



STARTER

Chicken spring roll (3 pcs) R79
Chicken dim sum (3pcs) R89
Veg dim sum (3pcs) R89

Veg Spring roll (3pcs) R79
Prawn dim sum (3pcs) R89

CHA GIO (Rice paper Spring rolls 3pcs)

Chicken R95
Veg R89

YAKITORI

Chicken and Baby leek R99
Veg R89

BAO

Sticky Pork Belly R80 Crispy Chicken R70 Crispy Calamari R75
Prawn Tempura R75

SUSHI

CALIFORNIA ROLLS 8PCS

Bamboo Roll R99
Cucumber roll choose from Salmon Tuna Prawn

Spicy roll R89
7 spices, sesame oil, choose from Salmon, Tuna or Prawn

New York roll R95
Smoked Salmon, Cream Cheese

Reloaded Rainbow Roll R115
Tuna, Salmon, Prawn, mayo, sesame oil, Teriyaki Sauce

Tempura Bomb R125
Prawn Tempura, Sweet Chili, Mayo

Streaky Tuna R145
Prawn roll, topped with sticky tuna and sweet chili sauce

Pretty Women R135
Prawn tempura roll, avo, teriyaki sauce, mayo

Crispy rolls R85
Deep fried Salmon/tuna/prawn, sweet chili, mayo, spring onion

SASHIMI 4PCS

Salmon R105 Tuna R100
SUSA sashimi R115
Choice of Salmon or Tuna, seared and soaked in teriyaki sauce and sesame oil

ROSES 4PCS

Salmon/Tuna R95
Green Roses R95
Topping choice Salmon/Tuna/Prawn

HAND ROLL

Salmon/Tuna/Prawn R89
Prawn tempura/ Calamari Tempura R79

BANTING (SUSHI WITH OUT RICE)

BANTING SEAWEED ROLL (8pcs) R119
Salmon, tuna, avo, veg, tofu, teriyaki sauce, mayo

BAMBUSEAE ROLL (8pcs) R109
Prawn, salmon, cucumber, avo, carrot

BANTING SALMON ROSES (4pcs) R99
Salmon, prawn, carrot, avo, mayo, caviar

SUSA BOWL

Tuna R145
Sliced seared tuna, Sesame coated rice balls avo, shredded red and green cabbage, cucumber, sliced radish, edamame bean, fresh mint and coriander, with our Asian sauce

Salmon R155
Fresh slices of Salmon, Sesame coated rice ball, avo, shredded red and green cabbage, cucumber, sliced radish, edamame bean, fresh mint and coriander, with our Asian sauce

CHICKEN R125
Pulled chicken, avo, red and green cabbage, cucumber, rocket, red onion, cherry tomato, olives, dressed up with our herbed lemon scented pesto vinaigrette

PRAWN R135
Prawn tempura, red and green cabbage, avo, cucumber, carrot, peppadew, edamame bean, mayo, 7spices

SALAD

EBI SALAD **R135**
Prawn, avo, sesame oil, spring onion, mayo, lettuce, cabbage, carrots, 7 spices, cucumber

CRAB SALAD **R129**
crab, mayo, sesame seed, avo, lettuce, cabbage, carrot, 7 spices, cucumber

SEAFOOD SALAD **R165**
salmon, prawn, tuna, crab stick, avo, spring onion, sesame oil, mayo, lettuce, cabbage, carrot, 7spices, cucumber

MAGURU SALAD **R145**
avo, seared tuna, spring onion, sesame oil, mayo, lettuce, cabbage, carrot, 7spices, cucumber

RAMEN

Chicken Katsu Ramen R140
Beef Brisket R140
Veg/Tofu R130

MAINS

FILLET STEAK (300G) ANGUS **R280**
Flame-Grilled with teriyaki sauce and served with edamame beans, roasted butternut and broccoli or hand cut chips and side salad

PAN-FRIED SALMON **R320**
Garlic butter or Hollandaise, served with chips or seasonal vegetables

THAI BEEF SALAD **R190**
Thinly sliced Fillet(150g), marinated in Soya, chilli, lime , honey and ginger and flash flame grilled, served in layers with a crisp rocket salad, drizzled with a Thai style sauce

SUSA SEAFOOD THREE WAY SURPRISE **R220**
Beer battered Hake Gujons, Panko prawns and crumbed Calamari, served with a crisp garden salad and a wasabi and ginger aioli

SUSA SPECIAL ONE WAY SURPRISE ! **R180**
Beer Battered Hake with Sweet Potato Wedges, side salad and tartar sauce

PAN FRIED PATAGONIA BABY CALAMARI (WITH TENTACLES) **R195**
with olives, caper berries , cherry tomatoes served with crusty bread and a side salad.

