

# Sushi Village

JAPANESE CUISINE

## \$26 FEATURE MENU

### FIRST CHOICE

**Miso Soup** – with tofu and green onions

**Edamame** – salted soya beans, served chilled

**Green Bean Goma** – chilled green beans in creamy sesame dressing

### SECOND CHOICE

**Spring Bean Salad** – garbanzo, black beans, fresh green bean with prawn, crab sticks & yuzu tofu dressing

**Mini Mama Kani Salad** – crab with colourful peppers, mango, avocado, drizzled with Mama's dressing

**Hamachi Carpaccio** – thinly sliced hamachi with jalapeños and a ponzu dressing

**Seaweed Salad** – four different kinds of seaweed topped with a cucumber apple slaw regular or spicy dressing

**Candied Salmon Skin Salad** – leaf lettuce, takuwan (pickled radish), kaiware, jalapeños and sweet BBQ salmon skin on top

**Green Salad** – with our famous sesame house dressing

### THIRD CHOICE

**Tempura** – choose either **Assorted** (2 prawn, 3 veg) or **Vegetable** or **Green Bean**

**Spicy Chicken Soup** – chicken dumpling soup with green onion, cilantro and spicy chili oil

**Spicy Tofu** – Sushi Village's famous deep fried tofu with mushrooms and secret spicy sauce

**Tangy Tofu** – deep fried tofu on a bed of bean sprouts with tangy soya based sauce

**Takoyaki** – breaded balls of octopus with 2 sauces and served with bonito flake

**Gyoza** – crispy Japanese dumplings filled with **Vegetable** or **Pork** or **Spicy Beef**

**Chicken Karaage** – boneless chopped chicken marinated in rice wine, soya sauce and deep fried regular or spicy

### FOURTH CHOICE

**Super Hiro Roll** – ever popular spicy tuna roll wrapped with avocado and tempura bits

**SMASS Roll** – shrimp, mango, avocado, scallop and salmon wrapped in a soy bean sheet

**KFC Roll** – deep fried marinated chicken wrapped in thinly sliced avocado

**BC Roll** – BBQ salmon skin with veggies, topped with tobiko and unagi sauce

**Beautiful Tempura Roll** – tempura prawn center, beautifully wrapped in salmon and avocado

**Spicy Salmon Roll** – spicy oil heats this roll up! Salmon, tempura asparagus, avocado and rolled in black sesame seeds

**Pete's Beet Roll** – beets, mango, cilantro, sushi ginger, avocado, wrapped in a soybean sheet topped with housemade chili oil

**Hot Volcano Roll** – a taste eruption! Seared Hawaiian tuna, mango, jalapeños, topped with tobiko  
– Add \$4

**Double Hawaiian Roll** – Hawaiian tuna inside and out, with cucumber, tempura bits and spicy mayo  
– Add \$3

### FEATURED BEVERAGES

**Jugs of Sake Margaritas** \$13  
Lime or Strawberry

Steamworks **Summer Ale** \$6  
light citrus ale / 500ml can



Open **Sauvignon Blanc**  
Glass \$6 Bottle \$26

Open **Rose Wine**  
Glass \$6 Bottle \$26

Open **Merlot Red Wine**  
Glass \$6 Bottle \$26