

from kitchen

entrees

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

tempura

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

vegetable tempura udon soup vegetable tempura with udon noodle soup	20
---	----

ebi tempura udon soup prawn tempura with udon noodle soup	24
---	----

grill

teriyaki grill your choice of ingredient grilled and seasoned with teriyaki sauce, all served with vegetables	
salmon	31
beef eye fillet	34
chicken thigh fillet	27

a bowl of steamed rice	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	4	miso sauce	
shiromi / white fish	4		
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

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

hoso maki / 8p			
tuna maki	7	avocado maki	6
salmon maki	7	cucumber maki	6

medium

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

rolled with avocado & cucumber

tuna	14	salmon	13
prawn	13	tempura prawn	15
vegetables	10		

topping	
dried fish & sesame flakes	1
tobiko flying fish roe	4

large

teriyaki chicken maki / 8p	15
seaweed outside with teriyaki chicken	

jumbo

vegetable futo maki / 6p	10
with beans, carrot, cucumber, sweeten mushroom & omelette	



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



trading hours
12-9 throughout
7 days



something for lunch
7 days

sushi & sashimi lunch platter 24
8p spicy maki, 3p nigiri, 4 slices salmon sashimi & 1p sake nanban

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

beef eye fillet teriyaki lunch platter 28
200g 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

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

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