

# J.P. Seafood Cafe

730 Centre St 02130-2518 · +16179835177 · Updated: Jan 14, 2026

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## NIGIRI SUSHI 20

<b>Avocado</b>	<b>\$4.00</b>
.....	
<b>Ebi</b>	<b>\$6.00</b>
shrimp	
.....	
<b>Hotate</b>	<b>\$8.00</b>
scallops	
.....	
<b>Hamachi</b>	<b>\$6.00</b>
yellowtail	
.....	
<b>Hokkigai</b>	<b>\$6.00</b>
surf clam	
.....	
<b>Ika</b>	<b>\$6.00</b>
squid	
.....	
<b>Ikura</b>	<b>\$8.00</b>
salmon roe	
.....	
<b>Inari</b>	<b>\$5.00</b>
dried tofu	
.....	
<b>Kani</b>	<b>\$5.00</b>
crab	
.....	
<b>Maguro</b>	<b>\$6.00</b>
tuna	
.....	
<b>Sake</b>	<b>\$6.00</b>
salmon	
.....	
<b>Saba</b>	<b>\$5.00</b>
mackerel	
.....	
<b>Shiromi</b>	<b>\$5.00</b>
white fish	
.....	
<b>Tamago</b>	<b>\$5.00</b>
baked egg	
.....	
<b>Tako</b>	<b>\$6.00</b>
octopus	
.....	

<b>Tobiko</b>	<b>\$7.00</b>
flying fish roe	
<b>Toro (Seasonal)</b>	
fatty tuna	
<b>Unagi</b>	<b>\$7.00</b>
eel	
<b>Fatty Salmon</b>	<b>\$10.00</b>
Torched with White Truffle Sea Salt	
<b>Suzuki</b>	<b>\$5.00</b>
Striped Bass	
<b>DELUXE &amp; COMBO</b>	13
<b>Korean Sashimi Donburi</b>	<b>\$22.00</b>
sliced raw fish with lettuce, sesame oil, seaweed on a bed of rice. delicious when mixed with vinegared korean chili paste!	
<b>Chirashi</b>	<b>\$23.00</b>
assorted sashimi served on a bed of sushi rice	
<b>Sake Don</b>	<b>\$23.00</b>
salmon sashimi served on a bed of sushi rice	
<b>Tekka Don</b>	<b>\$24.00</b>
tuna sashimi served on a bed of sushi rice	
<b>Nigiri Sushi Regular</b>	<b>\$21.00</b>
chef's selection of 12 pieces nigiri sushi	
<b>Nigiri Sushi Deluxe</b>	<b>\$25.00</b>
chef's selection of 15 pieces nigiri sushi	
<b>Sashimi Regular</b>	<b>\$26.00</b>
chef's selection of 15 pieces sashimi	
<b>Sashimi Deluxe</b>	<b>\$36.00</b>
chef's selection of 24 pieces of sashimi	
<b>Sushi &amp; Sashimi Combo</b>	<b>\$40.00</b>
combination of 6 nigiri sushi, 15 sashimi and california maki	
<b>Large Sushi Party Boat</b>	<b>\$50.00</b>
22 pieces of nigiri sushi, california maki, tekka maki	
<b>Vegetarian Combo</b>	<b>\$20.00</b>
veggie maki, idaho maki, avo-kyu maki	
<b>Everybody's Favorite Combo</b>	<b>\$18.00</b>
california maki, tekka maki, avo-kyu maki	

