



FOOD MENU



Starters

Starters Small Bites, Big Flavour

Crispy Veg Spring Rolls (3 pcs) – R85

Golden and crunchy, packed with seasoned vegetables and served with a dipping sauce that hits all the right notes.

Chicken Spring Rolls (3 pcs) – R105

Crispy rolls filled with tender chicken, herbs, and spices. A perfect start to your culinary journey.

Chicken Dim Sum (3 pcs) – R105

Steamed to perfection, these juicy dumplings burst with flavour in every bite.

Prawn Dim Sum (3 pcs) – R105

Delicate prawn dumplings served warm and tender, with a savoury kick.

Ceviche Starter – R115

A fresh, tangy ceviche-style bite topped with ponzu, scallions, radish and a drizzle of olive oil. option of salmon or tuna



Edamame

Three Ways – Light & Addictive

Classic Salted Edamame – R70

Lightly salted and steamed to preserve its natural sweetness.

Unagi Glazed Edamame – R85

Tossed in unagi sauce and sprinkled with roasted sesame seeds for a sweet umami twist.

Togarashi Spiced Edamame – R85

Spicy, bold, and addictive – tossed with Japanese seven-spice for an extra kick.



Signature Small Plates

Sushi Taco – Swordfish Fusion – R95

Crispy taco shell filled with swordfish, kissed with unagi sauce, balsamic pearls, truffle mayo, and a fresh chive ribbon.

Prawn tempura Bao Bun – R95

Melt-in-your-mouth pork belly glazed to perfection, served in a soft bao bun.

Crispy Chicken Bao Bun – R85

Crispy, juicy chicken nestled in a fluffy bao with our signature Asian slaw.

Glazed beef Bao Bun – R105

Unagi glazed beef topped with spring onion, roasted sesame seed and Japanese mayo



Soups

Traditional Miso Soup - R85

A timeless Japanese classic made with a delicate miso broth, enriched with tofu, wakame seaweed, and spring onions. Light, savory, and soul-warming — the perfect start to any meal.

Noodle Miso Dim Sum Soup

A comforting fusion of silky miso broth and tender noodles, served with delicate dim sum and your choice of filling:

Prawn R165 – Juicy prawn dim sum adds a seafood richness to this satisfying bowl.

Veg R145 – A garden-fresh medley of vegetable dim sum for a wholesome, vegetarian delight.

Spicy Coconut Noodle Dim Sum Soup (Vegan) R165

A bold, creamy coconut broth infused with aromatic spices and chili heat, served with soft noodles and vegan dim sum. Rich, spicy, and entirely plant-based — comfort food with a kick.





Ramen

Soul in a Bowl

Beef Brisket Ramen – R150

Tender beef, silky broth, noodles, and spice – comforting and bold.

