

## APPETIZERS

Sho Cho edamame soybeans with ginger, sesame and soy sauce (v) **25.20**

Edamame soybeans with rock salt (v) **22.05**

Nasu miso grilled aubergine with miso sauce and sesame seeds (v) **31.50**

Age-dashi tofu deep fried tofu with tempura sauce **45.15**

Prawn and coriander gyoza grilled Japanese dumpling with ponzu sauce **50.40**

Vegetable gyoza grilled Japanese dumpling with ponzu sauce (v) **44.10**

Yakitori grilled chicken skewers with teriyaki sauce (A) **47.25**

Prawn spring rolls deep fried with mint and wasabi mayonnaise **57.75**

Yellowtail jalapeno finely sliced served with coriander and yuzu sauce **71.40**

Soft shell crab spring roll deep fried with leeks and wasabi mayonnaise **75.60**

Sesame yellowtail seared with olive oil, yuzu soy, garnished with ginger pickle and coriander **71.40**

Yellow-fin tuna tatar finely diced tuna served with sweet mustard and black caviar **68.25**

King fish ceviche diced and served with nori chips **68.25**

## SHO CHO SEARED SASHIMI

With garlic, ginger, chives and ponzu sauce

Salmon **68.25** Yellowtail **71.40**

## SALADS

Sho Cho Asian mixed salad with ginger dressing (v) **42.00**

Season seaweed salad with sesame oil dressing (v) **47.25**

Asparagus salad fresh asparagus with miso mayonnaise (v) **50.40**

Calamari salad deep fried calamari with edamame and ginger dressing **59.85**

Shiitake mushroom salad sautéed mushrooms with spicy lemon dressing (v) **75.60**

Seared tuna served with Asian mixed salad and sesame oil dressing **66.15**

Seared salmon served with Asian mixed salad and yuzu dressing **78.75**

Crabstick salad with cucumber, avocado and creamy chilli sauce **57.75**

*(V) vegetarian (A) contains alcohol.*

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## TATAKI

- Salmon tataki with ponzu sauce and purple shiso **120.75**  
Tuna tataki with yuzu miso sauce and daikon cress **110.25**  
Beef tataki with sesame mustard sauce and rock chives **120.75**

## MAIN COURSE

- Donburi black cod with den miso sauce and sushi rice (A) **141.75**  
Salmon teriyaki with ginger pickle and steamed rice (A) **131.25**  
Marinated seabass yaki with sautéed vegetables (A) **131.25**  
Beef tenderloin with teriyaki sauce and steamed rice (A) **131.25**  
Beef tenderloin with yellow chili sauce and steamed rice **134.40**  
Corn fed chicken fillet with teriyaki sauce and steamed rice (A) **115.50**  
Corn fed chicken fillet with yellow chili sauce and steamed rice **120.75**  
Marinated duck with honey soy sauce and broccoli (A) **138.60**  
Sautéed vegetables with teriyaki sauce and steamed rice (v) (A) **71.40**  
Tuna filo with sesame mayo dressing **115.50**

## TEMPURA

- Rock shrimp tempura with creamy chili garlic sauce **113.40**  
Shojin age 8 pieces assorted vegetable (v) **71.40**  
Tempura moriwase 8 pieces of seafood and vegetable **89.25**  
Prawn tempura 4 pieces of prawns **71.40**

## SIDES

- Miso soup with tofu, wakame and spring onion **27.30**  
Plain rice steamed rice (v) **22.05**  
Japanese pickles homemade pickles (v) **33.60**  
Sautéed vegetable (v) **29.40**

## DESSERTS

- Chocolate fondant with green tea ice cream (20 mins cooking time) **65.10**  
Yuzu cheese cake (citrus cheese cake) **57.75**  
Mochi selection 3 pieces (mango, coconut, chocolate, green tea) **47.25**  
Chawan mushi with exotic fruits (coconut custard and fruits) **47.25**  
Ice creams 3 scoops (green tea, red bean, ginger) **39.90**  
Sorbets 3 scoops (passionfruit, yuzu) **39.90**  
Exotic fruit plate (Fresh fruits selection) **50.40**

