtail w. scallion **5.25**
- R4. ↻ **Tuna & Avocado Maki** **6.25**
- R5. ↻ **Spicy Tuna Maki** **6.25**
Tuna, tempura flakes & spicy mayo
- R6. ↻ **Spicy Salmon Maki** **6.25**
King salmon tempura flakes & spicy mayo
- R7. ↻ **Mackerel Maki** **6.00**
Pickled mackerel, cucumber, ginger & jalapeño
- R8. ↻ **Alaskan Maki** King salmon & avocado **6.25**
- R9. ↻ **Philadelphia Maki** **6.25**
Smoked salmon, cucumber & cream cheese
- R10. ↻ **Spicy Scallop Maki** **7.25**
Scallop, tobiko, cucumber & spicy mayo
- R11. ↻ **Rising Sun Maki** **7.95**
Salmon, cucumber, avocado, tempura flakes & spicy mayo
- R12. ↻ **Boston Maki** **7.95**
Salmon, avocado, lettuce and tobiko with honey wasabi sauce

Vegetarian

- V1. ↻ **Kappa, Avocado or Asparagus Maki** **3.95**
- V2. ↻ **Oshinko Maki** Japanese Pickles **3.95**
- V3. ↻ **Mango Maki** Mango & cucumber **4.75**
- V4. ↻ **AAC Maki** Asparagus, avocado & cucumber **4.75**
- V5. ↻ **Triple A Maki** Asparagus, apple & cucumber **4.95**
- V6. ↻ **Tempura Mushroom Maki** **4.95**
- V7. ↻ **Idaho Maki** Deep fried sweet yam **4.95**
- V8. ↻ **Sweet Maki** Tofu skin, cucumber & tamago **4.95**
- V9. ↻ **Vegetable Futo Maki** **6.95**
Inari, tamago, cucumber, avocado & oshinko

SOUP

- S1. **Miso Shiru** **2.50**
Authentically prepared using premium miso paste, kombu seaweed, dry fish flake, tofu & enoki mushrooms
- S2. **Shirome Shiru** **6.50**
Grilled white fish with Japanese nameko mushrooms in an Asian berg chicken broth with sake
- S3. **Seafood Soup** **6.50**
Shrimp, scallop, Shiitake mushroom & scallions

salad

- E1. ↻ **House Garden Salad** **3.50**
Fresh vegetable with house ginger dressing
- E2. ↻ **Seaweed Salad** **5.00**
We import this classic delicacy from the finest producer in Japan
- E3. **Avocado Salad** **6.50**
Made with hass avocado, cucumber, crab stick, tobiko & mayo
- E4. **Ika Sansai Salad** **6.50**
Smoked crabmeat, squid, tobiko & avocado mixed w. spicy mayo
- E5. **Spicy Seafood Salad** **8.00**
Shrimp, crabmeat, squid, tobiko & avocado mixed w. spicy mayo
- E6. **Spicy Tuna Salad** **10.00**
Tuna with crabsticks seaweed salad, tempura flake, black tobiko chef's spicy sauce
- E7. **Organic Salad** **6.00**
Mixed spring vegetables, avocado, enoki mushrooms and cherry tomatoes with ginger sauce



SUSHI A LA CARTE

All items available as sashimi \$2.00 extra per order 4 pcs.
Jumbo Sweet Shrimp Sashimi 3 pcs per order.
Add quail egg for \$1.50

- ↻ **Tuna maguro** **5.75**
- ↻ **King Salmon sake** **5.75**
- ↻ **Yellowtail hamachi** **5.75**
- ↻ **Escolar** **5.50**
- ↻ **Octopus tako** **5.50**
- ↻ **Fluke hirame** **4.50**
- ↻ **Striped Bass suzuki** **4.50**
- ↻ **Tofu Skin inari** **3.95**
- ↻ **Avocado** **3.75**
- ↻ **Crab Stick kanikama** **3.95**
- ↻ **Egg Omelet tamago** **3.95**
- ↻ **Squid ika** **4.50**
- ↻ **Red Clam hokkigai** **4.50**
- ↻ **Cooked Shrimp ebi** **4.50**
- ↻ **Pickled Mackerel saba** **4.50**
- ↻ **Flying Fish Roe tobiko** **4.95**
- ↻ **Salmon Roe ikura** **5.75**
- ↻ **Scallop hotate** **5.50**
- ↻ **Smoked Salmon** **5.50**
- ↻ **Sea Urchin uni** **7.00**
- ↻ **Jumbo Sweet Shrimp botan ebi** **9.00**
- ↻ **Fatty Tuna chutoro** **MP**
- ↻ **Tuna Belly toto** **MP**



