



## APPETIZERS | 前菜

<b>MISO SOUP (V)</b> Traditional Japanese soup	2.95	2 skewers of grilled boneless Chicken	
<b>SALTED EDAMAME (V)</b> Steamed Soya Beans seasoned with coarse sea salt	3.95	<b>TAKOYAKI</b> Deep-fried Octopus balls with brown sauce (5pcs)	6.95
<b>SPICY EDAMAME (V, S)</b> Pan-fried Soya Beans coated in spicy sauce	4.75	<b>TORIKARAAGE</b> Soy marinated fried Chicken with chilli mayo	7.95
<b>HORENISO GOMAAE (V)</b> Blanched Spinach with goma dressing (sesame sauce)	5.75	<b>IKAGESO</b> Deep-fried Squid legs with chilli mayo	6.95
<b>YASAI SALAD (V)</b> Mixed leaf salad with miso dressing	6.95	<b>TON KATSU (PORK)</b> Breaded deep-fried Pork with Katsu sauce (Rice not included)	11.95
<b>WAKAME SALAD (V)</b> Seaweed salad (flat & dark green) with nutty goma dressing (sesame sauce)	4.95	<b>CHICKEN KATSU</b> Breaded deep-fried Chicken with Katsu sauce (Rice not included)	11.95
<b>KAISO SALAD (V)</b> Seaweed salad (string-like & bright green) with Sunomono dressing	5.45	<b>BUTA NO SHOJA YAKI</b> Stir-fried marinated Pork Belly with ginger, onion and bean sprouts	10.95
<b>TOFU &amp; AVOCADO SALAD (V)</b> Deep-fried Bean Curd, avocado and mixed leaf salad	11.95	<b>PRAWN TEMPURA</b> Prawns deep-fried in Tempura batter (4pcs or 7pcs)	11.95   16.95
<b>SASHIMI SALAD</b> Mixed Sashimi chunks and salad with ponzu dressing (tangy citrus sauce)	16.95	<b>MIXED TEMPURA</b> Prawns and Vegetables deep-fried in Tempura batter	12.95
<b>MIXED PICKLES (V)</b> Assortment of pickled vegetables	3.95	<b>VEGETABLE TEMPURA (V)</b> Vegetables deep-fried in Tempura batter	10.95
<b>KIMCHI (V, S)</b> Korean style spicy cabbage	3.45	<b>SOFT SHELL CRAB TEMPURA</b> Soft Shell Crab deep-fried in Tempura batter	11.95
<b>CHICKEN GYOZA (NOT HALAL)</b> Pan-fried dumplings with Chicken filling (4pcs)	5.95	<b>HAMACHI JALAPENO (S)</b> Yellowtail sashimi with chilli, coriander and ponzu dressing	16.95
<b>VEGETABLE GYOZA (V)</b> Pan-fried dumplings with Vegetable filling (4pcs)	5.95	<b>SALMON TATAKI</b> Seared Salmon fillet slices with miso & karashi dressing	14.95
<b>PRAWN GYOZA</b> Pan-fried dumplings with Prawn filling (4pcs)	5.95	<b>TUNA TATAKI</b> Seared Tuna fillet slices with ponzu dressing	16.95
<b>SHUMAI</b> Steamed Prawn dim sum (4pcs)	5.95	<b>O-TORO TATAKI</b> Seared fatty Tuna Belly slices with ponzu dressing	39.95
<b>AGEDASHI TOFU (V)</b> Fried Tofu with dashi sauce	6.95	<b>WAGYU TATAKI (NOT HALAL)</b> Seared Wagyu Beef slices with ponzu dressing	27.95
<b>NASUDENGAKU (V)</b> Grilled Aubergine (Eggplant) with miso paste	7.95	<b>UNAGI NO KABAYAKI</b> Grilled Eel on a hot iron plate (Rice not included)	19.95
<b>BUTAKAKUNI</b> Braised Pork Belly in sweet dashi	7.95		
<b>YAKITORY</b>	5.95		

## GRILLED DISHES | 焼き物

(Rice not included)

<b>SABA SHIOYAKI</b> Grilled Mackerel with mixed leaf salad	11.95
<b>CHICKEN TERIYAKI</b> Grilled Chicken with teriyaki sauce on a bed of stir-fried vegetables served on a hot plate	14.95
<b>SALMON TERIYAKI</b> Grilled Salmon with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	15.95
<b>TUNA TERIYAKI</b> Grilled Tuna with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	16.95
<b>BEEF TERIYAKI</b> Grilled Beef with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	17.95
<b>TOFU TERIYAKI (V)</b> Deep-fried bean curd in teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	14.95
<b>BULGOGI</b> Soy sauce marinated stir-fried Beef on a bed of stir-fried vegetables served on a hot iron plate	16.95
<b>BLACK COD</b> Miso marinated grilled Black Cod. Also known as Gindara Suikyoyaki	24.95
<b>JAPANESE WAGYU STEAK</b> (NOT HALAL) Special offering from Sushinoen. Premium Japanese Wagyu Steak served on a mini charcoal grill. (This dish is not Halal)	49.95

