

from kitchen	entrees	
miso soup	soy bean soup with seaweed, tofu & spring onion; fish stock	5
miso eggplant sushi	fried eggplant cubes with a sweet miso on sushi rice	12/4p
wafu salad	bean shoot & green salad with a light soy dressing	10
edamame	quick boiled edamame soy bean in pod with sea salt, served warm	10
agedashi tofu	crispy fried tofu bathed in a soy-based light soup	14
nasuden	lightly fried eggplant glazed with a sweet miso sauce	14
chicken gyoza / 6p	pan-fried dumplings filled with chicken and vegetables	18
steam vegetables & tofu	vegetables & tofu steamed with teriyaki sauce	17

fried & tempura

yasai vegetable tempura	15 /entree	26 /main
deep-fried vegetables with a light batter		
ebi prawn tempura	20 /entree	36 /main
deep-fried prawns with a light batter		
white fish tempura	23 /entree	40 /main
deep-fried white fish with a light batter		
ebi prawn tempura udon soup		28
prawn tempura with udon noodle soup		
kara-age chicken breast		22
deep fry crispy chicken breast with mayo & lemon		

mains

chicken thigh teriyaki	thigh 32	breast 33
grilled chicken and steam vegetables with teriyaki sauce		
salmon teriyaki		47
grilled salmon and steam vegetables with teriyaki sauce		
beef eye fillet teriyaki		49
grilled eye fillet and steam vegetables with teriyaki sauce		
beef sukiyaki		41
thinly sliced eye fillet with veg, tofu & udon in soy sweet soup		

from sushi bar

set platters

sushi platter with salmon, tuna & prawn

entree	4p small roll & 4p nigiri	18
main	8p small roll & 8p nigiri	34
special main	8p small & 8p spicy roll & 12p nigiri	60

sashimi platter with salmon & tuna

starter	8 slices of tuna & salmon	19
entree	12 slices of tuna & salmon	28
main	24 slices of tuna & salmon	52

sushi & sashimi platter with salmon, tuna & prawn

main for one	4p sml roll, 4p nigiri & 12 slices sashimi	40
main for two	8p sml roll, 8p nigiri & 24 slices sashimi	78

chef for three large platter filled with maki, nigiri & sashimi 125



from sushi bar

temaki / cone-shape / 1p

rolled into a cone-shape with avocado

salmon	6	eggplant	5
tuna	6	prawn	6
smoked eel	8		

nigiri sushi / 2p

raw fish on top of sushi rice

salmon	8	prawn	8
tuna	8		
smoked eel	10		

maki / nori roll

small

small roll / 8p			
tuna /raw only	8	avocado	5
salmon	7	cucumber	5

medium

inside-out roll / 8p spicy or non-spicy

rolled with avocado & cucumber

tuna/raw only	20	salmon	18
prawn	17	tempura prawn	19
vegetables	15		

topping
dried fish & sesame flakes 1

jumbo

vegetable futomaki roll / 8p 19
with beans, carrot, cucumber, tofu & omelette

crispy chicken roll / 8p 20
with kara-age crispy chicken

teriyaki chicken roll / 8p 21
with teriyaki chicken

lunch platter

includes rice & miso soup

sushi & sashimi lunch platter 34
8p spicy maki, 3p nigiri, 4 slices sashimi & 1p sake
nanban

chicken thigh teriyaki lunch platter 29
grilled chicken, vegetables & crispy gyoza

salmon teriyaki lunch platter 31
grilled salmon, vegetables & crispy gyoza

beef eye fillet teriyaki lunch platter 35
grilled eye fillet, vegetables & crispy gyoza



open 7 days

sozai restaurant
spring 2025

mon
4:30-9:00

tue-sun
12:00-2:30
4:30-9:00

ph: 9824 8200
pick up only

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www.sozai.com.au