

# CHOICE OF TASTE

## 2024

### SUSHI

Serving bespoke sushi since 2008.

A LA CARTE	SIGNATURE DISHES	SALUSHI'S SPECIALS	PLATTERS
California Rolls (4 piece) Prawn, tuna or salmon R58 Spicy salmon R60 Spicy tuna R60 Crabstick R44 Vegetarian R44	Rainbow Rolls (8 piece) R129 Prawn California Roll wrapped in salmon and tuna	Joseph's Cucumber Rolls (6 piece) R99 Secret ingredients wrapped in cucumber	The Grand Platter R480 Bon Bon Gifts (9 pieces) 1 x portion Salmon roses (2 pieces)
Hand Rolls (1 piece) Tuna R64 / Spicy tuna R66 Prawn R64 / Spicy prawn R66 Salmon R64 / Spicy salmon R66 Tempura prawn R68 Crabstick R54 Vegetarian R54	Salmon / Tuna Roses (2 piece) R58 Salmon / tuna and avo wrapped rice balls topped with mayonnaise and caviar	Smiley's Smoke Sensation (9 piece) R109 Smoked salmon, cream cheese & prawn topped with spring onion & drizzled with sesame oil	1 x Salmon sashimi (3 pieces) 1 x Prawn California roll (4 pieces) 1 x Salmon nigiri (2 pieces) 1 x Veg maki (3 pieces)
A la Carte Nigiri (2 piece) Salmon or tuna R64 Prawn R58 Crabstick R44	Bon Bon's Gift (9 piece) R149 Fashion sandwich wrapped in salmon and topped with mayo and caviar	Prince's Prawn Kisses (2 piece) *seasonal R62 Prawn and strawberry wrapped in avo, drizzled with sweet chilli sauce	Seplatter R490 Bon Bon Gifts (9 pieces) 2 x portion Salmon roses (4 pieces) 1 x Rock 'n Rolla (6 pieces) 1 x Salmon sashimi (3 pieces) 1 x Prawn Passion (4 pieces)
Fashion Sandwich (4 or 9 piece) Salmon, tuna or prawn R64 / R128 Prawn and pepperdew R66 / R132 Crabstick R46 / R92 Vegetarian R48 / R96	Tuna/Salmon Crunch Roll (4 piece) R58 Deep fried in a light batter, topped with sweet chilli & Japanese mayo	Jalapeño peppers	Zak's Platter R255 1 x Salmon California roll (4 pieces) 1 x Salmon sashimi (3 pieces) 1 x Salmon Fashion Sandwich (4 pieces) 1 x portion salmon roses (2 pieces) 1 x portion avo maki (3 pieces)
Maki Rolls (3 piece) Tuna or salmon R48 Prawn R46 Avo R42 Cucumber R36	Prawn Passion Roll (4 piece) R58 Deep fried in a light batter, topped with teriyaki sauce, Japanese mayo & spring onion	Prawn Tempura California Rolls (4 piece) R64 Topped with Japanese mayo	PRICEless Platter R225 3 x rice-free mini hand rolls with salmon, tuna and prawn 1 x Joseph's Cucumber Rolls (6 pieces) 1 x Salmon tartar wrapped in cucumber (2 pieces) 1 x Tuna sashimi (3 pieces)
A la Carte Sashimi (3 piece) Tuna / Seared tuna R99 Salmon / Seared salmon R99 Prawn R82	Veg Crunch Roll (4 piece) R55 Vegetarian California Roll deep fried in a light batter, topped with sweet chilli & Japanese mayo	Takky Tempura (4 piece) R78 Seared salmon California Rolls, topped with tempura prawns, spring onion and drizzled in a citrus mayo	The Premium Platter *(Subject to Availability) R740 2 x Glasses Van Hunks MCC 4 x Tempura Prawns 1 x Tuna Bomb (3pc) 1 x Tempura Rainbow Drops (4pc) 1 x Tuna Treat (9pc) 2 x Salmon Roses (4pc) 1 x Yellowtail Tempura Crunch (6pc)
Veggie Bomb (3 piece) R64	Lightly toasted sushi rice wrapped in avo and topped with guacamole	Rock 'n Rolla (4 piece) R68 Rainbow Rolls topped with a honey/soya reduction, tempura crackling and spring onion	Extras: Salmon Fire Cracker (2 piece) R58 Spicy rice wrapped in salmon, topped with Japanese mayo, tempura crackling and fresh chilli
Crispy Rice Paper Basket (3 piece) R68	Crispy Rice Paper Basket (3 piece) R68 Topped with avo, prawn & pepperdew	Tempura Rainbow Drops (4 piece) R74 Tempura prawn California rolls, wrapped in avo and finished with Japanese mayo and sweet chilli sauce	Pickled Ginger R10 Japanese Mayo R10 Wasabi R8
Spicy Prawn Inari (2 piece) R68	Spicy Prawn Inari (2 piece) R68 Pockets of rice filled bean curd, topped with spicy, sesame prawn	Spicy Prawn Inari (2 piece) R68 Pockets of rice filled bean curd, topped with spicy, sesame prawn	
		See more	▼

