

Welcome to East by Southwest & The Golden Triangle Lounge, serving a fusion of Traditional Japanese & Southeast Asian flavors.

Our sushi bar has been acclaimed “The Best in the Southwest”, offering traditional and creative sushi featuring the best seafood available. Food is the common element that binds friends and family, in the spirit of social dining we encourage you to order a variety of plates to share.

In support of conservation we do not serve any endangered species and source all our seafood from sustainable fisheries.

Our sushi & hot dishes are prepared to order from separate kitchens and served as made, consequently timing can vary.

**Your Hosts,
Sergio & Hydi Verduzco**



This symbol notes dish can be prepared “WHEAT FREE” for a \$1 surcharge



This symbol notes dish must be ordered with a level of spice



This symbol notes dish contains nuts



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Reservations at (www.eastbysouthwest.com)

20% gratuity added to parties of 5 or more.

Cake cutting fee is \$3/person.

We reserve the right to refuse service.














160 East College Dr., Durango, CO 81301 (970) 247-5533

 This symbol notes item can be prepared "WHEAT FREE" \$1 surcharge










Vegetable Plates

Fried Vegetable Spring Rolls (6pc)	6
Glass noodles, wood mushrooms, water chestnut, cabbage & carrot w/ sweet & sour tamarind sauce	
Thai Sweet Corn Cakes (4pc) 	7
Cucumber peanut relish	
Edamame 	4
Steamed salted soybeans	
Spicy Edamame 	6
Sambal chili, soy sauce, spicy sesame oil & sesame seeds	
Soft Salad Spring Roll 	6
Rice Paper, tofu, mango, jack fruit, jicama, cucumber, red leaf, mint, cilantro & ginger lime sauce	
Mixed Vegetable Tempura	13
Kabocha, onion, zucchini, broccolini, asparagus, yam & shiitake (2 pc ea)	
Vegetable Sushi Platter 	15
Thai veggie roll & seven pieces vegetable nigiri sushi	




Cool Plates & Salads

Beef & Asparagus Tataki 	16
Yuzu kojo, scallion, ponzu, truffle oil, sea salt & micro shiso	
Soft Crab Spring Roll	13
Rice paper, crab, red leaf, jicama, cucumber, mint, cilantro, basil, mango, carrot & Vietnamese sauce	
Cucumber Sunomono Salad 	4
Cucumber & kelp w/ rice vinegar dressing & sesame seeds	
Green Papaya Salad   	6
Green bean, bird chili, garlic, tomato, roasted peanuts, dry shrimp & lime juice	
Seaweed Salad	6
Mixed seaweed & cucumber in sesame dressing	
House Kimchee  	5
House cured kimchee w/ napa cabbage, apple, daikon & cucumber w/ chili & garlic	
Organic Field Greens 	6
Organic greens, grape tomatoes, wasabi peas & daikon radish w/ miso sesame dressing	
Sesame Tuna Sashimi Salad 	15
Organic greens, mango, tomato, ginger, daikon, wasabi peas & miso sesame dressing	
Grilled Chicken Teriyaki Salad	15
Organic greens, citrus wedges, takuwan, yamagobo, wasabi peas, tomato, radish sprouts	
Grilled Salmon Teriyaki Salad 	15
Organic greens, citrus wedges, takuwan, yamagobo, wasabi peas, tomato, radish sprouts	
Lollipop Lamb Chop & Watercress Salad   	15
Watercress, jicama, cashew, red chili, lime, mint, Thai basil, cucumber, tomato, lemongrass, cilantro & toasted rice powder	





