

Appetisers

Sho Cho Edamame soybeans with ginger, sesame and soy (V)	22
Edamame soybeans with rock salt (V)	18
Nasu miso grilled aubergine with miso sauce and sesame seeds (V)	30
Age-dashi tofu deep fried tofu with tempura sauce	41
Prawn and coriander gyoza grilled Japanese dumplings with ponzu sauce	49
Vegetable gyoza grilled Japanese dumpling with shiitake, leeks and ponzu sauce (V)	45
Yakitori grilled chicken skewers with yakitori sauce (A)	41
Prawn spring roll prawn with mint deep fried, with wasabi mayonnaise	52
King fish jalapeno finely sliced served with coriander and yuzu sauce	54
Soft shell crab spring roll deep fried with leeks and wasabi mayonnaise	70
Sesame yellowtail seared with olive oil, yuzu soy, garnished with ginger pickle and coriander	68
Yellow-fin tuna tarter finely diced tuna served with wasabi soy and black caviar	68
King fish ceviche diced and served with nori chips	61

Sho Cho seared sashimi with garlic, ginger, chives and ponzu sauce

Salmon	65	Yellowtail	68
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Salads

Sho cho salad mixed green with ginger dressing (V)	33
Kaiso salad seaweed salad with sesame oil dressing (V)	33
Calamari salad deep fried calamari and edamame with ginger dressing	51
Shiitake mushroom salad sautéed mushrooms with spicy lemon dressing (V)	66
Seared tuna salad served with mixed greens and sesame oil dressing	60
Aubergine coriander salad crispy aubergine with honey soy dressing (V)	43
Seared salmon salad served with mixed greens and yuzu dressing	68

Tataki

Salmon tataki with ponzu sauce and deep fried potato	118
Tuna tataki with yuzu miso sauce and deep fried carrots	108
Beef tataki with sesame mustard sauce and fried potato	112

Main course

Salmon teriyaki with ginger pickle and steamed rice (A)	112
Shrimp chili sautéed with shiitake mushrooms and asparagus (A)	93
Corn fed chicken fillet with teriyaki sauce and steamed rice (A)	89
Beef tenderloin with teriyaki sauce and steamed rice (A)	112
Sautéed vegetable with teriyaki sauce and steamed rice (V) (A)	61
Marinated duck with honey soy sauce and snap peas	118
Lobster sautéed with oyster mushrooms and spicy lemon dressing (A)	148
Beef tenderloin with yellow chilli sauce and steamed rice	118
Salmon with yellow chilli sauce and steamed rice	118
Tuna filo with sesame mayo dressing	105
Corn fed chicken fillet with yellow chilli sauce and steamed rice	95
Grilled lobster with yellow chilli sauce and steamed rice	148

Tempura

Rock shrimp tempura with creamy chili garlic, wasabi mayo or ponzu sauce	97
Shojin age 10 pieces assorted vegetable (V)	68
Tempura moriawase 11 pieces of seafood and vegetable	101
Prawn tempura 6 pieces of prawns	105

Chef's special

[please ask your waiter]	125
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Sides

Plain steamed rice (V)	24
Steamed brown rice (V)	27
Miso soup with tofu, wakame and spring onion	24

Desserts

Chocolate fondant with green tea ice cream [20 mins cooking time]	69
Mochi selection 3 pieces [mango, coconut, chocolate, green tea]	42
Ice creams 3 scoops [green tea, red bean, ginger]	38
Sorbets 3 scoops [passionfruit, green apple]	38
Exotic fruit plate [fresh fruits selection]	38

Sashimi Platter

Sashimi special [assorted sashimi (20 pieces)]	218
Sashimi regular [assorted sashimi (15 pieces)]	162
Sashimi ume [assorted sashimi (10 pieces)]	135

Sashimi à la carte [9 pieces per order]

Maguro [tuna]	68	Ika [cuttlefish]	52
Shake [salmon]	85	Tako [octopus]	74
Hamachi [yellowtail]	101	Ebi [cooked prawns]	68
Tai [red snapper]	52	Shima-aji [trevally]	55
Shime saba [pickled mackerel]	65	Hotategai [scallop]	101
Unagi [fresh water eel]	96		

Sushi Platter

Tokujo nigiri [special selection sushi (20 pieces)]	208
Nigiri regular [assorted sushi (15 pieces)]	165
Sho cho lounge special [combination of sashimi, sushi and maki]	190
Sho cho lounge regular [combination of sashimi, sushi and maki]	145
Vegetarian sushi special [selection of vegetable sushi and maki (12 pieces)]	90

Sushi à la carte 2 pieces per order

Maguro [tuna]	35	Tako [octopus]	34	Ikura [salmon roe]	53
Hamachi [yellowtail]	45	Shima-aji [trevally]	30	Tamagoyaki [Japanese omelet]	27
Shake [salmon]	40	Unagi [fresh water eel]	52	Tai [red snapper]	30
Shime saba [pickled mackerel]	35	Hotategai [scallop]	39	Kanikama [crab stick] Ika [cuttlefish]	30
Ebi [cooked prawns]	39	Tobiko [flying fish roe]	38		

Maki rolls [6 pieces] & temaki hand roll [1 piece]	maki	temaki
[Brown rice maki additional aed 3 and temaki aed 2]		
California crab stick, avocado, fish roe, cucumber and mayonnaise	53	26
Spicy tuna chopped tuna with spring onions and spicy sauce	33	23
Spicy salmon chopped salmon and spicy sauce	47	33
Spicy hamachi chopped yellowtail with spring onions and spicy sauce	51	35
Prawn tempura with spring onions, creamy chili and garlic sauce	51	29
Salmon skin with spring onions with creamy chili and garlic sauce	38	25
Ikura salmon roe with lemon wedges	51	35

Vegetable maki [6 pieces] & temaki [1 piece]	maki	temaki
Avocado with cucumber	29	19
Kappa (cucumber)	27	18
Oshinko (pickled radish)	31	21
Vegetable asparagus, mushroom, cucumber, carrots and lettuce	32	24

Sho cho rolls

Philly maki salmon, cream cheese, cucumber and sesame seeds	48
D.maki deep fried calamari, cucumber and unagi sauce	48
Crispy maki unagi, avocado, sesame seeds and tempura bits	54
Tuna wrap crab, avocado, sesame dressing wrapped with tuna	61
Soft shell crab maki with cucumber, chili mayonnaise and spring onion	73
Crab and ebi maki with avocado and creamy chili garlic sauce	55
Lobster tempura maki with shiitake mushrooms, cucumber and black caviar	74
Tataki maki seared salmon, tuna, king fish with cucumber and sesame mustard	62
Kyunagi maki unagi, ebi, shiitake mushrooms, avocado and cucumber	63
Salmon wrap with crab, avocado and sesame dressing wrapped with salmon	68
HB maki salmon, prawn, crab, cucumber with chili mayo and tempura bits	72
Chef special (daily special)	72