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### SASHIMI PLATTER

Sashimi special - assorted sashimi (20 pieces) **199.50**

Sashimi regular - assorted sashimi (15 pieces) **152.25**

Sashimi ume - assorted sashimi (10 pieces) **110.25**

### SASHIMI À LA CARTE (9 pieces per order)

Maguro (tuna) **73.50**

Shake (salmon) **89.25**

Hamachi (yellowtail) **99.75**

Suzuki (seabass) **78.75**

Shime saba (pickled mackerel) **68.25**

Unagi (fresh water eel) **100.80**

Tobiko (flying fish roe) **50.40**

Ika (cuttlefish) **54.60**

Tako (octopus) **77.70**

Ebi (cooked prawns) **71.40**

Shima-Aji (trevally) **54.60**

Ikura (salmon roe) **68.25**

Tamagoyaki (Japanese omelette) **28.35**

### SUSHI PLATTER

Tokujyo nigiri - special selection sushi (20 pieces) **252.00**

Nigiri regular - assorted sushi (15 pieces) **194.25**

Sho cho lounge special - combination of sashimi, sushi and maki **199.50**

Sho cho lounge regular - combination of sashimi, sushi and maki **157.50**

Vegetarian sushi special - selection of vegetable sushi and maki (14 pieces) **99.75**

### SUSHI À LA CARTE (2 pieces per order)

Maguro (tuna) **36.75**

Shake (salmon) **42.00**

Hamachi (yellowtail) **44.10**

Suzuki (seabass) **39.90**

Shake hara aburi (torched salmon) **47.25**

Shime saba (pickled mackerel) **33.60**

Kanikama (crab stick) **31.50**

Tamagoyaki (Japanese omelette) **21.00**

Ika (cuttlefish) **31.50**

Tako (octopus) **31.50**

Ebi (cooked prawns) **33.60**

Shima-Aji (trevally) **31.50**

Ikura (salmon roe) **57.75**

Unagi (fresh water eel) **47.25**

Tobiko (flying fish roe) **39.90**

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

California crab stick, avocado, fish roe, cucumber and mayonnaise **57.75 / 37.80**

Spicy tuna chopped tuna with spring onions and chili sauce **44.10 / 33.60**

Spicy salmon chopped salmon with spring onions and chili sauce **56.70 / 37.80**

Spicy hamachi chopped yellowtail with spring onions and chili sauce **58.80 / 38.85**

Prawn tempura with spring onions and creamy chili garlic sauce **60.90 / 40.95**

Salmon skin spring onions with creamy chili garlic sauce **50.40 / 26.25**

Ikura salmon roe with lemon wedges **60.90 / 40.95**

Unagi crispy eel with cucumber and unagi sauce **65.10 / 45.15**

Salmon and avocado **56.70 / 37.80**

Avocado with cucumber (v) **33.60 / 18.90**

Kappa cucumber (v) **33.60 / 18.90**

Oshinko pickled radish (v) **35.70 / 22.05**

Vegetable asparagus, mushroom, cucumber, carrots and lettuce (v) **37.80 / 26.25**

**SHO CHO ROLLS** (Temaki hand roll, 1 piece available on request)

Philly maki salmon, cream cheese, cucumber and sesame seeds **57.75**

Tamago sarada maki asparagus, carrots, shiitake and avocado (v) **47.25**

D.maki deep fried calamari, cucumber and unagi sauce **55.65**

Crispy maki unagi, avocado, sesame seeds and tempura bits **65.10**

Tuna wrap with crab, avocado, sesame dressing wrapped with tuna **68.25**

Central maki chopped salmon with spring onions and creamy chili garlic sauce **57.75**

Soft shell crab maki with cucumber and creamy chili garlic sauce **78.75**

Crab & ebi maki with avocado and creamy chili garlic sauce **57.75**

Kyunagi maki unagi, ebi, shiitake mushrooms, avocado and cucumber **71.40**

Salmon wrap with crab, avocado and sesame dressing wrapped with salmon **75.60**

Sa-ka maki salmon, kani, avocado, cucumber and Japanese mayonnaise **65.10**

HB maki salmon, prawn, crab, cucumber with chili mayo and tempura bits **71.40**

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