



Sushi' Chef

Japanese Restaurant



Chef Fusao Enomoto

Born in Akita Prefecture in Northern Japan, Chef Enomoto was interested in the culinary arts at a young age. He moved to Tokyo and in 1958 he entered the Tokiwa-ya company, supplier to the Imperial Household Agency (office to the Emperor and Empress and other Imperial Family), where under the tutelage and guidance of Grand Chef Ryoza Satoh he starts his education and training obtaining his license cook certificate in 1960.

In 1965 he travels to Caracas, Venezuela as the Japanese Embassy's attache and later that year to the Embassy in Bucharest, Romania. To further his cooking career Chef Enomoto moves to Paris, France where he becomes a classical trained French chef. He practiced his new skills in France and soon retires from the Japanese Embassy to look for better opportunities.

He goes back to Caracas in 1971 to open Kamon Restaurant, Venezuela's first Japanese restaurant with much accolade. With this success, in 1978 he opens Avila Tei Restaurant, which is a fine cuisine Japanese restaurant which these days is still open under Chef Enomoto majority partner. In 1984 Chef Enomoto travels to New Jersey on a new horizon as the Head Chef of Tokyo Restaurant for many years.

Chef Enomoto and his family travel to sunny South Florida and in 1991 establish Sushi Chef Japanese Restaurant where in the beginning was a Japanese market and a few tables for lunch. As the years went by Sushi Chef has grown to be one of Miami's hidden treasures for locals to get their Japanese food. Sushi Chef and Chef Enomoto has been amazing its customers with Miami's best Japanese dishes for over 24 years.



Fusao Enomoto
Executive Chef & Owner

Traditional Japanese

#65 Tempura Moriawase (Mix) \$14.99

Shrimp, white fish, vegetables served with tempura sauce with grated ginger and Japanese radish.



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

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

#179 Sukiyaki \$40.00

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

#180 Yosenabe \$20.00

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



#401 Ishi-Yaki \$18.00

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

#406 Risotto Sushi Chef \$20.00 Lobster \$28.00

Risotto with Japanese mushrooms or lobster.



Unique Dishes

#15 Maguro Tataki \$10.99

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

#136 Spicy Tartare \$12.99

Chopped tuna or salmon, avocado and mixed with spicy mayo.

#141 Japanese Mushrooms \$10.00

Shimeji or king trumpet mushrooms sauteed with garlic butter sauce.

#144 Tuna Diablo \$13.50

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

#173 Yanayka Salad \$12.50

Julienne cut cucumber, shredded kanikama, masago served with sliced avocado, shrimp and a yuzu ginger dressing.

#302 Sashimi Salad \$14.99

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

#303 Hamachi Jalapeño \$15.00

Thin slices of Japanese yellowtail with a yuzu garlic dressing.

#305 Fresh Harumaki \$10.99

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



#306 Lobster Tail \$17.99

Lobster tail tempura with creamy spicy yuzu sauce sprinkled with sliced almonds and cilantro.

#307 Calamari Frito \$9.50

Fried squid served on a bed of spring mix.

#404 Pork Belly \$12.00

Japanese style pork belly served with a bowl of rice.

#430 Salmon Belly Escabeche \$10.00

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

#434 Roast Duck Harumaki \$12.00

Roast duck rolled with spring mix, avocado, kaiware, shiso leaves and scallions on rice paper or tortilla and served with hoisin sauce.



#441 Ceviche Sushi Chef \$17.99

Tuna, salmon, izumidai with yuzu dressing, onion, kaiware on a bed of spring mix.

Japanese Tapas

#29 Pork Gyoza \$4.99

Deep fried or pan fried pork dumplings 5 pcs.

#32 Shrimp or Pork Shumai \$4.99

Deep fried or steamed shrimp or pork dumplings 5 pcs.

#33 Edamame \$3.50

Steamed and salted soy beans in the pod.

#64 Vegetable Tempura \$9.50

Assorted vegetables tempura with dipping sauce and a bowl of rice.

#97 Mixed Sunomono \$7.50 or Cucumber and Seaweed Sunomono \$2.99

Sweet vinegary dish with assorted fish or cucumber and seaweed.

