

# SUSHIMI

BERAWA



Prices are Subject to 10% Tax & 6% Service Tax



# SUSHIMI

# ROLLS

Prices are Subject to 10% Tax & 6% Service Tax



GF  
VG  
N

CUCUMBER  
20k



GF  
VG  
N

AVOCADO  
25k



N

CHICKEN TERIYAKI  
25k



GF  
V  
N

DASHIMAKI  
20k



GF  
N

COOKED TUNA  
25k



GF  
N

TUNA  
35k



GF  
N

SALMON  
40k



N

SPICY SALMON  
40k



N  
HR

CHICKEN AVOCADO  
30k



N  
HR

TONKATSU PORK  
35k



GF  
N  
HR

COOKED TUNA AVOCADO  
30k



N  
HR

CALIFORNIA  
35k



N  
HR

SOFT SHELL CRAB  
35k



GF  
N  
HR

TUNA AVOCADO  
35k



GF  
N  
HR

SALMON AVOCADO  
40k



N  
HR

TEMPURA PRAWN  
40k



N  
HR

GARLIC CALIFORNIA  
40k



N  
HR

GARLIC SOFT SHELL CRAB  
35k



GF  
N  
HR

SPICY TUNA  
35k



N  
HR

SPICY PRAWN  
30k

## HAND ROLL <sup>HR</sup>

available on request  
10k add on



## BABY ROLL <sup>N</sup>

available on request



GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

N AVAILABLE W/O NORI

WHITE/BROWN RICE AVAILABLE

# NIGIRI

# SUSHIMI

Prices are Subject to 10% Tax & 6% Service Tax



VG

INARI  
25k



V

TAMAGO  
20k



GF

PRAWN  
35k



UNAGI  
50k



GF

SALMON  
35k



ABURI SALMON  
40k



GF

BUTTERFISH  
30k



GF

SNAPPER  
30k



GF

TUNA  
30k



TUNA TATAKI  
35k



TEMPURA PRAWN  
40k



SEARED GARLIC PRAWN  
40k



GF

SEARED BEEF  
35k



CHICKEN AVOCADO  
25k



V

TEMPURA PUMPKIN  
20k



CHUKA IDAKO SALAD  
25k



SANDOITCHI TUNA  
35k



GF

TOBIKO  
30k



GF

VG

CHUKA WAKAME  
25k



CHUKA IDAKO  
25k



SANDOITCHI SALMON  
40k



## SASHIMI 3pcs GF

- TUNA 45k
- BUTTERFISH 45k
- WHITE FISH 45k
- SALMON 50k

WHITE/BROWN RICE AVAILABLE

N AVAILABLE W/O NORI

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN



# SUSHIMI

# CREATIVE

Prices are Subject to 10% Tax & 6% Service Tax



PRAWN AVOCADO  
35k



SEARED SALMON  
40k



SMOKED SALMON  
40k



EEL CREAM CHEESE  
45k



JB ROLL  
35k



TUNA SAMBAL MATAH  
35k



ATLANTIC  
40k



SALMON CRUNCH  
35k



VG

MIDORI ROLL  
35k



ROCK N ROLL  
40k



CHICKEN CRUNCH  
35k



BEEF PONZU  
40k



VG

VIETNAMESE SPRING ROLLS  
25k



VG

N

HR

VEGAN CHEEKEN TERIYAKI  
35k



VG

HR

VEGAN COOKED TUNA  
30k



VG

N

HR

VEGETARIAN  
25k



N

CHICKEN SCHNITZEL  
30k



SPICY TUNA CRISPY RICE  
30k



GF

SNAPPER WRAP/CAVIAR  
40k



PHILADELPHIA  
45k

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

N AVAILABLE W/O NORI

WHITE/BROWN RICE AVAILABLE