Hot Small Plates

Hand Grenade (1pc) 	3
Shrimp & scallop, broiled w/ dynamite & sichimi, sweet soy & sliced orange	
Broiled Butter Fish 	9
Broiled baby black cod w/ an orange, gochujang miso glaze	
Seared Pork Gyoza (5pc)	7
Pan seared pork dumplings w/ spicy soy dipping sauce	
Crisp Duck Spring Roll	8
Sweet plum sauce & cucumber jicama salad	
Teriyaki Beef Skewers (3pc)	8
Black Angus teriyaki skewers w/ Thai meekob noodles	
Steamed Shrimp Dumplings (5pc)	7
Fried garlic & mint soy dipping sauce	
Masala Crab Fritters (8pc)	8
Tom yum aioli ~Tamarind/mango ketchup ~ Green papaya remoulade	
Chicken Satay Skewers (3 pc)  	7
Cucumber relish & peanut sauce	
Seafood Dynamite 	9
Fish, shrimp & squid broiled w/ dynamite sauce, sichimi togarashi sweet soy & masago	
Crab Jalapeno Fire Crackers (4pc)	7
Tempura fried Jalapeno stuffed w/ sweet crab, masago, cream cheese & avocado in mirin dashi	
Popcorn Calamari 	9
Dynamite sauce	
Asian Fish & Chips	9
Tempura fish fingers w/ green papaya remoulade, jicama salad & shoe string potato	
Lemon Lime Steamed Black Mussels (1dz)  	9
Lemon grass, kaffir lime leaves, Thai basil, bird chili, coconut milk & pineapple	
Sake Steamed Mussels (1dz) 	9
Sake, scallion, miso broth, shiitake, yuzu & butter	











Soups

Miso Soup	2
Hon Dashi Broth w/ white miso, scallion & silk tofu	
Chicken Coconut & Lime Soup 	9
Coconut milk, chicken stock, kaffir lime, galangal, lemon grass, mushroom & sesame chili oil	
Hot & Sour Seafood Soup  	15
Prawn, shrimp, scallop, squid & mussel w/ kaffir lime, lemon grass, galangal, shiitake & tomato	

Rice

Pineapple Fried Rice  	Plain 9	Tofu 11	Chicken 12	Shrimp 13
Stir fried w/ pineapple, raisins, onion, cashew, bean sprouts, scallion, turmeric, masala powder & cilantro				
Spicy Basil Fried Rice  	Plain 9	Tofu 11	Chicken 12	Shrimp 13
Stir fried w/Thai basil, garlic, onion, bird chili, lime juice, soy, cashews, red pepper & scallion				
Japanese Fried Rice	Plain 9	Tofu 11	Chicken 12	Shrimp 13
Stir fried w/ shiitake, ginger, bok choy, broccoli, soy beans, baby corn, scallion, soy sauce & egg				
Steamed Jasmine Rice 2			Forbidden Black Rice 3	

Ceviche & Raw Bar

- Fresh Oysters on the Half Shell** Ask your server for today's selections  m/p
Japanese Style w/ ponzu & kizami wasabi ~ Vietnamese Nuoc Cham ~ Cocktail Sauce & Horse Radish
- Oyster Shooter** (add quail egg 1)  6
(Sake, ponzu, yuzu & tobiko)~(Sochu, ponzu & kizami wasabi)~(Vodka, cocktail sauce & wasabi)
- Tuna & Jack Fruit Ceviche**   13
Jack fruit, red onion, cilantro, habanero masago, Asian pear, lime juice, fish sauce, cilantro & red grape tomato, served w/ shrimp chips
- Hamachi & Green Mango Ceviche**   13
Tamarind, mango, red onion, lime juice, toasted red chili, Asian micro greens, grapes, fish sauce, palm sugar & cashews, served w/ shrimp chips
- Seafood Poke** 13
Mixed sashimi, red onion, cucumber, grape tomato & seaweed in our chili sesame poke sauce
- Idako Kimchee**  13
Baby octopus & habanero masago w/ our house cured kimchee cabbage slaw
- Ginger Passion Halibut Crudo**  13
Fresh Halibut & ginger slivers w/ passion fruit ice, lime juice, shiro dashi & mango masago
- Thai Seafood Ceviche**   15
Shrimp, scallops, mussels, squid, w/ cucumber, tomato, red onion, chili, cilantro, & lime juice


Noodles

- Minted Crab Noodles**   18
Wide rice noodles, sweet crab, chili, butter, garlic, asparagus, scallion, lime juice, tamari, & fried shallots
- House Pad Thai**    Tofu 11 Chicken 14 Shrimp 15
Rice noodles stir fried w/ egg, bean sprouts & scallions in a tamarind lime sauce w/ peanuts & cilantro
- Chiang Mai Noodles** Tofu 11 Chicken 14 Beef Tenderloin 19
Thin wheat noodles, with masala red curry, coconut milk, fried shallots, pickled cabbage, scallion & lime
- Shrimp Tempura Udon** 15
Thick wheat noodles, shrimp tempura, shiitake mushroom, tofu, yam, kabocha, asparagus & bok choy
- Beef Pho**  14
Flat rice noodles, beef tenderloin & beef tri tip in a rich broth scented w/ star anise & cinnamon sticks, garnished w/Thai basil, sliced jalapenos, red onion, lime & fresh bean sprouts
- Pork Shoyu Ramen** 14
Thin wheat noodles, roast pork, shiitake, asparagus, egg, scallions, spinach & sichimi togarashi
- Street Vendor Noodles**   14
Flat Rice noodles, in a kaffir lime broth w/ lemongrass, pork loin, meat balls, fried garlic, Thai basil, cilantro, lime juice, hardboiled egg, scallions, fresh bean sprouts, sesame chili oil & fried garlic