#100 Yakitori \$3.99

Skewered and grilled chicken with yakitori sauce.

#102 Chicken Kara Age \$3.99

Lightly battered and deep fried chicken chunks.

#104 Age Tofu \$4.99

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

#111 Shime Saba Ponzu \$9.99

Mackerel with ponzu sauce.

#113 Naruto Maki \$8.99

Cucumber rolled with kanikama, avocado and smelt roe.

#137 Edamame Hijiki \$3.99

#431 Hamachi Kama \$15.00

Grilled Japanese yellowtail collar.



#439 Shrimp Tempura \$11.99

5 pieces of shrimp tempura with dipping sauce and a bowl of rice.

Donburi & Men-Rui

#5 Salmon Teriyaki Bowl \$8.50

Salmon teriyaki on a bed of rice garnished with broccoli and red ginger.

#9 Chicken Teriyaki Bowl \$6.50

Chicken teriyaki on a bed of rice garnished with broccoli and red ginger.

#66 Sukiyaki Beef Bowl \$8.99

Sukiyaki style beef with onions on a bed of rice garnished with red ginger.

#69 Unadon \$15.00

Broiled unagi kabayaki (eel) on a bed of rice with eel sauce and garnished with takuan pickles.

#70 Tendon \$10.00

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

#71 Oyakodon or Katsudon \$10.00

Grilled chicken or pork katsu cooked with mixed vegetables, egg and soy sauce.

#10 Kanikama Udon or Soba \$8.00

Your choice of wheat or buckwheat noodle soup with kanikama.

#76 Yaki Soba \$9.99

Stir fried wheat noodles, chicken and special sauce.

#78 Tempura Udon or Soba \$10.50

Your choice of wheat or buckwheat noodle soup with shrimp tempura.

#79 Beef Udon or Soba \$10.50

Your choice of wheat or buckwheat noodle soup with sukiyaki style beef with onions.

#80 Curry Udon or Soba \$10.50

Your choice of wheat or buckwheat noodle soup with vegetable curry.

#81 Kitsune Udon or Soba \$8.00

Your choice of wheat or buckwheat noodle soup with inari (fried tofu).

#112 Ramen Noodle Soup

Shoyu (soy) or miso stock ramen soup with your choice of:

-Corn and bean sprouts with butter \$10.00

-BBQ pork \$10.00

-Pork belly \$15.00

-Pork gyoza or shrimp shumai \$15.00

-Roast Duck \$18.00





Soups & Combo Dishes

Soups

#4 Kimchee Soup \$5.50

#8 Miso Soup \$1.50

#86 Clear Vegetable Soup \$5.50

#436 Suimono Shimeji Soup \$5.99

#437 Consommé of Mussels \$6.50

Combo Dishes

#6 Chicken Katsu Combo

Breaded chicken served with shredded cabbage and potato salad

-Chicken katsu with rice **\$8.99**

-Chicken katsu with fried rice **\$9.99**

-Chicken katsu with California roll **\$9.99**

#7 Salmon Katsu Combo

Breaded salmon served with shredded cabbage and potato salad.

-Salmon katsu with rice **\$10.99**

-Salmon katsu with fried rice **\$11.99**

-Salmon katsu with California roll **\$11.99**

#58 Beef Teriyaki Combo

Beef teriyaki served with green salad and potato salad.

-Beef teriyaki with rice **\$13.99**

-Beef teriyaki with fried rice **\$14.99**

-Beef teriyaki with California roll **\$14.99**

#60 Chicken Teriyaki Combo

Chicken teriyaki served with green salad and potato salad.

-Chicken teriyaki with rice **\$8.99**

-Chicken teriyaki with fried rice **\$9.99**

-Chicken teriyaki with California roll **\$9.99**

#62 Salmon Teriyaki Combo

Salmon teriyaki served with green salad and potato salad.

-Salmon teriyaki with rice **\$10.99**

-Salmon teriyaki with fried rice **\$11.99**

-Salmon teriyaki with California roll **\$11.99**

#63 Grilled Seabass Combo

Grilled seabass served with green salad and potato salad.

