

Menu

SUSHI SUYU - RALEIGH (Corners at Brier Creek)

www.sushisuyu.com/raleigh 919-237-2634



@sushisuyu_raleigh

KITCHEN

EDAMAME (V/GF) \$5

GARLIC EDAMAME (V) \$6

SWEET SPICY EDAMAME (V) \$6

TEMPURA SHRIMP \$13
tempura shrimp, tempura vegetables (asparagus, sweet potato, mushroom, seaweed)

TEMPURA TOFU (V) \$11
tempura tofu, with sweet soy garlic sauce, with parsley, garlic chips, sesame seeds

DUMPLINGS \$9
pan fried dumplings.
choice of pork or vegetable (V) dumplings

UMAMI TOFU (V) \$12
fried tofu, bell pepper, onion, mushroom, scallions, sesame seeds with suyu dashi sauce

SWEET SPICY TOFU (V) \$11
pan fried tofu, bell pepper, scallions, mushroom, sesame seeds, parmesan cheese with sweet&spicy sauce

BULGOGI BURGER \$17
marinated beef, spring mix, tomato, pickles with sesame aioli. served with potato chips

SPICY PORK BURGER \$17
marinated spicy pork, spring mix, tomato, pickles with sriracha aioli. served with potato chips

KATSU SANDWICH \$16
fried chicken katsu, spring mix, tomato, pickles With sriracha aioli, served with potato chips

KFC \$14
korean style fried boneless chicken, scallions, sesame seeds with sweet & spicy sauce

SOY GARLIC KFC \$14
korean style fried boneless chicken, scallions, sesame seeds with sweet soy garlic sauce

SOY GARLIC PORK RIBS \$24
fried pork ribs with sweet soy garlic sauce, fried onions, with yuzu aioli

SPICY PORK RIBS \$24
fried pork ribs with sweet & spicy sauce, fried onions, with yuzu aioli

BEVERAGES

SOFT DRINKS \$3
Pepsi, Diet Pepsi, Starry, Ginger ale

PINK LEMONADE \$3

ICED TEA (sweet/unsweet) \$3

HOT GREEN TEA \$4

SAN PELLEGRINO (500ml) \$3

SOUP / SALAD / SIDE

MISO SOUP (V) \$4

PORK DUMPLING SOUP \$7

HOUSE SALAD (V/GF) \$4

SEAWEED SALAD (V/GF) \$6

KIZAMI WASABI \$4

SUSHI RICE (V) \$4

SUSHI RICE BOWL

***CHIRASHI BOWL (14pcs)** \$39
chef's choice of assorted fish on top of sushi rice

***SPICY POKE BOWL** \$24
choice of poke tuna or salmon, avocado, cucumber, crab meat, onion, red radish, crispy rice balls with wasabi aioli & sweet soy, on top of sushi rice

SUSHI APPETIZER

***TUNA NACHO** \$16
diced spicy tuna, avocado, seven spices with yuzu aioli. served on top of seaweed chips

***TRUFFLE TUNA TATAKI** \$16
seared tuna, tobiko, fried onions, micro greens with japanese dressing & truffle oil

***GOCHUJANG HAMACHI** \$16
yellowtail, serrano pepper, tobiko, garlic chips, with gochujang sauce & japanese dressing

***TRUFFLE SALMON CARPACCIO** \$16
seared salmon, fried onions, tobiko with truffle oil, japanese dressing & apple aioli

***YUZU HOTATE** \$17
scallops, dragon fruit, micro greens, kizami wasabi, chili oil, seven spices with yuzu sauce

***SPICY RICE BITES** \$15
spicy tuna, avocado, crispy rice balls with sweet soy & wasabi aioli, served on top of fried rice crackers

***MUL-HWAE** \$21
assorted fish, cucumber, spring mix, onions, bell pepper, microgreens, masago, sesame seeds, furikake with spicy mulhwae sauce

LUNCH SPECIALS

-monday to friday 11:30 am to 2 pm -

*LUNCH BOX

no substitutions

All lunch boxes include: nigiri (3pcs), sashimi (3pcs), california roll (4pcs), fried pork dumplings (3pc), steamed rice and a choice of one of the following:

Spicy Pork \$18

Bulgogi \$18

Spicy Salmon Poke \$19

Spicy Tuna Poke \$19

LUNCH ROLL SPECIAL 2 FOR \$25

any choice of two specialty rolls

NIGIRI & SASHIMI MORIAWASE

(CHEF'S CHOICE PLATTER)

***NIGIRI 6PCS** \$22

***NIGIRI 10PCS** \$35

***SASHIMI 16PCS** \$41

***SASHIMI 24PCS** \$59

DESSERTS

MOCHI ICE CREAM \$9

K-PANCAKE WITH ICE CREAM \$9

A LA CARTE

NIGIRI (2 PCS)/SASHIMI (4PCS)

