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**
Sweet prawn (3 pcs) 12.8

**Hamachi**
Yellowtail (5 pcs) 17.8

**Hokkigai**
Surf clam (5 pcs) 15.8

**Ika**
Hokkaido squid (3 pcs) 13.8

**Maguro (Bluefin)**
Bluefin tuna (5 pcs) 15.8

**Mekajiki**
Swordfish (5 pcs) 16.8

**Nama Hotate**
Hokkaido scallop (5 pcs) 15.8

**Sake**
Air-flown salmon (5 pcs) 11.8

**Sake Toro**
Salmon belly (5 pcs) 15.8

**Ikura**
Salmon roe 12.8

**Otoro (Bluefin)**
Premium fatty tuna belly (3 pcs) 36.8

**Tako**
Octopus (5 pcs) 11.8

**Nama Uni (Top grade)**
Hokkaido sea urchin 12.8

**Live Jumbo Oyster**
Jumbo oyster with Ponzu 30.8

**Sashimi Moriawase Large (7 types)**
Assorted sashimi platter of salmon, bluefin tuna, swordfish, yellowtail, Hokkaido uni, sweet prawn and Hokkaido uni drop 80

**Sake Overload**
Pan-fried salmon belly, salmon and salmon toro (4 slices each) 37.8

**Sashimi Moriawase Regular (5 types)**
Sashimi platter of salmon, bluefin tuna, swordfish, yellowtail and sweet prawn 54.8

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Chef’s Recommendation.
### Handcrafted Sushi

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

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

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### Salmon Sushi Overload

Selection of salmon, salmon belly, and salmon roe sushi (2 pcs each) 18.8

### Premium Sushi Selection

Premium sushi selection of premium bluefin tuna belly, yellowtail, salmon belly, sweet prawn, surf clam, salmon roe, swordfish and tuna roll 34.2

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<table>
<thead>
<tr>
<th>Item</th>
<th>Image</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Amaebi</td>
<td>🍤</td>
<td>Japanese sweet prawn</td>
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<td>Ebi</td>
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<td>Cooked tiger prawn</td>
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<td>Ebiko</td>
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<td>Prawn rice</td>
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<td>Hamachi</td>
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<td>Yellowtail</td>
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<tr>
<td>Hokkigai</td>
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<td>Surf clam</td>
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<td>Hotate</td>
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<td>Hokkaido scallop</td>
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<td>Ika</td>
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<tr>
<td>Ikura</td>
<td>🍤</td>
<td>Salmon roe</td>
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<td>Crab stick</td>
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<td>Sake Toro</td>
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<td>Tako</td>
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<td>Octopus</td>
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<td>Tamago</td>
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<td>Omelette</td>
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<td>Premium fatty bluefin tuna belly</td>
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<td>Unagi</td>
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<td>Grilled eel</td>
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<td>Nama Uni</td>
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<td>Hokkaido uni sashimi (top grade)</td>
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</table>

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*Chef's Recommendation:*

Sushi Favourites

Selection of bluefin tuna, yellowtail, salmon, swordfish, grilled eel and cooked prawn (3 pcs each) 17.2
**ABURI SUSHI AND TEMAKI**

**Aburi Sushi**
Selected hand-crafted sushi are lightly flame grilled and topped with flavorful ingredients to create a unique taste and an innovative sushi experience.

**Foie Gras Amaebi Aburi**
Flamed foie gras belly with black caviar 12.8

**Sake Aburi**
Flamed salmon with sake rice 3.2

**Mekajiki Aburi**
Flamed mackerel with spicy sauce 4.2

**Otoro Aburi**
Flamed otoro belly with seaweed 12.8

**Sake Toro Aburi**
Flamed salmon belly with black caviar 3.8

**Maguro Tsuke Aburi**
Flamed maguro with bluefin tuna and spicy sauce 4

**TEMAKI**

**California Temaki**
California-style handroll 3

**Sake Temaki**
Sake-flavored handroll 3

**Maguro Temaki**
Bluefin tuna handroll 3.8

**Ebi Tempura Temaki**
Prawn tempura handroll 4.2

**Sake Kawa Temaki**
Deep-fried salmon skin handroll 1.6

**SMALL MAKI**

**Oshinko Maki**
Japanese pickle sushi roll 2.8

**Ume Shiso Maki**
Ume and shiso leaf sushi roll 3.8

**Kappa Maki**
Cucumber sushi roll 2.8

**Teppa Maki**
Teppanyaki sushi roll 3.8

**Kanpyo Maki**
Sweet pickle sushi roll 2.8

**Spicy Chicken Floss Maki**
Marinated chicken in a sushi roll with black sesame 13.6

**Spicy Tuna Maki**
Sushi roll with bluefin tuna and spicy sauce 14.6

**Soft Shell Crab Maki**
Deep-fried soft shell crab sushi roll topped with sauce 11.8

**California Maki**
Avocado, crab stick and prawn sushi roll 12.8

**Ebi Avocado Maki**
Sushi roll with prawns, avocado and mayonnaise 13.8

**Lobster Maki**
Rock lobster paired with sweet onion ooek in a sushi roll 15.8

**Maki Rolls**

**Flamed Salmon Sashimi Maki**
Flamed salmon sashimi, crab stick, cucumber with 2 types of toppings: Ikura / spicy mayonnaise and tobiko flakes / mayonnaise 15.6

**Ebi Tempura Maki**
Deep-fried prawn tempura sushi roll topped with sesame 14.8

**Shiromi Maki**
Deep-fried capelin fish topped with noodles and cucumber 12.8

**Spicy Salmon Sashimi Maki**
Sushi roll with salmon sashimi, chives, green onions and spicy sauce 14.6