

# C.Y.O SUSHI Hand Roll

Create Your Own SUSHI

C.Y.O手巻き寿司

**Step 1** Please choose NORI seaweed or KOMBU seaweed.



NORI  
Seaweed

\$1.5



KOMBU  
Seaweed

\$2.6

**Step 2** Please select toppings from following. \*Toppings Min 3/Max 5

Gluten Free Available! Please ask our staff!!

## VEGES

\$30

Onion 玉ねぎ

Cucumber 胡瓜

Celery セロリ

Shallot シャロット

Snow Pea Sprouts  
スノーピースプラウト

Plum Paste 練り梅

Avocado アボカド

Spinach ほうれん草

Green Asparagus  
アスパラガス

Cooked Mushroom  
きのこ

Seasonal Seaweed  
海藻

Natto 納豆

\$40

Takuan たくあん

Egg Omelet 卵焼き

Cheese チーズ

## SEAFOOD

\$3

Smoked Salmon  
スモークサーモン

Flying Fish Roe  
とびこ

Salmon Flake  
サーモンフレーク

Prawn  
(Tempura/Deep fried)  
海老 (天ぷら/海老フライ)

Grilled Salmon Belly  
炙りとろサーモン

BBQ Eel  
鰻蒲焼き

\$5

Negitoro ネギトロ

Sea Urchin うに

Salmon Roe (Ikura)  
いくら

Fresh Tuna まぐろ

## MEAT

\$1

Chicken (Teriyaki)  
チキン (照り焼き)

Beef (Yakiniku Sauce)  
ビーフ (焼肉ソース)

Pork Belly  
(Salt pepper)  
豚バラ (塩胡椒)

Pork Katsu  
豚カツ

\$2

**Step 3**

Enjoy your  
original hand roll !!





# Chef's Recommendation

シェフのお薦めメニュー



**Cuttlefish and Wakame sea weed vinegared dish**

イカげそとわかめの酢のもの

**\$7.90**



**Namba Pork Bun**

難波ポーくバン

Japanese pork bun adapted adapted from traditional Chinese pork bun with it's filling unique to Osaka.

**\$7**

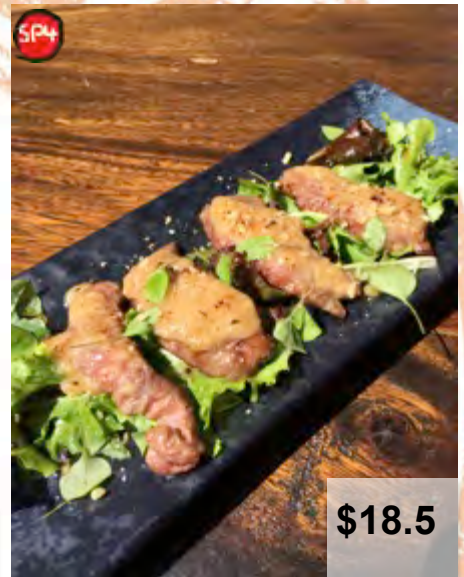


**Stewed Patty Steak**

煮込みハンバーグ

Beef patty steak, stewed in worcestshire based roux sauce topped with melted cheese.

**\$9**

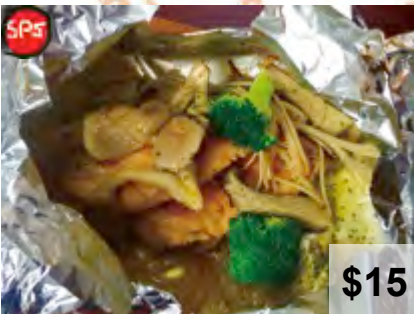


**Seared Wagyu with Yuzu Miso**

和牛柚子味噌炙り

Home made Miso used

**\$18.5**



**Foil Steamed Salmon & Seasonal Mushroom**

旬のきのことサーモンのホイル蒸し

Salmon and seasonal mushroom wrapped in foil and cooked in dry oven for full natural flavor.

**\$15**



**Grilled Scallop (2pcs)**

焼きホタテ

Scallop grilled in it's shell, flavoured with garlic butter and YUZU citrus soy sauce.

**\$11**



**Summer Salad**

夏のサラダ

Smoked salmon and green vegetable s/w citrus wasabi dressing

**\$9**