Duck Ramen – R180

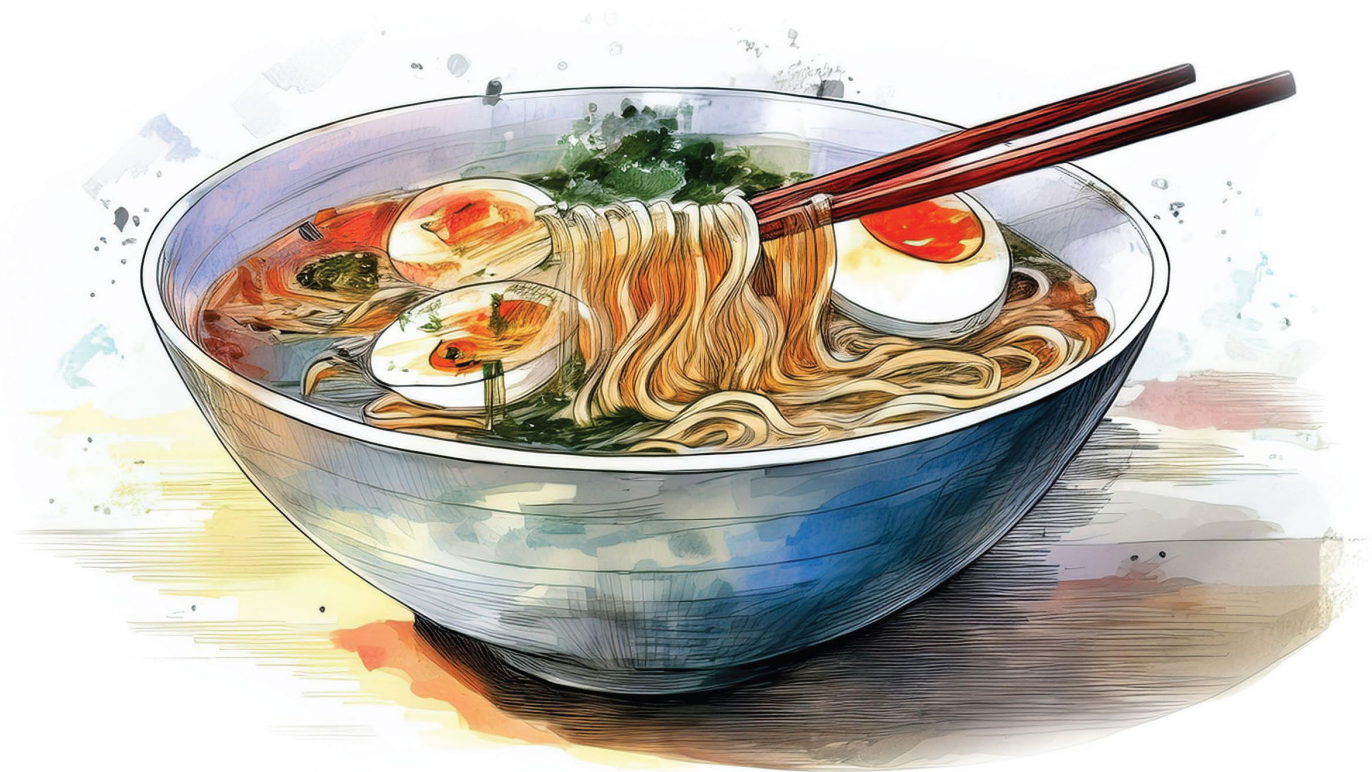
Crispy duck in a rich broth with noodles and delicate greens.

Tofu & Vegetable Ramen – R140

A nourishing vegan bowl full of earthy flavours and umami broth.

Chow Mein – Chicken or Steak – R155

Wok-tossed noodles with red pepper, baby cabbage, broccoli, and soy egg yolk.





Sushi Selections

Fresh, Artful & Inspired

Chef's Nigiri Selection (8 pcs) – R240

A premium showcase:

2x Salmon • 2x Tuna • 2x Swordfish • 2x beef Each piece dressed with selected herbs and house-infused oils.

Sashimi Platter (6 pcs) – R189

An elegant mix of salmon and tuna, and swordfish on crushed ice, topped with salsa, salmon roe, and balsamic pearls.

Salmon & Tuna Bites (4 pcs) – R160

Delicate cubes topped with truffle mayo, balsamic pearls, and a touch of chive.

Ikura Gunkan (4 pcs) – R169

Seaweed-wrapped rice topped with salmon and tuna, crowned with wild Alaskan salmon roe and chives.

Nordic Drift Roll / Banting (4pcs) – R169

Salmon coriander cream cheese and chives turned in rice paper, topped with unagi sauce truffle mayo and edible flowers.

Seaweed Roll / Banting (8 pcs) – R199

Salmon placed on a sheet of nori filled with seared togirashi tuna and avocado topped with ribbons of salmon dressed with truffle mayo caviar and unagi sauce.

Mosaic Banting Roll (5 pcs) – R189

A no-rice, keto-friendly roll featuring tuna, salmon, swordfish & veg, finished with truffle mayo, truffle slices, and citrus ponzu.

Salmon or Tuna Tataki (6 pcs) – R155

Pan-seared and spiced, served with jalapeño, salsa, salmon roe, and ponzu.





Signature Rolls

Beef Surf & Turf (8 pcs) – R160

Deep-fried crayfish tail with torched beef, truffle mayo, spicy mayo, roasted sesame, truffle slices, and Togarashi spice.

