



CHEZ SUSHI

let's roll

APPETISERS

Chez Sushi edamame	1.8
with soy, ginger, sesame and spices	
Edamame	1.4
with rock salt	
Prawn and coriander gyoza	3.2
grilled dumplings with ponzu	
Vegetarian gyoza	2.9
grilled dumplings with ponzu	
Yakitori	3.0
grilled chicken skewers with yakitori sauce	
Prawn spring rolls	3.8
with wasabi mayonnaise	
Ceviche	3.8
white fish served with nori chips	

SALADS

Mushroom	3.7
with spicy lemon dressing	
Seared salmon	4.6
with yuzu dressing	
Seaweed	3.0
with sesame dressing	
Calamari	3.9
with ginger dressing	
Tofu tempura	3.2
with yuzu dressing	
Seared Tuna	4.3
with spicy lemon dressing	
Mixed Green	2.6
with ginger dressing	

Please feel free to customize your salad with our selection of dressings: Spicy lemon, ginger, sesame oil or yuzu dressing.

Our combinations are simply suggestions.

SIDES

Miso soup	1.4
Steamed rice	1.0
Nori chips	1.2

DESSERTS

Moshi ice cream (3 pieces)	3.2
ice cream covered in Japanese rice cake - ask for flavours	

MAINS

Salmon teriyaki	6.1
served with steamed rice	
Beef teriyaki	6.1
served with steamed rice	
Chicken teriyaki	5.3
served with steamed rice	
Vegetable teriyaki	4.6
served with steamed rice	
Salmon tataki	5.5
seared salmon with fresh ginger, spring onion and ponzu	
Beef tataki	5.5
seared beef with springs onions, sesame seeds and sesame mustard	
Tuna tataki	5.5
seared tuna with spring onions and sesame mustard	
Tuna filo	5.6
fresh coriander encrusted tuna filo wrapped, lightly fried, served with sesame mayo dressing	
Fried chicken katsu curry	5.8
Chicken breast deep-fried in panko breadcrumbs served with a curry sauce and steamed rice	
Grilled chicken katsu curry	5.5
Chicken breast grilled served with curry sauce and steamed rice	
Vegetarian Curry	4.8
mixed vegetables deep fried in prank bread-crumbs served with curry sauce and steamed rice	
TEMPURA	
Rock shrimp	5.8
with creamy chili or wasabi mayonnaise	
Prawn tempura	4.8
3 pieces	
Veg tempura	3.8
6 pieces of assorted vegetables	
Prawn and veg	6.1
3 prawn, 4 white fish, 3 veg	

BENTO SETS

Sashimi and sushi bento	6.1
2 tuna sashimi, 2 salmon sashimi, 1 tuna sushi, 1 salmon sushi, 1 ebi sushi, mixed greens and steamed rice	
Salmon teriyaki bento	7.6
Salmon teriyaki, tuna sushi, salmon sushi, tempura combo, california maki, mixed greens	
Beef teriyaki bento	7.1
Beef teriyaki, tempura combo, mixed greens and steamed rice	
Chicken teriyaki bento	6.5
Chicken teriyaki, salmon, ebi and kingfish sushi, california maki, tempura combo, mixed greens and steamed rice	

SUSHI (2 PIECES)

Salmon-sake	3.4
Tuna-maguro	3.2
Yellowtail-hamachi	3.6
Red snapper-tai	3.0
Prawn (cooked)-ebi	3.4
Eel-unagi	3.8
King fish-hiramasa	3.0
Crab-kanikama	2.8
Tamago -Japanese omelet	2.6

SASHIMI (5 PIECES)

Salmon	4.4
Tuna	4.2
Yellowtail	4.8
Red snapper	3.6
Kingfish	3.6

PARTY PLATTERS (FOR GROUPS)

HUGE PLATTER	82.7
recommended for 20-30 people	
Sushi - 20 pieces of tuna, 20 pieces of salmon, 20 pieces of white fish (either red snapper or king fish), 20 pieces of prawn, 20 pieces of mixed vegetable sushi	
Sashimi - 16 pieces of tuna, 16 pieces of salmon	
Maki rolls - 4 california, 4 spicy tuna, 4 philly, 4 tempura, 4 cucumber	
MEDIUM PLATTER	62.5
recommended for 10-20 people	
Sushi - 15 pieces of tuna, 15 pieces of salmon, 15 pieces of white fish (either red snapper or king fish)	
Sashimi - 15 pieces of tuna, 15 pieces of salmon	
Maki rolls - 3 california, 3 spicy salmon, 3 tempura maki, 3 avocado	
SMALL PLATTER	40.7
recommended for 5-10 people	
Sushi - 4 pieces of tuna, 4 pieces of salmon, 4 pieces of white fish (red snapper or kingfish), 4 pieces of prawn	
Sashimi - 5 pieces of tuna, 5 pieces of salmon	
Maki rolls - 2 california, 2 spicy tuna, 2 philly, 2 tempura, 2 cucumber	
VEGGIE PLATTER	22.5
recommended for 10-20 people	

LET'S ROLL!

