



# CHEZ SUSHI

by sho cho

## APPETISERS

<b>Chez Sushi edamame</b>	<b>18</b>
with soy, ginger, sesame and spices	
<b>Edamame</b>	<b>14</b>
with rock salt	
<b>Prawn and coriander gyoza</b>	<b>32</b>
grilled dumplings with ponzu	
<b>Vegetarian gyoza</b>	<b>29</b>
grilled dumplings with ponzu	
<b>Yakitori</b>	<b>30</b>
grilled chicken skewers with yakitori sauce	
<b>Prawn spring rolls</b>	<b>38</b>
with wasabi mayonnaise	
<b>Ceviche</b>	<b>38</b>
white fish served with nori chips	

## SALADS

<b>Mushroom</b>	<b>37</b>
with spicy lemon dressing	
<b>Seared salmon</b>	<b>46</b>
with yuzu dressing	
<b>Seaweed</b>	<b>30</b>
with sesame dressing	
<b>Calamari</b>	<b>39</b>
with ginger dressing	
<b>Tofu tempura</b>	<b>32</b>
with yuzu dressing	
<b>Seared Tuna</b>	<b>43</b>
with spicy lemon dressing	
<b>Mixed Green</b>	<b>26</b>
with ginger dressing	

Please feel free to customize your salad with our selection of dressings: Spicy lemon, ginger, sesame oil or yuzu dressing. Our combinations are simply suggestions.

## SIDES

<b>Miso soup</b>	<b>14</b>
<b>Steamed rice</b>	<b>10</b>
<b>Nori chips</b>	<b>12</b>

## DESSERTS

<b>Moshi ice cream (3 pieces)</b>	<b>32</b>
ice cream covered in Japanese rice cake - ask for flavours	

## MAINS

<b>Salmon teriyaki</b>	<b>61</b>
served with steamed rice	
<b>Beef teriyaki</b>	<b>61</b>
served with steamed rice	
<b>Chicken teriyaki</b>	<b>53</b>
served with steamed rice	
<b>Vegetable teriyaki</b>	<b>46</b>
served with steamed rice	
<b>Salmon tataki</b>	<b>55</b>
seared salmon with fresh ginger, spring onion and ponzu	
<b>Beef tataki</b>	<b>55</b>
seared beef with springs onions, sesame seeds and sesame mustard	
<b>Tuna tataki</b>	<b>55</b>
seared tuna with spring onions and sesame mustard	
<b>Tuna filo</b>	<b>56</b>
fresh coriander encrusted tuna filo wrapped, lightly fried, served with sesame mayo dressing	

## TEMPURA

<b>Rock shrimp</b>	<b>58</b>
with creamy chili or wasabi mayonnaise	
<b>Prawn tempura</b>	<b>48</b>
3 pieces	
<b>Veg tempura</b>	<b>38</b>
6 pieces of assorted vegetables	
<b>Prawn and veg</b>	<b>61</b>
3 prawn, 4 white fish, 3 veg	

## BENTO SETS

<b>Sashimi and sushi bento</b>	<b>61</b>
2 tuna sashimi, 2 salmon sashimi, 1 tuna sushi, 1 salmon sushi, 1 ebi sushi, mixed greens and steamed rice	
<b>Salmon teriyaki bento</b>	<b>76</b>
Salmon teriyaki, tuna sushi, salmon sushi, tempura combo, california maki, mixed greens	
<b>Beef teriyaki bento</b>	<b>71</b>
Beef teriyaki, tempura combo, mixed greens and steamed rice	
<b>Chicken teriyaki bento</b>	<b>65</b>
Chicken teriyaki, salmon, ebi and kingfish sushi, california maki, tempura combo, mixed greens and steamed rice	

## SUSHI (2 PIECES)

<b>Salmon-sake</b>	<b>34</b>
<b>Tuna-maguro</b>	<b>32</b>
<b>Yellowtail-hamachi</b>	<b>36</b>
<b>Red snapper-tai</b>	<b>30</b>
<b>Prawn (cooked)-ebi</b>	<b>34</b>
<b>Eel-unagi</b>	<b>38</b>
<b>King fish-hiramasu</b>	<b>30</b>
<b>Crab-kanikama</b>	<b>28</b>
<b>Tamago -Japanese omelet</b>	<b>26</b>

## SASHIMI (5 PIECES)

<b>Salmon</b>	<b>44</b>
<b>Tuna</b>	<b>42</b>
<b>Yellowtail</b>	<b>48</b>
<b>Red snapper</b>	<b>36</b>
<b>Kingfish</b>	<b>36</b>

