



PROJECT

SOHE SUSHI BAR
AND
RESTAURANT

APPETIZERS

SHIRAKO (SEASONAL) <i>Fish Male Egg</i>	P530	TAKO KARAAGE <i>Fried octopus Japanese style</i>	P280
ANKIMO (SEASONAL) <i>Fish liver</i>	P530	HORENSO OHITASHI <i>Boiled spinach with soy sauce</i>	P250
KANINIKU KANIMISOAE <i>Crab meat & Crab miso paste</i>	P430	CHIKUWA CHEESE ISOBE AGE <i>Fish cake in cheese Tempura style</i>	P350
EDAMAME <i>Boiled green soybeans</i>	P250	EBI MAYO (FRIED) <i>Fried shrimp with special sweet sauce</i>	P650
SORAMAME <i>Broad beans</i>	P260	AKANE CHAN <i>Spicy pork, bamboo shoots with onion leeks</i>	P260
SHISHAMO <i>Grilled Japanese Smelt</i>	P280	GYUMOTSUNI	P380
SATSUMA AGE <i>Fried fish cake</i>	P250	GYOZA (6pcs.)	P340
HONE SENBEI <i>Crispy fried fish bones</i>	P260	YAMAIMO TORORO <i>Grated Japanese yam</i>	P350
HIYAYAKO <i>Cold tofu</i>	P200	MAGURO YAMAKAKE <i>Grated Japanese yam with chopped tuna</i>	P450
IKURA OROSHI <i>Salmon roe with grated radish</i>	P980	YAMAIMO ISOBE AGE <i>Japanese yam with Nori tempura style</i>	P330
AGEDASHI TOFU <i>Fried tofu with mushroom</i>	P220	IKA SHIOKARA <i>Imp. Marinated squid</i>	P260
KUKI WAKAME <i>Fresh seaweeds with ponzu sauce</i>	P180	IKA OKIZUKE <i>Squid with tobiko</i>	P280
KOEBI KARAAGE <i>Crispy fried small shrimp</i>	P330		