

握り寿司

NIGIRI SUSHI



Handcrafted Sushi

Each piece of sushi is hand-crafted with expert skill and care using only sashimi-grade fish and seafood.

Our sushi rice is made from Japanese grains, and flavoured with our special blend of vinegar, seaweed, sour plum, salt and sugar.



Salmon Sushi Overload
 鮭寿司セレクション
 Selection of salmon, salmon belly, and salmon roe sushi (2 pcs each) 18.8



Premium Sushi Selection
 プレミアム寿司セット
 Premium sushi selection of premium bluefin tuna belly, yellowtail, salmon belly, sweet prawn, surf clam, salmon roe, swordfish and tuna roll 34.2



Sushi Favourites
 寿司盛合せ
 Selection of bluefin tuna, yellowtail, salmon, swordfish, grilled eel and cooked prawn (1 pc each) 17.2

<p>Amaebi 甘海老 Japanese sweet prawn 4.6</p> 	<p>Ebi 海老 Cooked tiger prawn 2.8</p> 	<p>Ebiko エビコ Prawn roe 2</p> 	<p>Hamachi はまち Yellowtail 3.4</p> 	<p>Hokkigai ホッキ貝 Surf clam 2.8</p> 	<p>Hotate 生帆立 Hokkaido scallop 4.6</p> 	<p>Ika イカ Hokkaido Squid 2.6</p> 	<p>Ikura いくら Salmon roe 4.8</p> 	<p>Kani Stick カニかま Crab stick 2.2</p> 
<p>Maguro (Bluefin) 鮪 Bluefin tuna 3</p> 	<p>Mekajiki 帆立本 Swordfish 3.2</p> 	<p>Sake 鮭 Salmon 2.2</p> 	<p>Sake Toro 鮭トロ Salmon belly 2.8</p> 	<p>Tako タコ Octopus 2.2</p> 	<p>Tamago 玉子 Omelette 2.2</p> 	<p>Otoro (Bluefin) 大トロ Premium fatty bluefin tuna belly 11.8</p> 	<p>Unagi 鰻 Grilled eel 3.2</p> 	<p>Nama Uni 生ウニ Hokkaido sea urchin (top grade) 10.8</p> 

炙り寿司

ABURI SUSHI AND TEMAKI



Aburi Sushi

Selected hand-crafted sushi are lightly flamed and topped with flavourful ingredients to create unique tastes and an innovative sushi experience.



Aburi Sushi Selection
炙り寿司セレクション
Selection of sake, maguro-tsuke and foie gras amaebi aburi sushi (1 pc each) 14.2



Foie Gras Amaebi Aburi
フォアグラ甘海老炙り寿司
Flamed sweet prawn with foie gras 7.6

Mekajiki Aburi
巖木炙り寿司
Flamed swordfish with lime rind 4.2

Sake Aburi
鮭炙り寿司
Flamed salmon with salmon roe 3.2

Otoro Aburi
大トロ炙り寿司
Flamed bluefin tuna belly with kelp 12.8

Sake Toro Aburi
鮭トロ炙り寿司
Flamed salmon belly with black caviar 3.8

Maguro Tsuke Aburi
鮪ずけ炙り寿司
Flamed marinated bluefin tuna with spicy lime paste 4

巻き寿司

MAKI ROLLS



Flamed Salmon Sashimi Maki
鮭巻き炙り
Flamed salmon sashimi slice, crab sticks, cucumber, with 2 types of toppings: Ikura / spicy mayonnaise and bonito flakes / mayonnaise 15.6



Ebi Tempura Maki
海老天婦羅巻き
Deep-fried prawn tempura sushi roll topped with sesame 14.8



Spicy Chicken Floss Maki
スパイシーチキンフロック巻き
Marinated chicken in a sushi roll with chicken floss 13.6



Shisamo Maki
ししゃも巻き
Deep-fried capelin fish topped with bacon in a sushi roll 12.8



Spicy Salmon Sashimi Maki
スパイシーサーモン巻き
Sushi roll with salmon sashimi, chargrilled salmon, avocado and spicy sauce 14.6