A bowl rice topped with Japanese Wagyu Beef, onion and shitaki mushrooms, simmered in mildly sweet sauce and flavoured with dashi & soy sauce (This dish is not Halal)

<b>TEMPURA (UDON OR SOBA)</b> Udon noodle OR Buckwheat noodle soup with Prawn & Vegetable tempura	14.95
<b>NEBAYAKI UDON</b> Udon noodle soup with Prawn tempura, egg and vegetables served in a very hot casserole dish	16.95
<b>RAMEN</b> Spicy miso ramen noodle soup with choice of Chicken, Pork or Vegetables (V)	14.95
<b>YAKIUDON</b> Stir-fried udon noodles with choice of Chicken, Pork, Vegetable (V) or Seafood	13.95
<b>YAKISOBA</b> Stir-fried Egg noodles with choice of Chicken, Pork, Vegetable (V) or Seafood	13.95
<b>KATSU DON</b> Choice of either breaded Chicken thigh or breaded Pork loin on a bed of rice, topped with sweet Japanese omelette	15.95
<b>KATSU CURRY</b> Choice of either breaded Chicken thigh or breaded Pork loin on a bed of rice, served with curry sauce	14.95
<b>UNAJU</b> Grilled Eel on a bed of rice	18.95
<b>BOILED RICE (V)</b> Bowl of steamed rice	3.00

## RICE & NOODLE | ご飯と麺

<b>WAGYU DON (NOT HALAL)</b>	39.95
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## SUKIYAKI | すき焼き

Japanese Hot Pot dish where thinly sliced meat, vegetables and noodles are slowly cooked in a soy sauce & mirin mixture, and then dipped in fresh beaten egg. This dish is cooked by yourselves at your table using a portable mini gas cooker. Enjoy this dish at your own pace.

<b>SUKIYAKI (MINIMUM ORDER OF 2 PORTIONS)</b> Sukiyaki ingredients served with thin slices of Beef OR Iberico Pork	29.95 (PER PORTION)
<b>WAGYU SUKIYAKI (MINIMUM ORDER OF 2 PORTIONS)</b> Sukiyaki ingredients served with thin slices of Japanese Wagyu Beef (This dish is not Halal)	59.95 (PER PORTION)

# NIGIRI & SASHIMI À LA CARTE MENU 握り寿司

## 司と刺身

						<u>NIGIRI (2PCS)</u>	<u>SASHIMI (3PCS)</u>
<b>UNI</b>   SEA URCHIN	.	.	.	.	.	7.95 (1PC)	14.95 (2PCS)
<b>SAKE</b>   SALMON	.	.	.	.	.	4.55	5.95
<b>MAGURO</b>   TUNA	.	.	.	.	.	4.95	6.95
<b>SUZUKI</b>   SEA BASS	.	.	.	.	.	4.95	6.55
<b>TAI</b>   SEA BREAM	.	.	.	.	.	6.95	7.75
<b>HAMACHI</b>   YELLOWTAIL	.	.	.	.	.	7.95	11.95
<b>CHU-TORO</b>   MEDIUM-FATTY TUNA .	.	.	.	.	.	12.95	12.95
<b>O-TORO</b>   FATTY TUNA .	.	.	.	.	.	13.95	13.95
<b>EBI</b>   BOILED PRAWN	.	.	.	.	.	4.35	4.95
<b>AMAEBI</b>   SWEET PRAWN	.	.	.	.	.	4.95	5.95
<b>SAKE TORO</b>   FATTY SALMON BELLY	.	.	.	.	.	5.95	6.55
<b>IKA</b>   SQUID	.	.	.	.	.	5.35	5.95
<b>TAKO</b>   OCTOPUS	.	.	.	.	.	4.95	5.55
<b>TOBIKO</b>   FLYING FISH ROE	.	.	.	.	.	6.95	7.85
<b>HOTATE</b>   SCALLOP	.	.	.	.	.	7.95	10.95
<b>UNAGI</b>   GRILLED EEL	.	.	.	.	.	7.95	8.95
<b>IKURA</b>   SALMON ROE	.	.	.	.	.	8.95	9.45
<b>ABURI SAKE</b>   SEARED SALMON	.	.	.	.	.	5.95	6.95
<b>ABURI HOTATE</b>   SEARED SCALLOP.	.	.	.	.	.	9.55	10.95
<b>ABURI CHU-TORO</b>   SEARED MEDIUM-FATTY TUNA	.	.	.	.	.	13.95	13.95
<b>ABURI O-TORO</b>   SEARED FATTY TUNA	.	.	.	.	.	14.95	15.95
<b>SHIMESABA</b>   MARINATED MACKEREL	.	.	.	.	.	5.85	5.95
<b>TAMAGO</b>   SWEET JAPANESE OMELETTE	.	.	.	.	.	4.35	4.95
<b>HOKKIGAI</b>   SURF CLAM	.	.	.	.	.	4.35	5.95
<b>INARI</b>   TOFU BAG FILLED WITH SUSHI RICE (V)	.	.	.	.	.	4.35	N/A

