from kitchen		from sushi bar			from sushi bar			
entrees		set platters / tuna, salmon & prawn					11.75	
miso soup 3.5 soy bean soup with seaweed, tofu & spring onion; fish stock					nigiri sushi / 2p raw fish on top of sushi rice			
sake nanban 12/3p 24/6p lightly fried salmon pieces marinated in a soy vinegar, served cold					I	served	l às a pair	
edamame quick boiled edamame soy bean in pod with sea salt, served warm		sushi platter small in/out roll & nigiri with tuna, salmon & prawn			salmon tuna white fish	6 6	eggplant prawn omelette	6 6 6
agedashi tofu	10	entree	4p small roll & 4p nigiri	15	smoked eel 8		omercie	O
crispy fried tofu bathed in a soy-based light soup	10	main	8p small roll & 8p nigiri	29				
nasuden lightly fried eggplant glazed with a sweet miso sauce	12	special main	16p small & in/out roll & 12p nig	jiri 52				
chicken gyoza / 6p pan-fried dumplings filled with chicken and vegetables		sashimi platter slices of tuna and salmon			maki / nori roll seafood & vegetables filled with sushi rice & rolled in a nori seaweed sheet, served as slices of a cut portion			
steam vegetables & tofu vegetables & tofu steamed with teriyaki sauce	14	entree	12 slices of tuna & salmon	21	Scawecu Sticet, sei veu a		as siices of a cut portion	
tempura / udon soup		main	24 slices of tuna & salmon	42	small			
yasai vegetable tempura deep-fried vegetables with a light batter	tree 24 /main	IIIaiii	24 stices of turia & saimon	42	small roll / 8p tuna /raw only salmon	5 5	avocado cucumber	4
ebi prawn tempura 18 /er deep-fried prawns with a light batter	itree 34/main	sushi & sashimi	i platter		modium			
white fish tempura deep-fried white fish with a light batter	itree 36 /main	main for one	4p sml roll, 4p nigiri & 12 slices sashimi	33	medium in ṣide-out roll / 8p			
ebi prawn tempura udon soup prawn tempura with udon noodle soup	25	main for two	8p sml roll, 8p nigiri & 24 slices sashimi	66	spicy or non-spice rolled with avocado & c			
teriyaki chicken udon soup teriyaki chicken with udon noodle soup	20	chef for three	large platter filled with maki, nigiri & sash	imi 110	tuna prawn vegetables	15 15 12	salmon tempura prawn	15 15
mains					topping dried fish & sesame fl			
salmon teriyaki grilled salmon and steam vegetables with teriyaki sauce					dried fish & sesame fl	akes 1		
chichen thigh teriyaki grilled chicken and steam vegetables with teriyaki sauce		_				teriyaki chicken roll / 6p rolled with teriyaki chicken, seaweed outside		
unagi don smoked eel placed on steam rice, green beans & thin c	25 omelette		high street arreadals she 0024 0200	-		jul	mbo	

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

vegetable futomaki roll / 6p with beans, carrot, cucumber, tofu & omelette

12

a bowl of steamed rice





sozai restaurant

autumn 2022

open 7days

lunch fri/sat/sun

ph: 9824 8200 pick up only

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