

そざい

SOZAI

## SPECIAL



SPICY EBI ROLL \$26 🌶️

Fried crispy shrimp, spicy marinade tuna, tobiko arare, scallion, spicy mayo

CREAMY SALMON ROLL \$28 ☆

Spicy marinate tuna, avocado, salmon with cream cheese mentai sauce topped with crispy potato



HOTATE YUZU ROLL \$28 ☆

Scallop, marinate yellowtail, cucumber, yuzu jelly, seaweed



IMPERIAL ROLL \$36 ☆

Tamagoyaki, eel, cucumber, avocado, yellow dikon pickle topped with crab, ikura, uni



TORO TATAKI \$29 ☆

Sliced charred fatty tuna, serrano peppers, leek, apple sauce



TORO SUKE \$32 ☆

Marinate fatty bluefin tuna, pickle carrot topped with kizami wasabi, scallion, horseradish



GYU CURRY UDON \$29

Beef curry, onion, carrot, potato, udon noodles topped with onsen egg, sesame seed, shungiku, pickle



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C O L D

TAKO WASA \$9

Raw octopus with wasabi



TOMATO \$10 (GF, V)

Fresh tomato infused salty plum



ANKIMO \$15

Monkfish liver, scallion in  
ponzu wasabi soy sauce



TUNA TARTARE \$22

Bluefin tuna marinated with  
spicy sesame oil, sesame seed,  
avocado and ponzu sauce



H O T



 SAKE CLAM MISO \$18

Steamed clams with miso broth  
(sesame oil), dried chili, and pea shoots



CHASHU BUN \$15 (2pcs)  
Steamed bun, chashu, frisee,  
scallion with mayo brown sauce

S A L A D

SALMON SKIN SALAD \$16

Salmon skin, frisee, kale,  
endive, cappers with wasabi dressing



SASHIMI SALAD \$19 ☆

Mixed sashimi, frisee, kale,  
endive, cappers with wasabi dressing



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## FRIED



AGE TOFU \$14  
Tofu, scallion,  
bonito-flakes with dashi broth



KARAAGE \$15  
Crispy chicken  
with mustard sauce



CRAB CROQUETTE \$13  
Breaded cream crab topped  
with spicy mentaiko sauce and seaweed



KIBINAGO \$13  
Fried silver herring fish  
with wasabi mayo sauce



IKA GESO \$14  
Fried squid legs  
with wasabi mayo sauce



TAKOYAKI \$14  
Battered octopus balls  
with bonito flakes and dried seaweed



KUROBUTA SAUSAGE \$12  
Japanese pork sausage  
with mustard sauce



SHRIMP TEMPURA \$18  
Deep fried shrimp (4pcs) served  
with dashi dipping sauce



HAMBAGU BALLS \$18  
Seasoned pork meatballs blended with  
onion, breadcrumbs, egg, and oregano,  
glazed in a savory brown sauce topped  
with freshly grated parmesigiano reggiano

## CARPACCIO

HAMACHI CRUDO \$22 ☆  
Yellowtail, ponzu soy sauce  
topped with carpaccio truffle



SALMON CARPACCIO \$15 ☆  
Salmon with wasabi dressing



HOTATE CARPACCIO \$18 ☆  
Hokkaido scallop, ikura with  
mustard soy dressing



TAKO YUZU \$15  
Grilled octopus with mustard  
yuzu dressing



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GRILLED



SAKE KAMA \$18 (GF)  
Grilled salmon collar



HAMACHI KAMA \$26 (GF)  
Grilled hamachi collar



GYU TAN \$17 (GF)  
Grilled sliced beef tongue  
with yuzu kosho



NASU DENGAKU \$14 (V)  
Grilled eggplant with miso glazed,  
topped with rice crackers  
and sesame seed



SABA SHIOYAKI \$16 (GF)  
Grilled mackerel



SHISHITO \$9 (GF)  
Japanese green peppers  
with bonito flakes



EDA WASA \$10 (V)  
Grilled edamame with garlic wasabi



TON TORO YAKI \$16  
Grilled pork neck marinated in  
soy sauce served with pickle wasabi

