

SHushi's

sample menu

Please note, this is a sample menu. Menu items and pricing are subject to change.

Set lunch

all set menu include:

miso soup & edamame

ピリ辛 野菜 卵 御飯 / pirikara yasai tamago gohan
spicy zuke vegetable & egg rice (v) 13.50

海老天婦羅うどん / ebi tempura udon
prawn tempura with udon noodles, spring onion 17.50

石焼 和牛 御飯 / ishiyaki wagyu gohan
marinated wagyu beef & vegetable rice cooked at the table 20.50

なす田楽弁当 / nasu dengaku bento
aubergine miso bento (v) 21.50

鳥照り焼き弁当 / tori teriyaki bento
chicken teriyaki bento 25.50

鮭照り焼き弁当 / sake teriyaki bento
salmon teriyaki bento 25.50

銀鱈西京焼 弁当 / gindara saikyo yaki bento
black miso cod bento 36.00

寿司 刺身 / sushi bar

ばらちらし寿司 / bara chirashi sushi
diced sashimi on sushi rice with yuzu citron & salmon roe 18.00

デラックスちらしセット / derakkusu chirashi setto
deluxe chirashi set 22.00

寿司盛り合わせ-10貫 / sushi moriawase
10 pieces of chef's selected sushi 22.00

刺身盛り合わせ - 刺身12切 / sashimi moriawase
12 pieces of chef's selected sashimi 35.00

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アペタイザー small dishes

枝豆 / edamame

salted edamame beans (v) 4.50

和牛餃子 / wagyu gyoza

wagyu beef gyoza with onion miso, ponzu pearls 7.00

手羽先焼き / tebasaki yaki

grilled boneless chicken wings with ginger lime miso, wasabi sesame 7.00

サラダ/汁物 salad & soup

白だし味噌汁 / shirodashi misoshiru

hiroshima white miso soup with tofu & fresh wakame 4.00

海草サラダゴマドレッシング / kaisou sarada goma doressingu

wild seaweed & sea vegetables with black sesame dressing (v) 9.50

ほうれん草胡麻和え / hourensou goma ae

spinach salad with toasted sesame, goma dressing (v) 10.50

タコ サラダ / tako sarada

Hoji cha octopus, cherry tomato, smoked mooli, mizuna 12.50

天婦羅 tempura

季節の野菜天婦羅 / kisetsu no yasai tempura

seasonal vegetable tempura (v) 12.00

スパイシーロックシュリンプ天婦羅 / spicy rock shrimp tempura

rock shrimp style tempura with spicy chilli garlic sauce 15.50

ソフトシェルクラブ天婦羅 / soft shellcrab tempura

soft shell crab tempura with lime pepper sauce 19.50

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炭火焼き charcoal grill

焼き鳥トリッフ添え (1本) / yakitori torifu zoe
chicken, spring onion yakitori skewers with fresh truffle (by skewer) 7.00

麴 アスパラガス焼 / koji asuparagasu yaki
soya koji marinated asparagus with yuzu & truffle sauce 9.50

雛鳥焼き / hinadori yaki
sancho aka miso glazed baby chicken, mushrooms, oolong curd 17.50

銀鱈西京焼き ゆず とんぶり / gindara saikyo yaki yuzu tonburi 16.80/
black cod with yuzu curd, cucumber, tonburi with japanese herbs 32.50

温物 large dishes

手作り 抹茶そば / tezukuri maccha soba
handmade green tea soba noodles, sesame spring onion teriyaki, Japanese forest mushrooms, tamago (v) 15.00

メカジキの辛子醤油焼き / mekajiki no karashi shoyu yaki
soya mustard swordfish belly, avocado, sesame seaweed 18.00

スロークック チリアン シーバス / srou kukku chirian see basu
sea bass with braised daikon, spicy dashi broth, sea vegetables & 28.00

和牛焼 ユズ醤油バター / wagyu yaki yuzu shoyu bata
wagyu beef fillet with ume shu shallots, foie gras tofu, mustard soya tofu 55.00

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刺身寿司盛り合わせ/巻き寿司 / makizushi

platters

寿司盛り合わせ-デラックス寿司 12貫 / sushi mori awase - derakkusu
12 pieces of chef selected sushi 31.00

刺身盛り合わせ-デラックス 刺身 12切 / sashimi mori awase - derakkusu
12 pieces of chef selected sashimi 35.00

rolls

さけとアボカドの春巻き 巻き / sake to abokado no harumaki maki
salmon & avocado harumaki 14.50

銀鱈 巻 / gin dara maki
black cod and ebi tobiko roll with yuzu & miso 16.00

ソフトシェルクラブの太巻 / soft shell crab no futo maki
softshell crab with tobiko & avocado wrapped with mango paper 16.50

海老天 ほたて巻き / ebi ten hotate maki
shrimp tempura with scallop 17.50



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刺身/寿司 sushi / sashimi

	sashimi	sushi		sashimi	sushi
蛸 / tako octopus	8.00	7.00	玉子 / tamago tamago	7.00	6.00
さば / saba mackerel	8.00	7.50	烏賊 / ika squid	8.00	7.00
帆立貝 / hotategai scallop	8.50	8.00	鯛 / tai sea bream	8.50	7.50
鮭 / sake salmon	9.50	7.50	トビ子 / tobiko flying fish roe		6.00
牡丹海老 / botan ebi * giant shrimp	10.00	9.00	鰻 / unagi fresh water eel		9.00
はまち / hamachi yellowtail	11.00	8.50	蒸し海老 / mushi ebi steamed shrimp		7.00
鮪-赤身 / maguro tuna	12.00	9.00	イクラ / ikura salmon roe		8.50
鮪-中トロ / chu-toro mid fatty tuna	15.00	11.00	フォアグラの寿司 / foagura foie gras		10.00
鮪-大トロ / o-toro fatty tuna	16.00	12.00	和牛の寿司 / wagyu wagyu beef		12.00

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