Tempura Futomaki (6 pcs) – R140

Choice of salmon, tuna, or swordfish – rolled, tempura-fried, and topped with truffle mayo, balsamic pearls, unagi drizzle, and seven spice.

New Style Spicy Salmon Roll (8pcs) – R139

Salmon California roll topped with torched salmon, spicy mayo, unagi sauce, roasted sesame seeds, and scallions.

New Style Spicy Tuna Roll (8 pcs) – R139

Tuna California roll finished with a ribbon of tuna, truffle mayo, spicy drizzle, sesame seeds, and seven spice.

New Style Roses (6 pcs) – R135

A beautiful medley of fish and flavour, rolled to look as good as it tastes.

Rainbow reloaded (8 pcs) – R 165

A vibrant twist on the classic California roll — succulent prawn wrapped in seasoned sushi rice and nori, topped with a colorful array of fresh salmon, tuna, creamy avocado, and delicate lumpfish caviar. Finished with a drizzle of rich unagi sauce for a bold, savory finish. A feast for the eyes and the palate.

Pretty Women (8 pcs) – R145

Elegance meets indulgence in this deep-fried prawn California roll. Crispy on the outside, with a warm, savoury centre, it's crowned with buttery avocado, a touch of Japanese mayo, and a sprinkle of shimmering lumpfish caviar. A glamorous bite every time.

Smoked Ember Roll (8 pcs) – R160

Seared salty beef in miso paste with grilled shiitake and avocado on the inside topped with balsamic pearls dressed with truffle mayo micro greens and radishes

Yuzu Blossom Roll (8 pcs) – R165

Yuzu-marinated salmon with avocado cucumber on the inside topped with a tuna crudo, chives and lemon gel dressed with micro greens roasted sesame seeds edible flowers and avocado puree.

Champagne Salmon Roll (8 pcs) –R169

Crispy tempura salmon with cucumber ribbons on the inside , balsamic pearls truffle mayo crispy tempura flakes and dressed micro greens roasted sesame seeds and radishes.

Sakura Dust Roll (8 pcs) – R160

Tuna tartare orange zest and truffle mayo with avocado on the inside, dressed with radishes avocado puree topped with micro greens edible flowers dusting of nori dust

Caviar Noir Roll (8 pcs) – R159

Tuna thawed in citrus ponzu with avocado on the inside and topped with truffle mayo caviar and squid tempura crisp, dressed with micro greens avocado puree roasted sesame seeds spring onion and edible flowers.



Midnight Kimchi Roll (8 pcs) – R149

Beef tataki and cucumber crispy garlic on the inside, topped with fermented salmon dressed with pickled onion and sesame oil touched with sesame seeds edible flowers and radishes .

Hazelnut Umami Roll (8pcs) – R145

Roasted baby marrow and avocado on the inside, unagi glaze , topped with a ribbon of torched salmon and garnished with micro herbs, radishes roasted sesame seeds and vegan mayo.

Firefly Roll (8 pcs) – R155

Chilli-glazed baby squid and avocado on the inside with charred jalapeño slices, lime slices topped with truffle mayo unagi sauce edible flowers and micro greens.

New Style Beef Fried Roll (8 pcs) – R149

Beef and cucumber deep-fried roll topped with beef unagi tartar dresses with roasted sesame seeds truffle mayo unagi sauce and micro greens.

Steak Tuna Roll (8pcs) – R149

Prawn and Avo California roll topped with seared tuna dressed with truffle mayo balsamic pearls roasted sesame seeds spring onion and unagi sauce

Prawn Bomb Roll (8pcs) – R155

Prawn California topped with deep fried spicy prawn roasted sesame seeds spring onion and unagi sauce

Nigiri (4 pcs) – R140

Blow touched salmon, tuna or swordfish topped with assorted herbs and sauces

Cape Roll (8pcs) – R139

Prawn California topped with pepperdew dresses with truffle mayo micro greens and roasted sesame seeds

Dream Roll – R135

Seared tuna California and avocado topped with truffle mayo wrapped in nori dressed with spring onion roasted sesame seeds and home made spicy mayo.

