Sashimi

At Tsukiji, we carefully select the freshest fish and seafood from Tsukiji markets 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 color, luscious and sweet flavor that surpasses the more common Yellowfin tuna.

Sashimi

Trio of Sashimi Favourites
Mintved salmon, bluefin tuna, and seaweed in house-made soy sauce

Sashimi Morawase Regular (5 types)
Choice of salmon, yellowtail, swordfish, yellowtail, and sweet shrimp

Sashimi Morawase Large (7 types)
Assorted sashimi of salmon, bluefin tuna, swordfish, yellowtail, and sweet shrimp in house-made soy sauce

Sake Overload
Large selection of sashimi with sake

Amaebi
Sweet prawn (5 pcs) - 12.8

Hamachi
Yellowtail (5 pcs) - 17.8

Hokkigai
Assorted seafood (5 pcs) - 10.8

Ikura
Salmon roe - 12.8

Ikura (Bluefin)
Premium fatty tuna belly (5 pcs) - 38.8

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

Mekajiki
Tigerfish (5 pcs) - 10.8

Nama Hotate
Assorted seafood (5 pcs) - 15.8

Sauce

All-item combination (5 pcs) - 13.8

Sake Toro
153 ml
Salmon belly (5 pcs) - 15.8

Live Jumbo Oyster
Jumbo oyster with Peroni - 20.8

Sashimi Morawase

Premium Sashimi Morawase (Regular/Large)
Large selection of premium sashimi and sake

Chef's Recommendation
握り寿司

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

Salmon Sushi Overload
Selection of salmon, salmon belly, and salmon Roe Sushi (2 pcs each) 18.8

Sushi Favourites
Selection of bluefin tuna, yellowtail, salmon, swordfish, grilled eel and egg and prawn (5 pcs each) 17.2

Premium Sushi Selection
Premium Sushi Selection of premium bluefin tuna belly, yellowtail, salmon belly, swordfish, grilled eel, salmon Roe Sushi, and tuna Roll 34.2

**NIGIRI SUSHI**

- **Amabie (Ika)**
  Japanese sweet rice, Ika (Octopus) 4.6
- **Ebi (Ebi)**
  Cooked tiger prawns 2.8
- **Ebiko (Ikura)**
  Premium Roe 2.8
- **Hamachi (Saba)**
  Yellowtail 3.6
- **Hokkigai (Sakura)**
  Scallop 2.8
- **Hotate (Hotate)**
  Scallop 4.8
- **Ika (Ebi)**
  Octopus 2.2
- **Ikura (Ikura)**
  Salmon Roe 4.8
- **Kani Stick (Kani)**
  Cocktail sticks 2.2
- **Maguro (Bluefin)**
  Bluefin Tuna 3
- **Mekajiki (Mekajiki)**
  Spanish mackerel 3.2
- **Sake (Sake)**
  Salmon 2.5
- **Sake Toro (Sake)**
  Salmon Belly 2.9
- **Tako (Tako)**
  Octopus 2.2
- **Tamago (Tamago)**
  Omelette 2.2
- **Otoro (Bluefin)**
  Premium Bluefin Tuna Belly 15.8
- **Unagi (Unagi)**
  Grilled eel 3.2
- **Nama Uni (Sashimi)**
  Premium bluefin tuna belly, Ikura, and Ikura 20.8
**ABURI SUSHI AND TEMAKI**

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

**Fole Gras Amaebi Aburi**
Flamed foie gras with sea urchin
5 pieces
3.6

**Sake Aburi**
Flamed salmon with black caviar
2.8

**Maguro Tsuke Aburi**
Flamed maguro with black caviar
2.8

**Gitoro Aburi**
Flamed black tobiko with sesame
2.8

**Sake Toro Aburi**
Flamed black tobiko
2.8

**Mekajiki Aburi**
Flamed mackerel with wasabi
2.8

**Flamed Salmon Sashimi Maki**
Flamed salmon sashimi slice, end stick, sauce, rice topped with wasabi, spicy mayonnaise and tobiko flakes. Mayonnaise
5.5