Specialty Sashimi Plates

House Smoked Salmon Sashimi 	15
Tart apple oroshi, orange oil, yuzu masago, fig balsamico & micro shiso	
Blackened Albacore Sashimi (6pc) 	15
Garlic puree, scallion, ponzu & chili/sesame oil	
Jalapenito Sashimi (6pc)	17
Roasted jalapeno ponzu, sea salt, fresh jalapeno slices & lemon juice Tuna, Albacore, Hamachi, Walu, Scallop, Octopus	
Tiradito Sashimi (6pc) 	17
Yuzu, lime juice, cilantro, chili paste, Hawaiian red salt & kaffir lime oil Snapper, Halibut, Sea bass, Octopus, Scallop, Hamachi, Walu	
Diver Scallop Sashimi (6pc) 	16
Caper berry, truffle oil, ponzu, lemon, red tobiko & shiso	
Flash Seared "New Style" Sashimi (6pc)	17
Sizzling green tea oil, ponzu, ginger, scallions & plum pickled eggplant Tuna, Hamachi, Salmon, Walu, Albacore	
King Salmon & Sweet Crab Cilantro 	17
Avocado, cilantro aioli & black tobiko	

Main Plates

Black Angus Strip Steak (6oz) 	23			
Green peppercorn Kizami wasabi sauce, asparagus spears & garlic Yukon gold mashers				
Petite Beef Tenderloin & Shiitakes (6oz) 	23			
Shiitake demi glace, truffle oil, balsamic syrup, sautéed spinach & bok choy w/ wasabi mashers				
Shaking Beef Tenderloin  	19			
Wok seared filet mignon cubes, tamari lime sauce over watercress, grape tomato & red onion				
Flat Iron Steak Panang (8oz)	23			
Black Angus flat iron steak, potato gratin, eggplant, soybeans, roasted peppers & panang curry sauce				
Massaman Lamb Chops 	22			
Potato Gratin, roasted eggplant, & massaman curry sauce				
Chili Basil Prawns	19			
Grilled U-15 prawns w/ chili basil garlic sauce & jasmine rice				
BBQ Kurobuta Pork Short Rib 	21			
Ginger pomegranate BBQ sauce & Green Papaya Slaw				
Teriyaki	Organic Chicken Breast 19	King Salmon 19	Flat Iron Steak 23	
Chicken & Salmon served w/ stir fried vegetables & steamed rice Flat Iron steak served w/ wasabi mashers tempura onion rings & vegetable nori roll				
Tea Smoked Duck	21			
Mango ginger sauce, tempura vegetable nori roll & choice black or Jasmine rice				
Tamarind Duck	21			
Pineapple, red peppers & scallions, choice of forbidden black rice or Jasmine rice				
Lemon Grass Roasted Salmon 	19			
Coconut & kaffir lime cream, wheat noodles, vegetable pearls & lime oil				
Curry Panang Red or Green 	Tofu 13	Chicken 15	Shrimp 17	Half Duckling 21
Eggplant, peppers, gold potato, green beans, krachai root, Thai basil & lime leaf w/ coconut milk				
Massaman Curry 	Tofu 13	Chicken 15	Beef Tenderloin 19	
Gold potato, apple, onion, cashews, star anise, cardamom, tamarind, coconut milk & crisp shallots				
Shrimp & Vegetable Tempura	17			
Five pieces shrimp & half order vegetable tempura				