# FAVORITES

# SUSHIMI

Prices are Subject to 10% Tax & 6% Service Tax

## BITES



CRAB CROQUETTES  
30k



SPRING ROLLS  
30k



CRAB CLAWS  
30k



PRAWN KATSU  
35k



SEAWEED SALAD  
25k



TAKOYAKI  
30k



PRAWN TEMPURA  
30k



TSUKUNE  
30k

## FINGER ROLLS



AVOCADO  
30k



VEGAN TUNA AVO  
30k



CHICKEN TERIYAKI AVO  
30k



SHRIMP  
30k



INARI NINJIN  
30k



VEGAN CHEEKEN AVO  
35k



TUNA  
35k



SALMON  
40k

## BURRITOS



VIPER  
Tempura Pumpkin & Fried Mushrooms  
40k



LI SHAN  
Cooked Tuna & Avocado w/ White Sesame Seeds  
45k



PO  
Teriyaki Chicken Avocado & Shichimi  
50k



OOGWAY  
Dynamite Crab, Avocado Cucumber & Tempura Flakes w/ Our Secret Sauce  
50k



MASTER SHIFU  
Salmon Sashimi & Fried Shallots w/ Wasabi Dressing  
60k

WHITE/BROWN RICE AVAILABLE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

Prices are Subject to 10% Tax & 6% Service Tax

## APPETIZERS



GF  
VG

EDAMAME



25k AGEDASHI TOFU 58k



CHICKEN GYOZA 60k



CHICKEN KARAAGE 62k

## SALADS



GF  
VG

GARDEN SALAD 49k



GF  
VG

TOFU SALAD 65k



GF

SASHIMI SALAD 69k



PRAWN AVOCADO 75k



CHICKEN & PEAR 63k



GF  
VG

SOBA SALAD 72k

## POKÉ BOWL



### TUNA AHI POKÉ

Tuna, Avocado, Wakame  
Sesame, Fried Shallots,  
Togorashi, Scallions  
w/ Your Choice of Rice or Salad

99k



### SALMON POKÉ

Salmon, Avocado, Wakame  
Sesame, Fried Shallots,  
Togorashi, Scallions  
w/ Your Choice of Rice or Salad

125k



# À LA CARTE

# SUSHIMI

Prices are Subject to 10% Tax & 6% Service Tax

## DONBURI



CHICKEN DONBURI  
(TERIYAKI OR KATSU)  
67k



CHICKEN KATSU CURRY  
72k



CHICKEN KARAAGE DON  
69k



TONKATSU DON  
79k



VG CHEEKEN TERIYAKI DON  
75k

## MAIN COURSE



VEGETABLE TEMPURA  
69k



MIX TEMPURA  
89k



CHICKEN TERIYAKI  
72k



CHICKEN KATSU  
75k



TONKATSU PORK  
95k



WAFU STEAK  
140k



TUNA STEAK  
95k



SALMON TERIYAKI  
120k



YAKI UDON  
79k



KIMCHI UDON  
85k



TEMPURA UDON  
95k



CHICKEN UDON  
91k

MISO SOUP 15k

WHITE OR BROWN RICE 20k

WHITE/BROWN RICE AVAILABLE

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

# SUSHIMI

# À LA CARTE

Prices are Subject to 10% Tax & 6% Service Tax

## SUSHI/SASHIMI <sup>GF</sup>



**SASHIMI ENTREE**  
9pc 88k

**SASHIMI MAIN**  
15pc 135k



**SUSHI ENTREE**  
6pc 79k

**SUSHI MAIN**  
10pc 120k

## SIGNATURE DISHES



### DYNAMITE CRAB

Dynamite Crab & Avocado Served on a bed of Sliced Cucumber w/  
Tempura Flakes & Spicy Mayonnaise Dressing

