

# Lunch Menu Specials

**TUESDAY THRU FRIDAY 11:00AM to 4:00PM - PLEASE NO SUBSTITUTIONS**



**Pink Lady \$12.99**

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



**Madame Butterfly \$12.99**

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.



**Trio Sashimi \$13.99**

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



**All Salmon \$15.99**

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



**All Tuna \$15.99**

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



**Rice Bento**



**California Bento**

**BOTH BENTO LUNCH SPECIALS COME WITH A HOUSE  
SALAD, A MISO SOUP AND YOUR CHOICE OF:**

- Chicken Teriyaki **\$13.99**
- Salmon Teriyaki **\$13.99**
- White Fish Teriyaki **\$13.99**
- Beef Teriyaki **\$18.99**
- White Fish Katsu **\$13.99**
- Salmon Katsu **\$13.99**
- Chicken Katsu **\$13.99**
- 6 piece sashimi (2 tuna, 2 salmon & 2 escolar) **\$16.99**

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



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# Traditional Dishes



**Shabu-Shabu**  
(2 Person Min.)  
**\$49.99 per person**

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



**Vegetable Tempura \$12.99**

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



**Mix Tempura \$20.99**

Shrimp, white fish & vegetable tempura served with tempura sauce, daikon oroshi & a bowl of rice.



**Chicken Kara Age \$6.99**

Lightly battered and deep fried chicken chunks.



**Age Tofu \$6.99**

Lightly fried cubes of tofu with tempura sauce & daikon oroshi.



**Sukiyaki Hot Pot \$49.99**

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



**Yosenabe \$34.99**

Japanese style Bouillabaisse with assorted cooked fish, shrimp, chicken, tofu, mushrooms, konnyaku noodles, kamaboko and assorted vegetables.



**Yaki Nasu \$6.99**

Grilled eggplant with ponzu ginger sauce.



**Yakitori \$6.99**

Grilled chicken on a skewer with yakitori sauce.



**Shrimp Tempura \$13.99**

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



**Shishamo \$9.99**

Grilled Capelin fish.



**Ishi-Yaki \$24.99**

Japanese Wagyu beef grilled on a hot flat stone



**Shime Saba Ponzu \$12.99**

Sliced mackerel served on a bed of shredded daikon and topped with ponzu sauce and scallions.



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# Unique Dishes



**Maguro Tataki \$15.99**

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



**Spicy Tuna or Spicy Salmon Tartare \$17.99**

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



**Tuna Diablo Tartare \$18.99**

Chopped tuna mixed with Sriracha, sesame oil, kimchee sauce then served on sliced cucumbers & topped with tempura flakes.



**Yanayka Salad \$16.99**

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



**Sashimi Salad \$18.99**

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



**Hamachi Jalapeño \$21.99**

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



**Fresh Harumaki \$16.99**

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



**Lobster Tail \$26.99**

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



**Naruto Maki \$10.99**  
With Tuna or Salmon add \$6.00

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



**Calamari Frito \$13.99**

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



**Sushi Chef Pork Belly \$18.99**

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



**Salmon Belly Escabeche \$12.99**

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



**Roast Duck Harumaki \$14.99**

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



**Ankimo \$11.00**

Monk fish pâté served cold or tempura wrapped with shiso leaves.



# Appetizers



**Pork Gyoza \$6.99**

Deep fried or pan fried pork dumplings 5 pieces.



**Vegetable Gyozas \$6.99**

Deep fried or steamed vegetable dumplings 5 pieces.



**Vegetable Harumaki \$6.99**

Vegetable filled spring rolls.



**Shrimp or Pork Shumai \$6.99**

Deep fried or steamed shrimp or pork dumplings 5 pieces.



**Edamame \$5.99**

Steamed and salted soy beans in the pod.



**Wakame Salad \$5.99**

Seasoned seaweed with sesame seeds.



**Baby Octopus \$7.99**

Sesame seasoned baby octopus.



**Mentaiko \$8.99**

Spicy cod roe served raw or grilled.



**Japanese Mushrooms \$13.99**

Sautéed shimeji mushrooms with garlic butter soy sauce.



**Soft Shell Crab Tempura \$15.99**

Soft shell crab tempura served with soy garlic butter sauce.



**Shishito Peppers \$6.99**

Sautéed Japanese shishito peppers.



**Eggplant Sweet Miso \$6.99**

Fried eggplant served with a sweet miso sauce.



**Duck Skin Skewers \$6.99**

Grilled duck skin skewers served with chili pepper mix.



**Sunomono \$6.50**  
**Mixed Sunomono \$9.50**

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



**Crispy Rice \$7.99**

Crispy fried rice topped with spicy tuna or spicy salmon.



**Mixed Ceviche \$7.99**

Mixed fish ceviche.

