Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

“Please come in/or kindly go ahead.”
Like the most commonly used Japanese word from which it takes its name, Douzo embodies the concept of welcoming our guests. When you enter our stylish restaurant located in the heart of Boston’s Back Bay — just steps away from the South End & Theater District — you are immediately enveloped in earth tones, rich dark wood and the airiness of high ceilings reverberating with the energy and excitement of the space.

Our lively bar area is a popular gathering spot offering a selection of cocktails, sake, wine and beer. At Douzo, you are welcome to watch our team of skilled chefs create cutting-edge sushi dishes, or you can unwind and experience award-winning cuisine in our main dining room. From our knowledgeable and attentive wait staff to the delightful manager’s pleasure at meeting diners, you can expect the luxury of being warmly welcomed at Douzo.

Vegetarian options.
Upon seating please inform your server if a person in your party has a food allergy.
**Bites**

- **XO TORO**
  - Sturgeon caviar, aioli, XO sauce 28.00

- **Tamari Scallop**
  - Cilantro, diced mushroom, sesame 15.95

- **Ohitashi**
  - Boiled spinach with house sesame sauce 6.95

- **Ohitashi**
  - Boiled spinach with house sesame sauce 6.95

- **XO Toro**
  - Sturgeon caviar, aioli, XO sauce 28.00

- **Smoked Hamachi Mozzarella**
  - With grapefruit sauce 15.95

- **Yellowtail Usuzukuri**
  - With yuzu sauce, jalapeno & red spicy sauce 13.95

- **Tartare**
  - With black tobiko, taro chips
  - Salmon 12.95, tuna 14.95

- **Octopus Ceviche**
  - Sweet peppers, red onion & cilantro 12.95

- **Local Raw Oyster**
  - Passion fruit, ginger dressing, ikura 10.95

- **Tuna Tataki**
  - With spicy ponzu 14.95

- **A5 Wagyu Beef Carpaccio**
  - Thinly sliced wagyu beef seared in sesame oil 28.00

- **Cruppy Rice**
  - Spicy tuna or spicy scallop 10.25

- **Tuna Tataki**
  - With spicy ponzu 14.95

- **Torch Salmon**
  - With sweet crab meat salad 9.95
TEMPURA SQUASH FLOWER
peekytoe crab, shiso, clementine salad  12.00

ALMOND OYSTER
deep fried with almond breading, served with salmon tartar sauce  12.95

BITES

CRISPY SHRIMP
glazed with creamy spicy sauce  12.95

SOFT SHELL CRAB
TEMPURA
with ponzu  12.95

STEAM BUN
kurobuta pork  4.95
wagyu beef  9.95

GYOZA
pan-fried or steamed pork ravioli  7.95

SHRIMP TEMPURA
deep fried breaded shrimp & vegetable  23.00

SEASIDE KAIYAKI
baked on a half shell  12.95

AGEDASHI TOFU
deep-fried tofu in a light fish broth  7.95

GYOZA
pan-fried or steamed pork ravioli  7.95

SHIMOTO PEPPERS
deep fried, served with spicy garlic sauce  7.50

AGEDASHI TOFU
deep-fried tofu in a light fish broth  7.95

EDAMAME
soy bean with kosher salt or spicy garlic sauce  4.95

SHUMAI
steamed or deep-fried shrimp dumplings  7.95
**GRILL**

- **A5 WAGYU BEEF**
  lightly seared, on a palm leaf with miso pine nut sauce 28.00

- **UNI LOBSTER TAIL**
  glazed with creamy sea urchin sauce 15.00

- **SWEET CORN**
  with chili butter 6.50

- **HAMACHI KAMA**
  broiled yellowtail collar seasoned with sake 12.95

- **YUZU SHRIMP**
  with red pepper, yuzu dressing 12.95

- **DOUZO’S SPARE RIBS**
  seared with our house barbecue sauce 12.95

- **MISO YAKI**
  black cod with sweet miso 15.00

- **HAMACHI KAMA**
  broiled yellowtail collar seasoned with sake 12.95

- **RACK OF LAMB**
  with pesto sauce & broccolini 13.95
**NIGIRI**

2 pieces per order
available with brown rice add .50

- **UNI** 8.50
  - Add quail egg 1.00

- **SCALLOP** 8.00

- **SNOW CRAB** 8.00

- **COOKED SHRIMP** 5.50

- **WATER EEL** 7.00

- **WHITEFISH** 6.00

- **TUNA** 8.50

- **ALBACORE TUNA** 6.75

- **PICKLED MACKEREL** 5.50

- **SALMON ROE** 7.00
  - Add quail egg 1.00

- **SALMON** 7.50

- **EGG OMELET** 4.50

- **YELLOWTAIL** 8.00

- **SALMON** 10.00

- **KING SALMON** 10.00

- **OCTOPUS** 4.50

**DOUZO CHEF’S SELECTION**

12 piece chef selection sushi 32.00
DOUZO CHEF'S SELECTION
20 piece chef selection sashimi 32.00

