

APPETIZERS | 前菜

MISO SOUP (V) Traditional Japanese soup	2.95	YAKITORI 2 skewers of grilled boneless Chicken	5.95
SALTED EDAMAME (V) Steamed Soya Beans seasoned with coarse sea salt	3.95	TAKOYAKI Deep-fried Octopus balls with brown sauce (5pcs)	6.95
SPICY EDAMAME (V, S) Pan-fried Soya Beans coated in spicy sauce	4.75	TORIKARAAGE Soy marinated fried Chicken with chilli mayo	7.95
HORENSO GOMAAE (V) Blanched Spinach with goma dressing (sesame sauce)	5.75	IKAGESO Deep-fried Squid legs with chilli mayo	7.95
YASAI SALAD (V) Mixed leaf salad with miso dressing	6.95	TON KATSU (PORK) Breaded deep-fried Pork with Katsu sauce (Rice not included)	11.95
WAKAME SALAD (V) Seaweed salad (flat & dark green) with nutty goma dressing (sesame sauce)	4.95	CHICKEN KATSU Breaded deep-fried Chicken with Katsu sauce (Rice not included)	11.95
KAISO SALAD (V) Seaweed salad (string-like & bright green) with Sunomono dressing	5.45	BUTA NO SHOGA YAKI Stir-fried marinated Pork Belly with ginger, onion and bean sprouts	10.95
TOFU & AVOCADO SALAD (V) Deep-fried Bean Curd, avocado and mixed leaf salad	11.95	PRAWN TEMPURA Prawns deep-fried in Tempura batter (4pcs or 7pcs)	11.95 16.95
SASHIMI SALAD Mixed Sashimi chunks and salad with ponzu dressing (tangy citrus sauce)	16.95	MIXED TEMPURA Prawns and Vegetables deep-fried in Tempura batter	12.95
MIXED PICKLES (V) Assortment of pickled vegetables	3.95	VEGETABLE TEMPURA (V) Vegetables deep-fried in Tempura batter	10.95
KIMCHI (V, S) Korean style spicy cabbage	3.65	SOFT SHELL CRAB TEMPURA Soft Shell Crab deep-fried in Tempura batter	11.95
CHICKEN GYOZA (NOT HALAL) Pan-fried dumplings with Chicken filling (4pcs)	5.95	HAMACHI JALAPENO (S) Yellowtail sashimi with chilli, coriander and ponzu dressing	17.95
VEGETABLE GYOZA (V) Pan-fried dumplings with Vegetable filling (4pcs)	5.95	SALMON TATAKI Seared Salmon fillet slices with miso & karashi dressing	14.95
PRAWN GYOZA Pan-fried dumplings with Prawn filling (4pcs)	6.95	TUNA TATAKI Seared Tuna fillet slices with ponzu dressing	16.95
SHUMAI Steamed Prawn dim sum (4pcs)	5.95	O-TORO TATAKI Seared fatty Tuna Belly slices with ponzu dressing	39.95
AGEDASHI TOFU (V) Fried Tofu with dashi sauce	6.95	WAGYU TATAKI (NOT HALAL) Seared Wagyu Beef slices with ponzu dressing	29.95
NASUDENGAKE (V) Grilled Aubergine (Eggplant) with miso paste	7.95	UNAGI NO KABAYAKI Grilled Eel on a hot iron plate (Rice not included)	21.95
BUTAKAKUNI Braised Pork Belly in sweet dashi	8.95		

SASHIMI PLATTERS | 刺身

SLICES OF FRESH FISH CAREFULLY PREPARED BY OUR EXPERIENCED SUSHI CHEFS

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

NIGIRI PLATTERS | 握り寿司

HAND-PRESSED SUSHI RICE TOPPED WITH SASHIMI

JOU NIGIRI Salmon, Tuna, Sea Bass and extra assorted nigiri 8pcs plus Kappa Maki (6pcs Cucumber maki)	23.95
TOKUJO NIGIRI 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

SAKE PARADISE Salmon sashimi 6pcs; Salmon nigiri 5pcs; and Salmon maki 6pcs	23.95
SAKE & MAGURO PARADISE Salmon and Tuna sashimi 6pcs; Nigiri 5pcs; Maki 6pcs	28.95
ALGATE PLATTER Assortment of Sashimi 6pcs; Nigiri 5pcs; and Crispy Prawn Maki 6pcs	29.95
SUSHINOEN MORIAWASE Sashimi 12pcs; Nigiri 8pcs; Pink Lady Maki 8pcs	46.95

SUSHI DONBURI | 海鮮丼

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

NIGIRI & SASHIMI À LA CARTE MENU

握り寿司と刺身

	<u>NIGIRI (2PCS)</u>	<u>SASHIMI (3PCS)</u>
UNI SEA URCHIN	7.95 (1PC)	19.95 (2PCS)
SAKE SALMON	4.95	5.95
MAGURO TUNA	4.95	6.95
SUZUKI SEA BASS	5.95	6.55
TAI SEA BREAM	6.95	7.75
HAMACHI YELLOWTAIL	7.95	11.95
CHU-TORO MEDIUM-FATTY TUNA	12.95	12.95
O-TORO FATTY TUNA	13.95	13.95
EBI BOILED PRAWN	4.35	4.95
AMAEBI SWEET PRAWN	4.95	5.95
SAKE TORO FATTY SALMON BELLY	5.95	6.55
IKA SQUID	5.35	5.95
TAKO OCTOPUS	4.95	5.55
TOBIKO FLYING FISH ROE	6.95	7.85
HOTATE SCALLOP	7.95	10.95
UNAGI GRILLED EEL	7.95	8.95
IKURA SALMON ROE	8.95	9.45
ABURI SAKE SEARED SALMON	5.95	6.95
ABURI HOTATE SEARED SCALLOP	9.55	10.95
ABURI CHU-TORO SEARED MEDIUM-FATTY TUNA	13.95	13.95
ABURI O-TORO SEARED FATTY TUNA	14.95	15.95
SHIMESABA MARINATED MACKEREL	5.85	5.95
TAMAGO SWEET JAPANESE OMELETTE	4.75	4.95
HOKKIGAI SURF CLAM	4.35	5.95
INARI TOFU BAG FILLED WITH SUSHI RICE (V)	4.35	N/A