-Grilled fish with rice **\$17.99**

-Grilled fish with fried rice **\$18.99**

-Grilled fish with California roll **\$18.99**

Bentos

#17 Happy Bento \$14.99

Chicken teriyaki on white rice, California roll 4 pieces, shrimp tempura 2 pieces, shrimp shumai 3 pieces, pork gyoza 3 pieces and a green salad.



#18 Lucky Bento \$16.99

Salmon Teriyaki on white rice, California roll 4 pieces, shrimp tempura 2 pieces, shrimp shumai 3 pieces, pork gyoza 3 pieces and a green salad.



#73 Vegetarian Special Bento \$13.00

Boiled asparagus with sweet miso sauce, 5 pieces of steamed vegetable gyozas, a vegetable roll with brown rice and steamed vegetables.



#74 Sushi Chef Special Bento \$19.99

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



Sushi-Vegetarian

#25 Vegetarian Special Rolls \$9.95

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



#51 ACA Roll \$4.99

Avocado, cucumber & asparagus roll.

#52 Only Vegetable Roll \$7.99

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

#109 Brown Rice Delight Roll \$8.99

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

#162 Brown Rice Coco Roll \$9.99

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 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.

Sushi-Cooked

#36 California Roll \$5.00

Kanikama, cucumber and avocado.

#37 Unagi Maki \$5.99

Baked eel roll with the seaweed on the outside and eel sauce.

#38 Ebi-Ten Roll \$8.00

Shrimp tempura and eel sauce.

#39 Miami Roll \$8.99

Fried snapper, lettuce, avocado, spicy mayo and topped with masago.

#45 Volcano Roll \$13.99

California roll topped with avocado and topped with dynamite mix.

#47 Dragon Roll \$18.00

California roll topped with half portion baked eel & eel sauce.

#49 Bagel Tempura Roll \$10.99

Deep fried bagel roll.

#54 Crunchy Roll \$13.99

Salmon, tuna, and avocado, deep fried and topped with spicy mayo.

#55 Dynamite Roll \$8.99

Baked dynamite mix (minced conch, octopus, masago and mayonnaise).

#56 Eel Sushi Chef Roll \$10.99

Baked eel, cucumber topped with avocado and eel sauce.

#123 Shrimp Katsu Roll \$10.99

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

#152 Madeline Roll \$10.99

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

#199 Eel on the California Roll \$11.50

California roll topped with sliced baked eel & eel sauce.

#203 Yakuza Roll \$9.99

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

#205 Crazy Roll \$9.50

Salmon skin, eel, avocado, cucumber and topped with masago and eel sauce.

#207 American Dream Roll \$13.99

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

#208 Spider Roll \$11.99

Soft shell crab tempura, lettuce, cucumber, masago and eel sauce.

#322 Lobster Tempura Roll \$13.99

Lobster tempura with spicy yuzu mayo.

Sushi-Raw

#34 Tekka Maki \$4.99

Tuna roll with the seaweed on the outside.

#40 Florida Roll \$9.99

Salmon, avocado, cucumber and mayonnaise topped with masago.



#42 Spicy Tuna Roll \$8.99

Chopped tuna, radish sprouts, shiso leaves, spicy mayo and masago.

#48 Bagel Roll \$8.99

Fresh salmon, cream cheese and scallions.

#50 Rainbow Roll \$13.99

A California roll topped in slices of tuna, salmon, white fish and avocado.

#103 Tufic's Roll \$10.99

Japanese yellowtail, masago, cilantro and yuzu ginger sauce.

#133 Tuna Diablo Roll \$11.50

Chopped tuna mixed with sriracha, sesame oil and kimchee sauce topped with crunchy tempura flakes

#140 Salmon Lover Roll \$13.00

Bagel roll topped with salmon and avocado.



#293 Bonito Bebé Roll \$9.50

Spicy tuna with masago no seaweed.

#438 Hamachi Negi Maki \$5.99

Chopped Japanese yellowtail & scallions with the seaweed on the outside.