## SASHIMI PLATTERS | 刺身

SLICES OF FRESH FISH CAREFULLY PREPARED BY OUR EXPERIENCED SUSHI CHEFS

<b>JOU SASHIMI</b> Salmon, Tuna and assorted sashimi   14pcs	23.95
<b>TOKUJO SASHIMI</b> Salmon, Tuna, Sea Bass and assorted sashimi   18pcs	31.95
<b>OMAKASE SASHIMI</b> Salmon, Tuna, Sea Bass, Scallop and assorted sashimi   28pcs	54.95
<b>FUNA MORI</b> Large assortment of sashimi   40pcs	85.95

## NIGIRI PLATTERS | 握り寿司

HAND-PRESSED SUSHI RICE TOPPED WITH SASHIMI

<b>JOU NIGIRI</b> Salmon, Tuna, Sea Bass and extra assorted nigiri   8pcs plus Kappa Maki (6pcs Cucumber maki)	23.95
<b>TOKUJO NIGIRI</b> Salmon, Tuna, Sea Bass and extra assorted nigiri   12pcs plus Tekka Maki (6pcs Tuna maki)	31.95

## SUSHI MORIAWASE | 寿司盛り合わせ

SUSHI COMBINATION PLATTERS

<b>SAKE PARADISE</b> Salmon sashimi 6pcs; Salmon nigiri 5pcs; and Salmon maki 6pcs	21.95
<b>SAKE &amp; MAGURO PARADISE</b> Salmon and Tuna sashimi 6pcs; Nigiri 5pcs; Maki 6pcs	26.95
<b>MAGURO PARADISE</b> Tuna sashimi 6pcs; Tuna nigiri 5pcs; and Tuna maki 6pcs	29.95
<b>ALGATE PLATTER</b> Assortment of Sashimi 6pcs; Nigiri 5pcs; and Crispy Prawn Maki 6pcs	29.95
<b>SUSHINOEN MORIAWASE</b> Sashimi 12pcs; Nigiri 8pcs; Pink Lady Maki 8pcs	45.95

## SUSHI DONBURI | 海鮮丼

<b>SAKE OYAKODON</b> Salmon & Ikura (Salmon roe) on a bed of sushi rice	19.95
<b>CHIRASHI DON</b> Assorted sashimi on a bed of sushi rice	19.95
<b>TEKKA DON</b> Tuna sashimi on a bed of sushi rice	20.95

## MAKI & TEMAKI | 巻き寿司と手巻き寿司

Maki: Sushi rice & ingredients wrapped with edible seaweed on the outside

Temaki: Cone-shaped roll with sushi rice & ingredients wrapped with edible seaweed on the outside