*Tuna	\$9 / \$17
*Salmon	\$8 / \$15
*Beet-Salmon	\$8 / \$15
*Salmon roe	\$7 / \$13
*Yellowtail	\$8 / \$15
*Red snapper	\$9 / \$17
*Amber jack	\$9 / \$17
*Squid	\$6 / \$11
*Mackerel	\$6 / \$11
*Scallop	\$9 / \$17
*Smelt roe	\$5 / \$9
*Flying fish roe	\$6 / \$11
*Sweet shrimp	\$12 / \$23
Eel	\$8 / \$15
Octopus	\$6 / \$11
Shrimp	\$5 / \$9
Tamago	\$4 / \$8

V = Vegetarian ; GF = Gluten-free



* Item contains raw or undercooked ingredients consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

"A Gratuity of 20% Will Be Charged for Parties Five and Over"

"3 % credit card merchant fee will be applied to all non-cash transactions"

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SPECIALTY ROLLS

*SALMON-STER	\$15
in - crab, avocado, cream cheese	
top - salmon, japanese dressing, microgreens, fried onions	
EEL-LUSION	\$17
in - shrimp tempura, cucumber	
top - baked eel, sweet soy, sriracha aioli, garlic chips	
*SUYU TRIO (6 pcs, soy paper)	\$19
in - sushi ebi, avocado	
top - tuna, salmon, yellowtail, japanese dressing, tobiko, microgreens, parsley	
*SUE YOU TONIGHT (6 pcs, soy paper)	\$18
in - spicy tuna, cucumber	
top - tuna, sriracha aioli, gochujang sauce, serrano pepper, seven spices	
*YELLOWTAIL-GATE	\$16
in - crab, cucumber	
top - yellowtail, japanese dressing, gochujang sauce, serrano pepper, tobiko	
*T&T	\$16
in - crab, avocado	
top - tuna, japanese dressing, truffle oil, micro green, fried onion	
UFO (6 pcs)	\$13
in - shrimp tempura, cream cheese	
top - cocktail sausages, sweet soy, sesame seeds	
*HANGOVER SALMON	\$16
in - spicy tuna, cucumber	
top - salmon, sweet soy, apple aioli, masago, fried onion	
MAMA SALMON	\$16
in - shrimp tempura, cucumber	
top - tempura salmon, wasabi aioli, sriracha aioli, crispy rice balls	
*GILL-TY PLEASURE	\$16
in - shrimp tempura, cream cheese	
top - seared salmon, sriracha aioli, sweet soy, tobiko, seven spices	
*SASSY GIRL	\$15
in - shrimp tempura, avocado	
top - seared spicy tuna, sriracha aioli, sweet soy, scallions, masago	
K-BULL (6 pcs)	\$16
in - crab, asparagus, cucumber	
top - marinated beef, sesame aioli, scallions, sesame seeds	

*FUTSAL-MON (GF)	\$16
in - spicy tuna, cucumber	
top - salmon, sriracha aioli, yuzu aioli, serrano pepper, masago	
*YELLOW HELLO (GF)	\$16
in - spicy tuna, avocado	
top - yellowtail, sriracha aioli, sesame aioli, serrano pepper, garlic chips	
MOUNTAIN VIEW (6 pcs) (GF)	\$15
in - sushi ebi, cucumber, asparagus	
top - tamago, apple aioli, wasabi aioli, parsley	
*HAMACHI FEVER	\$16
in - shrimp tempura, avocado	
top - seared yellowtail, sriracha aioli, sweet soy, microgreens, garlic chips	
EEL-ECTRIC CITY	\$16
in - crab, cucumber, cream cheese	
top - baked eel, sweet soy, microgreens, crispy rice balls	
*ROLLING IN THE DEEP (6 pcs, deep fried)	\$15
in - crab, cucumber, cream cheese	
top - spicy tuna, sweet soy, sesame seeds	
VEGGIE ROOM (6 pcs, baked, soy paper) (V)	\$13
in - avocado, cucumber, asparagus	
top - baked mushroom, sriracha aioli, sweet soy, parsley	
*TUNA TURNER	\$17
in - shrimp tempura, cucumber	
top - tuna, sweet soy, wasabi aioli, crispy rice balls	

CLASSIC ROLLS

*TUNA (GF)	\$9
*SALMON (GF)	\$8
*YELLOWTAIL (GF)	\$8
*SPICY TUNA (GF)	\$8
*PHILADELPHIA (GF)	\$9
SHRIMP TEMPURA	\$9
SOFT SHELL CRAB	\$10
EEL	\$9
CALIFORNIA	\$8
ASPARAGUS (V/GF)	\$5
AVOCADO (V/GF)	\$6
CUCUMBER (V/GF)	\$5

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