ENTREES

From The Sushi Bar

- F1. ☒ Spicy Combo 17.00**
Spicy tuna maki, spicy salmon maki & spicy kani maki
- F2. ☒ Makimono Dinner 17.00**
Crazy maki, spicy tuna maki & unagi avocado maki
- F3. ☒ Sushi Dinner 18.00**
10 pieces assorted nigiri sushi, 1 california roll
- F4. ☒ Sashimi Dinner 29.00**
20 pcs of chef's choice of assorted sashimi
- F5. ☒ Salmon Lover 17.00**
4pcs of salmon sashimi, salmon sushi & salmon hand roll
- F6. ☒ Sushi & Sashimi Platter for one 28.00**
Chef's choice of assorted sushi & sashimi w. a California roll
- ☒ Platter For two 54.00**
- F7. ☒ Donburi 18.00**
Fresh raw fish served over a bed of rice
- F8. ☒ Chirashi 18.00**
Assorted chef's choice of fish over a bed of rice
- F9. ☒ Vegetable Combo 20.00**
The botanic maki, Idaho maki, and AAC maki

From The Kitchen

- H1. Tempura Soba or Udon 13.00**
Buckwheat noodles or thick udon noodles served in a light fish broth with chicken, shrimp & vegetable tempura
- H2. Nabeyaki Udon 15.00**
Thick udon noodles served in a light fish broth with chicken, fish cake, white fish, squid, scallop, vegetable, shrimp tempura & an egg
- H3. Fusion Angel Hair Noodle 15.00**
Angel hair noodles w. shrimp and chicken in a tangy Thai sauce
- H4. Unadon 18.50**
Broiled eel glazed w. sweetened soy sauce over a bed of rice
- H5. Yaki Udon or Angel Hair Noodle**
Stir fried noodle w. shiitake mushroom, asparagus, shallots, broccoli & scallion
 - ☒ Vegetable 9.95 Chicken 11.95
 - Shrimp & Scallop 14.95 Beef 12.95
- H6. Teriyaki**
Tender meat pan seared to perfection in a teriyaki sauce w. vegetable
Chicken, Beef & Salmon gluten free available for \$2.00 extra
 - Beef Steak 18.00 Chicken 13.00
 - King Salmon 16.00 ☒ Tofu 11.00
- H7. Agemomo Katsu (Chicken or Pork) 13.00**
Dipped in Japanese bread crumb batter & deep fried to perfection, served with sweet & sour fruit sauce
- H8. Tempura Dinner 18.00**
Lightly battered & deep fried shrimp, scallop, crab stick, white fish & vegetable served with tempura sauce
- ☒ Tempura Vegetable only 14.00**
- H9. Ramen Noodle Soup 13.00**
Premium wave noodle served in soup broth w. vegetable & egg
Topping choices: Crispy Chicken, Crispy Pork or Char Siu (Roast pork)
Broth Choices: Tonkotsu (chicken & pork), Spicy Tonkotsu, Miso or Spicy Miso
- H10. Vegetarian Ramen with Tofu 13.00**
- H11. Omelette Fried Rice**
Edamame soy beans, corns, onion, and scallion fried rice with a drizzle of homemade tomato sauce wrapped with an egg omelet
 - Vegetable 9.95 Chicken 12.95
 - Beef 13.95 Seafood 13.95
 - Lobster 14.95
- H12. Pad Thai Angel Hair Noodle**
 - Chicken 12.25 Beef 13.25
 - Seafood 14.25
- H13. Hōmu Pad Thai 11.75**
Chicken, beef & shrimp with new peanutty twist of the traditional pad Thai
- H14. Original Pad Thai (Chicken or Shrimp) 10.25**
A deliciously Thai dish, pad Thai noodle, bean sprouts, crushed peanut, egg and basil
- H15. General Gao's Chicken 12.95**
- H16. Chinese Fried Rice (w. egg)**
 - Vegetable 8.95 Chicken 9.95
 - Beef 10.95 Shrimp 10.95
 - House Special 13.95



