



FOOD MENU

# Starter

Veg spring roll 3 pc .....	R85
Chicken Spring roll 3pc .....	R105
Chicken Dimsum 3pc .....	R105
Prawn Dimsum 3pc .....	R105
Chiveche Starter topped with ponzu scallions olive oil and radish .....	R95
<b>EDAMAME</b>	
Plain Salted.....	R70
Unagi sauce with roasted sesame seeds.....	R80
Togirashi.....	R80

Sushi Taco, sword fish dashed with unagi sauce topped with balsamic pearls truffle mayo and a string of chives	R95
Sticky pork belly bow bun.....	R95
Crispy chicken bow bun.....	R80

# Sushi

Nigiri selection 8pc.....	R320
2 x salmon	
2x tuna	
2x swordfish	
2x scallop	
Each set of nigiri comes with selected ingredients and herbs	
Sashimi selection 8pc.....	R189
Salmon tuna sword fish scallop	
Dressed with selected herbs on a bed of ice topped with salsa and salmon roes and balsamic pearls.	
Salmon and tuna bites 4pc.....	R160
2x salmon	
2x tuna	
Topped with balsamic pearls a string of chives and truffle mayo	
Ikura gunkin 4pc.....	R169
Rice wrapped in seaweed topped with a choice of salmon or tuna dressed with wild alaskan salmon roe and a string a chives	

Surf and turf 8pc.....	R210
Tempura California roll topped with a ribbon of blow touched beef ,topped with truffle mayo a dash of spicy mayo with slices of truffle, roasted sesame seeds and togirashi seven spice	

Tempura futomaki 6pc option of salmon and tuna or swordfish .....	R140
Topped with truffle mayo balsamic pearls and dashed with unagi sauce roasted sesame seeds and togirashi seven spice	

Mosaic Banting roll 5pc.....	R189
Selection tuna salmon sword fish, veg topped with truffle mayo ,slices of truffle and layer in a bed of citrus ponzu	

New style spice salmon.....	R129
Salmon cali topped with a ribbon of salmon , blow touched with spicey mayo dressed with unagi sauce roasted sesame seeds togirashi seven spice and scallions	

Newstyle spice Tuna 8pc .....	R129
Tuna cali with a ribbon of tuna topped with truffle mayo a dash of spicy mayo and dressed with unagi sauce roasted sesame seeds and togirashi seven spice	

Salmon/Tuna Tataki 6pc.....	R145
Pan fried and lightly seared in togirashi seven spice topped with a dash of mango and truffle aioli wild alaskan salmon laid n a bed of citrus ponzu	

New style vegan roll.	
Deep fried tofu	
Soy glazed mushrooms avo one the inside topped with a olive salsa vegan mayo and chives.....	R110

New style roses 6pc.....	R135
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# Salads

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## Susa Bowls

Freshly sliced salmon/Tuna coated rice balls covered ion roasted sesame seeds ,avocado shredded red and green cabbage, cucumber ,sliced radish edamame beans fresh coriander with Susa asian sauce.....R150

## Ebi salad

Cooked prawns ,avo,sesame oil, spring onion, mayo, lettuce, cabbage carrots seven spices and cucumber.....R160

## Ramen

Beef brisket.....R150

Duck.....R180

Tofu and veg.....R140

# Mains

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Pan fried Salmon dish.....R280

Salmon pan fried on a bed of Jalapeño and orange zest aioli drizzled with green oil green oil topped with balsamic pearls and a string of chives and grilled baby veg.

Sword fish dish.....R220

Pan fried sword fish topped with balsamic pearls green oil with pee puree and white sauce and grilled baby veg.

Steak Danbury bowl.....R175

Stick rice covered with steak topped with soy egg yolk, drizzled with a citrus ponzu sauce and chives

Noodle and steak /Korean crispy chicken dish.....R140

Chicken /steak chow mein noodle with red peeper baby cabbage, broccly and chives and egg yolk

Salmon/Tuna tartare with soy egg yolk and citrus ponzu and truffle mayo.....R110

Beef Katsu Sando 4pc.....R179

Four lightly toasted katsu pieces lightly deep fried beef on the inside with truffle mayo balsamic pearls and chives.