Hoso maki: Thin maki roll

Futo maki: Thick maki roll

Ura maki: Inside-out maki roll

<b>VEG LOVER (V)</b>	7.95
Cucumber & rice (6pcs); Avocado & rice (6pcs) rolled with seaweed   12pcs Hoso maki	
<b>AVOCADO LOVER (V)</b>	8.25
Avocado & rice rolled with seaweed   12pcs Hoso maki	
<b>OSHINKO (V)</b>	4.35
Japanese yellow pickle and rice rolled with seaweed   6pcs Hoso maki	
<b>SAKE</b>	5.35
Salmon and rice rolled with seaweed   6pcs Hoso maki (Temaki option available)	
<b>SABA SHISO</b>	5.75
Mackerel, perilla leaf and rice rolled with seaweed   6pcs Hoso maki	
<b>CALIFORNIA ROLL</b>	5.95
Crab stick, avocado, cucumber and rice rolled with seaweed   6pcs Ura maki	
<b>VEGETABLE MAKI (V)</b>	7.95
Assorted vegetable and rice rolled with seaweed   6pcs Ura maki	
<b>TEKKA</b>	6.95
Tuna and rice rolled with seaweed   6pcs Hoso maki (Temaki option available)	
<b>SALMON &amp; AVOCADO</b>	7.95
Salmon and avocado inside out roll   6pcs Ura maki (Temaki option available)	
<b>SALMON SKIN</b>	9.95
Grilled crispy salmon skin, cucumber, avocado and salad   6pcs Ura maki	
<b>UNAGI KYURI MAKI</b>	8.95
Grilled Eel, cucumber and rice rolled with seaweed   6pcs Hoso maki (Temaki option available)	
<b>HAMACHI NEGI MAKI</b>	10.95
Yellowtail, spring onion and rice rolled with seaweed   6pcs Hoso maki	
<b>NEGI TORO MAKI</b>	12.95
Fatty tuna belly, spring onion and rice rolled with seaweed   6pcs Hoso maki	

## MAKI & TEMAKI | 巻き寿司と手巻き寿司

<b>ALDGATE ROLL MAKI</b>	13.95
A mega maki mix of Sweet Prawns, Tamago, Kanpyo, White Fish, Yellowtail, Salmon, Tuna, Avocado and Tobiko (flying fish roe)   6pcs Futo maki	
<b>SPICY SALMON MAKI (S)</b>	9.95
Salmon, avocado, cucumber, spicy sauce, salad and fish roe   6pcs Ura maki	
<b>SPICY TUNA MAKI (S)</b>	10.95
Tuna, avocado, cucumber, spicy sauce, salad and fish roe   6pcs Ura maki	
<b>DRAGON [DOUBLE]</b>	14.95
Grilled Eel and avocado on top of California roll   8pcs Ura maki	
<b>LONDON LONDON</b>	11.95
California roll with prawn tempura topped with white mayo sauce   8pcs Ura maki (Temaki option available)	
<b>PHILA-KATSU</b>	10.95
Deep-fried chicken katsu, cream cheese, cucumber and lettuce   6pcs Ura maki	
<b>EBI TEMPURA</b>	10.95
Prawn tempura, avocado, cucumber, salad and fish roe   6pcs Futo maki	
<b>SPIDER MAKI</b>	10.95
Whole soft shell crab tempura, fish roe, crab stick, avocado, cucumber and salad   6pcs Futo maki	
<b>CRISPY PRAWN MAKI</b>	10.95
Crispy prawn tempura with sweet chilli sauce and chives   6pcs Ura maki	
<b>SNOW CONE MAKI</b>	12.95
Baked California roll with prawn tempura topped with mayo sauce and crunchy bits   8pcs	
<b>VOLCANO MAKI</b>	13.95
Baked California roll topped with Tuna, Salmon and chilli mayo   8pcs	
<b>PINK LADY MAKI</b>	12.95
Grilled salmon on top of California roll with citrus sauce and salmon roe   8pcs	
<b>RAINBOW MAKI</b>	13.95
California roll with a selection of sashimi on top   8pcs	
<b>BRAVO DUO MAKI</b>	16.95
Seared tuna with garlic oil on top of California roll topped with citrus sauce   8pcs	

## DESSERT | デザート

<b>MOCHI</b> Sticky rice cake with sweet red bean paste filling	4.00
<b>MOCHI ICE CREAM</b> Vanilla ice cream wrapped in sticky rice cake	4.35
<b>GREEN TEA ICE CREAM</b> Made with Japanese matcha, milk and cream	4.00
<b>BLACK SESAME ICE CREAM</b> Made with Black Sesame Seeds, milk and cream	4.00
<b>DORAYAKI</b> Japanese custard pancake served with a scoop of Vanilla ice cream	4.75
<b>MATCHA CHEESECAKE</b> Homemade chilled cheesecake made using cream cheese blended with Japanese Matcha on a thin biscuit base and paired with a Blueberry & Raspberry coulis	6.95
<b>BLACK SESAME CHEESECAKE</b> Homemade chilled cheesecake made using cream cheese blended with Black Sesame Seeds on a thin biscuit base, topped with black sesame seeds and paired with a Blueberry & Raspberry coulis	6.95
<b>ICE CREAM TEMPURA</b> Vanilla ice cream deep-fried in Tempura batter and topped with sweet red bean paste	6.95
<b>DARK CHOCOLATE DOME</b> A rich dark chocolate mousse with crunchy Hazelnut centre on top of a chocolate sponge base, all neatly wrapped in a soft velvety chocolate shell. A triple chocolate indulgence worth savouring slowly	7.95