

“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**.



Douzo MODERN JAPANESE

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



- **SMOKED HAMACHI MOZZARELLA**
with grapefruit sauce 15.95



- **YELLOWTAIL USUZUKURI**
with yuzu sauce, jalapeno &
red spicy sauce 13.95

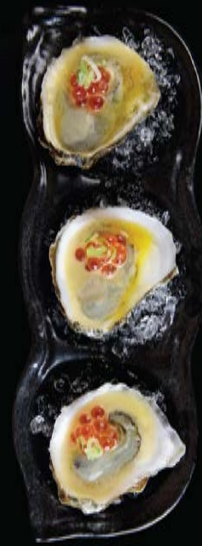


- **TAMARI SCALLOP**
with cilantro, diced mushroom,
sesame 15.95



- ✓ **OHITASHI**
boiled spinach with house
sesame sauce 6.95

- **LOCAL RAW OYSTER**
passion fruit, ginger
dressing, ikura 10.95



- **TARTARE**
with black tobiko, taro chips
salmon 12.95 tuna 14.95



- **OCTOPUS CEVICHE**
sweet peppers, red
onion & cilantro 12.95



- **A5 WAGYU BEEF CARPACCIO**
thinly sliced wagyu beef seared in
sesame oil 28.00



- **TUNA TATAKI**
with spicy ponzu 14.95



- **CRISPY RICE**
spicy tuna or spicy scallop 10.25



- **TORCHED SALMON**
with sweet crab meat salad 9.95



BITES



TEMPURA SQUASH FLOWER
peekytoe crab, shiso, clementine salad 12.00



STEAM BUN
kurobuta pork 4.95
wagyu beef 9.95



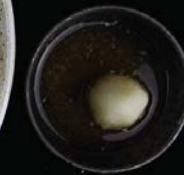
GYOZA
pan-fried or steamed
pork ravioli 7.95



SHRIMP TEMPURA
deep fried breaded shrimp & vegetable 23.00



SEAFOOD KAIYAKI
baked on a half shell 12.95



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



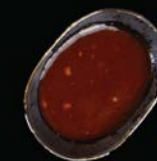
CRISPY SHRIMP
glazed with creamy spicy
sauce 12.95



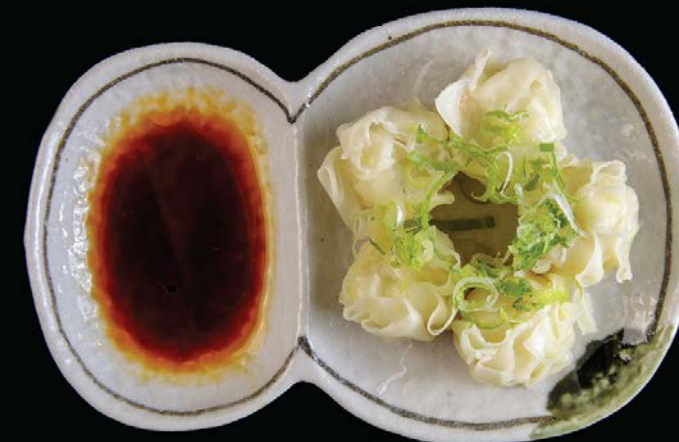
**SOFT SHELL CRAB
TEMPURA**
with ponzu 12.95



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



SHISHITO PEPPERS
deep fried, served with
spicy garlic sauce 7.50



SHUMAI
steamed or deep-fried shrimp dumplings 7.95

EDAMAME
soy bean with kosher salt
or spicy garlic sauce 4.95



SOUP + SALAD



NAMEKO MISO SOUP
soybean soup with silkened tofu, nameko
mushroom, seaweed & scallions 5.95



✓ **SHIITAKE MUSHROOM SOUP** 6.25



✓ **SEAWEED SALAD**
with cucumber in a light vinaigrette 6.25



SPICY LOBSTER MISO SOUP
soybean soup with silkened tofu, lobster tail,
seaweed & scallions 11.95



✓ **HOUSE SALAD**
mesclun greens with house ginger
dressing and fried onion 6.75
chicken 10.95
salmon 12.95



LOBSTER SALAD
lobster, romaine lettuce with
wasabi yuzu dressing 13.75



DOBIN MUSHI
kettle-steamed seafood &
chicken in a light broth 8.95



○ **SPICY TUNA SALAD**
with spicy mayo, tempura crumbs,
tobiko, mesclun greens 12.25



○ **SEAFOOD SALAD**
with crab stick, avocado, tobiko,
spicy mayo, scallions 12.25