BAO BUNS 2 PCS **R150**
Beer battered Jake balls and salt and pepper squid with Asian slaw

FISH OF THE DAY – SQ

DRINKS MENU

SOFT DRINKS

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|------------------|-----|------------------------------|-----|
| 300ml Can Drinks | R35 | 750ml Sparkling /Still water | R40 |
| Appeltiser | R35 | 250ml Sparkling/Still Water | R28 |
| Graptiser | R35 | 200ml Sodas | R25 |

HOT DRINKS

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|-----------------|-----|-----------------|-----|
| Coffee | R35 | Hot Chocolate | R45 |
| Cappuccino | R35 | Single Espresso | R20 |
| Double Espresso | R30 | Mocacciono | R50 |

CRAFT BEER

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|------------|-----|--------------|-----|
| Lachofe | R90 | Vedett White | R90 |
| Vedett IPA | R90 | Duvel | R90 |

BEER/CIDER

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|----------------|-----|-----------------|-----|
| Heineken | R40 | Castle Lite | R35 |
| Castle Lager | R35 | Corona | R45 |
| Windhoek Lager | R35 | Black Label | R35 |
| Savana light | R40 | Savana Dry | R40 |
| Flying Fish | R35 | Hunter Gold/Dry | R40 |

SPIRIT

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|-------------------|------|----------------|-----|--------------|------|
| Jagermeister | R40 | Bombay gin | R40 | Klipdrift | R35 |
| Amarula | R40 | Smirnoff | R35 | Sky Vodka | R40 |
| Jameson | R40 | Johnny W Black | R40 | Johnny W Red | R35 |
| KWV | R30 | Hope Rum | R35 | Hope Gin | R35 |
| Don Julio Tequila | R100 | Tanquery Gin | R60 | Johnny Green | R100 |
| Johnny Blue | R260 | | | | |

COCKTAILS

ESPRESSO MARTINI **R105**

Vodka , Kahlua , Dbl Espresso , Coffee Beans

PORNSTAR MARTINI **R120**

Vodka , Passion Fruit , Lime Juice , topped with Prosecco

OLD FASHION **R120**

Bourbon , Syrup , Bitters , Orange Twist

WHISKEY SOUR **R105**

Whiskey , Lime Juice , Egg White , Bitters

NEGRONI **R120**

Campari , Cinzano , Gin , Orange Peel

MARGARITA **R90**

Tequila , Triple Sec , Lime Juice

MOJITO **R90**

Bacardi , Syrup , Lime Juice , Soda Water , Mint

APEROL SPRITZ **R85**

Aperol , Soda Water , Prosecco , Orange Slice

MOSCOW MULE **R85**

Vodka , Ginger Ale , Lemonade

MIMOSA **R85**

Orange Juice , Prosecco

TEQUILA SUNRISE **R110**

Tequila , Orange Juice , Grenadine

CHAMPAGNE/SPARKLING WINE

Veuve Clicqout R1900

Moet&Chandon R1800

Pongracz Brut /Rose R490

SPW by glass R90

CAP CLASSIQUE

VAN HUNKS BRUT 2021 **R580**
30% Pinot Noir, 70% Chardonnay
A classic style brut, smooth and dry, offering subtle complexities.

VAN HUNKS BRUT ROSE 2021 **R580**
35% Pinot Noir, 30% Chardonnay, 30% Pinotage, 5% Pinot Meunier
A slightly more unique version of an MCC, subtle fruits.

DEETLEFS WHITE PINOTAGE MCC 2018 **R700**
85% Pinotage, 15% Chardonnay
Complex and crisp, lingering fruity finish.

WHITE WINE & ROSE

HOUSE WHITE WINE BY GLASS **R70**
HOUSE RED WINE BY GLASS **R75**

SAUVIGNON BLANC

DIEMERSDAL SAUVIGNON BLANC 2023 **R195 / R70**
Tropical fruit with crisp and mineral flavours and a long fruity finish

JUNO SAUVIGNON BLANC 2022 **R210 / R80**
Subtle acidity, good crisp and easy drinking characteristics.

DIEMERSDAL SAUVIGNON BLANC RESERVE 2022 **R315**
Full flavoured with some citrus and lime aromas. Powerful, yet elegant.

FAT BASTARD SAUVIGNON BLANC **R280**
This powerfully balanced white wine shows good pungent fig and tropical fruit texture. A fresh crisp acidity follows through to a long smooth finish.