Sushi & Sashimi Dinners

Includes miso soup or organic field greens

Grated Wasabi Root	2	Kizami Wasabi	2
Premium Sashimi Platter 15 slices	39	Sashimi Platter 12 Slices	33
Five premium fish, 3 slices of each Served w/ grated wasabi root		Tuna, Salmon, Hamachi & white fish 3 pc each	
Nigiri Sushi Platter 7pieces	23	Nigiri Sushi & Roll Platter	25
Chefs choice seven fish		Chefs choice five nigiri California or Spicy Tuna roll	
Sashimi & Roll Platter 14 pc	27	Chirashi Sushi Box	23
Tuna, salmon, hamachi sashimi (2 slice ea) Choice of California or spicy tuna roll (8pc)		Tuna, hamachi, salmon, white fish, shrimp Vegetables served over sushi rice	

Nigiri Sushi & Sashimi

The consumption of raw fish & seafood is considered a delicacy. Please be aware that doing so exposes you to a risk of contracting food borne illness. To minimize this risk we follow strict guidelines in the sourcing and preparation of our raw fish & seafood products

		<u>Sushi 2 pc</u>	<u>Sashimi 5 pc</u>
Blackened Albacore	-	7	16
Albacore White	Bincho	6	15
Crab	Kani	8	
Escolar "White Tuna"	Walu	7	16
Egg Omelet	Tamago	3	
Flying Fish Roe	Tobbiko	5	
Halibut	Hirame	6	15
Mackerel Cured	Shimi Saba	5	12
Octopus	Tako	7	16
Baby octopus	Idako	8	17
Atlantic Salmon Scottish	Shake	7	16
Tasmanian King Salmon	Masuno Suke	8	17
House Smoked Salmon	-	7	16
Salmon Roe	Ikura	6	
Scallop Diver	Hotate	7	16
Sea Urchin	Uni	m/p	m/p
Shrimp	Ebi	5	
Smelt Roe	Masago	5	
Red Snapper	Tai	6	15
Squid	Ika	5	11
Sweet Prawn	Ama Ebi	9	19
Tuna	Maguro	m/p	m/p
Yellow Tail Jack	Hamachi	m/p	m/p
Tofu Pocket	Inari	3	
Quail Egg	Uzura	1	

Sushi Rolls

Surf & Turf Roll	20
Lobster tail, asparagus & garlic aioli wrapped w/ soy paper & seared Kobe beef drizzled w/ teriyaki & sesame	
Lobster Tempura Roll	19
Lobster, avocado, mango, garlic aioli, & red tobiko, soy paper & sweet soy	
Lotus Blossom (no rice roll)	18
Tuna, salmon, hamachi, shiromi, sweet crab, avocado, takuwan, sprouts, asparagus, tobiko, cucumber skin, poke sauce	
Rock & Roll (no rice roll)	18
Salmon, Ginger, shrimp, sweet crab, avocado, mango, black tobiko, wrapped in daikon radish w/ sunomono sauce	
☉Red Moons (no rice roll)	14
Riceless roll tuna, Asian pear, red leaf lettuce, chukka seaweed, wrapped in rice paper, yuzu vinegar & chili oil	
Chieko San	14
Hamachi, lemon zest, cream cheese, cucumber, & scallion wrapped w a crisp spring roll skin & drizzled w/ wasabi honey	
Double Hamachi	16
Spicy hamachi, wrapped w/ hamachi sashimi, scallions, ponzu & wasabi tobiko	
High Roller	16
California roll wrapped in seared salmon, garlic aioli, scallions, sesame seeds, sweet soy, & macadamia nuts	
Rainbow	16
California roll wrapped w/ tuna, white fish, salmon, shrimp & shiso leaf finished w/ ponzu	
Spider Roll	15
Fried soft shell crab, red leaf, cucumber, avocado, gobo, sprouts, masago & sweet soy	
☉Salmon & Lemon	15
Cucumber & shiso wrapped w/ salmon sashimi, thinly sliced lemon, ponzu & ginger katsuramuki	
Boomshiki	15
Bacon, spicy scallop & asparagus, wrapped w/ house smoked salmon, sciracha dots & wasabi tobiko	
Hamango	14
Hamachi, mango masago, cream cheese, mango, jalapeno & sweet potato straw.	
BLT & T	14
Bacon, lettuce, & tomato with tuna & avocado in soy paper w/ garlic aioli	
Caterpillar	13
Kampio & cucumber, wrapped in avocado, sweet soy, masago & sesame seeds	
☉Premium California	13
King Crab, cucumber, avocado & sesame topped w/ masago	
East by Southwest	12
California roll wrapped with white fish, broiled with dynamite sauce finished w/ sweet soy, sesame seeds & scallions	
Thai Spicy	11
Peanut sauce, tempura shrimp, cucumber, gobo, jalapeno, cilantro, chile sauce, chopped peanuts	
NY NY	10
Spicy crab & apple, covered w/ crunchies & sweet soy	
☉Gone Jah Man!	10
Tuna, mango, avocado, black sesame seeds & sweet soy	
Philly	9
Salmon, scallion, cream cheese & cucumber, tempura fried finished w/ sweet soy & scallion	
Crunchy Spicy Tuna	8
Spicy tuna, avocado, cucumber, tempura fried, spicy sesame soy	
Thai Veggie Roll	7
Peanuts, peanut sauce, inari tofu, asparagus, takuwan, yamagobo, cilantro, Thai sweet chili sauce	
California	7
Blended snow crab & surimi w/avocado, cucumber & sesame seeds	
Spicy Tuna	7
Cucumber, avocado & daikon sprouts w/ sesame seeds	
Spicy Hamachi	7
Cucumber, avocado & daikon sprouts w/ sesame seeds	