**Ebi Tempura Maki**
Deep-fried ebi tempura sushi roll topped with sesame
4.9

**Spicy Chicken Floss Maki**
Spicy chicken in a sushi roll with cheese
3.6

**Shiramako Maki**
Deep-fried shrimp topped with eel sauce in a sushi roll
2.8

**Spicy Tuna Maki**
Sushi rolls with sliced tuna and spicy sauce
4.9

**Soft Shell Crab Maki**
Deep-fried soft shell crab sushi roll topped with mayonnaise
3.6

**California Maki**
Rock lobster crutons with sweet corn in a sushi roll
3.6

**Lobster Maki**
Rock lobster crutons with sweet corn in a sushi roll
3.6

**Osaka Random Maki**
Deep-fried sushi roll with assorted fillings
3.6

**California Roll**
Sushi roll with cream cheese and soy sauce
3.6

**Sake Maki**
Deep-fried sushi roll with sauce
3.6

**Oshinoko Maki**
Deep-fried sushi roll with sauce
3.6

**Uma Shio Maki**
Deep-fried sushi roll with sauce
3.6

**Kappa Maki**
Deep-fried sushi roll with sauce
3.6

**Tekka Maki**
Deep-fried sushi roll with sauce
3.6

**Ebi Avocado Maki**
Deep-fried sushi roll with avocado
3.6

**Kani Maki**
Deep-fried sushi roll with sauce
3.6

**Kani Maki**
Deep-fried sushi roll with sauce
3.6

**Kani Maki**
Deep-fried sushi roll with sauce
3.6

**Kani Maki**
Deep-fried sushi roll with sauce
3.6
AGEMONO
Deep-fried Delicacies

Tori Katsu
Round
Breaded chicken fillet served with
plum sauce 13.5

Kani Karaage
蟹天ぷら
Deep-fried soft shell crab 3.6

Pumpkin Croquette
バゲット
Crispy, creamy deep-fried
pumpkin croquettes 8.6

Tempura Mori
天ぷらもり
Assorted seafood and vegetables
in light tempura batter 8.5

Yasai Tempura
野菜天ぷら
Assorted vegetables in light
tempura batter 13.8

Ebi Tempura
エビ天ぷら
Fresh tiger prawns in light
tempura batter 6.9

Kushie Platter
串揚げ
Skewered chicken, shiitake,
negima and button mushrooms.
size 19.4

Chiizu Maki
チーズ巻き
Breaded cheese wrapped with
pork 4.6

Negima
ねぎま
Breaded tiger shrimps
and negima 4.6

Hotate
ホタテ
Breaded Hokkaido scallops 3.9

Ebi
エビ
Breaded tiger shrimps
2.9

Shiitake
シイタケ
Breaded shiitake mushrooms 3.9

Sashimi-grade
Sake
Sashimi-grade salmon 3.9

Shiitake
シイタケ
Breaded shiitake mushrooms 3.9

Kushi-age
串焼き
Seafood kushiyaki pair well
with our homemade glass
ponzu sauce while toribachi
sauce is a good complement
for other kushiage items.
**YAKIMONO**

Charcoal-grilled Delicacies

- **Sake Butter Yaki**
  - Charcoal-grilled salmon fillet with butter sauce, served with potato salad
  - 17.2

- **Sake Kabuto Shioyaki / Teriyaki**
  - Charcoal-grilled salmon head with sea salt or teriyaki sauce
  - 12.4

- **Toumorokoshi Shioyaki**
  - Charcoal-grilled karm on the rob, with soy sauce
  - 11.8

- **Sake Teriyaki**
  - Charcoal-grilled salmon with teriyaki sauce
  - 15.8

- **Gindara Teriyaki**
  - Charcoal-grilled Atlantic cod with homemade teriyaki sauce
  - 12.6

- **Tosa Saba Yaki**
  - Charcoal-grilled lightly marinated saba in miso sauce
  - 11.8

- **Sanma Hiraki**
  - Charcoal-grilled air-dried pacific saury from Japan slightly salted
  - 12.5

