

from kitchen

**entrees**

<b>miso soup</b> soy bean soup with seaweed, tofu & spring onion; fish stock	3.5
<b>wafu salad</b> beanshoot, green beans & tofu salad with a light soy based dressing	8
<b>sake nanban</b> lightly fried salmon pieces marinated in a soy vinegar, served cold	9 /3p 18 /6p
<b>edamame</b> quick boiled edamame soy bean in pod with sea salt, served warm	8
<b>agedashi tofu</b> crispy fried tofu bathed in a soy-based light soup	9
<b>nasuden</b> lightly fried eggplant glazed with a sweet miso sauce	10.5
<b>gyoza / 6p</b> pan-fried japanese dumplings filled with pork and vegetables	12
<b>steam vegetables &amp; tofu</b> vegetables & tofu steamed and served with teriyaki sauce	12 /entree 21 /main

**tempura**

<b>yasai vegetable tempura</b> deep-fried vegetables with a light batter	12 /entree 24 /main
<b>ebi prawn tempura</b> deep-fried prawns with a light batter	16 /entree 32 /main
<b>fish tempura</b> deep-fried white fish with a light batter (subject to availability)	18 /entree 36 /main
<b>ebi tempura udon soup</b> prawn tempura with udon noodle soup	24

**grill**

<b>teriyaki grill</b> your choice of ingredient grilled and seasoned with teriyaki sauce, all served with vegetables	30
<b>salmon</b>	34
<b>beef eye fillet</b>	34
<b>chicken thigh fillet</b>	27
<b>a bowl of steamed rice</b>	3

from sushi bar

**nigiri sushi / 1p**

raw fish & seafood laid over a mound of sushi rice, served as a single piece

sake / salmon	3	nasu / eggplant with a sweet	3
maguro / tuna	3	miso sauce	
shiromi / white fish	3		
ebi / prawn	3	tamago / egg omelette	3
tobiko / flying fish roe	3	unagi / smoked eel	4

**set platters / tuna, salmon & prawn**  
(white fish also available)

**sushi platter**

maki & nigiri with tuna, salmon & prawn

main	8p small maki & 8p nigiri with white fish	26 27
special main	8p small maki, 8p small spicy maki & 12p nigiri with varieties	45

**sashimi platter**

slices of tuna and salmon served on daikon radish

entree	12 slices of tuna & salmon with white fish	17 19
main	24 slices of tuna & salmon with white fish	34 36

**sushi & sashimi platter**

main for one	4p small maki, 4p nigiri & 12 slices sashimi with white fish	29 31
main for two	8p small maki, 8p nigiri & 24 slices sashimi with white fish	58 60
chef for three	large platter filled with maki, nigiri & sashimi	99



sozai restaurant  
1221 high street armadale ph: 9824 8200  
price are subject to change without further notice

from sushi bar

**cone-shape sushi / temaki sushi**

**1p**

your choice of fish & sushi rice rolled cone-shaped with a nori seaweed sheet

tuna & avocado	4.5	salmon & avocado	4
prawn & avocado	4	vegetable	3.5
eel & cucumber	5		

**maki sushi / nori roll**

seafood & vegetables filled with sushi rice & rolled in a nori seaweed sheet, served as slices of a cut portion

**small**

<b>hosomaki / 8p</b>			
tuna maki	6	avocado maki	5
salmon maki	6	cucumber maki	5

**medium**

**inside-out maki / 8p**  
**spicy or non-spicy**

rolled with avocado & cucumber

tuna	14	salmon	13
prawn	13	tempura prawn	15
vegetables	9		

**large**

<b>teriyaki chicken maki / 8p</b> seaweed outside with teriyaki chicken	15
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**jumbo**

<b>vegetable futo maki / 6p</b> with beans, carrot, cucumber, sweeten mushroom & omelette	10
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topping	
dried fish & sesame flakes	1
tobiko flying fish roe	4



**something for lunch**  
7 days

**sushi & sashimi lunch platter** 24  
8p spicy maki, 3p nigiri, 4 slices salmon sashimi & a small bite

**salmon teriyaki lunch platter** 23  
lunch size salmon, vegetables & crispy tofu with teriyaki sauce and a steamed rice

**beef eye fillet teriyaki lunch platter** 24  
lunch size eye fillet, vegetables & crispy tofu with teriyaki sauce and a steamed rice

**chicken thigh teriyaki lunch platter** 22  
lunch size chicken, vegetables & crispy tofu with teriyaki sauce and a steamed rice

**mixed tempura don** 22  
prawn, seafood & vegetable tempura on steamed rice, served in a bowl

trading hours  
12-9 throughout  
7 days

a note for sunday takeaway

we open 4:30 on sundays so please call us early for a smooth pick up:  
between 4:30 and 6/6:30  
average wait is 15 - 20 minutes  
after 6/6:30  
wait is sometimes longer,  
stretching to 30/45/60 minutes

we do our best to prepare and cook for a smooth pick up but during these busy time we would like to ask you to be a little patient  
we like to maintain our old fashioned way of cooking meals as each order comes in

happy eating!

fully licensed + takeaway  
BYO wine welcome

ph: 9824 8200  
1221 high street armadale  
sozai restaurant

[www.sozai.com.au](http://www.sozai.com.au)



sozai restaurant  
new trading hours

12-9  
throughout  
7 days

**no breaks in between  
so please come in  
for late lunch or  
early takeaways**

ph: 9824 8200