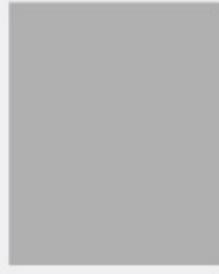


Where culinary artistry meets ocean freshness, redefining sushi excellence in every bite.

[Make reservation](#)



At Sushibloom, we take immense pride in upholding the rich authenticity and tradition that sushi embodies. Our restaurant is a haven where the ancient art of crafting sushi is celebrated with unwavering dedication.

From the moment you step through our doors, you'll be transported to a realm where the centuries-old techniques of sushi-making merge seamlessly with contemporary flair. Our chefs, true masters of their craft, infuse every roll, every piece of nigiri, and every delicate sashimi slice with a genuine passion for preserving the true essence of

[About us](#)



Commitment to authenticity

We believe that the heart and soul of remarkable sushi lie in the pristine ingredients used. Hence, we diligently source the finest, freshest catches from the ocean's bounty, working closely with trusted suppliers who share our reverence for quality.

[Lunch Menu](#)

[Dinner Menu](#)

Secure your culinary voyage now

Reserve your table to savor the art of authenticity

[Make reservation](#)

Stay in touch. Follow us on Facebook and Instagram

Logo

Visit us:

Sushi Street 46/A
Manchester
+11 222 333 444

Inquiries at:

sushibloom@sushibloom.com

Monday - Thursday

11:30 - 14:30, 18:00 - 22:30

Friday - Saturday

11:00 - 14:00, 18:00 - 22:30

Sunday

11:00 - 14:00

Map

Keeping in real

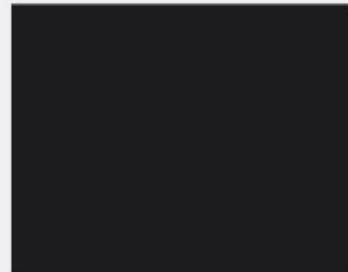
We're passionate about the authentic sushi experience. Step into our cozy spot and you'll see how we're all about celebrating the craft of sushi-making. Once you're here, it's like entering a world where old-school sushi methods blend smoothly with modern vibes. Our chefs put their heart and soul into every roll, piece of nigiri, and that oh-so-delicate sashimi. They're all about preserving the true soul of sushi, and you can taste it in every bite.



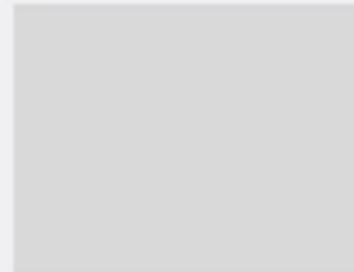
Our Team



Chef Hiroshi Tanaka



Chef Mei Yamamoto



Chef Rafael Cruz

With over two decades of experience in the art of sushi, Chef Hiroshi Tanaka brings an authentic touch to every dish. Trained in the traditional techniques of sushi-making, he's also known for infusing his creations with a modern twist.

A rising star in the culinary world, Chef Mei Yamamoto blends innovation and tradition in her sushi masterpieces. With a background in both Japanese cuisine and global flavors, she crafts rolls that surprise and delight the palate.

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Our Awards



Bib Gourmand



Chef of the Year



Best Sushi 2024



Gordon Ramsay Award

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Sunday

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Make Reservation

1. Select date



2. Which time ?

1 h 1.5 h 2 h 2.5 h

3. Number of guests

1 2 3 4 5 6 7 8 9

Send Request



Logo

Your request has been sent.

Wait until restaurant will send
you booking confirmation via email.

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Lunch menu

Miso Mushroom Broth

Miso paste, mushroom broth, seaweed, green onions

\$5

Avocado Dream Roll (8 pcs.)

Nori, sushi rice, avocado, cucumber, Philadelphia cream, sesame seeds

\$15

Teriyaki Salmon Nigiri (8 pcs.)

Fresh salmon slices, teriyaki glaze, sushi rice, nori, sesame seeds

\$21

Green Tea Matcha Mochi

Mochiko, matcha powder, sugar, water, red bean paste

\$8

We don't take reservations for lunch.

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Dinner menu

APPETIZERS

Edamame salad Edamame beans, mixed greens, red onion, sesame seeds, chili oil salad	\$9
Tuna tartare tacos Fresh tuna, avocado, crispy wonton shells, scallions, sriracha	\$19
Crispy Tempura Veggies Zucchini, bell pepper, sweet potato, tempura batter, chili powder	\$12
Sakura Spring Rolls Rice paper, vermicelli noodles, cucumber, carrot, hoisin sauce	\$13
Seared Scallop Carpaccio Fresh scallops, citrus-soy marinade, radish slices, yuzu kosho	\$20

BUNS

Bao Bun Sliders Bao buns, Korean-style short rib, pickled daikon, gochujang mayo	\$9
Truffle Shiitake Dim Sum Dim sum wrappers, shiitake mushrooms, truffle oil, garlic	\$11
Peking Duck Bao Bao Buns, Peking duck slices, hoisin sauce, cucumber	\$18
Shrimp Har Gow Rice paper, vermicelli noodles, cucumber, carrot, hoisin sauce	\$16
Veggie Bao Trio Bao buns, teriyaki tofu, tempura eggplant, portobello mushroom	\$15

NIGIRI

Truffle mushroom Sushi rice, shiitake mushroom sautéed with truffle oil, truffle salt	\$19
Wagyu Beef Tataki Sushi rice, seared wagyu beef slices, ponzu sauce, scallions	\$24
Grilled Unagi and Avocado Sushi rice, grilled eel, avocado slices, sriracha	\$20
Tempura Sweet Potato Sushi rice, tempura-battered sweet potato, wasabi mayo, chives	\$13
Mango Tango Sushi rice, fresh mango slices, jicama, mint leaves, chili glaze	\$13

SUSHI ROLLS

Inferno Serpent Nori, sushi rice, spicy tuna, avocado, cucumber, uniagi slices	\$21
Rainbow Nori, sushi rice, carrot, cucumber, avocado, bell pepper, mango	\$19
Volcano Nori, sushi rice, tempura shrimp, cucumber, spicy crab mix, wasabi	\$24
Surf & Turf Nori, sushi rice, seared filet mignon slices, tempura shrimp, chili	\$28
Green Goddess Nori, sushi rice, asparagus tempura, spinach, wasabi aioli	\$20

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Make reservation



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Your messageSend[Map](#)