

Lunch Menu Specials

Tue - Fri 12:00PM - 4:00PM

Please no substitutions.



#182 Pink Lady \$7.99

4 pieces of California roll,
4 pieces of bagel roll,
2 pieces of nigiri (tuna & salmon)
& your choice of miso soup or
house salad.



#183 Madame Butterfly \$7.99

4 pieces of California roll,
4 pieces of spicy tuna roll,
2 pieces of nigiri (tuna & salmon)
& your choice of miso soup or
house salad.



#184 Cool Japan Roll \$7.99

Create your own roll with 4 items.
2 items: tuna, salmon, escolar,
kanikama or shrimp.
2 items: asparagus, avocado, cucumber,
masago, cream cheese, spring mix, scallions
or spicy mayo. Extra items \$1 each.



#412 Trio Sushi \$8.99

3 pieces of salmon roll, 3 pieces
of tuna roll & 3 pieces if nigiri
(tuna, salmon & white fish)
& your choice of miso soup or
house salad.



#413 Trio Sashimi \$9.99

2 pieces of tuna, 2 pieces of
salmon & 2 pieces of escolar &
your choice of miso soup or
house salad.



#414 Trio Nigiri \$9.99

2 pieces of tuna, 2 pieces of
salmon, 2 pieces of white fish &
your choice of miso soup or
house salad.



#415 All Salmon \$10.99

A bagel roll, 3 pieces of salmon
nigiri & your choice of miso
soup or house salad.



#416 All Tuna \$10.99

A spicy tuna roll, 3 pieces of
tuna nigiri & your choice of miso
soup or house salad.



#417 All Salmon \$10.99

An eel roll, 3 pieces of eel nigiri
& your choice of miso soup or
salad.



#418 Rice Bento



#419 California Bento

Both bento lunch specials come
with house salad, miso soup
& a potato croquette.

Choose one from \$9.95

- White Fish Katsu
- Salmon Katsu
- Chicken Katsu
- Pork Katsu
- Chicken Teriyaki
- Salmon Teriyaki
- White Fish Teriyaki

OR

Choose one from \$12.95

- Beef Teriyaki
- Shrimp & Vegetable Tempura
- 6 piece sashimi (2 tuna, 2
salmon & 2 escolar)

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Traditional Japanese



#65 Tempura Moriawase (Mix) \$14.99

Shrimp, white fish and vegetable tempura served with tempura sauce & daikon oroshi.



#178 Shabu-Shabu (2 Person Min.) \$40.00 per person

Japanese style fondue of thinly sliced American or Japanese Wagyu beef, tofu, assorted vegetables, mushrooms and 2 types of dipping sauces.



#179 Sukiyaki \$40.00

Japanese stew of thinly sliced American or Japanese Wagyu beef, tofu, assorted vegetables, mushrooms and a raw egg for dipping.



#180 Yosenabe \$20.00

Japanese style Bouillabaisse with assorted cooked fish, shrimp, tofu, mushrooms, ito konnyaku, nappa, scallions, kamaboko, onions and broccoli.



#401 Ishi-Yaki \$18.00

American or Japanese Wagyu beef grilled on a hot flat stone or grill (appetizer).



#406 Risotto Sushi Chef \$20.00 With Lobster \$30.00

Risotto with shimeji mushrooms or lobster.



#408 Uni Sampler \$21.00

4 different types of sea urchin: regular, premium, in saltwater and shuto.

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Unique Dishes



#15 Maguro Tataki \$10.99

Thin slices of seared tuna served with ponzu sauce, scallions, sesame seeds, daikon and chili pepper spice mix.



#136 Spicy Tuna or Salmon Tartare \$14.99

Chopped tuna or salmon, avocado & mixed with spicy mayo served on a bed of sliced cucumber.



#144 Tuna Diablo Tartare \$13.50

Chopped tuna, sriracha, sesame oil, kimchee sauce then served on a bed of sliced cucumbers & topped with tempura flakes.



#173 Yanayka Salad \$12.50

Julienne cut cucumbers, shredded kanikama, masago served with sliced avocado, shrimp & yuzu ginger dressing.



#302 Sashimi Salad \$14.99

Thin slices of tuna served with spring mix & a yuzu garlic dressing.



#303 Hamachi Jalapeño \$15.00

Thin slices of hamachi topped with cilantro, sliced jalapeños and yuzu garlic dressing.



#305 Fresh Harumaki \$12.99

Crab salad, spring mix rolled in rice paper with a yuzu ginger dressing.



#306 Lobster Tail \$17.99

Lobster tail tempura with creamy spicy yuzu mayo sprinkled with sliced almonds & cilantro.



