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# SUSHIA LUNCH MENU

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*Sushia*  
IZAKAYA

## SUSHIA BENTO BOX --- 35

A two tier box that comes with sashimi, tempura, salad, rice & separate miso soup

**Choice of (for main dish)**

**YAKINIKU Beef**

**TORINIKU Chicken**

**SAKANA SAIKYO YAKI Fish**

*\* Vegetarian option is also available, please let the server know*

## SUSHIA LUNCH SET ---

All set menu are served with appetiser, salad, rice & miso soup

<b>TEMPURA SET</b>	<i>Prawns, assorted vegetables lightly deep fried in tempura batter</i>	20
<b>TORI KARAGE SET</b>	<i>Japanese marinated fried chicken served with spicy aioli</i>	17
<b>TERIYAKI SALMON SET</b>	<i>Pan fried salmon with teriyaki sauce</i>	20
<b>TORI KATSU SET</b>	<i>Japanese deep fried crumbed chicken bites served with spicy aioli</i>	19

## JYU SET ---

<b>CHIRASHI JYU SET</b>	<i>Assorted sashimi serve over bed of sushi rice</i>	26
<b>YAKINIKU JYU SET</b>	<i>Marinated beef slices charcoal grilled serve over bed of rice</i>	24
<b>UNAGI JYU SET</b>	<i>Japanese eel served over bed of rice</i>	25
<b>TORINIKU JYU SET</b>	<i>Teriyaki Chicken breast charcoal grilled serve over bed of rice</i>	20

# SUSHIA COURSE MENU

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<b>SALAD</b>	<i>House salad with tofu &amp; tomato confit</i>
<b>SASHIMI</b>	<i>Salmon sashimi</i>
<b>PORK BELLY</b>	<i>Twice cooked pork belly with ginger salsa</i>
<b>HOTATE-AGE</b>	<i>Scallop wrapped in fine pastry with spicy aioli</i>
<b>SAIKYO YAKI</b>	<i>Grilled marinated salmon in saikyo miso</i>
<b>GOHAN</b>	<i>Japanese rice</i>
<b>MISO SHIRU</b>	<i>Japanese miso soup</i>
<b>DESSERT</b>	<i>Chef's choice</i>

## SASHIMI 3PCS

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<b>SAKE</b>	<i>Salmon</i>	9
<b>MAGURO</b>	<i>Tuna</i>	15
<b>HAMACHI</b>	<i>Yellowtail kingfish</i>	12
<b>HOTATE</b>	<i>Scallop</i>	16
<b>TAI</b>	<i>Snapper</i>	9
<b>GYU TATAKI</b>	<i>Seared beef with garlic chips, ginger scallion, ponzu sauce</i>	13
<b>MORIAWASE (assorted)</b>	<i>Chef's selection of today's fresh fish</i>	15 slices / 40

## OTHER DISHES

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<b>EDAMAME</b>	<i>Soy bean pods in sea salt</i>	7
<b>SPICED EDAMAME</b>	<i>Soy bean pods tossed with dry spices</i>	12
<b>GARDEN SALAD</b>	<i>Assorted baby greens in SUSHIA dressing</i>	14
<b>AGE DASHI TOFU</b>	<i>Soft tofu in dashi broth</i>	12
<b>S &amp; P IKA</b>	<i>Japanese style peppered squid</i>	18
<b>VEGETABLE TEMPURA</b>	<i>Lightly battered assorted vegetables</i>	16
<b>PRAWN TEMPURA</b>	<i>Lightly battered prawns</i>	24
<b>ASSORTED TEMPURA</b>	<i>Lightly battered assorted vegetables and prawn</i>	20
<b>WAGYU ISHIYAKI</b>	<i>Wagyu beef in a hot stone, sauteed mushroom, 3 sauces (Black peppered teriyaki, creamy jalapeno, samjang sauce)</i>	59