
5
SPICES
RESTAURANT, SUSHI & BAR
SUSHI
- MENU -
OPEN FROM 6PM. LAST ORDERS 10.30PM (No Sushi on Sundays)

Know your sushi





YUZU

A fragrant & sour citrus fruit that originates from China but is most often associated with the food of Japan.



EDAMAME

A Japanese dish prepared with immature soybeans in the pod. The pods are boiled or steamed & may be served with salt or other condiments.



SAKE

Also referred to as Japanese rice wine, it is an alcoholic beverage of Japanese origin made by fermenting rice that has been polished to remove the bran.



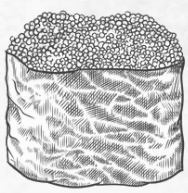
NORI

It is the name given to an edible seaweed frequently used in Japanese cuisine in its dried form.



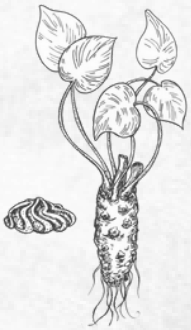
PICKLED GINGER

Made from sweet, thinly sliced ginger that has been marinated in a solution of sugar and vinegar.



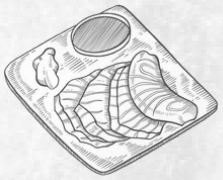
TOBIKO

Red-orange pearl-like eggs of flying fish are called tobiko in Japanese. It's a popular item in Japanese cuisine.



WASABI

A plant of the family Brassicaceae, which also includes horseradish & mustard. Native to Japan & the Russian Far East, also the Korean Peninsula.



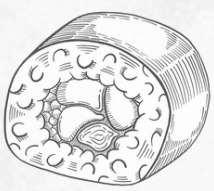
SASHIMI

Sashimi is a Japanese delicacy consisting of fresh raw fish sliced into thin pieces & often eaten with soy sauce and wasabi.



NIGIRI

A type of sushi consisting of a small ball of rice topped with wasabi sauce & raw fish or other seafood.



MAKI ROLL

Maki refers to "rolled" sushi rice. The rice is rolled in a sheet of dry seaweed, called "nori."

STARTER CORNER

SALMON CEVICHE SCR310
Fresh Salmon, ponzu sauce, red onion, green & red chilli, avocado & lime.

STEAM EDAMAME SCR230
Salty & Spicy teriyaki with sweet chilli sauce.

TUNA TATAKI SCR380
Lightly seared tuna, served with crisp cucumber, ponzu sauce, a touch of wasabi, and fragrant olive oil, garnished with fresh spring onions.

WAKAME SALAD SCR230
A refreshing salad of wakame seaweed, cucumber, carrots, sesame seeds, and a tangy sesame dressing.



Made For Two

Where refined Japanese cuisine meets supreme Seychelles seafood

SUSHI PLATTER SCR1,255

This delicious plate has all the highlights. Savour assorted sashimi and nigiri, a Tempura prawns maki and a spicy Tuna maki.
Perfect for two people to share!

SASHIMI 4 pcs

Slices of fresh raw fish served with soya sauce, wasabi and a piece of pickled ginger to cleanse the palate.

TUNA SASHIMI	SCR240
OCTOPUS SASHIMI	SCR240
SALMON SASHIMI	SCR320

NIGIRI 3 pcs

Mounds of rice, topped with raw fish or seafood. Enjoy this kind of sushi by hand, flip the sushi over & dip in soy sauce.

TUNA NIGIRI	SCR230
OCTOPUS NIGIRI	SCR230
SALMON NIGIRI	SCR300
TUNA ABURI NIGIRI	SCR230
SALMON ABURI NIGIRI	SCR320

Vegetarian Item

All prices are in SCR - 15% VAT and 10% Service Charge Inclusive

MAKI ROLLS

FUTO VEGETABLES MAKI (6 pcs) SCR250
Avocado, cucumber, carrot, bell pepper and lettuce all wrapped in a seaweed sheet.

PHILADELPHIA MAKI (8 pcs) SCR465
Salmon, avocado and cream cheese, topped with Japanese mayo.

TEMPURA PRAWNS MAKI (6 pcs) SCR390
Black Tiger Prawns, cucumber, avocado encased in a delicate tempura batter, topped with spicy sauce and sesame seeds.

CRISPY PRAWNS MAKI (8 pcs) SCR425
Tempura battered Black Tiger Prawns, avocado, spicy mayo and fried onion.

ROCK N ROLL MAKI (8 pcs) SCR320
Mix of spicy tuna and salmon, tanuki, rolled in sesame seeds and togarashi, drizzled with spicy mayo.

CRUNCHY CRAZY MAKI (8 pcs) SCR300
Crunchy prawn tempura, cucumber, spicy mayo, drizzled with sweet chilli sauce.

FRIED SALMON AVOCADO MAKI (8 pcs) SCR290
Fried salmon, avocado, spring onion, drizzled with spicy mayo.

SPICY SALMON MAKI (8 pcs) SCR450
Fresh salmon, cream cheese, topped with spicy salmon, tanuki and teriyaki sauce.

CHEFS SIGNATURE ROLLS

ABURI SPICY TUNA MAKI (8 pcs) SCR545
Crispy prawn tempura, avocado and cucumber, wrapped with spicy tuna & aburi sauce, teriyaki sauce, garnished with tanuki and spring onion.

BEEF STEAK TATAKI MAKI (8 pcs) SCR495
Crispy prawn tempura, avocado and cream cheese, wrapped with seared beef & a touch of spicy mayo, teriyaki, garnished with fried onion and spring onion.

SAKE

Complement your Sushi with a glass of authentic Japanese Sake. Slowly sip this ancient drink to take in the vibrant flavours.

REGULAR by Glass SCR90

SPARKLING by Glass SCR105
by Bottle SCR880

Vegetarian Item

All prices are in SCR - 15% VAT and 10% Service Charge Inclusive