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# Soups



**Kimchee Soup \$7.99**

Spicy kimchee seafood soup with vegetables, tofu & seaweed.



**Miso Soup \$2.99**

Miso soup with tofu and seaweed.



**Clear Vegetable Soup \$7.99**

Dashi stock soup with mixed vegetables.



**Mushroom Soup \$9.99**

Dashi stock soup with shimeji mushrooms.



**Kanikama Udon or Soba \$12.99**

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



**Tempura Udon or Soba \$13.99**

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



**Beef Udon or Soba \$13.99**

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



**Ramen Noodle Soup BBQ Pork \$15.99**

Wheat noodles served in **tonkotsu stock, miso stock or soy stock** soup with green onions, bamboo shoots and half boiled egg.



**Ramen Noodle Soup Pork Belly \$19.99**

Wheat noodles served in **tonkotsu stock, miso stock or soy stock** soup with green onions, bamboo shoots and half boiled egg.





# Donburi & Men-Rui



**Salmon Teriyaki Bowl \$11.99**

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



**Chicken Teriyaki Bowl \$10.99**

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



**Sukiyaki Beef Bowl \$13.99**

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



**Salmon Katsu Bowl \$11.99**

Panko crusted salmon served on a bed of rice, garnished with broccoli & red pickled ginger.



**Chicken Katsu Bowl \$10.99**

Panko crusted chicken served on a bed of rice, garnished with broccoli & red pickled ginger.



**Unadon \$23.99**

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



**Oyakodon or Katsudon \$16.99**

Grilled chicken or pork katsu cooked with vegetables, eggs, and served on a bed of rice.  
White meat add \$1.00



**Yaki Soba \$13.99**

Wheat noodles stir fried with chicken, vegetables and yaki soba sauce topped with shredded kanikama and nori.

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# Bentos & Combos



**Happy Bento \$22.99**

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 house salad with ginger dressing.



**Lucky Bento \$23.99**

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.



**Chicken Katsu Combo**  
with rice **\$12.99**  
with fried rice **\$14.99**  
with California roll **\$15.99**

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



**Salmon Katsu Combo**  
with rice **\$13.99**  
with fried rice **\$15.99**  
with California roll **\$16.99**

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



**Beef Teriyaki Combo**  
with rice **\$16.99**  
with fried rice **\$18.99**  
with California roll **\$19.99**

Beef teriyaki served with house salad and potato salad.



**Chicken Teriyaki Combo**  
with rice **\$12.99**  
with fried rice **\$14.99**  
with California roll **\$15.99**

Chicken teriyaki served with house salad and potato salad.



**Salmon Teriyaki Combo**  
with rice **\$13.99**  
with fried rice **\$15.99**  
with California roll **\$16.99**

Salmon teriyaki served with house salad and potato salad.

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# Sushi Rolls



**Tekka Maki \$6.50**

Tuna roll with the seaweed on the outside.



**California Roll \$6.99**

Kanikama, avocado and cucumber roll.



**Unagi Maki \$9.99**

Baked eel roll with the seaweed on the outside.



**Ebi-Ten Roll \$12.50**

Shrimp tempura roll with eel sauce on top.



**Miami Roll \$12.50**

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



**Florida Roll \$13.99**

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



**Spicy-Tuna Roll \$13.99**

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



**Volcano Roll \$15.99**

California roll topped with avocado & baked dynamite mix.



**Dragon Roll \$21.99**

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



**Bagel Roll \$12.99**

Fresh salmon, cream cheese and scallions roll.



**Bagel Tempura Roll \$14.99**

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



**Rainbow Roll \$17.99**

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



**Vegetable Roll \$10.99**

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



**Crunchy Roll \$16.99**

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



**Eel Sushi Chef Roll \$13.99**

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



**Tufic's Roll \$15.99**

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

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# Sushi Rolls



**Shrimp Katsu Roll \$16.99**

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



**Tuna Diablo Roll \$15.99**

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



**Salmon Lover Roll \$18.99**

Bagel roll topped with sliced salmon and avocado.



**Madeline Roll \$16.99**

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



**Kappa Maki \$5.00**

Cucumber roll with the seaweed on the outside.



**Avocado Roll \$5.00**

Avocado roll with the seaweed on the outside.



**Alaska Roll \$12.99**

Salmon, cucumber and avocado roll.



**Spider Roll \$14.99**

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



**Yakuza Roll \$13.99**

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



**Crazy Roll \$13.99**

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



**American Dream Roll \$17.99**

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



**Lobster Tempura Roll \$18.99**

Lobster tempura roll with a side of spicy yuzu mayo.



**Soy Paper Special Roll \$16.99**

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



**Brown Rice Coco Roll \$13.99**

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



**Boston Roll \$11.99**

Sushi shrimp, mayonnaise, cucumber and spring mix roll.



**Amigo Roll \$12.99**

Salmon skin, cucumber, avocado, scallions roll and topped with bonito flakes.