Custom built rolls...

1 STEP 1 - CHOOSE YOUR RICE

- White Brown No Rice
 Tuna wrap Salmon wrap

2 STEP 2 - THEN YOUR MAIN INGREDIENTS

Up to 2 raw **3.4BHD** any additional add **1.2BHD**
 Up to 2 cooked **3.8BHD** any additional add **1.4BHD**

RAW:

- | | |
|--|--|
| <input checked="" type="checkbox"/> Salmon | <input checked="" type="checkbox"/> Beef teriyaki |
| <input checked="" type="checkbox"/> tuna | <input checked="" type="checkbox"/> Salmon tataki |
| <input checked="" type="checkbox"/> Red snapper | <input checked="" type="checkbox"/> Rock shrimp |
| <input checked="" type="checkbox"/> Yellowtail | <input checked="" type="checkbox"/> Prawn tempura |
| <input checked="" type="checkbox"/> Kingfish | <input checked="" type="checkbox"/> Calamari |
| | <input checked="" type="checkbox"/> Eel |
| COOKED: | <input checked="" type="checkbox"/> Tofu tempura |
| <input checked="" type="checkbox"/> Spicy Salmon | <input checked="" type="checkbox"/> Tamago - Japanese omelet |
| <input checked="" type="checkbox"/> Spicy Tuna | |
| <input checked="" type="checkbox"/> Crab | |
| <input checked="" type="checkbox"/> Ebi | |
| <input checked="" type="checkbox"/> Chicken teriyaki | |
| <input checked="" type="checkbox"/> Tuna Tataki | |

3 STEP 3 - PICK YOUR VEGGIES

First 2 are free then **0.300 FILS** per veg

- | | |
|--|--|
| <input checked="" type="checkbox"/> Avocado | <input checked="" type="checkbox"/> Mixed greens |
| <input checked="" type="checkbox"/> Oshinko | <input checked="" type="checkbox"/> Mango |
| <input checked="" type="checkbox"/> Asparagus blanched | <input checked="" type="checkbox"/> Tofu |
| <input checked="" type="checkbox"/> Carrots | |
| <input checked="" type="checkbox"/> Cucumber | |
| <input checked="" type="checkbox"/> Jalapeno | |
| <input checked="" type="checkbox"/> Spring onion | |

4 STEP 4 - CHOOSE TOPPINGS & DRESSINGS

- | | |
|--|--|
| <input checked="" type="checkbox"/> Tobiko | <input checked="" type="checkbox"/> Unagi sauce |
| <input checked="" type="checkbox"/> Tempura bits | <input checked="" type="checkbox"/> Ginger dressing |
| <input checked="" type="checkbox"/> Sesame seeds | <input checked="" type="checkbox"/> Yuzu dressing |
| <input checked="" type="checkbox"/> Spicy Mayo | <input checked="" type="checkbox"/> Spicy lemon dressing |
| <input checked="" type="checkbox"/> Wasabi Mayo | <input checked="" type="checkbox"/> Sesame oil dressing |
| <input checked="" type="checkbox"/> Cream cheese | <input checked="" type="checkbox"/> Sesame mustard |

SIGNATURE ROLLS (maki roll 6 pieces or temaki hand roll 1 piece)

	MAKI	TEMAKI		MAKI	TEMAKI
 California crab, avocado, cucumber, mayo and sesame seeds	3.7	1.7	 Mango tango crab, mango, cucumber, mixed greens and sesame dressing	4.2	
 Spicy tuna or salmon cucumber, spring onions and chili mayo	3.4	1.6	 Spider rock shrimp, cucumber, wasabi mayonnaise and sesame seeds	4.4	1.7
 Prawn tempura prawn tempura, spring onions and chili mayo.	3.8	1.8	 Tataki salmon and tuna tataki maki, spring onions, avocado, yuzu dressing and tempura bits	4.4	
 Philly salmon, cream cheese, spring onion and cucumber	3.6	1.6	 Veggie special cucumber, avocado, asparagus, oshinko and yuzu dressing	3.3	1.2
 Dragon eel, prawn tempura, avocado, cucumber and unagi sauce	4.2		SIGNATURE WRAP No Rice (wrap 6 pieces)		
 Rainbow crab, avocado, cucumber, mayo wrapped with salmon, tuna and kingfish	4.2		 Tuna wrap crab, avocado, cucumber with spicy lemon dressing	4.0	
			 Salmon wrap crab, jalapeno, cucumber, siracha with yuzu dressing	4.1	