**Spicy Maki Combo****\$16.00**

3pcs. each of Spicy Tuna, Spicy Salmon, Spicy Hamachi and Shocking Maki

**VEGETARIAN MAKI** 10**Vegetarian Maki****\$9.00**

asparagus, baby bok choy, cucumber, avocado, oshinko and burdock root

**Idaho Maki****\$7.00**

sweet potato tempura

**Baby Bok Choy Maki****\$7.00****Asparagus Maki****\$7.00**

asparagus, avocado

**Avocado Maki****\$6.00****Avo Kyu Maki****\$6.50**

avocado, cucumber

**Inari Maki****\$6.00**

sweet bean curd

**Kappa Maki****\$6.00**

cucumber

**Oshinko Maki****\$6.00**

japanese pickle

**Umeshiso Maki****\$6.00**

japanese plum paste

**HOUSE SPECIALTY MAKI** 18**Shocking Maki****\$8.50**

spicy tuna, mayo, scallion and tempura flakes

**Sunshine Maki****\$8.50**

salmon, lemon, cilantro, cucumber

**Jamaica Plain Maki****\$8.50**

salmon, cream cheese and cucumber

**Roslindale Maki****\$8.50**

tuna, cream cheese and cucumber

**Shrimp Tempura Maki****\$8.50**

lightly battered and fried shrimp

**New England Maki****\$8.50**

lightly battered and fried white fish

<b>Wildfire Maki</b>	<b>\$16.00</b>
shrimp tempura, avocado and cream cheese inside. covered with kani and masago mixed in spicy mayo	
<b>Iron Chef's Crazy Maki</b>	<b>\$15.00</b>
shrimp tempura inside, spicy salmon with tempura flakes outside	
<b>Naruto</b>	<b>\$12.00</b>
salmon, avocado, tamago, tobiko and kani wrapped in cucumber	
<b>Godzilla Maki</b>	<b>\$12.00</b>
jumbo shrimp tempura with avocado, spicy mayo and scallion	
<b>Mango Tango Maki</b>	<b>\$12.00</b>
fresh mango, shrimp tempura, cream cheese and cucumber	
<b>Dragon Maki</b>	<b>\$16.00</b>
shrimp tempura with eel and avocado on top	
<b>Spider Maki</b>	<b>\$12.00</b>
deep fried softshell crab with avocado and kani	
<b>Futo Maki</b>	<b>\$10.00</b>
baby bok choy, avocado, cucumber, japanese squash, kani, burdock root, oshinko and masago	
<b>Boston Maki</b>	<b>\$14.00</b>
lettuce, masago, salmon, cucumber and mayonnaise	
<b>Phil's JP Blues Maki</b>	<b>\$16.00</b>
tobiko, mayonnaise and kani inside, covered with salmon, tuna and whitefish	
<b>Chef's Special Maki</b>	<b>\$16.00</b>
avocado, ikura, cucumber, covered with salmon	
<b>Double Dare Maki</b>	<b>\$8.50</b>
kani, green chili peppers and scallion with extra spicy sauce	

## REVERSE MAKI 16

<b>California Maki</b>	<b>\$7.50</b>
kani, cucumber, avocado, tobiko	
<b>Eel Asparagus Maki</b>	<b>\$8.50</b>
<b>Eel Avocado Maki</b>	<b>\$8.00</b>
<b>Eel Cucumber Maki</b>	<b>\$8.00</b>
<b>Eel Cucumber Avocado Maki</b>	<b>\$8.50</b>
<b>Hamakyu Maki</b>	<b>\$7.00</b>
hamachi, cucumber	

<b>Ika Kyu Maki</b>	<b>\$7.00</b>
squid, cucumber	
<b>Sakekyu Maki</b>	<b>\$7.00</b>
salmon, cucumber	
<b>Sake Avo Maki</b>	<b>\$7.00</b>
salmon, avocado	
<b>Tekkyu Maki</b>	<b>\$7.00</b>
tuna, cucumber	
<b>Tekka Avo Maki</b>	<b>\$7.00</b>
tuna, avocado	
<b>Crispy Salmon Skin Maki</b>	<b>\$8.00</b>
toasted salmon skin with scallion and cucumber	
<b>Spicy Tuna Maki</b>	<b>\$8.50</b>
<b>Spicy Salmon Maki</b>	<b>\$8.50</b>
<b>Spicy Yellowtail Maki</b>	<b>\$8.50</b>
<b>Spicy California Maki</b>	<b>\$8.50</b>

## HOSO MAKI 8

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<b>Saba Maki</b>	<b>\$6.50</b>
mackerel	
<b>Sake Maki</b>	<b>\$6.50</b>
salmon	
<b>Tekka Maki</b>	<b>\$6.50</b>
tuna	
<b>Hamachi Maki</b>	<b>\$6.50</b>
yellowtail	
<b>Negi Hama Maki</b>	<b>\$7.00</b>
yellowtail, scallion	
<b>Negi Sake Maki</b>	<b>\$7.00</b>
salmon, scallion	
<b>Negi Tekka Maki</b>	<b>\$7.00</b>
tuna, scallion	
<b>Negi Saba Maki</b>	<b>\$7.00</b>
mackerel, scallion	

