



DRINKS

\$5.00
STEAMWORKS PILSNER

\$6.00
FLAGSHIP IPA

COURSE 1

- MISO SOUP**
with tofu and green onions
- EDAMAME**
salted soya beans, served chilled
- DAIKON KIMCHI**
blend of cabbage, apples garlic and chilli fermented for depth of flavour.

COURSE 2

- MINI MAMA KANI SALAD**
crab with colourful peppers, mango, avocado, drizzled with Mama's dressing
- HAMACHI CARPACCIO**
thinly sliced hamachi with jalapeños and a mama's 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

COURSE 3

- TEMPURA**
choose either Assorted (2 prawn, 3 veg) or Vegetable
- SPICY YAM NOODLE SOUP**
medley of jalapeños, bean sprouts, green onions, cilantro and chilli oil in a udon broth.
- 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
- CHICKEN KARAAGE**
boneless chopped chicken marinated in rice wine, soya sauce and deep fried
Regular or Spicy

COURSE 4

- 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
- SEARED HAMACHI MANGO ROLL**
hamachi, mango, cilantro, hiro mayo topped with seared hamachi, jalapeno, tobiko and unagi sauce - Add \$4
- DOUBLE HAWAIIAN ROLL**
hawaiian tuna inside and out, with cucumber, tempura bits and spicy mayo - Add \$3

\$29 SUSHI VILLAGE FEATURE