

APPETIZERS | 前菜

MISO SOUP (V) Traditional Japanese soup	2.95
SALTED EDAMAME (V) Steamed Soya Beans seasoned with coarse sea salt	3.95
SPICY EDAMAME (V, S) Pan-fried Soya Beans coated in spicy sauce	4.75
HORENISO GOMAAE (V) Blanched Spinach with goma dressing (sesame sauce)	5.75
YASAI SALAD (V) Mixed leaf salad with miso dressing	6.95
WAKAME SALAD (V) Seaweed salad (flat & dark green) with nutty goma dressing (sesame sauce)	4.95
KAISO SALAD (V) Seaweed salad (string-like & bright green) with Sunomono dressing	5.45
TOFU & AVOCADO SALAD (V) Deep-fried Bean Curd, avocado and mixed leaf salad	11.95
SASHIMI SALAD Mixed Sashimi chunks and salad with ponzu dressing (tangy citrus sauce)	16.95
MIXED PICKLES (V) Assortment of pickled vegetables	3.95
KIMCHI (V, S) Korean style spicy cabbage	3.65
CHICKEN GYOZA (NOT HALAL) Pan-fried dumplings with Chicken filling (4pcs)	5.95
VEGETABLE GYOZA (V) Pan-fried dumplings with Vegetable filling (4pcs)	5.95
PRAWN GYOZA Pan-fried dumplings with Prawn filling (4pcs)	6.95
SHUMAI Steamed Prawn dim sum (4pcs)	5.95
AGEDASHI TOFU (V) Fried Tofu with dashi sauce	6.95
NASUDENGAKU (V) Grilled Aubergine (Eggplant) with miso paste	7.95
BUTAKAKUNI Braised Pork Belly in sweet dashi	8.95

YAKITORI 2 skewers of grilled boneless Chicken	5.95
TAKOYAKI Deep-fried Octopus balls with brown sauce (5pcs)	6.95
TORIKARAAGE Soy marinated fried Chicken with chilli mayo	7.95
IKAGESO Deep-fried Squid legs with chilli mayo	7.95
TON KATSU (PORK) Breaded deep-fried Pork with Katsu sauce (Rice not included)	11.95
CHICKEN KATSU Breaded deep-fried Chicken with Katsu sauce (Rice not included)	11.95
BUTA NO SHOGA YAKI Stir-fried marinated Pork Belly with ginger, onion and bean sprouts	10.95
PRAWN TEMPURA Prawns deep-fried in Tempura batter (4pcs or 7pcs)	11.95 18.95
MIXED TEMPURA Prawns and Vegetables deep-fried in Tempura batter	12.95
VEGETABLE TEMPURA (V) Vegetables deep-fried in Tempura batter	10.95
SOFT SHELL CRAB TEMPURA Soft Shell Crab deep-fried in Tempura batter	11.95
HAMACHI JALAPENO (S) Yellowtail sashimi with chilli, coriander and ponzu dressing	16.95
SALMON TATAKI Seared Salmon fillet slices with miso & karashi dressing	14.95
TUNA TATAKI Seared Tuna fillet slices with ponzu dressing	16.95
O-TORO TATAKI Seared fatty Tuna Belly slices with ponzu dressing	39.95
WAGYU TATAKI (NOT HALAL) Seared Wagyu Beef slices with ponzu dressing	29.95
UNAGI NO KABAYAKI Grilled Eel on a hot iron plate (Rice not included)	21.95