Tuna Katsu Sando 4pc .....R139

Four lightly toasted Katsu pieces with truffle mayo and lightly deep-fried tuna balsamic pearls and a string of chives

Thai lamb dish.....R180

Lamb stacked on a bed of egg fried rice with crispy babe potatoes, glazed babe corn and topped with truffle mayo baby veg

Crayfish and scallop dish.....R280

Pouched Crayfish ,Scallop pan fried in garlic butter accompanied with assorted baby veg and yellow pepper aioli

# Vegan

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## Sushi

New style vegan roll.....R110

Deep fried tofu

Soy glazed mushrooms avo one the inside topped with a olive salsa vegan mayo and chives

Sweet and spicy / spiced eden roll.....R110

Olive bomb / umami olive twist.....R110

Aubergine roll /Aubergine Dream Roll.....R110

# Drinks

## SOFT DRINKS

300ml Can Drinks.....	35	750ml Sparkling /Still water.....	45
Appeltiser.....	40	250ml Sparkling /Still water.....	30
Grapetiser.....	40	200ml Sodas.....	30

## BEER/CIDER

Corona.....	60	Heineken.....	45
Stella.....	45	Heineken Silver.....	45
Castle Double Malt.....	40	Heineken 0%.....	45
Black Label.....	40	Amstel.....	40
Castle Lager/Castle Lite.....	40	Windhoek Lager / Draught.....	60
Black Crown.....	45	Savanna Light/Dry.....	50
Flying Fish.....	50	Hunters Dry/ Gold.....	45
Brutal Fruit.....	45	Extreme.....	50
Smirnoff.....	45	Bernini.....	50

## SPIRIT

Jagermeister.....	40	Ciroc Vodka.....	70
Amarula.....	40	Tanquery Gin No10.....	65
Jameson.....	40	Klipdrift Premium.....	45
Don Julio Tequila.....	100	Klipdrift.....	35
Johnnie Blue W.....	260	Sky Vodka.....	40
Amarula Gin.....	40	Johnnie W Red.....	35
Bulliet Bourbon.....	65	Singelton 12yrs.....	75
Smirnoff.....	35	Johnnie Green W.....	100
Johnnie W Black.....	40	Cruz Vodka.....	40
Bain Whiskey.....	40	Casamigos Tequila.....	100
Capitan Morgan.....	35		



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# Wine

## HOUSE WINE

House White Wine by glass.....80      House Red Wine by glass.....85

## CAP CLASSIQUE/MCC

Sparkling Wine by glass.....90  
VAN HUNKS BRUT 2021.....580  
VAN HUNKS BRUT ROSE 2021.....580  
Pongracz Brut.....500  
Pongracz Noble .....500  
Pongracz Rose .....420  
Durbanville Hills Sparkling .....290

## WHITE WINE

### SAUVIGNON BLANC

Durbanville Hills Sauv Blanc.....240  
Durbanville Hills Collectors Reserve Cape Mist Sauv Blanc.....350  
Juno Sauvignon Blanc 2022.....210  
Diemersdal Sauvignon Blanc 2024.....240

### CHENIN BLANC

Juno Chenin Blanc 2022.....210  
Fluer Du Cap Chenin Blanc.....270



## CHARDONNAY

Durbanville Hills Chardonnay.....	230
Fat Bastard Chardonnay.....	280
Nederburg Winemaster Chardonnay .....	230
Diemersdal Chardonnay Unwooded 2024.....	250

## WHITE BLENDS

Meinert 'German Job' Riesling 2022.....	325
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## RED WINE

### GRENACHE NOIR / PINOT NOIR

Juno Grenache Noir 2020.....	225
Lemberg Pinot Noir 2021.....	325

### MERLOT

Durbanville Hills Merlot.....	240
Fluer Du Cap Merlot.....	320
Fat Bastard Merlot.....	350

### SHIRAZ/ SYRAH

Nederburg Wine Masters Shiraz.....	240
Lemberg Syrah 2020.....	200
Juno Shiraz 2021.....	225



## PINOTAGE

Durbanville Hills Pinotage.....	215..
Durbanville Hills Collector Reserve Promenade Pinotage.....	380
Deetlefs Stonecross Pinotage 2020.....	240

## CABERNET SAUVIGNON

Zonnebloem Cabernet Sauvignon.....	300
Durbanville Hills Cabernet Sauvignon.....	240
Aslina Cabernet Sauvignon 2020.....	430
Deetlefs Stonecross Cabernet Sauvignon.....	250

## RED BLENDS

Fat Bastard the Golden Reserve.....	350
Deetlefs Stonecross Malbec 2020.....	230
Diemersdal Cabernet Sauvignon Merlot 2023.....	250

## ROSE

Nederburg Wine Masters Grenache Rose.....	220..
Diemersdal Sauvignon Blanc Rose 2024.....	195..
Deetlefs Stonecross Pintage Rose 2022.....	200..



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