SASHIMI
3 pieces per order

- UNI 10.50
  Add quail egg 1.00
- SCALLOP 11.00
- SALMON 10.50
- KING SALMON 13.00
- SNOW CRAB 11.00
- COOKED SHRIMP 7.50
- WATER EEL 9.00
- TUNA 11.50
- OCTOPUS 8.50
- WHITEFISH 8.00
- ALBACORE TUNA 9.75
- PICKLED MACKEREL 7.50
- YELLOWTAIL 11.00
- SALMON ROE 9.00
  Add quail egg 1.00
- EGG OMELET 6.50
- UNI 10.50
  Add quail egg 1.00
- TUNA 11.50
- OCTOPUS 8.50
- WHITEFISH 8.00
- ALBACORE TUNA 9.75
- PICKLED MACKEREL 7.50
- YELLOWTAIL 11.00
- SALMON ROE 9.00
  Add quail egg 1.00
- EGG OMELET 6.50
- UNI 10.50
  Add quail egg 1.00
- TUNA 11.50
- OCTOPUS 8.50
- WHITEFISH 8.00
- ALBACORE TUNA 9.75
- PICKLED MACKEREL 7.50
- YELLOWTAIL 11.00
- SALMON ROE 9.00
  Add quail egg 1.00
- EGG OMELET 6.50
- UNI 10.50
  Add quail egg 1.00
- TUNA 11.50
- OCTOPUS 8.50
- WHITEFISH 8.00
- ALBACORE TUNA 9.75
- PICKLED MACKEREL 7.50
- YELLOWTAIL 11.00
- SALMON ROE 9.00
  Add quail egg 1.00
- EGG OMELET 6.50
- UNI 10.50
  Add quail egg 1.00
- TUNA 11.50
- OCTOPUS 8.50
- WHITEFISH 8.00
- ALBACORE TUNA 9.75
- PICKLED MACKEREL 7.50
- YELLOWTAIL 11.00
- SALMON ROE 9.00
  Add quail egg 1.00
- EGG OMELET 6.50
SPECIAL ROLLS

**MILLENNIUM**
shrimp tempura, layered avocado, topped with spicy tuna, tobiko and unagi sauce 17.95

**SNOW MOUNTAIN**
shrimp tempura topped with snow crab 15.95

**SPIDER**
soft shell crab tempura, avocado, cucumber, tobiko & spicy mayo 13.95

**TORCH**
avocado, cucumber & spicy mayo wrapped with seared yellowtail; touch of yuzu sauce & tobiko 16.95

**VOLCANO**
crab stick, tobiko, avocado, cucumber, topped with spicy scallop and toasted spicy mayo 13.95

**BACKBAY**
asparagus, cucumber & avocado wrapped with seared tuna; touch of wasabi mayo 16.95

**SALMON JALAPENO**
shrimp tempura, pineapple, cucumber, spicy mayo, topped with salmon, fried jalapeno, salmon, ikura 16.95

**SPIDER**
soft shell crab tempura, avocado, cucumber, tobiko & spicy mayo 13.95

**TIGER**
eel & cucumber wrapped with smoked salmon, torched squid, salmon roe & mayo 15.95

**TORO JALEPEÑO**
cucumber, onion & asparagus wrapped with layers of torched tobro & jalapeño 23.75

**DRAGON**
sweet potato tempura wrapped with eel & avocado; touch of unagi sauce 15.95

**MT. FUJI**
lobster tempura, avocado, cucumber, katsu sauce, topped with seared chu toro, chopped japanese yam, spicy mayo, unagi sauce 18.00

**RETRO ROLLS**

**BACKBAY**
asparagus, cucumber & avocado wrapped with seared tuna; touch of wasabi mayo 16.95

**SALMON JALAPENO**
shrimp tempura, pineapple, cucumber, spicy mayo, topped with salmon, fried jalapeno, salmon, ikura 16.95

**SPIDER**
soft shell crab tempura, avocado, cucumber, tobiko & spicy mayo 13.95

**TIGER**
eel & cucumber wrapped with smoked salmon, torched squid, salmon roe & mayo 15.95

**TORO JALEPEÑO**
cucumber, onion & asparagus wrapped with layers of torched tobro & jalapeño 23.75

**DRAGON**
sweet potato tempura wrapped with eel & avocado; touch of unagi sauce 15.95

**SUMO**
snow crab, cucumber topped with salmon, tobiko, key lime tempura 16.95

**DOUZO SPECIAL**
shrimp tempura, seafood salad, tobiko, unagi sauce, sriracha, avocado wrapped with tuna and soy paper 16.00

**SALMON JALAPENO**
shrimp tempura, pineapple, cucumber, spicy mayo, topped with salmon, fried jalapeno, salmon, ikura 16.95

