

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	11
chicken gyoza / 6p pan-fried japanese dumplings filled with chicken and vegetables	12
steam vegetables & tofu vegetables & tofu steamed and served with teriyaki sauce	12

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
vegetable tempura udon soup vegetable tempura with udon noodle soup	20
ebi tempura udon soup prawn tempura with udon noodle soup	24

mains

salmon teriyaki grilled salmon and steam vegetables with teriyaki sauce	32
chicken thigh teriyaki grilled chicken and steam vegetables with teriyaki sauce	27
karaage chicken crispy fried chicken marinated in soy and ginger, served with mayo	24
unagi don smoked eel placed on steam rice, green beans & thin omelette	25
a bowl of steamed rice	3

from sushi bar

set platters / tuna, salmon & prawn

nigiri platter raw fish on top of sushi rice	
salmon, tuna & prawn	11/4p 20/8p

sushi platter
maki & nigiri with tuna, salmon & prawn

main	8p small maki & 8p nigiri	25
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sashimi platter
slices of tuna and salmon

entree	12 slices of tuna & salmon	18
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main	24 slices of tuna & salmon	36
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sushi & sashimi platter

main for one	4p small maki, 4p nigiri & 12 slices sashimi	29
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main for two	8p small maki, 8p nigiri & 24 slices sashimi	58
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chef for three	large platter filled with maki, nigiri & sashimi	99
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from sushi bar

nigiri sushi / 2p

raw fish on top of sushi rice, served as a pair

sake / salmon	5	nasu / eggplant with a sweet miso sauce	6
maguro / tuna	5		
ebi / prawn	5	tamago / egg omelette	5
tobiko / flying fish roe	5	unagi / smoked eel	6

maki sushi / nori roll

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

small

hoson maki / 8p			
tuna maki	5	avocado maki	4
salmon maki	5	cucumber maki	4

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		



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

discounted takeaway drinks
available now

wines

bouvet sparkling/ half bottle	17
bouvet sparkling / full bottle	7
rieslingfreak #4	28
freeman pinot grigio	28
nomad garden sauv/blanc	32
yal yal chardonnay	34
collovray rose	28
prancing horse pinot noir	32
clyde park pinot noir	40
tomfoolery shiraz	32

discounted takeaway drinks
available now

soft drinks

mineral water / 330ml	2.5
mineral water / 750ml	5
lemonade / 330ml	3.5
lemon lime bitters / 330ml	3.5
coke & diet coke / 330ml	3.5
apple or orange juice / 325ml	3.5

beers / sake

asahi super dry	5
kirin ichiban shibori	6
asahi super dry black	7
sapporo silver can / 650ml	8

kikusui cold sake / 300ml 15

1221 high street armadale
sozai restaurant



sozai restaurant
temporary menu
may 2020

4:00-8:00
6 days

tue - sun

ph: 9824 8200
pick up only

1221 high st. armadale
www.sozai.com.au