- **Ike Sugayaki**
  - Charcoal-grilled whole squid with teriyaki sauce
  - 14.3

- **Wagyu Hamburg**
  - Charcoal-grilled wagyu patty with salad and vegetables
  - 16.5

- **“Black Angus” Ribeye Topan**
  - Charcoal-grilled prime “Black Angus” ribeye steak, served with Japanese teriyaki sauce
  - 21.4

- **Chashu**
  - Charcoal-grilled pork fillet with mustard and sliced wasabi
  - 13.8

- **Wafu Steak Tenderloin**
  - Prime tenderloin, wasabi sauce, and wasabi
  - 28.8

- **Chicken Teriyaki**
  - Charcoal-grilled chicken thigh with homemade teriyaki sauce
  - 11.6

- **Lamb Persillade**
  - Charcoal-grilled lamb chop with brandy, breadcrumbs, and mustard
  - 16.8

- **Satsuma Imo**
  - Charcoal-grilled sweet potato
  - 6.8

- **U.S. Short Rib Miso**
  - Charcoal-grilled U.S. short rib with homemade miso in a soy glaze
  - 34.7

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**Food from the Heart**

At Shin Kushiya, all our dishes are skillfully prepared by our chefs with care and attention to detail. Using fresh ingredients, everything is prepared and cooked in our restaurants. Even our sauces are homemade, to bring out the natural flavors. Our passion is to bring you good food, cooked with heart and soul.

Chef’s Recommendation

*Please allow 15 - 20 min cooking time.*
DONBURI

Rice

Ton Katsu Curry Don
Deep-fried pork loin with Japanese curry, rice and cabbage salad

Chicken Katsu Curry Don
Deep-fried chicken thigh with Japanese curry, rice and cabbage salad

Seafood Curry Don
Homemade Japanese seafood curry with rice and sauce

Buta Don
Pan-seared pork fillet with kabayaki sauce in a rice bowl

Ebi Tamago Don
Tempura prawns with savoury egg in a rice bowl

Tori Shogayaki Don
Pan-fried chicken thigh, soft egg with soy ginger sauce in a rice bowl

Oyako Don
Pan-fried chicken, served with savoury egg in a rice bowl

Unagi and Salmon Don
Salmon and sea bass with kabayaki sauce in a set rice bowl

Shin Chirashi
Premium sashimi selection on a sushi rice bowl

Garlic Fried Rice
Fragrant spiced fried rice with spring onion

Rice
Steamed Japanese rice

SOUP

Hamiuchi Soup
Homemade fish head stock in a soup bowl

Sake Kabuto Soup
Homemade salmon head steamed in miso sauce

Miso Soup
Salted miso
Our noodles are imported directly from Japan.

- **Udon**: Thick white noodles with a chewy, tender texture.
- **Soba (Buckwheat)**: Healthy buckwheat noodles with a “nutty” flavour.
- **Somen**: Very thin, silky white noodles, best enjoyed chilled.

**Beef Inaniwa Udon**
Tasty sliced beef with premium hand-rolled thin udon in a rich broth 17.6

**Kimachi Nabe Udon**
Japanese Udon with rich mentsuyu soup 27.6

**Buckwheat Udon**
Buckwheat noodles with grilled pork and vegetables 26.6

**Tempura Udon**
Assorted tempura with Japanese noodles in a light broth 17.8

**Menlako Pasta**
Chilled udon with cold fish sauce, tuna, and seaweed 18.6

**Shin Truffle-Infused Uni Pasta**
Chilled uni pasta infused with truffle oil 18.6

**Spicy Prawn Pasta**
Fresh prawn pasta infused with spicy prawn sauce 15.4

**Spicy Shrimp Udon**
Shrimp Udon 26.5

**Cold Somen**
Cold Udon 26.5

**Hiyashi Osen Cha Soba**
Cold Soba 26.5

**Toski Inaniwa Udon**
Toski Inaniwa Udon served chilled with special udon broth and dipping sauce 33.5

Chef’s Recommendation: 15-20 min cooking time