PARTY PLATTERS

Maki: Japanese rolls, typically sliced into 5-8 pcs
Sushi: 2 pcs, Sashimi: 3 pcs

- Vegetarian Sushi & Makimono Platter (40 pcs) 29.95**
Inari sushi, avocado sushi, mango maki, AAC maki, Idaho maki, avocado maki, kappa, tempura, mushroom maki
 - Makimono Platter (48 pcs) 42.95**
Spicy tuna maki, unagi avocado maki, zee's maki, California maki, Philadelphia maki, shrimp avocado maki, tempura, white tuna maki, spicy salmon maki
 - Sushi & Makimono Platter (60 pcs) 69.95**
Tuna sushi, salmon sushi, yellowtail sushi, white fish sushi, cooked shrimp sushi, rainbow maki, tekka maki, spicy tuna maki, spicy salmon maki, California maki, tempura escolar maki, unagi avocado maki, zee's maki
 - Sushi, Sashimi & Makimono Platter (70 pcs) 99.95**
Tuna sushi, salmon sushi, yellowtail sushi, white fish sushi, cooked shrimp sushi, rainbow maki, tekka maki, spicy tuna maki, spicy salmon maki, California maki, tempura escolar maki, unagi avocado maki, zee's maki
 - Hōmu Party A 38.95**
Choose any 1 item from Chef's Specialty Rolls section, any 3 items from Makimono section, and 6 pieces of chef's choice Nigiri Sushi
 - Hōmu Party B 58.95**
Choose any 3 item from Chef's Specialty Rolls section, any 3 items from Makimono section, and 10 pieces of chef's choice Nigiri Sushi
- Any substitutions / change are subject to additional charge \$15.00 minimum for credit card charge

EXTRA

- Ginger Dressing 0.75
- Pickled Ginger 0.75
- Teriyaki Sauce 0.75
- Steamed Rice 2.00
- Gluten Free Teriyaki Sauce 1.25
- Sushi Rice 2.50
- Unagi Sauce 0.75
- Brown Rice 3.00
- Tempura Sauce 0.75
- Spicy Mayo 0.75
- Quinoa & Brown Sushi Rice 3.75

BEVERAGES

- Poland Spring Water 1.50
- Soda Coke, Diet Coke, Sprite, Ginger Ale 2.00
- Voss Still Water 350 ml 3.50
- Voss Sparkling Water 350 ml 3.50
- Iced Tea unsweetened 2.00
- House Green Tea 1.50
- Ramune Drink Lychee or strawberry 3.00
- Juice Orange or cranberry 2.75

Beer & Wine Served

All menu items are subject to availability

Allergy Advisor: Before placing your order, please advise your server if anyone in your party has a food allergy. Consuming raw or undercooked meat, shellfish, or egg may increase your risk of foodborne illness.

Not responsible for lost articles.
Subject to MA & Local Meals Tax.
All prices are subject to change without notice.

