

## kitchen

### entrees

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

### mains

salmon teriyaki grilled salmon and steam vegetables with teriyaki sauce	40
chicken thigh teriyaki grilled chicken and steam vegetables with teriyaki sauce	29
a bowl of steamed rice	3

### tempura / udon soup

yasai vegetable tempura deep-fried vegetables with a light batter	13 /e 24 /m
ebi prawn tempura deep-fried prawns & vegetables with a light batter	18 /e 34 /m
white fish tempura deep-fried white fish & vegetables with a light batter	18 /e 36 /m
ebi tempura udon soup vegetable tempura entree with udon noodle soup	26

### winter trading hours 18/jul - 31/aug

mon	closed
tue	closed
wed	4 - 8:30
thu	4 - 8:30
fri	12 - 8:30
sat	12 - 8:30
sun	12 - 8:30

### lunch platter

sushi & sashimi lunch platter 8p spicy maki, 3p nigiri, 4 slices sashimi & 1p sake nan	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

## sushi

### maki / nori roll

seafood & vegetables filled with sushi rice & rolled in a seaweed nori sheet

#### small

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

#### medium

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

topping / dried fish & sesame flakes 1

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

<b>vegetable futo maki roll</b> / 6p with beans, carrot, cucumber, tofu & omelette	12
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### nigiri / 2p

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

salmon, tuna, prawn, white fish, omelette, eggplant smoked eel	6 8
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### set platters

#### sushi platter

small in/out roll & nigiri with salmon, tuna & prawn

entree	4p small roll & 4p nigiri	15
main	8p small roll & 8p nigiri	29
special main	16p small in/out roll & 12p nigiri	52

#### sashimi platter

slices of salmon and tuna served on daikon radish

entree	12 slices of salmon & tuna	21
main	24 slices of salmon & tuna	42

#### sushi & sashimi platter

main for one	4p small roll, 4p nigiri & 12 slices sashimi	33
main for two	8p small roll, 8p nigiri & 24 slices sashimi	66
main for three	large platter filled with in/out roll, nigiri and sashimi	110

## drinks

### hot

japanese tea 4 / pot

genmai cha - roasted rice tea  
toasty, nutty and a waft of sweetness  
tea to please everyone

sen cha - traditional green tea  
grassy, delicate and smooth  
the most popular tea in japan

houji cha - toasted brown tea  
aromatic, rustic and refreshing  
all-day drinking tea

### cold

simple juicery whole fruit/ 325ml  
apple or orange 6

genuine japanese beers  
brewed in japan

splitrock  
water sourced from a granite aquifer in the strath-  
bogie ranges, central victoria

mineral water / 330ml 4

mineral water / 750ml 7

lemonade / 330ml 5

lemon lime bitters / 330ml 5

coke & diet coke / 375ml can 4

asahi super dry 8  
crisp pale lager

yebisu premium all malt 10  
lager - toasty - medium bodied

sapporo silver can 650ml 12  
lager - brewed in vietnam

## wines

### white / rose

hahndorf hill pinot grigio 21 adelaide hill sa 11 41

nomads garden sauvignon blanc 19 king valley vic 12 42

prancing horse pony chardonnay 19 mornington vic 13 44

collovray et terrier la closerie des lys rose 18 langeudoc fra 11 41

### red

prancing horse pony pinot noir 21 mornington vic 12 42

singlefile run free shiraz 18 great southern wa 12 42

BYO corkage 15/per bottle

### sake & plum wine

uonuma noujun junmai 17

230ml carafe-tokkuri  
from niigata pref.  
medium dryness - rich - savoury

kikusui junmai ghin-jo cold / 300ml 22

from niigata pref.  
aromatic - elegant - smooth

plum wine with ice / 90ml 8

### spirits / premix cans

mountain gin & tonic 12

splash vodka lime soda 10

the kraken rum & dry 11

canadian club & cola 10

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