Squid tempura – R155

Prawn California topped with deep-fried squid drizzled with sweet chilli roasted sesame seeds and spring onion.

Sword fish bomb – R159

Grilled swordfish and avo topped with unagi seared swordfish topped with spring onion roasted sesame seeds and togirashi seven spice.

Tuna and sweetcorn roll – R160

Diced tuna mixed with sweetcorn and mayo wrapped in nori topped with truffle mayo micro greens and roasted sesame seeds

Panko prawn and cream cheese roll – R159

Deep fried prawn California with cream cheese topped with avocado and dressed with spicy mayo micro greens and roasted sesame seeds.

Mushroom unagi roll – R145

Pan fried in unagi sauce mushroom with avo and seared salmon topping with julienne carrot on the inside topped with truffle mayo spring onion and roasted sesame seeds.





Salads & Bowls

Fresh & Wholesome Aiko Plus Bowl

Salmon/Tuna – R150

Coated rice balls, roasted sesame, avocado, cabbage, cucumber, radish, edamame & coriander with our house Susa sauce.

Ebi Salad (Prawn) – R160

Cooked prawns, avo, sesame oil, mayo, cabbage, cucumber, carrots, and seven spice tossed in an Asian-style mix.

Seafood Salad – R189

Salmon, prawn, tuna, crab stick, avo, spring onion, sesame oil, mayo, lettuce, cabbage, carrot, 7 spice, cucumber

Vegan Sushi – Plant-Powered & Packed with Flavour (all rolls are 8 pcs)

New Style Vegan Roll – R110

Tofu, soy-glazed mushrooms, avo, olive salsa, vegan mayo, and chives.

Sweet & Spicy Eden Roll – R110

A balance of sweet heat with a bold plant-based punch.

Umami Olive Twist roll – R129

An earthy olive experience, unique and rich in flavour.

Aubergine Dream Roll – R110

Smoky aubergine with fresh veg on the inside topped with house vegan sauce for a dreamy bite.

Smoky BBQ Tofu & Pickled Onion Roll – R115

BBQ-glazed tofu, pickled red onions, lettuce avocado on the inside
Crushed peanuts + smoked nori dust topped with black and yellow pepper aioli

Beetroot & tofu Roll

Roasted beet matchsticks, avocado, tofu dressed with
micro greens and edible flowers topped with vegan mayo and balsamic pearls

Crispy Tempura Veggie Roll – R109

Tempura sweet potato and avocado with deep-fried spring onion root topped with vegan mayo and sweet chilli sauce dressed
with micro greens roasted sesame seeds micro greens and edible flowers

Caramelised Onion & Sweet Potato Roll – R119

Roasted sweet potato and avocado inside topped with caramelised onion and avocado on top dressed and dressed with vegan
mayo and sesame oil drizzle

Wasabi Edamame Pesto Roll – R129

Edamame, avocado, Rocket, cucumber on the inside touched with
wasabi-edamame pesto and drizzled with nori crunchy flakes

Baby Marrow & Caramelised Onion Roll – R115

Roasted marrow and avocado on the inside topped with caramelised onions drizzled with unagi sauce and springonion



Beetroot Tartare Roll – R125

Beet tartare (diced marinated beet), Vegan Salmon, chives, and avocado on the inside topped with micro greens, vegan mayo and a touch of roasted sesame seeds

Roasted Garlic & Mushroom Roll – R110

Roasted garlic cloves, sautéed mushrooms, spinach and avocado on the inside topped with truffle oil drizzle roasted sesame seeds and micro greens

Umami Garden Roll – R120

Grilled yuzu miso mushroom and avocado on the inside , topped with roasted nori truffle mayo, balsamic pearls dressed with micro greens ,roasted sesame seeds and radishes.

Mushroom bomb – R129

Tempura mushroom, basil red pepper and avo topped with tempura mushroom dressed with vegan mayo and sweet chilli micro herbs and roasted sesame seeds.