#307 Calamari Frito \$10.50

Fried squid legs served on a bed of spring mix with spicy mustard and soy sauce dressing.



#319 Atlantic Surf Clam with miso sauce \$18.99

Atlantic surf clam served fresh with a sweet miso dressing.



#320 Wagyu Tataki \$20.00

Thin slices of American or Japanese Wagyu served with ponzu sauce, scallions, kaware and chili pepper spice mix.



#404 Sushi Chef Pork Belly \$12.00

Japanese style pork belly served with green peppers, onions and a bowl of rice.



#430 Salmon Belly Escabeche \$10.00

Fried salmon belly marinated with sweet vinegar, ginger & onions.



#431 Hamachi Kama \$15.00

Grilled Japanese yellowtail collar.



#434 Roast Duck Harumaki \$12.00

Roast duck, spring mix, avocado, kaware, shiso leaves, scallions, rolled in rice paper and served with hoisin sauce.



#441 Ceviche Sushi Chef \$22.99

Tuna, salmon, izumidai mixed with yuzu dressing, onions, kaware and served on a bed of spring mix.

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Japanese Tapas



#29 Pork Gyoza \$4.99

Deep fried or pan fried pork dumplings 5 pieces.



#32 Shrimp or Pork Shumai \$4.99

Deep fried or steamed shrimp or pork dumplings 5 pieces.



#97 Mixed Sunomono \$7.50
Cucumber & Seaweed Sunomono \$3.99

Sweet vinegary dish with mixed seafood or just cucumber and seaweed.



#100 Yakitori \$4.99

Grilled chicken on a skewer with yakitori sauce.



#102 Chicken Kara Age \$4.99

Lightly battered and deep fried chicken chunks.



#105 Creamy Goat Cheese or Crab Croquettes (3 pcs) \$4.99

Homemade crab or goat cheese croquettes.



#106 Mentaiko \$6.50

Spicy cod roe served raw or grilled.



#111 Shime Saba Ponzu \$9.99

Sliced mackerel served on a bed of shredded daikon & ponzu sauce.



#113 Naruto Maki \$8.99

Cucumber rolled with kanikama, avocado and masago served with ponzu and sweet vinegar.



#119 Beef Negimaki \$8.50

Thin sliced beef rolled with fresh scallions then grilled and served with homemade teriyaki sauce.



#317 Ika Salad Sushi Chef \$12.99

Diced marinated squid with onions, tomatoes, corn, carrots and green peppers served over spring mix.



#425 Ankimo \$9.00

Monk fish pâté served as is or in tempura wrapped with shiso leaves.



#439 Shrimp Tempura \$11.99

Five pieces of shrimp tempura served with tempura sauce, daikon oroshi and a bowl of rice.



#440 Ox Tongue \$7.99

Grilled and sliced ox tongue served with chili pepper mix.

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Appetizers



#61 Duck Skin Skewer \$4.99

Crispy grilled duck skin skewered served with chili pepper mix.



#104 Age Tofu \$4.99

Lightly fried cubes of tofu with a dashi base sauce and daikon oroshi.



#114 Hosho Maki Salmon \$7.50

Salmon rolled over thinly sliced daikon, served with sweet vinegar and ponzu sauce.



#120 Shishamo Shioyako \$7.99

Grilled capelin with its roe intact.



#122 Baby Octopus \$4.99

Sesame seasoned baby octopus.



#131 Ika Sansai \$4.99

Seasoned squid mixed with wild vegetables.



#315 Hamachi Sushi Chef \$7.99

Slow cooked hamachi with soy sauce marinade.



#316 Soft Shell Crab Tempura \$13.99

Soft shell crab tempura served with a soy garlic butter sauce.



#321 Seasoned Jelly Fish \$4.99

Seasoned jellyfish.



#421 Ika Masago \$6.99

Sliced squid mixed with masago.



#423 Ika Uni \$12.00

Sliced squid mixed with uni.



#428 Shirasu \$4.50

Boiled Japanese anchovy.



#435 Nuta-Ae \$12.99

Seafood and green onions with sweet miso.

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Vegeterian Appetizers



#30 Vegetable Gyozas \$3.99

Deep fried or steamed vegetable dumplings 5 pieces.



#33 Edamame \$3.50

Steamed and salted soy beans in the pod.



#35 Wakame Salad \$4.50

Seasoned seaweed with sesame seeds.



#64 Vegetable Tempura \$9.50

Assorted vegetables tempura served with tempura sauce, daikon oroshi & a bowl of rice.



