

Lunch Menu Specials

Tue - Fri 12:00PM - 4:00PM
Please no substitutions.



#182 Pink Lady \$9.99

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 \$9.99

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 \$9.99

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 \$9.99

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 \$10.50

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



#414 Trio Nigiri \$10.50

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



#415 All Salmon \$13.99

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



#416 All Tuna \$13.99

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



#417 All Eel \$13.99

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 \$10.95

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

OR

Choose one from \$13.95

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

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Traditional Japanese



#65 Tempura Moriawase (Mix) \$19.99

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 \$28.00

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



#401 Ishi-Yaki \$19.99

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



#406 Risotto Sushi Chef \$25.00 With Lobster \$35.00

Risotto with shimeji mushrooms or lobster.



#408 Uni Sampler \$23.00

Taste 4 different types of sea urchin: regular, premium, in salt water and shuto.



#423 Okonomi-Yaki \$24.99

Okonomi-yaki with nappa, shrimp, pork, scallions topped with okonomi sauce, kewpie mayonnaise and bonito shavings.

Unique Dishes



#15 Maguro Tataki \$12.99

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



#136 Spicy Tuna or Salmon Tartare \$16.99

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



#144 Tuna Diablo Tartare \$17.99

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



#173 Yanayka Salad \$14.99

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



#302 Sashimi Salad \$16.99

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



#303 Hamachi Jalapeño \$19.99

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



#305 Fresh Harumaki \$14.99

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



#306 Lobster Tail \$20.99

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



#307 Calamari Frito \$11.99

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



#319 Kanpachi Tiradito \$16.99

Thin slices of Greater Amberjack with a yuzu garlic dressing.



#320 Wagyu Tataki \$20.00

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



#404 Sushi Chef Pork Belly \$16.99

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 \$13.50

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



#441 Ceviche Sushi Chef \$25.00

Tuna, salmon, izumidai mixed with yuzu dressing, onions, kaiware 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 \$4.50

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 \$7.99

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
With Tuna or Salmon add \$4.00

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.



#426 Scallops Sweet Miso \$9.00

Three scallops sliced thin served with a sweet miso and yuzu dressing.



#439 Shrimp Tempura \$11.99

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

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Appetizers



#61 Duck Skin Skewer \$4.99

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.



#110 Dynamite Au Gratin \$8.50

Baked dynamite mix (minced & cooked conch, octopus, fish then mixed with masago, kanikama & mayonnaise)



#122 Baby Octopus \$5.99

Sesame seasoned baby octopus.



#131 Ika Sansai \$5.99

Seasoned squid mixed with wild vegetables.



#316 Soft Shell Crab Tempura \$13.99

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



#321 Seasoned Jelly Fish \$5.99

Seasoned jellyfish.



#421 Ika Masago \$7.99

Sliced squid mixed with masago.



#425 Ankimo \$9.00

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



#440 Ox Tongue \$7.99

Grilled and sliced ox tongue served with chili pepper mix.

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Vegeterian Appetizers



#30 Vegetable Gyozas \$4.99

Deep fried or steamed vegetable dumplings 5 pieces.



#31 Vegetable Harumaki \$3.99

Vegetable filled spring rolls.



#33 Edamame \$3.99

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.



#135 Yaki Nasu \$5.99

Grilled eggplant with ponzu ginger sauce.



#137 Edamame Hijiki \$4.99

Seasoned edamame and hijiki seaweed.



#141 Japanese Mushrooms \$10.00

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



#168 Eggplant Sweet Miso \$4.99

Fried eggplant served with a sweet miso sauce.



#185 Oshinko \$3.50

Assorted Japanese style pickled vegetables.



#410 Shishito Peppers \$4.99

Sauteed Japanese shishito peppers.

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Donburi & Men-Rui



#5 Salmon Teriyaki Bowl \$9.50

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



#9 Chicken Teriyaki Bowl \$8.50

Grilled chicken with teriyaki sauce served on a bed of rice, garnished with broccoli and red pickled ginger. White meat add \$1.00



#66 Sukiyaki Beef Bowl \$10.99

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



#69 Unadon \$18.00

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



#70 Tendon \$12.00

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



#71 Oyakodon or Katsudon \$12.00

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



#10 Kanikama Udon or Soba \$9.00

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



#76 Yaki Soba \$10.99

Wheat noodles stir fried with chicken, vegetables and yaki soba sauce. White meat add \$1.00



#78 Tempura Udon or Soba \$12.00

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



#79 Beef Udon or Soba \$12.00

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



#80 Curry Udon or Soba \$12.00

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



#81 Kitsune Udon or Soba \$9.99

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

#112 Ramen Noodle Soup

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



Corn and bean sprouts \$12.00



Pork belly \$16.00



Shrimp shumai \$16.00



BBQ pork \$13.00



Pork gyoza \$16.00



Roast duck \$18.00

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Soups & Combo Dishes



#4 Kimchee Soup \$6.99

Spicy kimchee seafood soup with vegetables, tofu & seaweed.