Carrot nigiri 3 pcs – R109

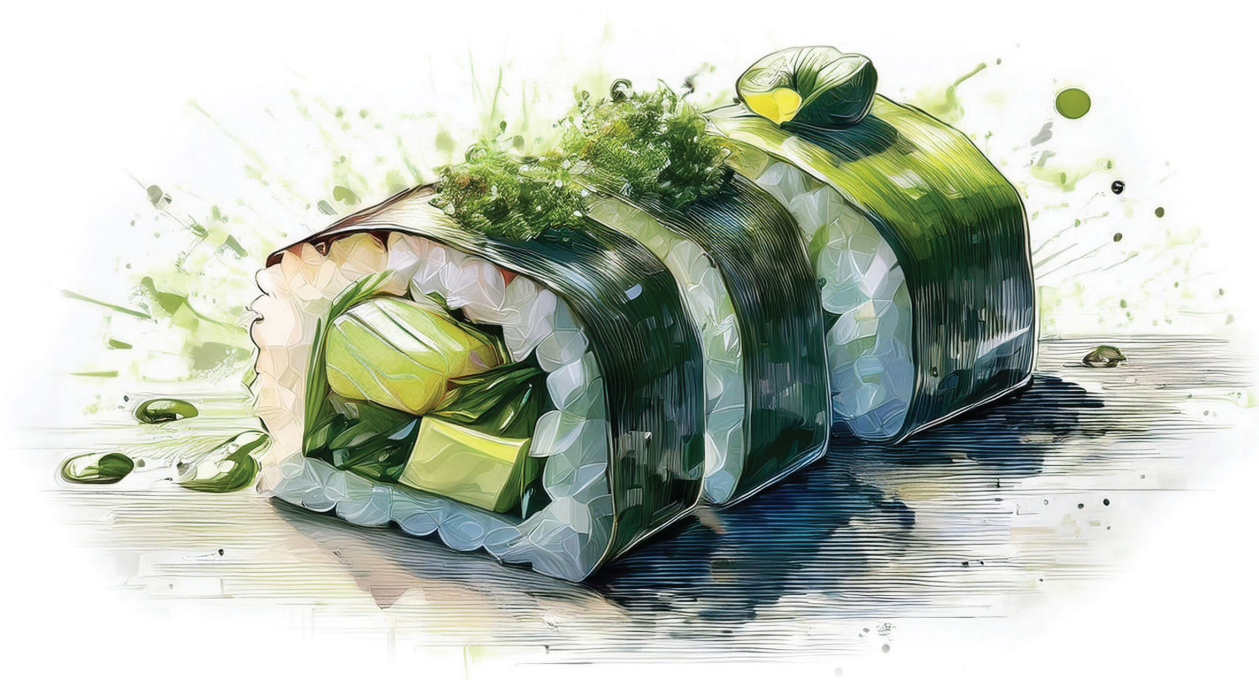
Diced carrot or cucumber wrapped in nori topped with vegan mayo and a string of chives

Salmon and Veg Roll – R110

Vegan cured salmon with cucumber and avo wrapped in nori topped with roasted sesame seeds vegan mayo mayo pepper dews and micro herbs

Vegan Tuna Nigiri 3pcs – R109

Cured tomato wrapped in rice drizzled with roasted sesame seeds and a sting of chives.



TAKUSAN

(All you can eat or eat a lot)

You can choose any of sushi rolls on Signature Rolls

Please note pieces will be serve in 4 per portion

R399.00 PER PERSON

VEGAN TAKUSAN R299 PER PERSON

You can choose any of sushi rolls on

Vegan Sushi – Plant-Powered & Packed with Flavour

Please note pieces will be serve in 4 per portion

YOU WILL RECEIVE FREE MISO SOUP BOWL ON ARRIVAL

TERMS & CONDITIONS APPLY


R15.00 PER PIECE NOT CONSUMED

NO TAKE AWAYS ALLOWED FOR TAKUSAN

YOU ARE NOT ALLOWED TO SHARE

**LIMITED SITTING TIME FOR TAKUSAN IS 90 MINUTES PLEASE CHECK OUR
WEBSITE FOR AVAILABLE DATES**

www.aikosushi.co.za



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