

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	17 /entree 34 /main
vegetable tempura udon soup vegetable tempura with udon noodle soup	20
ebi tempura udon soup prawn tempura with udon noodle soup	25

mains

salmon teriyaki grilled salmon and steam vegetables with teriyaki sauce	34
beef eye fillet teriyaki grilled beef eye fillet and steam vegetables with teriyaki sauce	37
chicken thigh teriyaki grilled chicken and steam vegetables with teriyaki sauce	27
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

sushi platter maki & nigiri with tuna, salmon & prawn		
entree	4p small maki & 4p nigiri	13
main	8p small maki & 8p nigiri	25
sashimi platter slices of tuna and salmon		
entree	12 slices of tuna & salmon	20
main	24 slices of tuna & salmon	39
sushi & sashimi platter		
main for one	4p small maki, 4p nigiri & 12 slices sashimi	31
main for two	8p small maki, 8p nigiri & 24 slices sashimi	61
chef for three	large platter filled with maki, nigiri & sashimi	102

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
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	15	salmon	13
prawn	13	tempura prawn	15
vegetables	10		
topping dried fish & sesame flakes	1		



price are subject to change without further notice

discounted takeaway drinks
available now

wines

hahndorf hill pinot grigio	28
nomad garden sauv/blanc	32
prancing horse chardonnay	34
collovray rose	28
prancing horse pinot noir	32
singlefile run free 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
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1221 high street armadale
sozai restaurant



sozai restaurant
temporary menu
autumn 2021

4:00-9:00

7 days now

ph: 9824 8200
pick up only

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