

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 POTATO CROQUETTE 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



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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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 \$13.99

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



Mix Tempura \$22.99

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 \$13.99

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 \$18.99

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



Tuna Diablo Tartare \$20.99

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



Yanayka Salad \$18.99

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 \$28.99

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



Naruto Maki \$12.99
With Tuna or Salmon add \$6.00

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



Calamari Frito \$15.99

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



Sushi Chef Pork Belly \$22.99

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



Passion Tiradito \$13.99

Thin sliced salmon with passion fruit sauce.



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.



Tostada Seamix \$8.99

Chopped tuna, salmon with a sweet spicy sauce on top of a crispy tortilla, avocado, shredded cabbage & rocoto mayo.



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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 \$13.99

Mixed fish ceviche.

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Soups



Kimchee Soup \$8.99

Spicy kimchee seafood soup with vegetables, tofu & seaweed.



Miso Soup \$2.99

Miso soup with tofu and seaweed.



Clear Vegetable Soup \$8.99

Dashi stock soup with mixed vegetables.



Mushroom Soup \$11.99

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.



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 \$24.99

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 \$25.99

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 \$13.50

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



Florida Roll \$14.99 🐟

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



Spicy Tuna Roll \$14.99 🐟

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



Volcano Roll \$17.99

California roll topped with avocado & baked dynamite mix.



Dragon Roll \$24.99

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 \$18.99 🐟

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

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Sushi Rolls



Vegetable Roll \$10.99

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



Crunchy Roll \$17.99

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



Eel Sushi Chef Roll \$14.99

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



Tufic's Roll \$15.99

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



Shrimp Katsu Roll \$16.99

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



Tuna Diablo Roll \$15.99

Chopped tuna, siracha 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 \$13.50

Salmon, cucumber and avocado roll.



Spider Roll \$14.99

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

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Sushi Rolls



Yakuza Roll \$14.99

Baked eel, avocado, cucumber, cream cheese roll topped with masago & 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 \$13.99

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



Beets Roll \$12.99

Avocado roll topped with slice beets and a special beet sauce and vegan mayo sauce.



Salmon Fury Roll \$14.99

Crab salad roll deep fried and topped with spicy salmon tartare, masago & eel sauce.

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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 \$17.00

Ikura and uni handroll.



Uni Temaki \$16.00

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 \$10.00

Sea urchin sashimi or nigiri.



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) \$57.50

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 and 2 pieces of ikura and masago nigiri.



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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.

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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 \$7.99

Homemade crème brûlée topped with warm caramelized sugar.



Chef Enomoto's Dessert \$9.99

Chef Enomoto's dessert of the day.

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Drinks

Bottled Drinks

Coke, Diet Coke, Sprite.....	\$2.50
Japanese Mango Soda	\$2.99
Japanese Watermelon Soda	\$2.99
Japanese White Peach Soda	\$2.99
Moshi Sparking Yuzu	\$3.99
Moshi Sparking Yuzu Red Shiso & Apple	\$3.99
Moshi Sparking Yuzu White Peach	\$3.99
Japanese Green Tea Unsweeten Regular or Bold.....	\$3.99
Jasmine Green Tea.....	\$3.99
Ramune Soda (original, grape, orange, melon, lychee, blueberry & 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 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
Asahi 12 oz.....	\$6.50
Kawaba Sunrise Ale 12 oz.....	\$8.50
Kawaba Snow Weizen 12 oz.....	\$8.50

Wines

	Glass	Bottle
Cabernet Sauvignon.....	\$9.00.....	\$32.00
Merlot.....	\$9.00.....	\$32.00
Pinot Grigio.....	\$9.00.....	\$32.00
Chardonnay.....	\$9.00.....	\$32.00
Lychee Sake.....	\$11.00.....	\$40.00
Plum Wine.....	\$11.00.....	\$40.00

Coffee

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

Sake

DAIGINJO | JUNMAI DAIGINJO

Wakatake Onikoroshi Junmai Daiginjo \$69/720ml
Region: Tohoku, Fukushima S.M.V.: +3

Hakushika Senennju Junmai Daiginjo \$30/300ml \$60/720ml
Region: Kinki, Hyogo S.M.V.: -1

Sho Une Junmai Daiginjo \$30/300ml
Region: Kinki S.M.V.: +2

Soto Junmai Daiginjo \$30/300ml \$60/720ml
Region: Niigata S.M.V.: -1

Mu Junmai Daiginjo \$60/720ml
Region: Hyogo S.M.V.: +1

Kizakura Tokuri Junmai Daiginjo \$15/180ml
Region: Kyoto S.M.V.: +1.5

NIGORI

Sayuri Nigori \$25/300ml
Region: Kinki S.M.V.: -11

Shirakawago Nigori \$25/300ml
Region: Gifu S.M.V.: +2

Homare Strawberry Nigori Nigori \$25/300ml
Region: Fukushima S.M.V.: -100

Yuki Lychee Nigori Nigori \$25/375ml
Region: California S.M.V.: -95

Shiro Sasa Nigori \$25/300ml
Region: U.S.A. S.M.V.: -8

Sho Chiku Bai Nigori \$25/370ml \$49/750ml
Region: U.S.A. S.M.V.: -20

Snow Beauty Nigori \$25/300ml
Region: Hyogo S.M.V.: -13

Yaegaki Cloud Nigori \$25/300ml
Region: California S.M.V.: -11

Aladdin Nigori Nigori \$25/300ml
Region: Fukushima S.M.V.: -20

Yuki Tora Nigori \$12/200ml \$42/720ml
Region: Aomori S.M.V.: -18

JUNMAI | GINJO | JUNMAI GINJO

Tosatsuru Azure Ginjo \$50/720ml
Region: Kochi S.M.V.: +5

Sawanoi Daikarakuchi Junmai \$25/300ml
Region: Tokyo S.M.V.: +10

Otokoyama Junmai \$25/300ml \$48/720ml
Region: Hokkaido S.M.V.: +5

Jizake Tenzan Junmai \$30/300ml
Region: Saga S.M.V.: +2

Bunraku Junmai \$25/300ml
Region: Saitama S.M.V.: +5

Kagatobi Super Dry Junmai \$25/300ml
Region: Ishikawa S.M.V.: +12

Kurosawa Junmai \$25/300ml \$45/720ml
Region: Nagano S.M.V.: +3

Katana Junmai Ginjo \$15/180ml
Region: Shizuoka S.M.V.: +7

Tenryo Hidomare Junmai Ginjo \$30/300ml \$58/720ml
Region: Gifu S.M.V.: +3

Hananomai Junmai Ginjo \$25/300ml \$50/720ml
Region: Shizuoka S.M.V.: +5

Superior Junmai Ginjo Junmai Ginjo \$22/300ml
Region: Kinki S.M.V.: +3

Aladdin Junmai Junmai \$25/300ml
Region: Fukushima S.M.V.: +5

HONJOZO | INFUSED | SPARKLING

Hana Lychee Sake Infused \$40/750ml
Region: U.S.A. S.M.V.: -60

Karatamba Nama Chozo Honjozo \$25/300ml
Region: Hyogo S.M.V.: +7

Awa Yuki Sparkling \$25/300ml
Region: Hyogo S.M.V.: -58

Hana Awaka Sparkling \$25/300ml
Region: Hyogo S.M.V.: -60

Hana Fuga Peach Sparkling \$25/300ml
Region: Hyogo S.M.V.: -70

Aladdin Yuzu Infused \$25/300ml
Region: Fukushima S.M.V.: -72