**SPIDER**
soft shell crab tempura, avocado, cucumber, tobiko & spicy mayo 13.95

**TIGER**
eel & cucumber wrapped with smoked salmon, torched squid, salmon roe & mayo 15.95

**TORO JALEPEÑO**
cucumber, onion & asparagus wrapped with layers of torched tobro & jalapeño 23.75

**CRUNCHY**
cucumber, spicy tempura crumbs wrapped with tuna & salmon, topped with mango sauce, ikura & tobiko 15.95

**MT. FUJI**
lobster tempura, avocado, cucumber, katsu sauce, topped with seared chu toro, chopped japanese yam, spicy mayo, unagi sauce 18.00

**MT. FUJI**
lobster tempura, avocado, cucumber, katsu sauce, topped with seared chu toro, chopped japanese yam, spicy mayo, unagi sauce 18.00

**SUMO**
snow crab, cucumber topped with salmon, tobiko, key lime tempura 16.95
TERIYAKI grilled salmon filet, sirloin steak or chicken breast glazed with teriyaki sauce 24.00

KATSU deep-fried pork or chicken cutlet served with katsu sauce 22.00

EEL ISHIYAKI eel served in a hot stone bowl with rice 28.00

BOWL NOODLE + RICE

YAKI UDON/RAMEN
stir-fried noodles
vegetable 15.00
chicken 18.00
shrimp 18.00
beef 22.00

CHIRASHI chef’s selection of sashimi on a bed of seasoned rice 28.00

AS WAGYU BEEF ISHIYAKI served in a hot stone bowl with rice 38.00

NOODLE SOUP choice of udon or ramen
miso vegetable 15.00
spicy or regular seafood 18.00

A5 WAGYU BEEF ISHIYAKI served in a hot stone bowl with rice 38.00

KATSU deep-fried pork or chicken cutlet served with katsu sauce 22.00
DESSERT

TEMPURA ICE CREAM
fried green tea ice cream in a light batter, served with sweet red bean and whipped cream 7.50

COPPA MASCARPONE
chocolate cream followed by a smooth mascarpone cream, topped with amaretto cookie crumbs and chocolate curls 8.95

ICE CREAM
choice of 2 scoops: green tea, ginger, red bean, chocolate, vanilla, lychee, or mango sorbet 4.25

SORBETTO RIPENO
choice of creamy coconut or mango sorbet in its natural fruit shell 8.25

BANANA BRULEE
fresh banana torched with brown sugar, nutella powder, passion fruit sauce with vanilla ice cream on the side 7.95

CHOCOLATE FONDANT CAKE
chocolate layer cake filled with a rich chocolate cream, topped with a chocolate mirror, with vanilla ice cream on the side 8.95

DESSERT

COPPA YOGURT BERRIES
yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants 8.95

COPPA PISTACHIO
custard gelato swirled together with chocolate and pistachio gelato, topped with pralines 8.95

TEMPURA ICE CREAM
fried green tea ice cream in a light batter, served with sweet red bean and whipped cream 7.50
BENTO SPECIALS

- **DOUZO’S LUNCH SET**
  chef’s choice of mini chirashi, yakimono & agemono  16.25

- **<< SELECTION BENTO**
  your choice of maki & main course  14.25
  choose maki: spicy tuna, sweet potato, california, or alaskan roll
  choose main course: chicken katsu, salmon teriyaki, vegetable tempura or beef roll

SUSHI + SASHIMI

- **SUSHI SPECIAL**
  four pieces of sushi with choice of maki  12
  choose maki: spicy tuna, sweet potato, california, or alaskan roll

- **SASHIMI LUNCH**
  assorted sashimi served with white rice  14

- **CHIRASHI LUNCH**
  assorted sashimi served on a bed of seasoned rice  14

- **LUNCH PLATTER**
  assorted sushi & sashimi with choice of maki served with white rice  19.95
  choose maki: spicy tuna, sweet potato, california, or alaskan roll

DONBURI
rice bowl dish with fried egg, assorted vegetables, Japanese pickles

- **YAKITORI DON**
  chicken breast sautéed with shitake mushroom  10.50

- **BUTA DON**
  pan-seared seasoned pork belly  10.50

- **AHIRU DON**
  duck breast sautéed with shitake mushroom  11.50

- **UNAGI DON >>**
  broiled water eel  12.50

TERIYAKI
chicken teriyaki lunch  10.50
beef teriyaki lunch  11.50
salmon teriyaki lunch  11.50

NOODLES

- **VEGETABLE YAKI UDON/RAMEN**
  stir-fried noodles with vegetables  9.00
  add chicken  10.50
  add beef  11.50
  add shrimp  12.50

- **UDON/RAMEN IN SOUP**
  miso vegetable  9.00
  chicken in soy broth  10.50
  salmon in soy broth  11.50
  spicy seafood  11.50

- **<< NABEYAKI UDON**
  assorted seafood & egg in soup, topped with shrimp tempura  12