

# 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** \$16  
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** \$17  
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** \$22  
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 \$19   Spicy Salmon Poke \$19   Spicy Tuna Poke \$20**

### 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 \$9 / \$17

\*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

<b>*SALMON-STER</b>	\$15	<b>HOLY CRAB</b>	\$16
in - crab, avocado, cream cheese		in - shrimp tempura, cream cheese	
top - salmon, japanese dressing, microgreens, fried onions		top - seared crab, wasabi aioli, sweet soy, serrano pepper, crispy rice balls	
<b>EEL-LUSION</b>	\$17	<b>*FUTSAL-MON (GF)</b>	\$16
in - shrimp tempura, cucumber		in - spicy tuna, cucumber	
top - baked eel, sweet soy, sriracha aioli, garlic chips		top - salmon, sriracha aioli, yuzu aioli, serrano pepper, masago	
<b>*SUYU TRIO (6 pcs, soy paper)</b>	\$19	<b>*YELLOW HELLO (GF)</b>	\$16
in - sushi ebi, avocado		in - spicy tuna, avocado	
top - tuna, salmon, yellowtail, japanese dressing, tobiko, microgreens, parsley		top - yellowtail, sriracha aioli, sesame aioli, serrano pepper, garlic chips	
<b>*SUE YOU TONIGHT (6 pcs, soy paper)</b>	\$18	<b>MOUNTAIN VIEW (6 pcs) (GF)</b>	\$15
in - spicy tuna, cucumber		in - sushi ebi, cucumber, asparagus	
top - tuna, sriracha aioli, gochujang sauce, serrano pepper, seven spices		top - tamago, apple aioli, wasabi aioli, parsley	
<b>*YELLOWTAIL-GATE</b>	\$16	<b>*HAMACHI FEVER</b>	\$16
in - crab, cucumber		in - shrimp tempura, avocado	
top - yellowtail, japanese dressing, gochujang sauce, serrano pepper, tobiko		top - seared yellowtail, sriracha aioli, sweet soy, microgreens, garlic chips	
<b>*T&amp;T</b>	\$16	<b>EEL-ECTRIC CITY</b>	\$16
in - crab, avocado		in - crab, cucumber, cream cheese	
top - tuna, japanese dressing, truffle oil, micro green, fried onion		top - baked eel, sweet soy, microgreens, crispy rice balls	
<b>UFO (6 pcs)</b>	\$13	<b>*ROLLING IN THE DEEP (6 pcs, deep fried)</b>	\$15
in - shrimp tempura, cream cheese		in - crab, cucumber, cream cheese	
top - cocktail sausages, sweet soy, sesame seeds		top - spicy tuna, sweet soy, sesame seeds	
<b>*HANGOVER SALMON</b>	\$16	<b>VEGGIE ROOM (6 pcs, baked, soy paper) (V)</b>	\$13
in - spicy tuna, cucumber		in - avocado, cucumber, asparagus	
top - salmon, sweet soy, apple aioli, masago, fried onion		top - baked mushroom, sriracha aioli, sweet soy, parsley	
<b>MAMA SALMON</b>	\$16	<b>*TUNA TURNER</b>	\$17
in - shrimp tempura, cucumber		in - shrimp tempura, cucumber	
top - tempura salmon, wasabi aioli, sriracha aioli, crispy rice balls		top - tuna, sweet soy, wasabi aioli, crispy rice balls	
<b>*GILL-TY PLEASURE</b>	\$16	<b><u>CLASSIC ROLLS</u></b>	
in - shrimp tempura, cream cheese		<b>*TUNA (GF)</b>	\$9
top - seared salmon, sriracha aioli, sweet soy, tobiko, seven spices		<b>*SALMON (GF)</b>	\$8
<b>*SASSY GIRL</b>	\$15	<b>*YELLOWTAIL (GF)</b>	\$9
in - shrimp tempura, avocado		<b>*SPICY TUNA (GF)</b>	\$8
top - seared spicy tuna, sriracha aioli, sweet soy, scallions, masago		<b>*PHILADELPHIA (GF)</b>	\$9
<b>K-BULL (6 pcs)</b>	\$16	<b>SHRIMP TEMPURA</b>	\$9
in - crab, asparagus, cucumber		<b>SOFT SHELL CRAB</b>	\$11
top - marinated beef, sesame aioli, scallions, sesame seeds		<b>EEL</b>	\$9
<b>GOLDEN UNAGI (6 pcs)</b>	\$14	<b>CALIFORNIA</b>	\$8
in - tamago, baked eel, cucumber		<b>ASPARAGUS (V/GF)</b>	\$5
top - sweet soy, garlic chips		<b>AVOCADO (V/GF)</b>	\$6
		<b>CUCUMBER (V/GF)</b>	\$5

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