## PARTY PLATTERS (FOR GROUPS)

<b>HUGE PLATTER</b>	<b>827</b>
recommended for 20-30 people	
<b>Sushi</b> - 20 pieces of tuna, 20 pieces of salmon, 20 pieces of white fish (either red snapper or king fish), 20 pieces of prawn, 20 pieces of mixed vegetable sushi	
<b>Sashimi</b> - 16 pieces of tuna, 16 pieces of salmon	
<b>Maki rolls</b> - 4 california, 4 spicy tuna, 4 philly, 4 tempura, 4 cucumber	
<b>MEDIUM PLATTER</b>	<b>625</b>
recommended for 10-20 people	
<b>Sushi</b> - 15 pieces of tuna, 15 pieces of salmon, 15 pieces of white fish (either red snapper or king fish)	
<b>Sashimi</b> - 15 pieces of tuna, 15 pieces of salmon	
<b>Maki rolls</b> - 3 california, 3 spicy salmon, 3 tempura maki, 3 avocado	
<b>SMALL PLATTER</b>	<b>407</b>
recommended for 5-10 people	
<b>Sushi</b> - 4 pieces of tuna, 4 pieces of salmon, 4 pieces of white fish (red snapper or kingfish), 4 pieces of prawn	
<b>Sashimi</b> - 5 pieces of tuna, 5 pieces of salmon	
<b>Maki rolls</b> - 2 california, 2 spicy tuna, 2 philly, 2 tempura, 2 cucumber	
<b>VEGGIE PLATTER</b>	<b>225</b>
recommended for 10-20 people	

# LET'S ROLL!

Custom built rolls...

## 1 STEP 1 - CHOOSE YOUR RICE

White  Brown

## 2 STEP 2 - THEN YOUR MAIN INGREDIENTS

Up to 2 raw **34 AED** any additional add **12 AED**  
Up to 2 cooked **38 AED** any additional add **14 AED**

### RAW:

- |                                   |   |
|-----------------------------------|---|
| <input type="radio"/> Salmon      | <input type="radio"/> Beef teriyaki               |
| <input type="radio"/> tuna        | <input type="radio"/> Salmon tataki               |
| <input type="radio"/> Red snapper | <input type="radio"/> Rock shrimp                 |
| <input type="radio"/> Yellowtail  | <input type="radio"/> Prawn tempura               |
| <input type="radio"/> Kingfish    | <input type="radio"/> Calamari                    |
|                                   | <input type="radio"/> Eel                         |
|                                   | <input type="radio"/> Tofu tempura                |
|                                   | <input type="checkbox"/> Tamago - Japanese omelet |

### COOKED:

- Spicy Salmon
- Spicy Tuna
- Crab
- Ebi
- Chicken teriyaki
- Tuna Tataki

## 3 STEP 3 - PICK YOUR VEGGIES











First 2 are free then **3 AED** per veg

- |  |                                    |
|--|------------------------------------|
| <input type="radio"/> Avocado            | <input type="radio"/> Mixed greens |
| <input type="radio"/> Oshinko            | <input type="radio"/> Mango        |
| <input type="radio"/> Asparagus blanched | <input type="checkbox"/> Tofu      |
| <input type="radio"/> Carrots            |                                    |
| <input type="radio"/> Cucumber           |                                    |
| <input type="radio"/> Jalapeno           |                                    |
| <input type="radio"/> Spring onion       |                                    |

## 4 STEP 4 - CHOOSE TOPPINGS & DRESSINGS

- |                                       |  |
|---------------------------------------|--|
| <input type="checkbox"/> Tobiko       | <input type="radio"/> Unagi sauce          |
| <input type="checkbox"/> Tempura bits | <input type="radio"/> Ginger dressing      |
| <input type="checkbox"/> Sesame seeds | <input type="radio"/> Yuzu dressing        |
| <input type="radio"/> Spicy Mayo      | <input type="radio"/> Spicy lemon dressing |
| <input type="radio"/> Wasabi Mayo     | <input type="radio"/> Sesame oil dressing  |
| <input type="radio"/> Cream cheese    | <input type="radio"/> Sesame mustard       |

## SIGNATURE ROLLS (maki roll 6 pieces or temaki hand roll 1 piece)

	MAKI	TEMAKI		MAKI	TEMAKI
 <b>California</b> crab, avocado, cucumber, mayo and sesame seeds	37	17	 <b>Rainbow</b> crab, avocado, cucumber, mayo wrapped with salmon, tuna and kingfish	42	
 <b>Spicy tuna or salmon</b> cucumber, spring onions and chili mayo	34	16	 <b>Mango tango</b> crab, mango, cucumber, mixed greens and sesame dressing	42	
 <b>Prawn tempura</b> prawn tempura, spring onions and chili mayo.	38	18	 <b>Spider</b> rock shrimp, cucumber, wasabi mayonnaise and sesame seeds	44	17
 <b>Philly</b> salmon, cream cheese, spring onion and cucumber	36	16	 <b>Tataki</b> salmon and tuna tataki maki, spring onions, avocado, yuzu dressing and tempura bits	44	
 <b>Dragon</b> eel, prawn tempura, avocado, cucumber and unagi sauce	42		 <b>Veggie special</b> cucumber, avocado, asparagus, oshinko and yuzu dressing	33	12