#8 Miso Soup \$2.50

Miso soup with tofu and seaweed.



#86 Clear Vegetable Soup \$6.99

Dashi stock soup with mixed vegetables.



#436 Mushroom Soup \$8.00

Dashi stock soup with king trumpet or shimeji mushrooms.



#437 Consommé of Mussels \$8.00

Dashi stock soup with mussels and shimeji mushrooms.



#6 Chicken Katsu Combo
with rice **\$9.99**
with fried rice **\$11.99**
with California roll **\$11.99**

Breaded and fried chicken served with shredded cabbage & potato salad.
White meat add \$1.00



#7 Salmon Katsu Combo
with rice **\$10.99**
with fried rice **\$12.99**
with California roll **\$12.99**

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



#58 Beef Teriyaki Combo
with rice **\$13.99**
with fried rice **\$15.99**
with California roll **\$15.99**

Beef teriyaki served with house salad and potato salad.



#60 Chicken Teriyaki Combo
with rice **\$9.99**
with fried rice **\$11.99**
with California roll **\$11.99**

Chicken teriyaki served with house salad and potato salad.
White meat add \$1.00



#62 Salmon Teriyaki Combo
with rice **\$10.99**
with fried rice **\$12.99**
with California roll **\$12.99**

Salmon teriyaki served with house salad and potato salad.

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Bentos



#17 Happy Bento \$19.50

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. White meat add \$1.00



#18 Lucky Bento \$19.99

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 \$15.99

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 \$27.99

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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Vegetarian Sushi



#25 Vegetarian Special Rolls \$9.95

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



#52 Only Vegetable Roll \$9.99

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



#109 Brown Rice Delight Roll \$10.99

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



#162 Brown Rice Coco Roll \$12.00

Avocado, cucumber, asparagus tempura, carrot, kampyo and takuan rolled with brown rice & topped with 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 beans and scallions roll with the seaweed on the outside.



#214 Hiyashi Wakame Roll \$7.99

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 \$10.50

Shrimp tempura roll with eel sauce on top.



#39 Miami Roll \$10.50

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



#45 Volcano Roll \$14.99

California roll topped with avocado & baked dynamite mix.



#47 Dragon Roll \$20.99

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



#49 Bagel Tempura Roll \$13.99

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



#54 Crunchy Roll \$15.99

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



#55 Dynamite Roll \$10.99

Baked dynamite mix roll.



#56 Eel Sushi Chef Roll \$12.99

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



#123 Shrimp Katsu Roll \$15.99

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



#152 Madeline Roll \$15.99

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



#199 Eel on the California Roll \$15.99

California roll topped with sliced eel and eel sauce.



#203 Yakuza Roll \$11.99

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



#205 Crazy Roll \$11.99

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



#207 American Dream Roll \$15.99

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



#208 Spider Roll \$13.99

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



#322 Lobster Tempura Roll \$16.99

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 \$12.99

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



#42 Spicy Tuna Roll \$12.99

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



#48 Bagel Roll \$10.99

Fresh salmon, cream cheese and scallions roll.



#50 Rainbow Roll \$16.99

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



#103 Tufic's Roll \$14.99

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



#133 Tuna Diablo Roll \$14.99

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



#140 Salmon Lover Roll \$17.99

Bagel roll topped with sliced salmon and avocado.



#293 Bonito Bebé Roll \$14.00

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 \$14.99

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 \$1.99

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 \$2.50

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 \$3.25

Japanese yellowtail sashimi or nigiri.



#246 Kanikama \$1.50

Imitation crab stick sashimi or nigiri.



#247 Sake \$2.50

Salmon sashimi or nigiri.



#249 Ika \$2.50

Squid sashimi or nigiri.



#250 Unagi \$2.99

Freshwater eel sashimi or nigiri.



#251 Escolar \$2.50

Escolar sashimi or nigiri.



#252 Tako \$2.50

Octopus sashimi or nigiri.



#253 Masago \$2.50
With quail egg add \$0.50

Capelin roe sashimi or nigiri.



#254 Ikura \$2.99
With quail egg add \$0.50

Salmon roe sashimi or nigiri.



#255 Hokkigai \$2.50

Surf clam sashimi or nigiri.



#256 Kaibashira \$2.99

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.



#262 Salmon Belly \$4.00

Salmon belly sashimi or nigiri.



#263 Kanpachi \$2.50

Kanpachi sashimi or nigiri.



#422 Amaebi \$5.99

Sweet shrimp sashimi or nigiri.

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Sushi & Sashimi Combos



#1 Nigiri & Sushi Combo \$12.99

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



#22 Fish Only Sushi Combo \$13.99

Tekka maki and 5 pieces of assorted nigiri.



#23 Sushi 15 Piece Combo \$14.99

California roll and 7 pieces of assorted nigiri.



#24 Rolls Only Combo \$11.99
Add masago to California \$1.00

California roll, tekka maki and kappa maki.