#132 Kabocha Amani \$4.50

Japanese style cooked Japanese squash.



#134 Daikon Salad \$4.99

Shredded daikon Japanese radish served with a french style dressing.



#135 Yaki Nasu \$4.99

Grilled eggplant with ponzu ginger sauce.



#137 Edamame Hijiki \$3.99

Seasoned edamame and hijiki seaweed.



#141 Japanese Mushrooms \$10.00

Sauteed shimeji or king trumpet mushrooms with garlic butter soy sauce.



#166 Yasai Nimono \$7.50

Japanese style vegetables cooked in a dashi based stock.



#167 Daikon Nimono \$4.99

Daikon Japanese radish cooked in a dashi based stock.



#168 Eggplant Sweet Miso \$4.50

Fried eggplant served with a sweet miso sauce.



#185 Oshinko \$2.99

Assorted Japanese style pickled vegetables.



#227 Nappa Ohitashi \$4.50

Nappa cabbage simmered in dashi then rolled with asparagus, carrots served ponzu sauce.



#300 Horenso Goma Ae \$4.99

Cooked spinach with a creamy sesame sauce.



#410 Shishito Peppers \$4.99

Suteed Japanese shishito peppers.

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Donburi & Men-Rui



#5 Salmon Teriyaki Bowl \$8.50

Grilled salmon with teriyaki sauce served on a bed of rice, garnished with broccoli & red pickled ginger.



#9 Chicken Teriyaki Bowl \$6.50

Grilled chicken with teriyaki sauce served on a bed of rice, garnished with broccoli and red pickled ginger.



#66 Sukiyaki Beef Bowl \$8.99

Sukiyaki style beef served on a bed of rice and garnished with red pickled ginger.



#69 Unadon \$15.00

Kabayaki style eel served on a bed of rice garnished with takuan pickles.



#70 Tendon \$10.00

Shrimp and vegetable tempura served on a bed of rice and a side of tempura sauce.



#71 Oyakodon or Katsudon \$10.00

Grilled chicken or pork katsu cooked with vegetables, eggs, and served on a bed of rice.



#10 Kanikama Udon or Soba \$8.00

Udon or buckwheat noodles served in a dashi based soup stock with imitation crab sticks.



#76 Yaki Soba \$9.99

Wheat noodles stir fried with chicken, vegetables and yaki soba sauce.



#78 Tempura Udon or Soba \$10.50

Udon or buckwheat noodles served in a dashi based soup stock with shrimp tempura.



#79 Beef Udon or Soba \$10.50

Udon or buckwheat noodles served in a dashi based soup stock with sukiyaki style beef.



#80 Curry Udon or Soba \$10.50

Udon or buckwheat noodles served in a dashi based soup stock with vegetable curry.



#81 Kitsune Udon or Soba \$8.00

Udon or buckwheat noodles served in a dashi based soup stock with fried tofu.

#112 Ramen Noodle Soup

Wheat noodles served in a miso or soy based broth with green onions, bamboo shoots and a boiled egg. Choose a main topping:



Corn and bean sprouts \$10.00



Pork belly \$15.00



Shrimp shumai \$15.00



BBQ pork \$10.00



Pork gyoza \$15.00



Roast duck \$18.00

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Soups & Combo Dishes



#4 Kimchee Soup \$5.50

Spicy kimchee seafood soup with vegetables, tofu & seaweed.



#8 Miso Soup \$2.00

Miso soup with tofu and seaweed.



#86 Clear Vegetable Soup \$5.50

Hondashi stock soup with mixed vegetables.



#436 Mushroom Soup \$5.99

Hondashi stock soup with king trumpet or shimeji mushrooms.



#437 Consommé of Mussels \$6.50

Hondashi stock soup with mussels and shimeji mushrooms.



**#6 Chicken Katsu Combo
with rice \$8.99
with fried rice \$9.99
with California roll \$9.99**

Breaded and fried chicken served with shredded cabbage & potato salad.



**#7 Salmon Katsu Combo
with rice \$10.99
with fried rice \$11.99
with California roll \$11.99**

Breaded and fried salmon served with shredded cabbage & potato salad.



**#58 Beef Teriyaki Combo
with rice \$13.99
with fried rice \$14.99
with California roll \$14.99**

Beef teriyaki served with house salad and potato salad.



**#60 Chicken Teriyaki Combo
with rice \$8.99
with fried rice \$9.99
with California roll \$9.99**

Chicken teriyaki served with house salad and potato salad.



**#62 Salmon Teriyaki Combo
with rice \$10.99
with fried rice \$11.99
with California roll \$11.99**

Salmon teriyaki served with house salad and potato salad.