### ASIAN CUISINE

Salads, noodles, grills and more.

STARTERS	SPRING ROLLS	NOODLES	GRILLS
Miso Soup R58	Prawn, Cheese and Coriander Spring Rolls served with sweet chilli sauce R58	Chicken Strips, wok seared in a Malay coconut curry sauce, stir fry veg and fresh chilli served with Egg Noodles R129	Pan Fried Norwegian Salmon (SQ) 200 gram fillet of Norwegian Salmon, prepared to the temperature of your choice (recommended medium). Served with a side of your choice.
Jalapeño Poppers (prawn and cheese) R58	Thai Chicken Spring Rolls served with sweet chilli sauce R54	Stir Fry Veg, Roasted chilli paste and toasted cashews served with egg noodles and your choice of:	Tuna Tataki (SQ) *subject to availability 160 grams of Seared Tuna, sesame crusted and marinated in a Ponzu sauce. Served with a side of your choice.
Edamame R58	Thai Curries	Chicken R139 Prawns R159	Tempura Prawns 1 x Tuna Bomb (3pc) 1 x Tempura Rainbow Drops (4pc) 1 x Tuna Treat (9pc) 2 x Salmon Roses (4pc) 1 x Yellowtail Tempura Crunch (6pc)
Deep fried, crispy calamari (slightly spicy) R99	Calamari, grilled with garlic, ginger and a hint of heat R99	Thai Coconut Prawn Curry served with Savoury rice R210	Extravagant Platter (Subject to Availability) R740 2 x Glasses Van Hunks MCC 4 x Tempura Prawns 1 x Tuna Bomb (3pc) 1 x Tempura Rainbow Drops (4pc) 1 x Tuna Treat (9pc) 2 x Salmon Roses (4pc) 1 x Yellowtail Tempura Crunch (6pc)
Calamari, grilled with garlic, ginger and a hint of heat R99	Chicken Thai Green Curry served with Savoury rice R159		
Tempura Prawns (3 piece) R74 / (4 piece) R98	Thai Coconut Prawn Curry served with Savoury rice R210		

### POKE BOWLS

Build your own. \*Contains sesame seeds

CHOOSE YOUR PROTEIN	CHOOSE YOUR FRESH INGREDIENTS	CHOOSE YOUR CRUNCH	CHOOSE YOUR DRESSING
Norwegian Salmon R95	Avo R18	Crispy Egg Noodles R12	Cranberry, chilli and lime vinaigrette
Yellowfin Tuna R95	Edamame R18	Coconut Flakes R16	Thai peanut
Prawn R95	Shredded Carrot R10	Tempura Crackling R10	Wasabi and mint mayo
SPARKLING WINE	Cubed Cucumber R10	Roasted Cashews R20	
Van Hunks Non Alcoholic Sparkling Wine R265	Pickled Beetroot R12	Toasted Almonds R20	
WINES	Pineapple R12	Toasted Nori R16	
Iona Sophie Sauv Blanc R260/R66	Pickled Ginger R16		
Diemersdal Sauvignon Blanc Réserve R335			
Life From Stone Sauvignon Blanc R325			
Saronsberg Provenence Rosé R210/R56			
Villiera Chenin Blanc R240			
Secateurs Chenin R265			
Brampton Unoaked Chardonnay R240/R62			
Fat Bastard Chardonnay R260			
Iona Red Blend R260/R66			
Saronsberg Provenance Shiraz R295			
Diemersdal Malbec R335			
Lomond Pinot Noir (Phantom) R410			
Fryer's Cove Grenache Cinsault R390			
CORKAGE R90			