SASHIMI PLATTERS | 刺身

SLICES OF FRESH FISH CAREFULLY PREPARED BY OUR EXPERIENCED SUSHI CHEFS

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

NIGIRI PLATTERS | 握り寿司

HAND-PRESSED SUSHI RICE TOPPED WITH SASHIMI

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

SUSHI MORIAWASE | 寿司盛り合わせ

SUSHI COMBINATION PLATTERS

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

SUSHI DONBURI | 海鮮丼

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

NIGIRI & SASHIMI À LA CARTE MENU

握り寿司と刺身

	<u>NIGIRI (2PCS)</u>	<u>SASHIMI (3PCS)</u>
UNI SEA URCHIN	9.95 (1PC)	19.95 (2PCS)
SAKE SALMON	4.95	5.95
MAGURO TUNA	4.95	6.95
SUZUKI SEA BASS	5.95	7.95
TAI SEA BREAM	6.95	7.95
HAMACHI YELLOWTAIL	8.95	11.95
CHU-TORO MEDIUM-FATTY TUNA	12.95	13.95
O-TORO FATTY TUNA	14.95	15.95
EBI BOILED PRAWN	4.35	4.95
AMAEBI SWEET PRAWN	4.95	5.95
SAKE TORO FATTY SALMON BELLY	6.95	6.55
IKA SQUID	5.95	6.95
TAKO OCTOPUS	5.95	5.95
TOBIKO FLYING FISH ROE	6.95	7.95
HOTATE SCALLOP	7.95	10.95
UNAGI GRILLED EEL	7.95	9.95
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	17.95
SHIMESABA MARINATED MACKEREL	5.95	6.95
TAMAGO SWEET JAPANESE OMELETTE	4.65	4.95
HOKKIGAI SURF CLAM	4.95	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)	4.35
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	11.95
Grilled Mackerel with mixed leaf salad	
CHICKEN TERIYAKI	15.95
Grilled Chicken with teriyaki sauce on a bed of stir-fried vegetables served on a hot plate	
SALMON TERIYAKI	16.95
Grilled Salmon with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	
TUNA TERIYAKI	17.95
Grilled Tuna with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	
BEEF TERIYAKI	19.95
Grilled Grass-fed Angus Bull Beef with teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	
TOFU TERIYAKI (V)	15.95
Deep-fried bean curd in teriyaki sauce on a bed of stir-fried vegetables served on a hot iron plate	
BULGOGI	16.95
Soy sauce marinated stir-fried Beef on a bed of stir-fried vegetables served on a hot iron plate	
BLACK COD	25.95
Miso marinated grilled Black Cod. Also known as Gindara Suikyoyaki	
JAPANESE WAGYU STEAK (NOT HALAL)	49.95
SPECIAL OFFERING FROM SUSHINOEN. PREMIUM JAPANESE WAGYU STEAK SERVED ON A MINI CHARCOAL GRILL (THIS DISH IS NOT HALAL)	

RICE & NOODLE | ご飯と麺

WAGYU DON (NOT HALAL)	39.95
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)	
TEMPURA (UDON OR SOBA)	14.95
Udon noodle OR Buckwheat noodle soup with Prawn & Vegetable tempura	
NEBAYAKI UDON	16.95
Udon noodle soup with Prawn tempura, egg and vegetables served in a very hot casserole dish	
RAMEN	14.95
Spicy miso ramen noodle soup with choice of Chicken, Pork or Vegetables (V)	
YAKIUDON	13.95
Stir-fried udon noodles with choice of Chicken, Pork, Vegetable (V) or Seafood	
YAKISOBA	13.95
Stir-fried Egg noodles with choice of Chicken, Pork, Vegetable (V) or Seafood	
KATSU DON	15.95
Choice of either breaded Chicken thigh or breaded Pork loin on a bed of rice, topped with sweet Japanese omelette	
KATSU CURRY	14.95
Choice of either breaded Chicken thigh or breaded Pork loin on a bed of rice, served with curry sauce	
UNAJU	18.95
Grilled Eel on a bed of rice	
BOILED RICE (V)	3.00
Bowl of steamed rice	
BOILED UDON	4.00

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)	29.95 (PER PORTION)
Sukiyaki ingredients served with thin slices of Beef	

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

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	4.75
MATCHA CREPE Our Matcha Mille Crepe features delicate crepes infused with premium matcha, layered with fresh matcha cream for a balanced sweetness and rich earthy flavour. A must try for matcha lovers.	7.95
BLACK SESAME CREPE Our Black Sesame Mille Crepe features layers of delicate crepes filled with smooth black sesame cream, offering a rich, nutty flavor with just the right amount of sweetness. Inspired by traditional Japanese flavours, this dessert is a perfect choice for those seeking a unique and refined treat that's not too sweet.	7.95
ICE CREAM TEMPURA Vanilla ice cream deep-fried in Tempura batter and topped with sweet red bean paste	6.95