## APPETIZERS 11

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<b>Vegetable Koro</b>	<b>\$5.00</b>
Deep Fried Japanese-style Vegetable Croquettes	
<b>Edamame</b>	<b>\$5.00</b>
Steamed Soybean Pods Sprinkled with Salt	
<b>Green Bean Fries</b>	<b>\$8.00</b>
Tempura Style Fried Green Beans with Tempura Sauce	
<b>Dumplings - served Steamed or Fried`</b>	<b>\$8.00</b>
Beef Gyoza, Vegetable Gyoza, Shrimp Shumai, Pork Shumai, Wasabi Pork Shumai	
<b>Korean Fishcake</b>	<b>\$12.00</b>
Korean-style Pan Fried Whitefish Fillet in Egg Batter	
<b>Seafood Scallion Pancake</b>	<b>\$14.00</b>
Pan Fried Scallion, Seafood and Egg Batter Pancake	
<b>Fried Calamari</b>	<b>\$12.00</b>
Golden Brown Fried Calamari with Sun-Dried Tomatoes and Mixed Salad tossed in Fresh Lemon Juice, Salt and Pepper	
<b>Steamed Tofu</b>	<b>\$7.00</b>
Steamed Tofu with Sesame Oil, Chopped Scallion and Sliced Seaweed	
<b>Agedashi</b>	<b>\$7.00</b>
Lightly Battered and Deep Fired Tofu Served with Tempura Sauce	
<b>Tempura Starter</b>	<b>\$14.00</b>
Lightly Battered and Fried Shrimp and Vegetables	
<b>Sushi Starter</b>	<b>\$10.00</b>
Six Pieces of Chef's Daily Sushi Selection	

## SALADS 5

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<b>House Salad</b>	<b>\$7.00</b>
Iceberg Lettuce, Mesclun, Broccoli, Grape Tomato, Peppers, Carrot Served with Homemade Ginger Dressing	
<b>Seaweed Salad</b>	<b>\$6.00</b>
Seaweed Marinated in Sesame Seeds, Sesame Oil and Vinegar	
<b>Bok Choy Salad</b>	<b>\$6.00</b>
Steamed Bok Choy Marinated in Sesame Oil, Sesame Seeds, Garlic and Salt	
<b>Bean Sprout Sald</b>	<b>\$5.00</b>
Steamed Bean Sprouts Marinated in Sesame Oil, Sesame Seeds, Garlic and Salt	
<b>Kimchee</b>	<b>\$6.00</b>
Traditional Korean Spicy Pickled Cabbage	

## SOUP 8

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<b>Miso Soup</b>	<b>\$3.00</b>
Soybean Paste Soup with Tofu, Seaweed and Scallion	
<b>Dumpling Soup</b>	<b>\$7.00</b>
beef dumpling soup with egg, seaweed, clear potato noodles and scallion	
<b>Sea Vegetable Soup</b>	<b>\$7.00</b>
Seaweed soup with mussels and scallion	
<b>Udon</b>	<b>\$15.00</b>
Japanese thick noodle soup	
<b>Tempura Udon</b>	<b>\$18.00</b>
Japanese thick noodle soup with lightly battered and fried shrimp	
<b>Spicy Seafood Udon</b>	<b>\$22.00</b>
spicy Japanese thick noodle soup with assorted fresh seafood	
<b>Mandoo Kuk</b>	<b>\$18.00</b>
Korean-style dumpling soup with rice cakes, clear potato noodle, beef, egg and seaweed	
<b>Seafood Jun-Gul</b>	<b>\$24.00</b>
daily selection of fresh whitefish, clam, mussels, squid, shrimp, scallop, vegetables and egg in homemade broth	

## NOODLES 6

<b>Yaki Soba</b>	<b>AVAILABLE OPTIONS</b>
pan fried wheat noodles	Veggie: \$15.00
	Chicken: \$18.00
	Seafood: \$20.00
<b>Yaki Udon</b>	<b>AVAILABLE OPTIONS</b>
pan fried udon noodles	Veggie: \$15.00
	Chicken: \$18.00
	Seafood: \$20.00
<b>Japchae</b>	<b>AVAILABLE OPTIONS</b>
pan fried clear potato noodle	Veggie: \$15.00
	Chicken: \$18.00
	Seafood: \$20.00
<b>Pad Thai</b>	<b>AVAILABLE OPTIONS</b>
thai-style stir-fried rice noodles	Veggie: \$15.00
	Chicken: \$18.00
	Shrimp: \$20.00
	Shrimp & Chicken: \$22.00