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

VEG LOVER (V)	8.25
Cucumber & rice (6pcs); Avocado & rice (6pcs) rolled with seaweed 12pcs Hoso maki	
AVOCADO LOVER (V)	8.55
Avocado & rice rolled with seaweed 12pcs Hoso maki	
OSHINKO (V)	4.75
Japanese yellow pickle and rice rolled with seaweed 6pcs Hoso maki	
SABA SHISO	5.75
Mackerel, perilla leaf and rice rolled with seaweed 6pcs Hoso maki	
CALIFORNIA ROLL	5.95
Crab stick, avocado, cucumber and rice rolled with seaweed 6pcs Ura maki	
VEGETABLE MAKI (V)	7.95
Assorted vegetable and rice rolled with seaweed 6pcs Ura maki	
TEKKA	6.95
Tuna and rice rolled with seaweed 6pcs Hoso maki (Temaki option available)	
SALMON & AVOCADO	7.95
Salmon and avocado inside out roll 6pcs Ura maki (Temaki option available)	
SALMON SKIN	9.95
Grilled crispy salmon skin, cucumber, avocado and salad 6pcs Ura maki	
UNAGI KYURI MAKI	8.95
Grilled Eel, cucumber and rice rolled with seaweed 6pcs Hoso maki (Temaki option available)	
HAMACHI NEGI MAKI	10.95
Yellowtail, spring onion and rice rolled with seaweed 6pcs Hoso maki	
NEGI TORO MAKI	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

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

GRILLED DISHES | 焼き物

(Rice not included)

SABA SHIOYAKI Grilled Mackerel with mixed leaf salad	11.95
CHICKEN TERIYAKI Grilled Chicken with teriyaki sauce on a bed of stir-fried vegetables served on a hot plate	15.95
SALMON TERIYAKI Grilled Salmon with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	16.95
TUNA TERIYAKI Grilled Tuna with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	17.95
BEEF TERIYAKI Grilled Grass-fed Angus Bull Beef with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	19.95
TOFU TERIYAKI (V) Deep-fried bean curd in teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	15.95
BULGOGI Soy sauce marinated stir-fried Beef on a bed of stir-fried vegetables served on a hot iron plate	16.95
BLACK COD Miso marinated grilled Black Cod. Also known as Gindara Suikyoyaki	25.95
JAPANESE WAGYU STEAK (NOT HALAL) SPECIAL OFFERING FROM SUSHINOEN. PREMIUM JAPANESE WAGYU STEAK SERVED ON A MINI CHARCOAL GRILL (THIS DISH IS NOT HALAL)	49.95

RICE & NOODLE | ご飯と麺

WAGYU DON (NOT HALAL) 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)	39.95
TEMPURA (UDON OR SOBA) Udon noodle OR Buckwheat noodle soup with Prawn & Vegetable tempura	14.95
NEBAYAKI UDON Udon noodle soup with Prawn tempura, egg and vegetables served in a very hot casserole dish	16.95
RAMEN Spicy miso ramen noodle soup with choice of Chicken, Pork or Vegetables (V)	14.95
YAKIUDON Stir-fried udon noodles with choice of Chicken, Pork, Vegetable (V) or Seafood	13.95
YAKISOBA Stir-fried Egg noodles with choice of Chicken, Pork, Vegetable (V) or Seafood	13.95
KATSU DON Choice of either breaded Chicken thigh or breaded Pork loin on a bed of rice, topped with sweet Japanese omelette	15.95
KATSU CURRY Choice of either breaded Chicken thigh or breaded Pork loin on a bed of rice, served with curry sauce	14.95
UNAJU Grilled Eel on a bed of rice	18.95
BOILED RICE (V) Bowl of steamed rice	3.00

BOILED UDON

3.00

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

SUKIYAKI (MINIMUM ORDER OF 2 PORTIONS) Sukiyaki ingredients served with thin slices of Beef OR Iberico Pork	29.95 (PER PORTION)
WAGYU SUKIYAKI (MINIMUM ORDER OF 2 PORTION) Sukiyaki ingredients served with thin slices of Japanese Wagyu Beef (Not Halal)	69.95 (PER PORTION)

DESSERT | デザート

MOCHI Sticky rice cake with sweet red bean paste filling	4.35
MOCHI ICE CREAM Vanilla ice cream wrapped in sticky rice cake	4.35
GREEN TEA ICE CREAM Made with Japanese matcha, milk and cream	4.00
BLACK SESAME ICE CREAM Made with Black Sesame Seeds, milk and cream	4.00
DORAYAKI Japanese custard pancake served with a scoop of Vanilla ice cream	4.70
MATCHA CHEESECAKE 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
BLACK SESAME CHEESECAKE 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
ICE CREAM TEMPURA Vanilla ice cream deep-fried in Tempura batter and topped with sweet red bean paste	6.95
DARK CHOCOLATE DOME A rich dark chocolate mousse with crunchy Hazelnut centre on top of a chocolate sponge base, all neatly wrapped in a soft velvety chocolate shall. A triple chocolate indulgence worth savouring slowly	7.95