**#63 Grilled Sea Bass Combo
with rice \$24.00
with fried rice \$26.00
with California roll \$26.00**

Grilled seabass served with house salad, potato salad & your choice of sweet miso sauce or garlic yuzu sauce.

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Bentos



#17 Happy Bento \$17.50

Chicken teriyaki on a bed of rice, 4 pieces of california roll, 2 pieces of shrimp tempura, 3 pieces of pork gyoza, 3 pieces of shrimp shumai and green salad with ginger dressing.



#18 Lucky Bento \$18.99

Salmon teriyaki on a bed of rice, 4 pieces of california roll, 2 pieces of shrimp tempura, 3 pieces of pork gyoza, 3 pieces of shrimp shumai and house salad with ginger dressing.



#73 Vegetarian Special Bento \$14.99

Brown rice vegetable roll, 5 pieces of vegetable gyoza, boiled asparagus with miso dressing and steamed vegetables with mustard soy dressing.



#74 Sushi Chef Special Bento \$25.99

Beef teriyaki, 2 pieces of tuna , salmon, escolar sashimi, mixed tempura with tempura sauce, a California roll , a bowl of white rice and your choice of house salad or miso soup.

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Vegeterian Sushi



#25 Vegetarian Special Rolls \$9.95

3 pieces each of carrots, asparagus, cucumber, avocado, kampyo & takuan roll.



#51 ACA Roll \$6.99

Avocado, cucumber and asparagus roll.



#52 Only Vegetable Roll \$8.99

Avocado, cucumber, asparagus, carrot, kampyo & takuan roll.



#109 Brown Rice Delight Roll \$9.99

Avocado, cucumber, asparagus, carrot, kampyo & takuan rolled with brown rice.



#162 Brown Rice Coco Roll \$10.99

Avocado, cucumber, asparagus tempura, carrot, kampyo, takuan rolled with brown rice and coconut flakes.



#192 Kappa Maki \$3.50

Cucumber roll with the seaweed on the outside.



#195 Avocado Roll \$3.50

Avocado roll with the seaweed on the outside.



#196 Takuan Maki \$3.50

Pickled Japanese radish roll with the seaweed on the outside.



#197 Natto Maki \$3.50

Fermented soy bean & scallions roll with the seaweed on the outside.



#214 Hiyashi Wakame Roll \$5.99

Seasoned seaweed salad roll.

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Cooked Sushi



#36 California Roll \$5.00

Kanikama, avocado and cucumber roll.



#37 Unagi Maki \$5.99

Baked eel roll with the seaweed on the outside.



#38 Ebi-Ten Roll \$8.00

Shrimp tempura roll with eel sauce on top.



#39 Miami Roll \$8.99

Fried fish, spring mix, avocado, spicy mayo and topped with masago roll.



#45 Volcano Roll \$13.99

California roll topped with avocado & baked dynamite mix.



#47 Dragon Roll \$18.00

California roll topped with a whole baked eel and eel sauce.



#49 Bagel Tempura Roll \$10.99

Salmon, cream cheese and scallions roll dipped in tempura batter and fried.



#54 Crunchy Roll \$13.99

Tuna, salmon & avocado roll dipped in tempura batter, fried then topped with spicy mayo.



#55 Dynamite Roll \$8.99

Baked dynamite mix roll.



#56 Eel Sushi Chef Roll \$10.99

Baked eel, cucumber roll topped with avocado and eel sauce.



#123 Shrimp Katsu Roll \$11.99

Crab salad roll topped with shrimp katsu, spicy mayo and eel sauce.



#152 Madeline Roll \$11.99

Shrimp tempura, cream cheese, asparagus, spicy mayo, topped with avocado & eel sauce.



#199 Eel on the California Roll \$12.99

California roll topped with sliced eel and eel sauce.



#203 Yakuza Roll \$9.99

Baked eel, avocado, cucumber, cream cheese roll topped with masago & eel sauce.



#205 Crazy Roll \$9.50

Salmon skin, baked eel, avocado, cucumber and cream cheese roll topped with masago and eel sauce.



#207 American Dream Roll \$13.99

Shrimp tempura, asparagus, masago roll wrapped in a thin egg crepe and topped with eel sauce.



#208 Spider Roll \$11.99

Soft shell crab tempura, spring mix, cucumber and masago roll topped with eel sauce.



#322 Lobster Tempura Roll \$13.99

Lobster tempura roll with a side of spicy yuzu mayo.

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Raw Sushi



#34 Tekka Maki \$4.99

Tuna roll with the seaweed on the outside.