Crabstick and Avo Salad R88

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Life From Stone Sauvignon Blanc R325			
Saronsberg Provenence Rosé R210/R56			
Villiera Chenin Blanc R240			
Secateurs Chenin R265			
Brampton Unoaked Chardonnay R240/R62			
Fat Bastard Chardonnay R260			
Iona Red Blend R260/R66			
Saronsberg Provenance Shiraz R295			
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# CHOICE OF TASTE **2024**

**SUSHI** | ASIAN CUISINE  
POKE BOWLS | SALADS  
DESSERTS

## SUSHI

Serving bespoke sushi since 2008.

### A LA CARTE |

### SALUSHI'S SPECIALS |

### PLATTERS

California Rolls (4 piece)

Prawn, tuna or salmon R58

Spicy salmon R60

Spicy tuna R60

Crabstick R44

Vegetarian R44

Hand Rolls (1 piece)

Tuna R64 / Spicy tuna R66

Prawn R64 / Spicy prawn R66

Salmon R64 / Spicy salmon R66

Tempura prawn R68

Crabstick R54

Vegetarian R54

A la Carte Nigiri (2 piece)

Salmon or tuna R64

Prawn R58

Crabstick R44

### Fashion Sandwich (4 or 9 piece)

Salmon, tuna or prawn R64 / R128

Prawn and pepperdew R66 / R132

Crabstick R46 / R92

Vegetarian R48 / R96

### Maki Rolls (3 piece)

Tuna or salmon R48

Prawn R46

Avo R42

Cucumber R36

### A la Carte Sashimi (3 piece)

Tuna / Seared tuna R99

Salmon / Seared salmon R99

Prawn R82

## ASIAN CUISINE

Salads, noodles, grills and more.

### STARTERS

Miso Soup R58

Jalapeño Poppers (prawn and cheese)

R58

Edamame

R58

Deep fried, crispy calamari (slightly spicy) R99

Calamari, grilled with garlic, ginger and a hint of heat R99

Tempura Prawns

(3 piece) R74 / (4 piece) R98

### SPRING ROLLS

Prawn, Cheese and Coriander

Spring Rolls served with sweet chilli sauce R58

Thai Chicken Spring Rolls served with sweet chilli sauce R54

### THAI CURRIES

Chicken Thai Green Curry served with Savoury rice R159

Thai Coconut Prawn Curry served with Savoury rice R210

### POKE BOWLS

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### CHOOSE YOUR PROTEIN



### CHOOSE YOUR FRESH INGREDIENTS



### CHOOSE YOUR CRUNCH



### CHOOSE YOUR DRESSING



### SALADS

Wok seared Norwegian Salmon and a hint of teriyaki, served on a bed of baby leaves, cherry tomatoes and cucumber. Finished with

sesame seeds and a wasabi mint mayo dressing on the side R148

Crabstick and Avo Salad R88

### DESSERTS

Deep Fried Lindt Balls (contains nuts)

3 piece R78 / 4 piece R98

Lindt Chocolate Mousse. Simply decadent R80

Lindt Chocolate and Banana

Spring Rolls (with a hint of mint) 2 pc R78

### DRINKS

#### WINE LIST



#### SPIRITS



#### COCTAILS

NEW



#### CHOOSE YOURS



## CONTACT

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SUSHI

ASIAN CUISINE

POKE BOWLS

SALADS

DESSERTS

DRINKS

CONTACTS