Spicy Tuna Maki
スパイシーツナ巻き
Sushi roll with bluefin tuna and prawn roe 14.8



Soft Shell Crab Maki
ソフトシェルクラブ巻き
Deep-fried soft shell crab sushi roll topped with sesame 13.8



California Maki
カリフォルニア巻き
Avocado, crab stick and prawn roe sushi roll 10.8

Ebi Avocado Maki
海老アボカド巻き
Sushi roll with prawns, avocado and mayonnaise 13.8



Lobster Maki
ロブスター巻き
Rock lobster paired with sweet omelette in a sushi roll 16.2

TEMAKI

California Temaki
カリフォルニア手巻き
California-style handroll 3

Soft Shell Crab Temaki
ソフトシェルクラブ手巻き
Deep-fried soft shell crab handroll 3.8

Sake Kawa Temaki
サーモンスキン手巻き
Deep-fried salmon skin handroll 3.6

Sake Temaki
サーモン手巻き
Salmon handroll 3

Maguro Temaki
鮪手巻き
Bluefin tuna handroll 3.8

Ebi Tempura Temaki
海老天婦羅手巻き
Prawn tempura handroll 4.2

SMALL MAKI

Oshinko Maki
お新香巻き
Japanese pickle sushi roll 2.8

Ume Shiso Maki
梅葉巻
Japanese sour plum and shiso leaf sushi roll 3.8

Kappa Maki
河童巻き
Cucumber sushi roll 2.8

Tekka Maki
鉄火巻き
Tuna sushi roll 3.8

Kanpyo Maki
干瓢巻き
Sweet pickle sushi roll 2.8

推奨する Chef's Recommendation.

刺身

SASHIMI



Sashimi

At Shin Kushiya, we carefully select the freshest fish and seafood from Tsukiji market in Tokyo and Hakodate in Hokkaido, which are flown in direct from Japan every day.

Our top-grade sashimi includes the exceptional Bluefin tuna, a premium delicacy with a deep ruby colour, texture and sweet flavour that surpasses the more common Yellowfin tuna.



Amaebi 甘海老 Sweet prawn (3 pcs) 12.8	Ikura イクラ Salmon roe 12.8
Hamachi ハマチ Yellowtail (5 pcs) 17.8	Otoro (Bluefin) 大トロ Premium fatty tuna belly (3 pcs) 38.8
Hokkigai ホッキ貝 Surf clam (5 pcs) 15.8	Tako タコ Octopus (5 pcs) 11.8
Ika イカ Thin slice Hokkaido squid 13.8	Nama Uni (Top grade) 生ウニ Hokkaido sea urchin 32.8
Maguro (Bluefin) マグロ Bluefin Tuna (5 pcs) 15.8	Live Jumbo Oyster ジャンボ生牡蠣 Jumbo oyster with Ponzu 10.8
Mekajiki メカジキ Swordfish (5 pcs) 16.8	
Nama Hotate 生帆立 Hokkaido scallop 15.8	
Sake 鮭 Air-flown salmon (5 pcs) 11.8	
Sake Toro 鮭トロ Salmon belly (5 pcs) 15.8	



Trio of Sashimi Favourites
鮭刺身帆立木盛合せ
Platter of salmon, bluefin tuna and swordfish (3 slices each) 24.6



Sashimi Moriawase Regular (5 types)
刺身盛合せ(小)
Sashimi platter of salmon, bluefin tuna, swordfish, yellowtail and sweet prawn 34.8



Sashimi Moriawase Large (7 types)
刺身盛合せ(大)
Assorted sashimi platter of salmon, bluefin tuna, swordfish, yellowtail, Hokkaido squid, sweet prawn and Hokkaido scallop 86



Sake Overload
鮭セレクション
Platter of salmon belly, salmon and salmon roe (3 slices each) 22.6

Premium Sashimi Moriawase (Regular / Large)
(5 premium types)
スペシャル刺身盛合せ
Premium selection of premium fatty tuna belly, salmon belly, live oyster, surf clam and yellowtail 58 / 108