Shrimp Tempura Roll	7
Avocado, cucumber, gobo, & tempura crunchies drizzled w/ sweet soy	
🚫 Tekka Maki Tuna Roll	5
Tuna & wasabi	
Crunchy Asparagus	4
Asparagus tempura, crunchies & sweet soy	
🚫 Kappa Maki Cucumber & Ume Roll	4
Cucumber & salted plum paste w/ shiso	

Hand Rolls

Crispy Salmon Skin	5
Cucumber, gobo, radish sprout, scallion & bonito furikake	
Spicy Tuna	5
Avocado, cucumber, radish sprouts, scallions & sesame seed	
Spicy Hamachi	5
Avocado, cucumber, radish sprouts, scallions & sesame seed	
Shrimp Tempura	5
Avocado, crunchies, cucumber, masago & sweet soy	
🚫 Spicy Scallop	5
Avocado, cucumber, radish sprouts, scallions & sesame seed	

Happy Hour Drink Specials

Draft SKA Pints	2
Sake Bombs	5
Mojito any flavor	7
House Specialty Drinks	8

Happy Hour Food Specials

California Roll	5
Surimi, avocado, cucumber, sesame seeds	
Spicy Tuna or Spicy Hamachi Roll	5
Avocado, cucumber, daikon sprouts, scallion, sesame seeds	
Shrimp Tempura Roll	5
Avocado, cucumber, yamagobo, sweet soy, tempura crunchies	
Crunchy Asparagus Roll	4
Sweet soy & tempura crunchies	
Fried Vegetable Spring Rolls (6pc)	5
Glass noodles, wood mushrooms, water chestnut, cabbage & carrot w/ sweet & sour tamarind sauce	
Green Papaya Salad 🚫 🥜 🥕	5
Green bean, bird chili, garlic, tomato, roasted peanuts, dry shrimp & lime juice	
Thai Sweet Corn Cakes (4pc) 🥜	5
Cucumber & peanut relish	
Broiled Butter Fish 🚫	6
Broiled baby black cod w/ an orange, gochujang miso glaze	
Seafood Dynamite 🚫	6
Fish, shrimp & squid broiled w/ dynamite sauce, sichimi togarashi sweet soy & masago	
Asian Fish & Chips	6
Tempura fish fingers w/ green papaya remoulade, jicama salad & shoe string potato	
Lemon Lime Steamed Black Mussels (1dz) 🚫 🥕	6
Lemon grass, kaffir lime leaves, Thai basil, bird chili, coconut milk & pineapple	
Sake Steamed Mussels (1dz) 🚫	6
Sake, scallion, miso broth, shiitake, yuzu & butter	
Seared Pork Gyoza (5pc)	6

Pan seared pork dumplings w/ spicy soy dipping sauce

Steamed Shrimp Dumplings (5pc)

Fried garlic & mint soy dipping sauce

6

Masala Crab Fritters (8pc)

Tom yum aioli ~Tamarind/mango ketchup ~ Green papaya remoulade

6

Teriyaki Beef Skewers (3pc)

Black Angus teriyaki skewers w/ Thai meekob noodles

8

Chicken Satay Skewers (3 pc) 🍴 🚫

Cucumber relish & peanut sauce

6