#172 Soy Paper Special \$11.99

Soy paper rolled with crab salad, masago, avocado and cream cheese with a yuzu tartare dip.



Sushi & Sashimi Combo

#1 Nigiri & Sushi Combo \$8.99

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



#22 Fish Only Sushi Combo \$12.00

5 pieces of assorted fish nigiri and a tekka maki.

#23 Sushi 15 Piece Combo \$12.50

7 pieces of assorted nigiri and a California roll.

#24 Rolls Only Combo \$10.50

Tekka maki, kappa maki and a California roll. Add masago on the California roll for \$1.00.

#26 Roll & Nigiri Sushi 28 Piece Combo \$20.99

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

#27 Roll & Nigiri 32 Piece Combo \$29.99

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

#226 Sushi Deluxe 18 Piece Combo \$18.98

10 pieces of assorted nigiri and a California masago roll.

#210 Mini Sashimi Combo \$9.50

2 slices of tuna, 2 slices of salmon and your choice of 2 slices of Japanese yellowtail or escolar 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 and a bowl of rice.

#212 Sashimi Deluxe Combo \$22.00

4 slices of tuna, 4 slices of salmon and your choice of 4 slices of Japanese yellowtail or escolar and a bowl of rice.

#213 Sushi & Sashimi Combo \$19.99

6 piece sashimi, 6 pieces of assorted nigiri, a California roll and a bowl of rice.

#215 Sashimi Mix Royal \$34.99

4 slices of toro, a portion of ikura and uni. Top with a raw quail egg on the ikura and uni for \$0.50 each.

#216 Chirashi-Zushi Sliced fish on a bed of sushi rice. Your choice:

-Tekkadon Chirashi (tuna) \$18.00

-Mixed Seafood Chirashi \$14.95

-Royal Chirashi (ikura and uni) \$35.00



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 and shrimp).

#267 Kobe (50 pieces) \$45.00

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

#268 Nagoya (50 pieces) \$46.00

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

#269 Sakura (34 pieces) \$30.00

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

#270 Kiku (48 pieces) \$31.50

4 California rolls and a 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 and 10 pieces of assorted nigiri (2 pieces of tuna, salmon, mackerel, white fish and 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 each of tuna, salmon, white fish and shrimp).

#274 Ayame (38 pieces) \$48.50

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



Desserts

#278 Ice Cream Tempura **\$7.99**

#279 Cheesecake Tempura **\$7.99**

#281 Mochi Ice Cream **\$5.99**

Choice of 3 flavors: Green Tea, Red Bean, Black Sesame, Mango, Strawberry, Chocolate and Vanilla.



#282 Green Tea Ice Cream **\$5.99**

#283 Old Fashion Doughnuts (homemade) **\$5.99**



#284 Croissant Shells Stuffed with Crème Anglaise (homemade) **\$7.99**

#285 Banana Tempura à la Mode **\$8.99**

#286 Crème Brûlée (homemade) **\$6.50**

#287 Fruit Crêpe Chantilly (homemade) **\$7.99**



#288 Fried Dessert Combo **\$11.50**

Drinks

Canned & Bottled Drinks

Soda (can).....	\$1.99
Oolong Tea (can).....	\$2.50
Green Tea (can).....	\$2.50
Green Tea (bottle).....	\$3.50
Sweeten Jasmine Green Tea (can).....	\$2.50
Jasmine Green Tea (bottle).....	\$3.50
Mandarin Orange Float.....	\$2.50
Calpico (can).....	\$2.50
Flavored Calpico (bottle).....	\$3.50
Ramune.....	\$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 (cup).....	\$1.00
Hot Green Tea (pot).....	\$3.00

Hot Sake

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

Beer

Sapporo 12 oz.....	\$4.50
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

Wines

Glass.....	\$7.00
Bottle.....	\$25.00

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay.



305-444-9286

3100 Coral Way, Miami, FL 33145

Eat in - Take Out - Market

Monday - Friday 11:00 AM to 10:00 PM

Saturday & Sunday 12:00 PM to 10:00 PM

**All major credit cards accepted
Visit our website to view our full menu**



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<http://www.sushichefusa.com>