GRILL



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



MISO YAKI
black cod with sweet miso 15.00



YUZU SHRIMP
with red pepper, yuzu dressing 12.95



DOUZO'S SPARE RIBS
seared with our house
barbecue sauce 12.95



HAMACHI KAMA
broiled yellowtail collar seasoned with sake 12.95



RACK OF LAMB
with pesto sauce & broccolini 13.95



UNI LOBSTER TAIL
glazed with creamy sea urchin sauce 15.00



✓ **SWEET CORN**
with chili butter 6.50

NIGIRI

2 pieces per order
available with brown rice add .50



◦ **DOUZO CHEF'S SELECTION**
12 piece chef selection sushi 32.00



◦ **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



◦ **PICKLED MACKEREL**
5.50



◦ **YELLOWTAIL**
8.00



◦ **SALMON** 7.50
◦ **KING SALMON** 10.00



◦ **TUNA**
8.50



◦ **ALBACORE TUNA**
6.75



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



EGG OMELET
4.50



OCTOPUS
6.50

SASHIMI

3 pieces per order



◦ **DOUZO CHEF'S SELECTION**
20 piece chef selection sashimi 32.00



◦ **UNI** 10.50
Add quail egg 1.00



◦ **SCALLOP**
11.00



SNOW CRAB
11.00



COOKED SHRIMP
7.50



WATER EEL
9.00



◦ **WHITEFISH**
8.00



◦ **PICKLED MACKEREL**
7.50



◦ **YELLOWTAIL**
11.00



◦ **SALMON** 10.50
◦ **KING SALMON** 13.00



◦ **TUNA**
11.50



◦ **ALBACORE TUNA**
9.75



◦ **SALMON ROE** 9.00
Add quail egg 1.00



EGG OMELET
6.50



OCTOPUS
8.50

SPECIAL ROLLS



<< SWEET MISO YELLOWTAIL

crabstick, avocado, cucumber, spicy mayo topped with yellowtail, mango, fried onion, radish sprouts 16.95

<< DOUZO SPECIAL

shrimp tempura, seafood salad, tobiko, unagi sauce, sriracha, avocado wrapped with tuna and soy paper 18.00

<< SUMO

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

MT. FUJI

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



BACKBAY

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



SALMON JALAPENO

snow crab, pineapple, cucumber, spicy mayo, topped with salmon, fried jalapeno, salmon, ikura 16.95



CATERPILLAR

eel, cucumber, tobiko & spicy mayo wrapped with layers of avocado & unagi sauce 15.95



PHOENIX

crab stick, tempura crumbs with spicy mayo wrapped with seared salmon; touch of unagi sauce & tobiko 16.95



RAINBOW

cooked shrimp, crab stick, tobiko & spicy mayo wrapped with tuna, salmon, white fish & avocado 16.95



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



SPICY AVALANCHE

spicy salmon, cucumber, wrapped with soy paper, topped with toasted cheese, snow crab 16.95



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



TIGER

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



TORO JALEPEÑO

cucumber, onion & asparagus wrapped with layers of torched toro & jalapeño 23.75



CRUNCHY

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



DRAGON

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

MAKI ROLLS

available in hand roll style
cucumber wrap add \$3.00

available with
brown rice add 1.00

CRAZY

shrimp tempura, avocado,
cucumber & spicy mayo 9.95



◦ SALMON 7.25



✓ CUCUMBER 4.50



◦ TUNA 8.25



EEL cucumber
or avocado 8.95



✓ AVOCADO 4.50



◦ CALIFORNIA
crab stick, avocado,
cucumber & tobiko 8.00



✓ SWEET POTATO
TEMPURA 7.75



◦ SPICY ROLL
choice of tuna, salmon,
yellowtail, or scallop 9.50



◦ PHILADELPHIA
smoked salmon, cucumber,
scallion & cream cheese 8.75

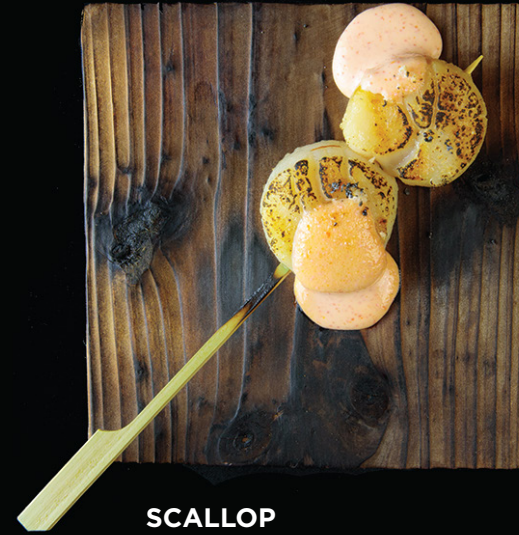


◦ ALASKAN
salmon, avocado,
bonito flakes 8.75



✓ GARDEN
lettuce, asparagus, carrot,
cucumber, tomato & mayo 7.75

SCALLOP
mentaiko aioli
7.00



✓ EGGPLANT
sweet miso 3.00



✓ ASPARAGUS
yuzu butter 3.50



CHICKEN
teriyaki sauce 5.00



KUROBUTA SAUSAGE
mustard 6.00

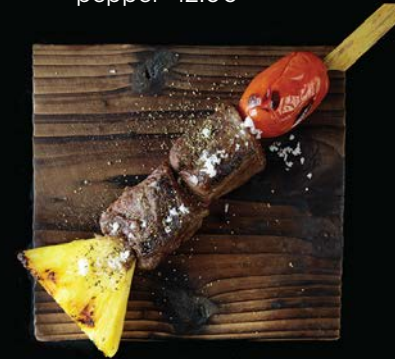


1 skewer per order

KUSHI YAKI

WAGYU BEEF

kosher salt &
pepper 12.00



SHRIMP

garlic butter 6.00



✓ SHIITAKE
MUSHROOM
salt & pepper
3.00



BOWL

NOODLE + RICE



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

◦ **CHIRASHI**

chef's selection of
sashimi on a bed of
seasoned rice 28.00



YAKI UDON/RAMEN

stir-fried noodles
<< vegetable 15.00 ▼
chicken 18.00
shrimp 18.00
beef 22.00



EEL ISHIYAKI

eel served in a hot stone
bowl with rice 28.00



◦ **A5 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

DESSERT



COPPA YOGURT BERRIES

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



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



COPPA PISTACHIO

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



BANANA BRULEE

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



COPPA MASCARPONE

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



TEMPURA ICE CREAM

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

SORBETTO RIPIENO

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



ICE CREAM

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

LUNCH

served 11:30 am to 2:55 pm



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