#26 Roll & Nigiri 28 Piece \$28.99

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



#27 Roll & Nigiri 32 Piece \$34.99

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



#226 Sushi Deluxe 18 Piece \$23.99

A California masago roll and 10 pieces of assorted nigiri.



#210 Mini Sashimi Combo \$13.99

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



#211 Sashimi Moriawase \$17.99

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



#212 Sashimi Deluxe Combo \$25.99

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



#213 Sushi & Sashimi Combo \$24.99

A California roll, 6 pieces of assorted nigiri, 2 slices each of tuna, salmon, escolar and an optional 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) \$21.99

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



Mixed Seafood Chirashi \$21.99

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



Royal Chirashi (ikura and uni) \$39.50

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

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Temaki



#218 Bagel Temaki \$5.99

Salmon, cream cheese and scallions handroll.



#219 Spicy Tuna Temaki \$6.99

Spicy tuna handroll.



#220 Eel Temaki \$5.99

Kabayaki style eel handroll.



#221 Salmon Skin Temaki \$5.99

Crunchy salmon skin with scallions & eel sauce handroll.



#222 Boston Temaki \$5.99

Shrimp, cucumber, mayonnaise and spring mix handroll.



#223 Dynamite Temaki \$5.99

Baked dynamite mix handroll.



#224 Tuna Negi Temaki \$4.99

Tuna and scallions handroll.



#225 Salmon Temaki \$4.99

Salmon handroll.



#228 Toro Negi Temaki \$14.00

Chopped toro with scallions handroll.



#229 Ikura & Uni Temaki \$10.00

Ikura and uni handroll.



#230 Uni Temaki \$13.99

Uni handroll.



#231 Salmon & Ikura Temaki \$7.00

Salmon and ikura handroll.

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Sushi Platters



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



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



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).



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



4 California rolls & 2 California masago rolls.



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).



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



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).



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) \$99.99

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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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 \$4.50

Chicken teriyaki on a bed of rice.



#12 Mini Salmon Teriyaki \$4.99

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 \$5.99

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 \$6.99

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

Add \$2.00 for meals with fried rice.
Add \$1.00 for white chicken meat.

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

Dine in only.

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

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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 mochi. 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

Coke, D. Coke, Coke Z, Sprite, Sprite Z, Fanta, D. Sunkist, Fusions Tea (can).....	\$1.99
Japanese Green Tea Unsweeten Regular or Bold (bottle).....	\$3.50
Jasmine Green Tea (bottle).....	\$3.50
Oolong Tea (bottle).....	\$3.50
Calpico (can).....	\$2.50
Yuzu Soda (Japanese lemonade soda).....	\$2.50
Flavored Calpico Mango, Lychee or Strawberry (bottle).....	\$3.50
Ramune Soda (original, grape, orange, melon, lychee, peach & strawberry).....	\$2.50
Aloe.....	\$3.99
Perrier.....	\$2.50
San Pellegrino.....	\$2.50

House Made Drinks

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
Ginga Kogen 12 oz.....	\$6.50
Kawaba Sunrise Ale 12 oz.....	\$6.50
Kawaba Snow Weizen 12 oz.....	\$6.50
Baeren Classic 12 oz.....	\$6.50
Baeren Schwartz 12 oz.....	\$6.50

Wines

Glass.....	\$7.00
Bottle.....	\$25.00
Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, Plum.	
Choya Umeshu "Prue Plum" 50ml.....	\$5.95
Choya Umeshu "Pure Plum" 300ml.....	\$25.00

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



Chokaisan

Type: Junmai Daiginjo

\$65/720ml

Region: Akita
S.M.V.: +1



Hakushika

Senennju

Type: Junmai Daiginjo

\$20/300ml

\$40/720ml

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



Katana

Type: Junmai Daiginjo

\$7.99/180ml

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



Tomio

Type: Junmai Daiginjo

\$45/720ml

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



Soto

Type: Junmai Daiginjo

\$22/300ml

\$45/720ml

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



Sho Une

Type: Junmai Daiginjo

\$20/300ml

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



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



Jizake Tenzan

Type: Junmai

\$20/300ml

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



Dewatsuru

Kimoto

Type: Junmai

\$40/720ml

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



Bunraku

Type: Junmai

\$17/300ml

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



Kagatobi

Super Dry

Type: Junmai

\$17/300ml

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



Kurosawa

Type: Junmai

\$17/300ml

\$35/720ml

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

SAKE METER VALUE



Sake



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



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



Hananomai
Type: Junmai Ginjo
\$15/300ml
\$30/720ml
Region: Shizuoka
S.M.V.: +5



Superior Junmai Ginjo
Type: Junmai Ginjo
\$17.00/300ml
Region: Kinki
S.M.V.: +3



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



Hana Lychee Sake
Type: Infused
\$17/500ml
Region: U.S.A.
S.M.V.: -60



Sayuri
Type: Nigori
\$17.00/300ml
Region: Kinki
S.M.V.: -11



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



Awa Yuki
Type: Sparkling
\$17/300ml
Region: Hyogo
S.M.V.: -58



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

SAKE METER VALUE