RICE



PORK KATSU \$25  
Pork loin cutlet  
with tonkatsu sauce  
and sesame seed  
served with steamed rice



MENTAIKO FRIED RICE \$15  
🌶️ Egg, onion, scallion topped  
with spicy cod roe and seaweed



GARLIC FRIED RICE \$13  
Egg, onion, scallion  
topped with crispy garlic

CURRY RICE



🌶️ KARAAGE CURRY RICE \$25  
Fried chicken karaage curry  
served with rice and  
vegetables pickle



PORK KATSU CURRY RICE \$27  
🌶️ Fried pork cutlets curry  
served with rice and  
vegetables pickle



SHRIMP CURRY RICE \$27  
🌶️ Fried shrimp curry  
served with rice and  
vegetables pickle



MUSHROOM CURRY RICE \$25  
🌶️ Fried mushroom curry  
served with rice and  
vegetables pickle

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## SIGNATURE



MISO BLACK COD \$28  
Grilled black cod marinated  
with sake lees



LEMON MISO SALMON \$28  
Baked salmon with lemon miso,  
mushroom, potato and leek



SPICY USHI EBII \$32  
Grilled jumbo tiger prawn  
with spicy yuzu sauce

SASHI MORI \$48 (GF)  
(ADD Uni \$15) ☆

Assorted sashimi Salmon, Bluefin tuna,  
Yellowtail, Scallop and ikura



## PASTA

MENTAIKO \$17  
Spaghetti with creamy  
spicy cod roe and bacon  
topped with seaweed



COLD SOBA GREEN TEA \$22  
Cold green tea noodles, ☆  
raw salmon, ikura  
in dashi broth



WAFU MUSHROOM (V) \$16  
Spaghetti sauteed  
with mushroom, cabbage,  
sweet soy sauce  
topped with seaweed



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## DONBURI

UNAGI DON \$32  
Grilled eel with teriyaki sauce and tamagoyaki



CHASHU DON \$24  
Braised pork belly with soy sauce, sesame seed and tamagoyaki



KATSUDON \$24  
Deep fried pork loin cutlet cooked with egg, onion, scallion and dashi sauce



GYU DON \$25  
Thinly sliced beef cooked with soy sauce, onion topped with scallion and tamagoyaki



SAKE DON \$26 (GF) ☆  
Salmon sashimi and ikura



HAMACHI DON \$28 (GF) ☆  
Yellowtail sashimi and ikura



TEKKA DON \$29 (GF) ☆  
Bluefin tuna sashimi and ikura



KAISEN DON \$38 (GF) ☆  
Assorted sashimi salmon, yellowtail, tuna, octopus and ikura



HOKKAIDO DON \$38 (GF) ☆  
Snow crab, uni, hokkaido scallop and ikura



UNI IKURA DON \$39 (GF) ☆  
Uni and salmon roe over rice served with seaweed sheet

UNI HON MAGURO HARA DON \$49 (GF) ☆  
(Otoro, chutoro, akami, salmon roe and topped with uni over rice)



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## SASHIMI ☆

SALMON	\$12
HAMACHI	\$15
UNI	\$15
HOTATE	\$15
AKAMI	\$16
CHUTORO	\$22
OTORO	\$28

## SUSHI ROLL

AVOCADO ROLL (GF) Avocado, Cucumber	\$10
SALMON SKIN ROLL Salmon skin, Cucumber with eel sauce	\$11
CALIFORNIA ROLL Kani, Cucumber, Avocado	\$11
HAMACHI ROLL (GF) Hamachi, Scallion	\$12
SALMON ROLL (GF) Salmon	\$11
EEL ROLL Eel, Cucumber, Scallion with eel sauce	\$12
SPICY SALMON ROLL Salmon topped with spicy mayo and crunchy tempura flakes	\$13
SALMON AVOCADO ROLL (GF) Salmon, Avocado	\$13
TUNA ROLL (GF) Tuna Akami	\$13
SPICY TUNA ROLL Tuna Akami topped with spicy mayo and crunchy tempura flakes	\$15
TUNA AVOCADO ROLL (GF) Tuna Akami, Avocado	\$15