#40 Florida Roll \$9.99

Salmon, avocado, cucumber and mayonnaise roll topped with masago.



#42 Spicy Tuna Roll \$9.99

Chopped tuna, radish sprouts, oba, spicy mayo and masago roll all mixed together.



#48 Bagel Roll \$8.99

Fresh salmon, cream cheese and scallions roll.



#50 Rainbow Roll \$14.99

California roll topped with tuna, salmon, white fish and avocado.



#103 Tufic's Roll \$12.99

Chopped hamachi, masago, cilantro and yuzu ginger sauce roll.



#133 Tuna Diablo Roll \$12.50

Chopped tuna, sriracha sauce, kimchee sauce and sesame oil roll topped with tempura flakes.



#140 Salmon Lover Roll \$14.99

Bagel roll topped with sliced salmon and avocado.



#293 Bonito Bebé Roll \$9.50

Spicy tuna roll without seaweed and topped with masago.



#438 Hamachi Negi Maki \$6.99

Chopped hamachi and scallions with the seaweed on the outside.



#172 Soy Paper Special Roll \$12.99

Crab salad, avocado, cream cheese rolled with soy paper & served with a side of yuzu tartare sauce.

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Nigiri & Sashimi a la Carte



#238 Conch \$1.50

Conch sashimi or nigiri.



#239 Inari \$1.50

Fried tofu filled with sushi rice.



#240 Tamago \$1.50

Japanese style egg omelette sashimi or nigiri.



#241 Saba \$1.99

Marinated mackerel sashimi or nigiri.



#242 Maguro \$1.99

Tuna sashimi or nigiri.



#243 Uni \$5.99 / Premium \$7.50
With quail egg add \$0.50

Sea urchin sashimi or nigiri your choice premium, salt water, shuto or regular.



#244 Ebi \$1.50

Shrimp sashimi or nigiri.



#245 Hamachi \$2.50

Japanese yellowtail sashimi or nigiri.



#246 Kanikama \$1.50

Imitation crab stick sashimi or nigiri.



#247 Sake \$1.99

Salmon sashimi or nigiri.



#249 Ika \$2.50

Squid sashimi or nigiri.



#250 Unagi \$2.50

Freshwater eel sashimi or nigiri.



#251 Escolar \$1.99

Escolar sashimi or nigiri.



#252 Tako \$1.99

Octopus sashimi or nigiri.



#253 Masago \$1.99
With quail egg add \$0.50

Capelin roe sashimi or nigiri.



#254 Ikura \$2.50
With quail egg add \$0.50

Salmon roe sashimi or nigiri.



#255 Hokkigai \$2.50

Surf clam sashimi or nigiri.



#256 Kaibashira \$2.50

Scallop sashimi or nigiri.



#257 Toro \$6.00

Fatty tuna sashimi or nigiri.



#258 Spicy Tuna \$2.50

Spicy tuna sashimi or nigiri.



#259 Dynamite \$2.50

Dynamite mix sashimi or nigiri.



#422 Amaebi \$5.99

Sweet shrimp sashimi or nigiri.

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Sushi & Sashimi Combos



#1 Nigiri & Sushi Combo \$9.95

California roll, 5 pieces of assorted nigiri and a house salad.



#22 Fish Only Sushi Combo \$12.00

Tekka maki and 5 pieces of assorted nigiri.



#23 Sushi 15 Piece Combo \$12.50

California roll and 7 pieces of assorted nigiri.



#24 Rolls Only Combo \$10.50
Add masago to California \$1.00

California roll, tekka maki and kappa maki.



#26 Roll & Nigiri 28 Piece \$20.99

2 California rolls, a futomaki and 8 pieces of assorted nigiri.



#27 Roll & Nigiri 32 Piece \$29.99

A California roll, a tekka maki, an unagi maki and futomaki and 8 pieces of assorted nigiri.



#226 Sushi Deluxe 18 Piece \$19.98

A California masago roll and 10 pieces of assorted nigiri.



#210 Mini Sashimi Combo \$11.00

2 slices of tuna, 2 slices of salmon, 2 slices of escolar or hamachi and a bowl of rice.



#211 Sashimi Moriawase \$14.99

2 slices of tuna, 2 slices of salmon, 2 slices of white fish, 2 slices of mackerel, 2 slices of octopus, 2 slices of escolar & a bowl of rice.



#212 Sashimi Deluxe Combo \$22.00

4 slices of tuna, 4 slices of salmon, 4 slices of escolar or hamachi and a bowl of rice.



#213 Sushi & Sashimi Combo \$19.99

A California roll, 6 pieces of assorted nigiri, 2 slices of tuna, 2 slices of salmon, 2 slices of escolar and a bowl of rice.