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# Temaki



**Bagel Temaki \$6.99** 🐟

Salmon, cream cheese and scallions handroll.



**Spicy Tuna Temaki \$7.99** 🐟

Spicy tuna handroll.



**Eel Temaki \$9.99**

Kabayaki style eel handroll.



**Salmon Skin Temaki \$6.99**

Crunchy salmon skin with scallions & eel sauce handroll.



**Boston Temaki \$6.99**

Shrimp, cucumber, mayonnaise and spring mix handroll.



**Dynamite Temaki \$6.99**

Baked dynamite mix handroll.



**Tuna Negi Temaki \$6.99** 🐟

Tuna and scallions handroll.



**Salmon Temaki \$6.99** 🐟

Salmon handroll.



**Toro Negi Temaki \$16.00** 🐟

Chopped toro with scallions handroll.



**Ikura & Uni Temaki \$14.99** 🐟

Ikura and uni handroll.



**Uni Temaki \$13.99** 🐟

Uni handroll.



**Salmon & Ikura Temaki \$9.99** 🐟

Salmon and ikura handroll.

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# Nigiri & Sashimi a la Carte



Conch \$2.99

Conch sashimi or nigiri.



Tamago \$2.50

Japanese style egg omelette sashimi or nigiri.



Saba \$3.50

Marinated mackerel sashimi or nigiri.



Maguro \$3.99

Tuna sashimi or nigiri.



Uni \$7.99 / Premium \$10.00

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



Ebi \$2.50

Shrimp sashimi or nigiri.



Hamachi \$4.50

Japanese yellowtail sashimi or nigiri.



Kanikama \$2.50

Imitation crab stick sashimi or nigiri.



Sake \$3.99

Salmon sashimi or nigiri.



Ika \$3.99

Squid sashimi or nigiri.



Unagi \$4.99

Freshwater eel sashimi or nigiri.



Escolar \$3.99

Escolar sashimi or nigiri.



Tako \$3.99

Octopus sashimi or nigiri.



Masago \$3.99

Capelin roe sashimi or nigiri.



Ikura \$4.50

Salmon roe sashimi or nigiri.



Kaibashira \$4.50

Scallop sashimi or nigiri.



#255 Hokkigai \$3.99

Surf clam sashimi or nigiri.



Toro \$12.00

Fatty tuna sashimi or nigiri.



Spicy Tuna \$3.99

Spicy tuna sashimi or nigiri.



Dynamite \$3.99

Dynamite mix sashimi or nigiri.



Salmon Belly \$5.00

Salmon belly sashimi or nigiri.



Amaebi \$7.99

Sweet shrimp sashimi or nigiri.



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# Sushi & Sashimi Combos



**OMAKASE \$64.99**

12 Pieces of the chef's top nigiri.



**Nigiri & Sushi Combo \$16.99**

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



**Fish Only Sushi Combo \$16.99**

Tekka maki and 5 pieces of assorted fish nigiri.



**Sushi 15 Piece Combo \$18.99**

California roll and 7 pieces of assorted nigiri.



**Roll & Nigiri 32 Piece \$44.99**

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



**Sakura (34 pieces) \$46.99**

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



**Sushi Deluxe 18 Piece \$29.99**

A California masago roll and 10 pieces of assorted nigiri.



**Mini Sashimi Combo \$16.99**

2 slices each of tuna, salmon, escolar or hamachi and an optional bowl of rice.



**Mixed Sashimi \$25.99**

2 slices each of tuna, salmon, white fish, mackerel, octopus, escolar and an optional bowl of



**Sashimi Deluxe Combo \$33.99**

4 slices each of tuna, salmon, escolar or hamachi and an optional bowl of rice.



**Sushi & Sashimi Combo \$32.99**

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

## Chirashi-Zushi



**Tekkadon Chirashi (tuna) \$26.99**

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



**Mixed Seafood Chirashi \$26.99**

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



**Royal Chirashi (ikura and uni) \$45.50**

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

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# Sushi Platters



**Kyoto (58 pieces) \$65.00**

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



**Kôbe (50 pieces) \$58.00**

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



**Nagoya (50 pieces) \$65.00**

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).



**Ayame (38 pieces) \$60.00**

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).

## **Fune-Mori Boat for 4 (78 pieces) \$119.99**

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.



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# Sushi Chef Kids Menu



**Mini Chicken Teriyaki \$5.50**

Chicken teriyaki on a bed of rice.



**Mini Salmon Teriyaki \$5.99**

Salmon teriyaki on a bed of rice.



**Mini Chicken Katsu \$5.50**

Chicken katsu on a bed of rice.



**Mini Salmon Katsu \$5.99**

Salmon katsu on a bed of rice.



**Mini Sukiyaki \$5.50**

Sukiyaki style beef on a bed of rice.



