



PROJECT

SOHE SUSHI BAR
AND
RESTAURANT

SASHIMI

(FRESH RAW FISH)

SASHIMI OMAKASE (CHEF SPECIAL)		SASHIMI (GOOD FOR 2)	P2680
UME SASHIMI (GOOD FOR 1)	P1380	SASHIMI (GOOD FOR 3)	P3850
TAKE SASHIMI (GOOD FOR 1)	P950		

SASHIMI A LA CARTE

HON MAGURO TORO <i>Tuna belly (Imp.)</i>	P3200	SHIME SABA (IMP.) <i>Vinegared Mackerel</i>	P800
HON MAGURO CHUTORO	P3000	MAGURO <i>Tuna</i>	P520
HAMACHI <i>Yellow Tail</i>	P980	UNI <i>Sea Urchin</i>	P480
KANPACHI <i>Kanpachi Imp.</i>	P980	AKAGAI <i>Ark Shell</i>	P360
SHIMA AJI IMP.	P1250	HOTATE <i>Scallop</i>	P900
SHIMA AJI LOC. <i>Yellow Jack</i>	P450		
AMAEBI <i>Sweet Shrimp Imp.</i>	P1350	LAPU-LAPU <i>Snapper</i>	P650
SUZUKI <i>Sea Bass</i>	P950	SALMON	P750
TAI IMP.	P980	HOKKIGAI <i>Surf clam</i>	P580
TAI LOC. <i>Sea Bream</i>	P450		
KAREI ENGAWA <i>Fin meat of Flat Fish</i>	P980	IKURA <i>Salmon roe</i>	P1900
CHUTORO (MEBACHI) <i>Big-eye Tuna</i>	P920	TAIRAGAI <i>Shell ligament</i>	P560
KAZUNOKO <i>Herring roe</i>	P1150	IKA <i>Squid</i>	P420
BOTAN EBI (3PCS.) <i>Spot shrimp</i>	P2100	AJI TATAKI <i>Chopped Horse Mackerel</i>	P390
TAMAGO <i>Egg cake</i>	P180	AJI <i>Horse Mackerel</i>	P360
KATSUO TATAKI	P540	SABA SPECIAL	P1250
TAKO <i>Octopus</i>	P250		