### Spicy Basil Pad Thai

thai-style stir-fried rice noodles wit basil

#### AVAILABLE OPTIONS

Veggie: \$15.00

Chicken: \$18.00

Shrimp: \$20.00

Shrimp & Chicken: \$22.00

### Spicy Sweet Noodle

sweet flavored flat rice noodle stir-fried with medley of vegetables

#### AVAILABLE OPTIONS

Veggie: \$15.00

Chicken: \$18.00

Shrimp: \$20.00

Shrimp & Chicken: \$22.00

## STIR FRIES <sup>5</sup>

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**Vegetable Stir Fry** **\$15.00**

**Chicken Stir Fry** **\$17.00**

**Spicy Calamari Stir Fry** **\$20.00**

**Spicy Salmon Stir Fry** **\$24.00**

**Seafood Stir Fry** **\$24.00**

## BIBIMBOP <sup>5</sup>

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**Tofu** **\$17.00**

**Beef** **\$22.00**

**Chicken** **\$20.00**

**Tuna** **\$22.00**

**Salmon** **\$22.00**

## OK-DOL BIBIMBOP <sup>5</sup>

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**Tofu** **\$19.00**

**Beef** **\$24.00**

**Chicken** **\$22.00**

**Tuna** **\$24.00**

**Salmon** **\$24.00**

## GRILL & TERIYAKI <sup>6</sup>

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**Teriyaki Tofu** **\$17.00**

<b>Teriyaki Chicken</b>	<b>\$20.00</b>
<b>Teriyaki Salmon</b>	<b>\$24.00</b>
<b>Teriyaki Shrimp &amp; Scallop</b>	<b>\$28.00</b>
<b>Grilled Salmon</b>	<b>\$24.00</b>
<b>Mahi-Mahi</b>	<b>\$22.00</b>

## CHEF'S SPECIAL 6

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<b>Bulgoki</b>	<b>\$25.00</b>
Korean-style marinated beef with homemade sauce	
<b>Unaju</b>	<b>\$25.00</b>
broiled eel served with Japanese pickles on a bed of rice	
<b>Fish &amp; Chips</b>	<b>\$20.00</b>
selected white fish fried in jp seafood's famous batter served with homemade coleslaw, fries and tartar sauce	
<b>Fishermen's Platter</b>	<b>\$30.00</b>
white fish, shrimp, scallop fried in jp seafood's famous batter served with homemade coleslaw, fries and tartar sauce	
<b>Shrimp Platter</b>	<b>\$26.00</b>
shrimps fried in jp seafood's famous batter served with homemade coleslaw, fries and tartar sauce	
<b>Scallop Platter</b>	<b>\$34.00</b>
Scallops fried in jp seafood's famous batter served with homemade coleslaw, fries and tartar sauce	

## TEMPURA 4

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<b>Vegetable Tempura</b>	<b>\$17.00</b>
<b>Fish Tempura</b>	<b>\$24.00</b>
<b>Shrimp Tempura</b>	<b>\$24.00</b>
<b>Seafood Tempura</b>	<b>\$26.00</b>

## KATSU 2

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<b>Don ( Pork) Katsu</b>	<b>\$20.00</b>
<b>Chicken Katsu</b>	<b>\$20.00</b>

## LUNCH BOX 7

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<b>Teriyaki Tofu</b>	<b>\$16.00</b>
fried tofu with homemade teriyaki sauce	

<b>Chicken Teriyaki</b>	<b>\$17.00</b>
grilled sliced chicken breast with homemade teriyaki sauce	
<b>Bulgoki</b>	<b>\$18.00</b>
grilled sliced beef with homemade sauce	
<b>Salmon Teriyaki</b>	<b>\$18.00</b>
grilled salmon fillet with homemade teriyaki sauce	
<b>Tempura</b>	<b>\$18.00</b>
lightly battered and fried shrimp and vegetables	
<b>Catch of the Day</b>	<b>\$18.00</b>
lightly battered and fried white fish	
<b>Café Special (Sashimi)</b>	<b>\$20.00</b>
chef's choice of 6 pieces of sashimi	

## SUSHI LUNCH SPECIALS 3

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<b>Sushi Lunch</b>	<b>\$16.00</b>
chef's choice of 5 pieces of sushi and 6 pieces of sake maki	
<b>Sashimi Lunch</b>	<b>\$19.00</b>
chef's choice of 12 pieces of sashimi served with rice	
<b>Cali Lunch</b>	<b>\$14.00</b>
12 pieces of California maki	