

APPETIZERS

- Sho Cho edamame soybeans with ginger, sesame and soy sauce (V) **24**
Edamame soybeans with rock salt (V) **21**
Nasu miso grilled aubergine with miso sauce and sesame seeds (V) **31**
Prawn gyoza grilled dumplings served with ponzu sauce **49**
Vegetable gyoza grilled Japanese dumpling with ponzu sauce (V) **43**
Yakitori grilled chicken skewers with teriyaki sauce (A) **46**
Prawn spring rolls deep fried with mint and wasabi mayonnaise **57**
Yellowtail jalapeno finely sliced served with coriander and yuzu sauce **69**
Soft shell crab spring roll deep fried with leeks and wasabi mayonnaise **69**
Yellow-fin tuna tartar finely diced tuna with black caviar **66**
Trevally ceviche diced and served with nori chips **66**
Seared salmon sashimi with garlic, ginger, chives and ponzu sauce **66**
Sesame yellowtail seared with olive oil and yuzu soy **69**

SALADS

- Sho Cho Asian mixed salad with ginger dressing (V) **41**
Season seaweed salad with sesame oil dressing (V) **46**
Aubergine coriander salad crispy aubergine with honey soy dressing (V) **45**
Calamari salad deep fried calamari with edamame and ginger dressing **59**
Shiitake mushroom salad sautéed mushrooms with spicy lemon dressing (V) **74**
Seared tuna served with Asian mixed salad and sesame oil dressing **65**
Seared salmon served with Asian mixed salad and yuzu dressing **77**
Crab salad with cucumber, avocado and creamy chilli sauce **56**

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TATAKI

- Salmon tataki with ponzu sauce and purple shiso **118**
Tuna tataki with yuzu miso sauce and daikon cress **107**
Beef tataki with sesame mustard sauce and rock chives **118**

MAIN COURSE

- Donburi black cod with den miso sauce and sushi rice (A) **138**
Salmon teriyaki or yellow chili sauce and steamed rice (A) **128**
Beef tenderloin teriyaki or yellow chili sauce served with steamed rice (A) **130**
Corn fed chicken teriyaki or yellow chili sauce served with steamed rice (A) **115**
Marinated seabass yaki with sautéed vegetables (A) **128**
Deep fried soft shell crab with ponzu sauce **135**
Shrimp and lobster sautéed with oyster mushrooms and spicy lemon dressing **135**
Marinated duck with honey soy sauce and broccoli (A) **135**
Tuna filo with sesame mayo dressing **113**
Sautéed vegetables with teriyaki sauce and steamed rice (V) (A) **69**

TEMPURA

- Rock shrimp tempura with creamy chili garlic sauce **120**
Shojin age 8 pieces assorted vegetable (V) **69**
Tempura moriawase 8 pieces of seafood and vegetable **87**
Prawn tempura 4 pieces of prawns **69**

SIDES

- Miso soup with tofu, wakame and spring onion **26**
Plain rice steamed rice (V) **21**
Vegetable fried rice (V) **25**
Sautéed vegetable (V) **28**

DESSERTS

- Chocolate fondant with green tea ice cream (*20 mins cooking time*) **64**
Yuzu cheese cake (*citrus cheese cake*) **57**
Mochi selection 3 pieces **46**
Ice creams 3 scoops (*green tea, red bean, ginger*) **39**
Sorbets 3 scoops (*passionfruit, yuzu*) **39**
Exotic Fruit platter (*Fresh fruits selection*) **49**

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SASHIMI PLATTER

Sashimi special - assorted sashimi (20 pieces) **194**

Sashimi regular - assorted sashimi (15 pieces) **148**

Sashimi ume - assorted sashimi (10 pieces) **107**

SASHIMI À LA CARTE (7 pieces per order)

Maguro (tuna) **72**

Shake (salmon) **87**

Hamachi (yellowtail) **98**

Suzuki (seabass) **77**

Shime saba (pickled mackerel) **66**

Unagi (fresh water eel) **98**

Tako (octopus) **76**

Ebi (cooked prawns) **69**

Shima-Aji (trevally) **54**

Tamagoyaki (Japanese omelette) **27**

SUSHI PLATTER

Tokujyo nigiri - special selection sushi (20 pieces) **205**

Nigiri regular - assorted sushi (15 pieces) **185**

Sho cho lounge special - combination of sashimi, sushi and maki **195**

Sho cho lounge regular - combination of sashimi, sushi and maki **154**

Vegetarian sushi special - selection of vegetable sushi and maki (14 pieces) **98**

SUSHI À LA CARTE (2 pieces per order)

Maguro (tuna) **36**

Shake (salmon) **41**

Hamachi (yellowtail) **43**

Suzuki (seabass) **39**

Shake hara aburi (torched salmon) **46**

Shime saba (pickled mackerel) **33**

Kanikama (crab stick) **32**

Tamagoyaki (Japanese omelette) **20**

Tako (octopus) **31**

Ebi (cooked prawns) **33**

Shima-Aji (trevally) **31**

Ikura (salmon roe) **57**

Unagi (fresh water eel) **47**

Tobiko (flying fish roe) **39**

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MAKI ROLLS (6 pieces) **TEMAKI HAND ROLL** (1 piece)

- Crazy California crab, avocado, cucumber and mayonnaise **56 / 32**
California crab, avocado, fish roe, cucumber and mayonnaise **52 / 30**
Spicy tuna chopped with spring onions and chili sauce **43 / 33**
Spicy salmon chopped with spring onions and chili sauce **56 / 37**
Spicy hamachi chopped yellowtail with spring onions and chili sauce **58 / 38**
Prawn tempura with spring onions and creamy chili garlic sauce **60 / 40**
Salmon skin spring onions with creamy chili garlic sauce **49 / 25**
Unagi crispy eel with cucumber and unagi sauce **64 / 44**
Salmon and avocado **56 / 37**
Avocado or cucumber (V) **33 / 18**
Oshinko pickled radish (V) **35 / 21**
Vegetable asparagus, mushroom, cucumber, carrots and lettuce (v) **37 / 25**

SHO CHO ROLLS

- Philly maki salmon, cream cheese, cucumber and sesame seeds **57**
Dragon maki, eel, prawn tempura, avocado, cucumber and unagi sauce **62**
Tataki maki, salmon and tuna tataki, with yuzu dressing **58**
D.maki deep fried calamari, cucumber and unagi sauce **55**
Crispy maki unagi, avocado, sesame seeds and tempura bits **64**
Central maki chopped salmon with creamy chili garlic sauce **57**
Soft shell crab maki with cucumber and wasabi mayonnaise **68**
Crab & ebi maki with avocado and creamy chili garlic sauce **57**
Sa-ka maki salmon, kani, avocado, cucumber and Japanese mayonnaise **64**
HB maki salmon, prawn, crab, cucumber with chili mayo and tempura bits **69**
Tuna wrap with crab, avocado, sesame dressing wrapped with tuna **66**
Salmon wrap with crab, avocado and sesame dressing wrapped with salmon **74**

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