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## UDON



### SUKIYAKI BEEF UDON \$29

Beef slices simmered with onion, tofu, carrot, daikon, shungiku, shitake mushroom and scallion in dashi broth

### SUKIYAKI SHRIMP UDON \$29

Fried tempura shrimp (3pcs) with onion, tofu, carrot, daikon, shungiku, shitake mushroom and scallion in dashi broth



## RAMEN

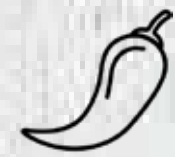
### TONKOTSU \$20

Braised pork belly, seasoned egg, mushrooms, bamboo and scallions



### SPICY TONKOTSU \$21

Braised pork belly, seasoned egg, mushrooms, bamboo and scallions with spicy paste



### CHASHU MISO \$20

Braised pork belly, seasoned egg, mushrooms, bamboo and scallions



### MUSHROOM MISO \$21

Eringi mushroom, seasoned egg, bamboo and scallion



## SIDE

MISO SOUP \$6

RICE \$4

CHASHU \$5

SPICY PASTE \$2



AJI TAMAGO \$4

Marinated boiled egg

SEAWEED \$4

MENMA \$4

Marinated bamboo shoot

RENKON \$6

Crispy lotus root

ONSEN EGG \$5

20% Gratuity will be added to a party 5 or more

## LUNCH

MONDAY-FRIDAY (11:30 AM - 3 PM)  
(Exclude Holiday)

Complimentary  
CHOICE of Miso Soup or House Salad

Add-on

\$4 Edamame Wasa    \$5 Takoyaki (2pcs)    \$5 Karaage (2pcs)

## RICE SET

KARAAGE SET \$19

Fried chicken, tamagoyaki  
served with rice topped with  
sesame and bonito-flakes

PORK KATSU SET \$25

Fried pork loin cutlet,  
tamagoyaki served with rice  
topped with sesame and bonito-flakes

SABA SET \$21

Grilled mackerel, tamagoyaki  
served with rice topped with  
sesame and bonito-flakes

KARAAGE CURRY SET \$25 

Fried chicken karaage curry  
served with rice and  
vegetables pickle

PORK KATSU CURRY SET \$27 

Fried pork cutlets curry  
served with rice and  
vegetables pickle

SHRIMP CURRY SET \$27 

Fried shrimp curry  
served with rice and  
vegetables pickle

20% Gratuity will be added to a party 5 or more

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MONDAY-FRIDAY (11:30 AM - 3 PM)  
(Exclude Holiday)

Complimentary  
CHOICE of Miso Soup or House Salad

Add-on

\$4 Edamame Wasa    \$5 Takoyaki (2pcs)    \$5 Karaage (2pcs)

## DONBURI

SAKE DON \$26 (GF) ☆  
Salmon sashimi and ikura

HAMACHI DON \$28 (GF)  
Yellowtail sashimi and ikura

KATSUDON \$24 ☆  
Deep fried pork loin cutlet  
cooked with egg, onion,  
scallion and dashi sauce

GYU DON \$25  
Thinly sliced beef cooked with  
soy sauce, onion topped with  
scallion and tamagoyaki

## RAMEN

TONKOTSU \$20  
Braised pork belly, seasoned egg,  
mushrooms, bamboo and scallions

SPICY TONKOTSU \$21   
Braised pork belly seasoned egg,  
mushrooms, bamboo and scallions  
with spicy paste

CHASHU MISO \$20  
Braised pork belly, seasoned egg,  
mushrooms, bamboo and scallions

MUSHROOM MISO \$21  
Eringi mushroom,  
seasoned egg, bamboo and scallion

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