Additional charge for any substitution

HōMU 15% OFF

Sushi & Asian Cuisine When purchase \$20 or more

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(Coolidge Corner) Except Sunday, Lunch Special & Party Platters
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LUNCH SPECIAL

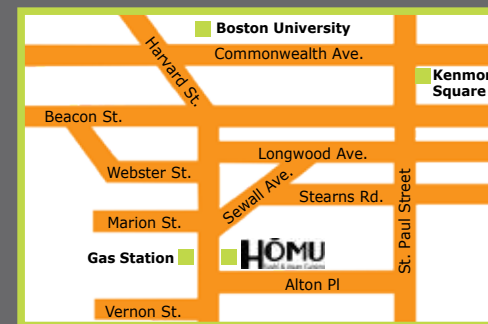
Served daily until 3pm, except holidays
Served with miso soup & house salad

- L1. ☒ Bento 14.95**
Grill chicken, tempura shrimp & vegetable, 4 pcs salmon or tuna sashimi
- L2. Teriyaki 7.50 Beef Steak 9.50**
Pan seared and served with teriyaki sauce
☒ Tofu 8.25 Salmon 9.50
- L3. Gyudon 9.50**
Thinly sliced beef stir-fries with oriental sweet onion sauce over a bed of rice
- L4. Tempura 8.50**
Fresh shrimp & vegetable deep fried
- L5. Tempura Soba or Udon 8.95**
Served with salad
Buckwheat noodle or thick udon noodles served in a light fish broth with shrimp & vegetable tempura
- L6. Nabeyaki Udon 11.00**
Served with salad
Thick udon noodles served in a light fish broth with shrimp tempura, chicken, fish cake, vegetable and topped with an egg
- L7. ☒ Donburi 11.00**
8 pcs of thinly sliced fresh raw fish served over a bed of rice
- L8. ☒ Luncheon Sushi 10.95**
5 pcs of assorted sushi & 6 pcs of tekka maki
- L9. ☒ Luncheon Sashimi 12.50**
10 pcs of assorted fresh fish fillet
- L10. Lunch Ramen Noodle Soup** Served with salad
Premium Japanese wave noodle soup topped with vegetable, naruto fish cake, char siu (roasted pork) and topped with an egg
 - Miso Ramen 9.95
 - Spicy Miso Ramen 10.50
 - Tonkotsu (Chicken & Pork Broth) Ramen 9.95
 - Spicy Tonkotsu Ramen 10.50
- L11. ☒ Vegetarian Miso Ramen 9.00**
Served with salad
Ramen noodle served with vegetarian broth topped with assorted vegetables
- L12. Entrees Combo 14.50**
Miso Soup, crispy vegetable spring roll (1), fried tofu (2), teriyaki chicken or salmon, and egg fried rice.

LUNCH MAKIMONO SPECIAL

Served with miso soup & house salad

- \$9.75 Choice of any 2 rolls**
- \$13.50 Choice of any 3 rolls**
- ☒ Cucumber Maki
- ☒ Avocado Maki
- ☒ Asparagus Maki
- ☒ Sweet Yam Maki
- ☒ Triple A Maki asp, apple, avo
- ☒ AAC Maki asp, avo, cucumber
- ☒ Tempura Mushroom Maki
- ☒ Mango Maki
- ☒ Kanikama Maki crab stick
- ☒ Zee's Maki baked salmon & avo
- ☒ Spicy Kani Maki
- ☒ Crazy Maki
- ☒ Spicy Tuna Maki
- ☒ Spicy Salmon Maki
- ☒ Philadelphia Maki
- ☒ Tekka Maki tuna
- ☒ Sake Maki salmon
- ☒ Negihama Maki
- ☒ Alaskan Maki
- ☒ Tuna Avocado Maki
- ☒ Spicy White Tuna Maki



MODERN CONTEMPORARY CUISINE



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HōMU

Sushi & Asian Cuisine

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(COOLIDGE CORNER)

Open Daily

Mon - Thurs 11:30 am - 10:00 pm
Fri - Sat 11:30 am - 11:00 pm
Sunday 12:15 pm - 10:00 pm
Lunch served daily until 3:00 pm

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Maki Madness

34 Choice Every Sunday
Sushi rolls under Makimono section

\$4.75 each roll
Cash Only

While supplies last.
For dine - in:
Minimum purchase of \$15 per person
For take - out or delivery:
Minimum purchase of \$15

Entire check must be paid in cash. Regular menu prices will be charged for all credit card transactions. No split checks. This offer may not be combined with any other offer.