59k



### TUNA CEVICHE

Lightly Seared Tuna Sashimi Topped w/ Spicy Lemon Dressing  
& Fried Onions

72k



### BEEF TATAKI

Thinly Sliced Seared Australian Striploin & Served w/ Japanese  
Ponzu Dressing

79k



### SALMON CARPACCIO

Thin Slices Salmon Belly Topped w/ Fried Leek  
& Wasabi Mayonnaise Dressing

82k



# SPECIALS

# SUSHIMI

Prices are Subject to 10% Tax & 6% Service Tax

## DESSERTS



VANILLA ICE CREAM  
25k



MANGO SORBET  
25k



PISTACHIO ICE CREAM  
25k



GREEN TEA ICE CREAM  
25k



FRUIT BOWL  
20k



PEACH FLOAT  
30k



BROWNIES  
35k



BROWNIES W/ ICE CREAM  
35k



CHOCOLATE MOUSSE  
35k



PANNA COTTA  
35k



CARROT CAKE  
35k



COCONUT CREME BRULEE  
30k

## TEAS

**TROPICAL MANGO** 30k  
Blend Combines Dried Mangoes  
Making a Very Flavourful Fruity Note

**CRANBERRY SUNRISE** 30k  
Cranberry Blended w/ Black Tea Creates  
a Pleasant Scent w/ a Sweet & Sour Taste.

**TEMPLE OF ROSE** 30k  
Black Tea Blend, This Spiritual Coupling  
of Floral Come Alive as Rose Intertwine  
w/ Fresh Caramel Hint

**ROYAL EARL GREY** 30k  
Tart Bergamot Orange, Creamy Vanilla  
Blended w/ The Classic Pomp of An  
Earl Grey Black Tea

**CHRYSANTHEMUM** 30k  
Exotic Smelling Chrysanthemum Flowers  
Supporting The Immune System

## HOMEMADE

**COCONUT WATER** 30k

**DJAMU** 35k  
Turmeric, Honey, Pepper, Ginger,  
Bee Polen, Artisan Water

**MANGO JUICE** 39k

**WATERMELON JUICE** 39k

**PINEAPPLE JUICE** 39k

**LIME JUICE** 39k

**APPLE JUICE** 39k

**ORANGE JUICE** 39k

**STRAWBERRY JUICE** 39k

**MIX JUICE** 39k

\*Teas Available Hot or Cold

Prices are Subject to 10% Tax & 6% Service Tax

JAPANESE ROAST RICE TEA	20k
MINERAL WATER	20k
SOFT DRINK (COCA-COLA / COCA-COLA ZERO / SPRITE / SODA WATER)	30k
EQUIL SPARKLING (360ml)	39k
BINTANG SMALL	40k
BINTANG RADLER	40k
SAN MIGUEL PILSNER	49k
SAN MIGUEL LIGHT	49k
HEINEKEN	49K
KURA KURA ISLAND ALE	79K
SAPPORO	85K

## SPARKLING KOMBUCHI

KOMBUCHI APPLEBEET  
40k

KOMBUCHI GINGER  
40k

KOMBUCHI ORIGINAL  
40k

## SIPS

	Gls	Btl
BOMBAY SAPPHIRE GIN	110k	1300k
STOLICHNAYA VODKA	110k	1200k
BULLEIT BOURBON	110k	1300k
JAMESON IRISH WHISKEY	110k	1300k
CAPTAIN MORGAN SPICED GOLD RUM	110k	1100k
TENJAKU JAPANESE WHISKY	110k	1500k

# DRINKS

# SUSHIMI

Prices are Subject to 10% Tax & 6% Service Tax

## SAKÉ

GEKKEIKAN TRADITIONAL  
JUNMAI-SHU, KYOTO

129k  
120ml

179k  
180ml

\*Saké Available Hot or Cold

## HOUSE WINE 69k

### RED WINE

Cab. Sauvignon (Spain/Aus)

Aroma blackcurrant and blueberry with a balsamic note, very smooth and silky in the mouth with an excellent and well balance finish

### ROSÉ WINE

Grenach (France/Aus)

Ripe strawberry, orange and floral hints, crispness, dry style, its delicate but temperamental on the palate

### WHITE WINE

Blend, Based on Muscat (Chile/Aus)

Floral base that gives way to some tropical fruits, slightly sweet to support all developing flavours, but with freshly balanced acidity

## WINE

**TWO ISLAND CHARDONNAY (AUS/IND)**

White Wine

**TWO ISLAND SAUV. BLANC (AUS/IND)**

White Wine

**BABY DOLL, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND**

White Wine

**BLACK VELVET SABABAY RED BLEND (AUS/IND)**

Red Wine

**CHÂTEAU DE L'ESCARELLE PALM, GRENACHE, CINSAULT**

Rosé Wine

Btl

449k

449k

699k

369k

799k





@sushimibali