**Sushi Chef Kids Meal \$9.99**

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

All kid meals comes with a free toy when dining in.  
**The kids menu is available for children 12 years and younger only.**  
**Toys are dine in only.**

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# Desserts



**Ice Cream Tempura \$8.99**

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



**Mochi Ice Cream \$6.99**

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



**Green Tea Ice Cream \$7.99**

Japanese matcha green tea ice cream.



**Old Fashion Doughnuts \$7.99**

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



**Crème Brûlée \$7.50**

Homemade crème brûlée topped with warm caramelized sugar.



**Chef's Dessert \$8.50**

Chef's dessert of the day.

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# Drinks

## Bottled Drinks

Coke, Diet Coke, Sprite.....	\$2.50
Japanese Green Tea Unsweeten Regular or Bold.....	\$3.99
Jasmine Green Tea.....	\$3.99
Ramune Soda (original, grape, orange, melon, lychee, peach & strawberry).....	\$2.99
Perrier.....	\$3.50
Bottled Water.....	\$2.50

## House Made Drinks

Hot Green Tea (pot).....	\$4.50
Sweet Green Tea (no refills).....	\$3.99

## Hot Sake

Hot Sake (small).....	\$7.99
Hot Sake (large).....	\$9.99

## Japanese Beer

Sapporo 12 oz.....	\$6.50
Sapporo 16 oz.....	\$8.50
Sapporo Light 12 oz.....	\$6.50
Sapporo Reserve 22 oz.....	\$10.50
Kirin Ichiban 12 oz.....	\$6.50
Kirin Ichiban 22 oz.....	\$10.50
Kirin Light 12 oz.....	\$6.50
Kawaba Sunrise Ale 12 oz.....	\$8.50
Kawaba Snow Weizen 12 oz.....	\$8.50

## Wines

Glass.....	\$9.00
Bottle.....	\$32.00

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, Lychee Sake

## Coffee

Espresso.....	\$1.50
Cortadito.....	\$2.50
Cafe con leche.....	\$3.50



# Sake

**Wakatake Onikoroshi** Junmai Daiginjo \$65/720ml

Region: Tohoku, Fukushima S.M.V.: +3

**Hakushika Senennju** Junmai Daiginjo \$25/300ml \$48/720ml

Region: Kinki, Hyogo S.M.V.: -1

**Sho Une** Junmai Daiginjo \$25/300ml

Region: Kinki S.M.V.: +2

**Soto** Junmai Daiginjo \$30/300ml \$60/720ml

Region: Niigata S.M.V.: -1

**Sawanoi Daikarakuchi** Junmai \$22/300ml

Region: Tokyo S.M.V.: +10

**Otokoyama** Junmai \$25/300ml \$48/720ml

Region: Hokkaido S.M.V.: +5

**Jizake Tenzan** Junmai \$25/300ml

Region: Saga S.M.V.: +2

**Bunraku** Junmai \$25/300ml

Region: Saitama S.M.V.: +5

**Kagatobi Super Dry** Junmai \$22/300ml

Region: Ishikawa S.M.V.: +12

**Kurosawa** Junmai \$22/300ml \$45/720ml

Region: Nagano S.M.V.: +3

**Katana** Junmai Ginjo \$12/180ml

Region: Shizuoka S.M.V.: +7

**Tenryo Hidomare** Junmai Ginjo \$30/300ml \$58/720ml

Region: Gifu S.M.V.: +3

**Hananomai** Junmai Ginjo \$20/300ml \$40/720ml

Region: Shizuoka S.M.V.: +5

**Superior Junmai Ginjo** Junmai Ginjo \$22/300ml

Region: Kinki S.M.V.: +3

**Karatamba Nama Chozo** Honjozo \$22/300ml

Region: Hyogo S.M.V.: +7

**Hana Lychee Sake** Infused \$40/750ml

Region: U.S.A. S.M.V.: -60

**Sayuri** Nigori \$22/300ml

Region: Kinki S.M.V.: -11

**Shirakawago** Nigori \$22/300ml

Region: Gifu S.M.V.: +2

**Homare Strawberry Nigori** Nigori \$22/300ml

Region: Fukushima S.M.V.: -100

**Shiro Sasa** Nigori \$22/300ml

Region: U.S.A. S.M.V.: -8

**Sho Chiku Bai** Nigori \$25/370ml

Region: U.S.A. S.M.V.: -20

**Snow Beauty** Nigori \$22/300ml

Region: Hyogo S.M.V.: -13

**Awa Yuki** Sparkling \$22/300ml

Region: Hyogo S.M.V.: -58

**Hana Fuga Peach** Sparkling \$22/300ml

Region: Hyogo S.M.V.: -70

**Hana Awaka** Sparkling \$22/300ml

Region: Hyogo S.M.V.: -60

## SAKE METER VALUE