#215 Sashimi Mix Royal \$34.99

4 slices of toro, a portion of uni and of ikura. Add raw quail egg on uni or ikura \$0.50

#216 Chirashi-Zushi



Tekkadon Chirashi (tuna) \$18.00

Sliced tuna served over a bed of rice sprinkled with masago, sakura denbu and kampo.



Mixed Seafood Chirashi \$16.95

Mixed seafood and tamago served over a bed of rice sprinkled with masago, sakura denbu and kampo.



Royal Chirashi (ikura and uni) \$35.00

Uni and ikura served over a bed of rice sprinkled with masago, sakura denbu and kampo.

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Sushi Platters



#28 Kyoto (58 pieces) \$49.50

4 California rolls, 1 tekka roll & 20 pieces of assorted nigiri (4 pieces of tuna, salmon, kanikama, white fish & ebi).



#267 Kobe (50 pieces) \$45.00

4 California rolls & 18 pieces of assorted nigiri (2 pieces of tuna, salmon, conch, white fish, mackerel, kanikama, ebi, unagi & ikura).



#268 Nagoya (50 pieces) \$46.00

2 California rolls, 1 bagel roll, 2 tekka rolls & 14 pieces of assorted nigiri (2 pieces of tuna, salmon, conch, white fish, shrimp, mackerel & kanikama).



#269 Sakura (34 pieces) \$30.00

2 California rolls, 1 bagel roll & 10 pieces of assorted nigiri (2 pieces of tuna, salmon, conch, white fish & shrimp).



#270 Kiku (48 pieces) \$31.50

4 California rolls & 2 California masago rolls.



#271 Botan (46 pieces) \$39.00

1 California roll, 1 kappa roll, 1 tekka roll, 1 bagel roll, 1 California masago roll & 10 pieces of assorted nigiri (2 pieces of tuna, salmon, mackerel, white fish & shrimp).



#272 Ume (66 pieces) \$39.00

3 California rolls, 2 kappa rolls, 2 tekka rolls, 1 bagel roll, 1 eel roll & 4 pieces of inari.



#273 Suisen (50 pieces) \$45.00

1 California roll, 1 kappa roll, 1 tekka roll, 1 eel roll, 1 bagel roll, 1 futomaki, 4 pieces of inari & 8 pieces of assorted nigiri (2 pieces of tuna, salmon, white fish & shrimp).



#274 Ayame (38 pieces) \$48.50

1 California masago roll, 1 tekka roll & 24 pieces of assorted nigiri (3 pieces of tuna, salmon, conch, white fish, mackerel, shrimp and 2 of ikura, unagi & masago).

#405 Fune-Mori Boat for 4 (78 pieces) \$94.99

2 California rolls, 1 California masago roll, 1 bagel roll, 1 tekka roll, 4 pieces of tuna, salmon, escolar sashimi, 4 pieces of tuna, salmon, white fish, shrimp, kanikama, unagi nigiri & 2 pieces of ikura & masago.



The food pictured in this menu may or may not reflect the actual item and is for demonstration purposes only.

Warning: Consuming raw fish may increase your risk of food borne illnesses especially if you have a medical condition or a weak immune system.

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Sushi Chef Kids Menu



#11 Mini Chicken Teriyaki \$3.50

Chicken teriyaki on a bed of rice.



#12 Mini Salmon Teriyaki \$3.99

Salmon teriyaki on a bed of rice.



#13 Mini Chicken Katsu \$4.50

Chicken katsu on a bed of rice.



#14 Mini Salmon Katsu \$4.99

Salmon katsu on a bed of rice.



#88 Mini Tendon \$5.00

Shrimp tempura on a bed of rice.



#89 Mini Sukiyaki \$4.50

Sukiyaki style beef on a bed of rice.



#217 Sushi Chef Kid's Meal \$5.99

Chicken teriyaki with a bowl of rice, a kappa maki roll and your choice of a panda or hello kitty onigiri.

Add \$1.00 for meals with fried rice.
Add \$1.00 for white chicken meat.

All kid meals comes with a free toy. The kids menu is available for children 12 years and younger.
Dine in only.

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Warning: Consuming raw fish may increase your risk of food borne illnesses especially if you have a medical condition or a weak immune system.

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Desserts



#278 Ice Cream Tempura \$7.99

Vanilla ice cream covered with a thin layer of cake, dipped in tempura batter, deep fried and drizzled with chocolate and strawberry syrup.



#279 Cheesecake Tempura \$7.99

NY style cheesecake dipped in tempura batter, deep fried and drizzled with chocolate and strawberry syrup.



