

from kitchen

**entrees**

<b>miso soup</b> soy bean soup with seaweed, tofu & spring onion; fish stock	3.5
<b>sake nanban</b> lightly fried salmon pieces marinated in a soy vinegar, served cold	12 /3p 24 /6p
<b>edamame</b> quick boiled edamame soy bean in pod with sea salt, served warm	9
<b>agedashi tofu</b> crispy fried tofu bathed in a soy-based light soup	10
<b>nasuden</b> lightly fried eggplant glazed with a sweet miso sauce	12
<b>chicken gyoza / 6p</b> pan-fried dumplings filled with chicken and vegetables	14
<b>steam vegetables &amp; tofu</b> vegetables & tofu steamed with teriyaki sauce	14

**tempura / udon soup**

<b>yasai vegetable tempura</b> deep-fried vegetables with a light batter	13 /entree 24 /main
<b>ebi prawn tempura</b> deep-fried prawns with a light batter	18 /entree 34 /main
<b>white fish tempura</b> deep-fried white fish with a light batter	18 /entree 36 /main
<b>ebi prawn tempura udon soup</b> prawn tempura with udon noodle soup	25

**mains**

<b>salmon teriyaki</b> grilled salmon and steam vegetables with teriyaki sauce	40
<b>chicken thigh teriyaki</b> grilled chicken and steam vegetables with teriyaki sauce	29

<b>a bowl of steamed rice</b>	3
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from sushi bar

**set platters / tuna, salmon & prawn**

<b>sushi platter</b> small in/out roll & nigiri with tuna, salmon & prawn	
<b>entree</b>	4p small roll & 4p nigiri 15
<b>main</b>	8p small roll & 8p nigiri 29
<b>special main</b>	16p small & in/out roll & 12p nigiri 52
<b>sashimi platter</b> slices of tuna and salmon	
<b>entree</b>	12 slices of tuna & salmon 21
<b>main</b>	24 slices of tuna & salmon 42
<b>sushi &amp; sashimi platter</b>	
<b>main for one</b>	4p sml roll, 4p nigiri & 12 slices sashimi 33
<b>main for two</b>	8p sml roll, 8p nigiri & 24 slices sashimi 66
<b>chef for three</b>	large platter filled with maki, nigiri & sashimi 110

from sushi bar

**nigiri sushi / 2p**

raw fish on top of sushi rice served as a pair

salmon	6	eggplant	6
tuna	6	prawn	6
white fish	6	omelette	6
smoked eel	8		

**maki / nori roll**

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

small

<b>small roll / 8p</b> tuna /raw only	6	avocado	5
salmon	6	cucumber	5

medium

<b>inside-out roll / 8p</b> <b>spicy or non-spicy</b> rolled with avocado & cucumber			
tuna	15	salmon	15
prawn	15	tempura prawn	15
vegetables	12		
topping dried fish & sesame flakes	1		

<b>teriyaki chicken roll / 6p</b> rolled with teriyaki chicken, seaweed outside	15
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jumbo

<b>vegetable futomaki roll / 6p</b> with beans, carrot, cucumber, tofu & omelette	12
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1221 high street armadale ph: 9824 8200  
price are subject to change without further notice

# **lunch platter**

## **fri/sat/sun**

### **sushi & sashimi lunch platter**

8p spicy maki, 3p nigiri, 4 slices sashimi & 1p sake nanban

25

### **chicken thigh teriyaki lunch platter**

grilled chicken, vegetables & crispy tofu with a rice

24

### **salmon teriyaki lunch platter**

grilled salmon, vegetables & crispy tofu with a rice

25



sozai restaurant  
winter 2022

new hours

18/jul - 31 aug

**m closed**  
**tue closed**  
**w 4-8:30**  
**thu 4-8:30**  
**f 12-8:30**  
**sat 12-8:30**  
**sun 12-8:30**

**ph: 9824 8200**  
**pick up only**

1221 high st. armadale