

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

- 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

- KFC** \$13
korean style fried boneless chicken, scallions, sesame seeds with sweet & spicy sauce

- SOY GARLIC KFC** \$13
korean style fried boneless chicken, scallions, sesame seeds with sweet soy garlic sauce

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

SUSHI RICE BOWL

- *CHIRASHI BOWL (14pcs)** \$39
chef's choice of assorted fish on top of sushi rice
- *SPICY POKE BOWL** \$23
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

BEVERAGES

- SOFT DRINKS** \$3
Pepsi, Diet Pepsi, Sierra Mist, 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 APPETIZER

- *TUNA NACHO** \$15
diced spicy tuna, avocado, seven spices with yuzu aioli. served on top of seaweed chips
- *TRUFFLE TUNA TATAKI** \$15
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** \$15
CARPACCIO
seared salmon, fried onions, tobiko with truffle oil, japanese dressing & apple aioli
- *SPICY RICE BITES** \$15
spicy tuna, avocado, crispy rice balls with sweet soy & wasabi aioli, served on top of fried rice crackers
- *MUL-HWAE** \$20
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 \$17 Bulgogi \$17 Salmon Poke \$18 Tuna Poke \$19

LUNCH ROLL SPECIAL

2 FOR \$24

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)

- *Toro \$18 / \$34
- *Scallop \$9 / \$17
- *Tuna \$8 / \$15
- *Squid \$6 / \$11
- *Salmon \$7 / \$13
- *Beet-Salmon \$7 / \$13
- *Yellowtail \$8 / \$15
- *Salmon roe \$7 / \$13
- *Red snapper \$9 / \$17
- *Smelt roe \$5 / \$9
- *Amber jack \$9 / \$17
- *Mackerel \$6 / \$11
- *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	*FUTSAL-MON (GF)	\$16
in - crab, avocado, cream cheese		in - spicy tuna, cucumber	
top - salmon, japanese dressing, microgreens, fried onions		top - salmon, sriracha aioli, yuzu aioli, serrano pepper, masago	
EEL-LUSION	\$17	*YELLOW HELLO (GF)	\$16
in - shrimp tempura, cucumber		in - spicy tuna, avocado	
top - baked eel, sweet soy, sriracha aioli, garlic chips		top - yellowtail, sriracha aioli, sesame aioli, serrano pepper, garlic chips	
*SUYU TRIO (6 pcs, soy paper)	\$19	MOUNTAIN VIEW (6 pcs) (GF)	\$15
in - sushi ebi, avocado		in - sushi ebi, cucumber, asparagus	
top - tuna, salmon, yellowtail, japanese dressing, tobiko, microgreens, parsley		top - tamago, apple aioli, wasabi aioli, parsley	
*SUE YOU TONIGHT (6 pcs, soy paper)	\$18	*HAMACHI FEVER	\$16
in - spicy tuna, cucumber		in - shrimp tempura, avocado	
top - tuna, sriracha aioli, gochujang sauce, serrano pepper, seven spices		top - seared yellowtail, sriracha aioli, sweet soy, microgreens, garlic chips	
*YELLOWTAIL-GATE	\$16	EEL-ECTRIC CITY	\$16
in - crab, cucumber		in - crab, cucumber, cream cheese	
top - yellowtail, japanese dressing, gochujang sauce, serrano pepper, tobiko		top - baked eel, sweet soy, microgreens, crispy rice balls	
*T&T	\$16	*ROLLING IN THE DEEP (6 pcs, deep fried)	\$15
in - crab, avocado		in - crab, cucumber, cream cheese	
top - tuna, japanese dressing, truffle oil, micro green, fried onion		top - spicy tuna, sweet soy, sesame seeds	
UFO (6 pcs)	\$13	VEGGIE ROOM (6 pcs, baked, soy paper) (V)	\$13
in - shrimp tempura, cream cheese		in - avocado, cucumber, asparagus	
top - cocktail sausages, sweet soy, sesame seeds		top - baked mushroom, sriracha aioli, sweet soy, parsley	
*HANGOVER SALMON	\$16	*TUNA TURNER	\$17
in - spicy tuna, cucumber		in - shrimp tempura, cucumber	
top - salmon, sweet soy, apple aioli, masago, fried onion		top - tuna, sweet soy, wasabi aioli, crispy rice balls	
MAMA SALMON	\$16	<u>CLASSIC ROLLS</u>	
in - shrimp tempura, cucumber		*TUNA (GF)	\$8
top - tempura salmon, wasabi aioli, sriracha aioli, crispy rice balls		*SALMON (GF)	\$7
*GILL-TY PLEASURE	\$16	*YELLOWTAIL (GF)	\$8
in - shrimp tempura, cream cheese		*SPICY TUNA (GF)	\$8
top - seared salmon, sriracha aioli, sweet soy, tobiko, seven spices		*PHILADELPHIA (GF)	\$9
*SASSY GIRL	\$15	SHRIMP TEMPURA	\$9
in - shrimp tempura, avocado		SOFT SHELL CRAB	\$10
top - seared spicy tuna, sriracha aioli, sweet soy, scallions, masago		EEL	\$8
K-BULL (6 pcs)	\$16	CALIFORNIA	\$8
in - crab, asparagus, cucumber		ASPARAGUS (V/GF)	\$5
top - marinated beef, sesame aioli, scallions, sesame seeds		AVOCADO (V/GF)	\$6
		CUCUMBER (V/GF)	\$5

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