#281 Mochi Ice Cream \$5.99

Ice cream balls covered with sweet Japanese rice paste. Choose 3 flavors: green tea, black sesame, red bean, mango, chocolate, strawberry and vanilla.



#282 Green Tea Ice Cream \$5.99

Japanese matcha green tea ice cream.



#283 Old Fashion Doughnuts \$5.99

5 pieces of fried cake drizzled with chocolate syrup, condensed milk and powdered sugar with condense milk and homemade strawberry syrup for dipping.



#284 Croissant Shells Stuffed with Crème Anglaise \$7.99

Fried croissants stuffed with homemade crème anglaise drizzled with chocolate syrup and condensed milk.



#285 Banana Tempura à la Mode \$8.99

Banana dipped in tempura batter, deep fried and drizzled with chocolate and strawberry syrup.



#286 Crème Brûlée \$6.50

Homemade crème brûlée topped with warm caramelized sugar.



#287 Fruit Crêpe Chantilly \$7.99

Crêpe filled with caramel, sweet cream, bananas, strawberry drizzled with chocolate syrup and condensed milk.



#288 Fried Dessert Combo \$11.50

Ice cream, cheesecake and banana tempura combo drizzled with chocolate and strawberry syrup.



#289 Milk Jelly with Fruit Syrup \$6.50

Cream cheese and tofu jelly with homemade fruit syrup.



Drinks

Canned & Bottled Drinks

Soda (can).....	\$1.99
Oolong Tea (can).....	\$2.50
Green Tea (can).....	\$2.50
Green Tea (bottle).....	\$3.50
Jasmine Green Tea (bottle).....	\$3.50
Calpico (can).....	\$2.50
Flavored Calpico (bottle).....	\$3.50
Ramune Japanese Soda (original, grape, orange, melon & Strawberry)....	\$2.50
Aloe.....	\$3.99
Perrier.....	\$2.50
S. Pellegrino.....	\$2.50
Bottled Water.....	\$1.99

House Made Drinks

Japanese Yuzu Lemonade (no refills).....	\$3.50
Iced Sweet Green Tea (no refills).....	\$3.50
Hot Green Tea (pot).....	\$3.00

Hot Sake

Hot Sake (small).....	\$6.50
Hot Sake (large).....	\$8.50

Japanese Beer

Sapporo 12 oz.....	\$4.50
Sapporo 16 oz.....	\$6.50
Sapporo Light 12 oz.....	\$4.50
Sapporo Reserve 22 oz.....	\$8.50
Kirin Ichiban 12 oz.....	\$4.50
Kirin Ichiban 22 oz.....	\$8.50
Kirin Light 12 oz.....	\$4.50
Kirin Light 22 oz.....	\$8.50
Kawaba Sunrise Ale 12 oz.....	\$6.50
Kawaba Snow Weizen 12 oz.....	\$6.50
Musashino Pilsner 12 oz.....	\$6.50

Wines

Glass.....	\$7.00
Bottle.....	\$25.00
Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay.	

Coffee

Espresso.....	\$1.50
Cortadito.....	\$2.00
Cafe con leche.....	\$2.50

Sake



Ken
Type: Daiginjo
\$80/720ml
Region: Tohoku, Fukushima
S.M.V.: +3



Kurosawa Premium Reserve
Type: Daiginjo
\$69.50/720ml
Region: Nagano
S.M.V.: -1



Gasanyu Kisaragi
Type: Daiginjo
\$46/720ml
Region: Tohoku
S.M.V.: +3



Gensai
Type: Daiginjo
\$180/720ml
Region: Tohoku
S.M.V.: +4



Ozeki Ginjo Premier
Type: Ginjo
\$34/720ml
Region: U.S.A.
S.M.V.: +7



Horin
Type: Junmai Daiginjo
\$20/300ml
Region: Kyoto
S.M.V.: +2



Katana
Type: Junmai Daiginjo
\$7.99/180ml
Region: Nara
S.M.V.: +7



Tomio Hanaichirin
Type: Junmai Daiginjo
\$17/180ml
Region: Kyoto
S.M.V.: -1



Tomio
Type: Junmai Daiginjo
\$45/720ml
Region: Aichi
S.M.V.: +3



Kyokusen
Type: Junmai Daiginjo
\$180/720ml
Region: Kinki, Hyogo
S.M.V.: +1



Hakushika Senennju
Type: Junmai Daiginjo
\$20/300ml
\$40/720ml
Region: Kinki, Hyogo
S.M.V.: -1