ASLINA SAUVIGNON BLANC 2022 **R390**
Crisp acidity, lingering finish

CHENIN BLANC

JUNO CHENIN BLANC 2022 **R210 / R80**
Typical tropical fruit nature, fresh and easy.

BESTER FAMILY CHENIN BLANC 2021 **R300**
Unwooded, easy drinking, crisp.

DEETLEFS ESTATE CHENIN BLANC RESERVE 2019 **R470**
Full mouthfeel, creamy texture, beautiful and complex.

ROSE

DIEMERSDAL SAUVIGNON BLANC ROSE 2023 **R195**
Delicate, fruity and lively. Passion fruit and lime flavours from Sauvignon Blanc.
Strawberry and cherry flavours shows from the 3% Cabernet Sauvignon

DEETLEFS STONECROSS PINOTAGE ROSE 2022 **R200**
fruit driven, light style, balanced acidity.

JUNO ROSE 2021 **R210**
57% Grenache, 43% Cinsaut. Light and fruity with subtle crispness.

LOTHIAN 'ISOBEL' ROSE 2021 **R310**
100% Mourvedre
Well balanced fruit and acidity, easy drinking with lingering finish.

CHARDONNAY

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| DIEMERSDAL CHARDONNAY UNWOODED 2023 | R195 |
| Apple and sweet melons with some spicy aromas. Flavourful with a creamy taste. | |
| DEETLEFS STONECROSS CHARDONNAY 2021 | R205 |
| Slight creamy/ buttery texture, golden in colour, with good smooth and fruity mouthfeel | |
| FAT BASTARD CHARDONNAY | R280 |
| A characteristic pale green and gold glow of a classic Chardonnay, a pleasingly approachable, medium-bodied wine. | |
| MORGENHOF CHARDONNAY 2021 | R540 |
| Lightly wooded, subtle nuances in flavour, while maintaining fruity freshness. | |
| LOTHIAN CHARDONNAY 2020 | R885 |
| Wooded, brioche and toffee notes, lingering finish. | |

WHITE BLENDS, OTHER VARIETALS

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| MEINERT 'GERMAN JOB' RIESLING 2022 | R325 |
| Interesting complex notes come through, while being a very light and elegant wine. | |
| LEMBERG 'LADY' 2021 | R390 |
| 66% Harslevelu, 22% Viognier, 7% Sauvignon Blanc, 5% Chenin Blanc Complexity with finesse, fragrant and rich while still being soft and elegant. | |
| DEETLEFS ESTATE 'VOYAGE' 2018 | R560 |
| 41% Viognier, 34% Chenin Blanc, 23% Semillon, 2% Muscat d'Alexandrie Smooth, elegant, lingering flavours & layers, light enough to be accessible. | |

RED WINE **GRENACHE NOIR**

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| JUNO GRENACHE NOIR 2020 | R225 |
| Light and easy, smooth mouthfeel, interesting layers. | |
| ERASMUS GRENACHE NOIR 2020 | R565 |
| Smooth and well balanced, round mouthfeel | |

PINOT NOIR

| | |
|--|-------------|
| LEMBERG PINOT NOIR 2021 | R325 |
| Light and smooth with subtle nuances. | |
| LOTHIAN PINOT NOIR 2020 | R885 |
| Lingering and subtly complex, elegant mouthfeel. | |

MERLOT

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| JUNO MERLOT 2020 | R225 / R85 |
| Classic easy drinking Merlot. | |
| FAT BASTARD MERLOT | R350 |
| This medium-bodied Merlot delivers a delightfully well-rounded, palate-pleasing profile. | |
| MEINERT MERLOT 2018 | R470 |
| Accessible, smooth and silky. | |
| MORGENHOF MERLOT 2018 | R540 |
| Well balanced complexity with elegant smooth mouthfeel | |

SHIRAZ/ SYRAH

LEMBERG SYRAH 2020

Simple and easy drinking, with some subtle spicy notes.

R200

JUNO SHIRAZ 2021

Light and easy, subtle texture

R225

LEMBERG 'NELSON' SYRAH 2017

Medium to full bodied, round and smooth mouthfeel with lingering spiciness.

R525

PINOTAGE

DEETLEFS STONECROSS PINOTAGE 2020

Fruit driven, accessible

R230

DIEMERSDAL PINOTAGE RESERVE 2022

Full bodied with dark berry and plum flavours. Well balanced with a long lingering finish

R420

DEETLEFS ESTATE PINOTAGE 2017

Round mouthfeel, subtle complexity, somewhat fruity.

