

from kitchen

entrees

miso soup 3.5
soy bean soup with seaweed, tofu & spring onion; fish stock

wafu salad 8
beanshoot, green beans & tofu salad with a light soy based dressing

sake nanban 9 /3p 18 /6p
lightly fried salmon pieces marinated in a soy vinegar, served cold

edamame 8
quick boiled edamame soy bean in pod with sea salt, served warm

agedashi tofu 9
crispy fried tofu bathed in a soy-based light soup

nasuden 11
lightly fried eggplant glazed with a sweet miso sauce

chicken gyoza / 6p 12
pan-fried japanese dumplings filled with chicken and vegetables

steam vegetables & tofu 12
vegetables & tofu steamed and served with teriyaki sauce

tempura

yasai vegetable tempura 12 /entree 24 /main
deep-fried vegetables with a light batter

ebi prawn tempura 16 /entree 32 /main
deep-fried prawns with a light batter

vegetable tempura udon soup 20
vegetable tempura with udon noodle soup

ebi tempura udon soup 24
prawn tempura with udon noodle soup

mains

salmon teriyaki 32
grilled salmon and steam vegetables with teriyaki sauce

beef eye fillet teriyaki 34
grilled beef eye fillet and steam vegetables with teriyaki sauce

chicken thigh teriyaki 27
grilled chicken and steam vegetables with teriyaki sauce

unagi don 25
smoked eel placed on steam rice, green beans & thin omelette

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

sashimi platter
slices of tuna and salmon

entree 12 slices of tuna & salmon 18

main 24 slices of tuna & salmon 36

sushi & sashimi platter

main for one 4p small maki, 4p nigiri & 12 slices sashimi 29

main for two 8p small maki, 8p nigiri & 24 slices sashimi 58

chef for three large platter filled with maki, nigiri & sashimi 99

from sushi bar

nigiri sushi / 2p

raw fish on top of sushi rice
served as a pair

sake / salmon	5	nasu / eggplant	6
maguro / tuna	5	ebi / prawn	5
tamago / egg omelette	5	unagi / smoked eel	7

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



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 7
bouvet sparkling / full bottle 17

rieslingfreak #4 28
freeman pinot grigio 28
nomad garden sauv/blanc 32
prancing horse chardonnay 34
collovray rose 28

prancing horse pinot noir 32
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
october 2020

4:00-8:30

7 days now

ph: 9824 8200
pick up only

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