Chokaisan
Type: Junmai Daiginjo
\$65/720ml
Region: Akita
S.M.V.: +1



Otokoyama
Type: Junmai
\$20/300ml
\$38/720ml
Region: Hokkaido
S.M.V.: +5



Ryusei Black Label
Type: Junmai
\$46/720ml
Region: Hiroshima
S.M.V.: +5



Renaissance Kanazawa
Type: Junmai
\$33/500ml
Region: Ishikawa
S.M.V.: -12



Akita Homare
Type: Junmai
\$15/300ml
Region: Akita
S.M.V.: +1



Jizake Tenzan
Type: Junmai
\$20/300ml
Region: Saga
S.M.V.: +2



Dewatsuru Kimoto
Type: Junmai
\$40/720ml
Region: Akita
S.M.V.: +3



Aladdin Bottle
Type: Junmai
\$17/300ml
Region: Fukushima
S.M.V.: +3



Bunraku
Type: Junmai
\$17/300ml
Region: Saitama
S.M.V.: +5



Hatsumago
Type: Junmai
\$17/300ml
Region: Yamagata
S.M.V.: +2



Kagatobi Super Dry
Type: Junmai
\$17/300ml
Region: Ishikawa
S.M.V.: +12



Kurosawa
Type: Junmai
\$17/300ml
Region: Nagano
S.M.V.: +3



Sawanoi Daikarakuchi
Type: Junmai
\$17/300ml
Region: Tokyo
S.M.V.: +10



Sake



**Junmai Kinokuniya
Bunzaemon**
Type: Junmai
\$17/300ml
Region: Wakayama
S.M.V.: -2



**Yamadanishiki
Tokubetsu Junmai**
Type: Junmai
\$38/720ml
Region: Kinki, Hyogo
S.M.V.: +2



Tenryo Hidomare
Type: Junmai
Ginjo
\$25/300ml
\$45/720ml
Region: Gifu
S.M.V.: +3



Kagatobi
Type: Junmai
Ginjo
\$17/300ml
Region: Ishikawa
S.M.V.: +4



**Ryusei White
Label**
Type: Junmai
Ginjo
\$32/720ml
Region: Hiroshima
S.M.V.: +4



Meisosui
Type: Junmai Ginjo
\$17/300ml
Region: Miyagi
S.M.V.: +3



**Manabito
Kimoto**
Type: Junmai Ginjo
\$20/300ml
Region: Akita
S.M.V.: +5



Hananomai
Type: Junmai Ginjo
\$28/720ml
Region: Shizuoka
S.M.V.: +5



**Kiminoi Yamahai
"Emperor's Well"**
Type: Junmai Ginjo
\$25/300ml
Region: Niigata
S.M.V.: +2



**Junmai Ginjo
Kinokuniya
Bunzaemon**
Type: Junmai Ginjo
\$17/300ml
Region: Wakayama
S.M.V.: -6



**Hana Kohaku
Umeshu "Plum"**
Type: Junmai Ginjo
\$17/300ml
Region: Wakayama
S.M.V.: -57



Karatamba
Type: Honjozo
\$17/300ml
Region: Hyogo
S.M.V.: +7



**Genbeisan
No Onikoroshi**
Type: Honjozo
\$7.99/180ml
Region: Kyoto
S.M.V.: +5



**Kikusui
No Karakuchi**
Type: Honjozo
\$40/720ml
Region: Niigata
S.M.V.: +8



**Matsunoi Tokubetsu
Honjozo
"Wishing Well"**
Type: Honjozo
\$25/300ml
Region: Niigata
S.M.V.: +5



Sakura Emaki
Type: Futsuushu
\$35/360ml
Region: Akita
S.M.V.: -24



Hana Lychee Sake
Type: Infused
\$35/500ml
Region: U.S.A.
S.M.V.: -60



Shirakawago
Type: Nigori
\$17/300ml
Region: Gifu
S.M.V.: +2



**Homare Strawberry
Nigori**
Type: Nigori
\$17/500ml
Region: Fukushima
S.M.V.: -100



Shiro Sasa
Type: Nigori
\$17/300ml
Region: U.S.A.
S.M.V.: -8



Sho Chiku Bai
Type: Nigori
\$17/370ml
Region: U.S.A.
S.M.V.: -20



Snow Beauty
Type: Nigori
\$17/300ml
Region: Hyogo
S.M.V.: -13



**Hana Fuga
Peach**
Type: Sparkling
\$17/300ml
Region: Hyogo
S.M.V.: -70



Hana Awaka
Type: Sparkling
\$17/300ml
Region: Hyogo
S.M.V.: -60