R470

CABERNET SAUVIGNON

DEETLEFS STONECROSS CABERNET SAUVIGNON

Subtle tannins, smooth

R240 / R85

ASLINA CABERNET SAUVIGNON 2020

Bold and complex, velvet mouthfeel.

R430

MORGENHOF CABERNET SAUVIGNON 2015

Aged and subtle depth, slight chewy tannins.

R570

RED BLENDS, OTHER VARIETALS

DIEMERSDAL CABERNET SAUVIGNON MERLOT 2022

Easy drinking with dark plums, red berries and violets.
Smooth with some sweet tannins on the finish

R195

DEETLEFS STONECROSS MALBEC 2020

Accessible, with a little something different, smooth and easy.

R230

JUNO SMV 2020

70% Shiraz, 25% Mourvedre, 5% Viognier. Easy drinking, light, subtle complexity.

R240

FAT BASTARD THE GOLDEN RESERVE

The palate of the wine is rich and full with silky and lasting finish.

R350

DIEMERSDAL PRIVATE COLLECTION 2021

Bordeaux blend showing dark chocolate, cassis and blackberry jam.
Smooth and elegant

R420

ASLINA 'UMSASANE' BLEND 2020

70% Cabernet Sauvignon, 18% Cabernet Franc, 12% Petit Verdot
Medium to full bodied, bold but soft.

R510

DEETLEFS ESTATE 'DE HAGEVELD' BLEND 2018

45% Shiraz, 28% Merlot, 22% Pinotage, 5% Cabernet Sauvignon.
Complex, elegant, smooth. Chewy and textured with interesting layers.

R570

VEGAN MENU

STARTER

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|-------------------|-----|--------------|-----|
| Mushroom Tempura | R89 | Veg Yakitori | R89 |
| Aubergine Tempura | R89 | Tofu Tempura | R89 |

BAO

| | |
|----------------------------|-----|
| Mushroom Tempura and Chive | R70 |
| BBQ Tofu | R70 |
| Tofu Tempura | R70 |
| Brinjal Tempura | R70 |

SUSHI

CALIFORNIA ROLLS 8PCS

Vegan Roll 1 R75
avo, red pepper, carrot, vegan mayo

Sweet & Spicy R95
*sweet potato, tofu, basil, avo, topping tempura onion, fried
sweet potato, spring onion, spicy sauce, vegan mayo*

Mushroom Bomb R90
avo, mushroom tempura, red pepper, rockets, sweet chilli sauce, mayo, spring onion

Olive Bomb R95
Tofu, smoked salmon, avo, topped with olive and beancurd

Aubergine Roll R95
Aubergine tempura, basil, sweet chilli, mayo

Susa Roll R95
Baby marrow, basil, avo, mayo, teriyaki sauce

Vegan Crunch (deep fried) R85
Tofu, avo, raddish sweet chilli sauce, mayo

Roses 4 Season (4pcs) R75
avo roses, beancurd roses, cucumber roses, vegan mayo

SUSA BOWL

Vegan Salmon

R120

Sesame coated rice balls avo, shredded red and green cabbage, cucumber, sliced radish, edamame bean, fresh mint and coriander, with our Asian sauce

Vegan Tona

R120

Sesame coated rice balls avo, shredded red and green cabbage, cucumber, sliced radish, edamame bean, fresh mint and coriander, with our Asian sauce

Tofu Tempura

R110

Sesame coated rice balls avo, shredded red and green cabbage, cucumber, sliced radish, edamame bean, fresh mint and coriander, with our Asian sauce

BURRITO

Tofu Tempura

R99

pickle ginger, lettuce, carrot, cucumber, vegan mayo, sweet chilli sauce

Mushroom Burrito

R99

Mushroom tempura, lettuce, tempura mushroom, basil, radish, vegan mayo, sweet chilli sauce

SALAD

Season Salad

R135

lettuce, cabbage, tofu tempura, olive, carrot, spices, sesame oil, mayo, cucumber, red pepper, rocket

Plant Salad

R145

lettuce, smoked salmon, tomato tempura, cabbage, carrot, cucumber, sesame oil, spices, mayo, edamame bean

Wakame Salad

R120

avo, seaweed, carrot, cabbage, edamame bean, sesame seed, vinegar, teryaki sauce, cucumber

NOODLE

Vegan Salmon stir fry

R130

Asian "style" Veggie stir fry

R110

Tofu and veg stir fry

R120

All stir fried, served with a choice of noodles, glass noodles (Gluten free)


RAMEN

Vegan Ramen

R120

Veg/Tofu

R130



SUSA RESTAURANT | 70 -72 BREE STREET | CAPE TOWN