SET MENU ONE
AED 195

APPETIZERS & SALADS

Edamame
Steamed green soybeans with rock salt

Prawn Spring Rolls
Deep fried spring roll with mint, served with wasabi mayonnaise

Yakitori (A)
Grilled chicken skewers glazed with yakitori sauce

Prawn Gyoza
Grilled Japanese dumplings with prawns

Nasu Miso
Grilled aubergine with miso sauce

Seared Salmon Salad
Served with mixed greens and yuzu dressing

SUSHI AND MAKI

Sho Cho Lounge Special
Combination of sushi, sashimi and California maki

MAIN COURSE

Beef Teriyaki (A)
Sliced grilled beef with teriyaki sauce

Rock Shrimp Tempura
Shrimp tempura tossed in creamy chili and garlic sauce

DESSERT

Fresh Fruit Platter

Cost: AED195 per person. Food: For each 4 person, one full set menu is served sharing style in the middle. (A): Contains alcohol. All prices are inclusive of 5% VAT and 7% municipality fee.
APPETIZERS
Sho Cho edamame soybeans with ginger, sesame and soy sauce (V) 24
Edamame soybeans with rock salt (V) 21
Nasu miso grilled aubergine with miso sauce and sesame seeds (V) 31
Age-dashi tofu deep fried tofu with tempura sauce 44
Prawn and coriander gyoza grilled Japanese dumpling with ponzu sauce 49
Vegetable gyoza grilled Japanese dumpling with ponzu sauce (V) 43
Yakitori grilled chicken skewers with teriyaki sauce (A) 46
Prawn spring rolls deep fried with mint and wasabi mayonnaise 57
Yellowtail jalapeno finely sliced served with coriander and yuzu sauce 69
Soft shell crab spring roll deep fried with leeks and wasabi mayonnaise 74
Sesame yellowtail seared with olive oil, yuzu soy, garnished with ginger pickle and coriander 69
Yellow-fin tuna tartar finely diced tuna served with sweet mustard and black caviar 66
King fish ceviche diced and served with nori chips 66

SHO CHO SEARED SASHIMI
With garlic, ginger, chives and ponzu sauce
Salmon 66  Yellowtail 69

SALADS
Sho Cho Asian mixed salad with ginger dressing (V) 41
Season seaweed salad with sesame oil dressing (V) 46
Asparagus salad fresh asparagus with miso mayonnaise (V) 49
Calamari salad deep fried calamari with edamame and ginger dressing 59
Shiitake mushroom salad sautéed mushrooms with spicy lemon dressing (V) 74
Seared tuna served with Asian mixed salad and sesame oil dressing 65
Seared salmon served with Asian mixed salad and yuzu dressing 77
Crabstick salad with cucumber, avocado and creamy chilli sauce 56

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TATAKI
Salmon tataki with ponzu sauce and purple shiso 118
Tuna tataki with yuzu miso sauce and daikon cress 107
Beef tataki with sesame mustard sauce and rock chives 118

MAIN COURSE
Donburi black cod with den miso sauce and sushi rice (A) 138
Salmon teriyaki with ginger pickle and steamed rice (A) 128
Marinated seabass yaki with sautéed vegetables (A) 128
Beef tenderloin with teriyaki sauce and steamed rice (A) 128
Beef tenderloin with yellow chili sauce and steamed rice 130
Corn fed chicken fillet with teriyaki sauce and steamed rice (A) 113
Corn fed chicken fillet with yellow chili sauce and steamed rice 118
Marinated duck with honey soy sauce and broccoli (A) 135
Sautéed vegetables with teriyaki sauce and steamed rice (V) (A) 69
Tuna filo with sesame mayo dressing 113

TEMPURA
Rock shrimp tempura with creamy chili garlic sauce 110
Shojin age 8 pieces assorted vegetable (V) 69
Tempura moriawase 8 pieces of seafood and vegetable 87
Prawn tempura 4 pieces of prawns 69

SIDES
Miso soup with tofu, wakame and spring onion 26
Plain rice steamed rice (V) 21
Japanese pickles homemade pickles (V) 33
Sautéed vegetable (V) 28

DESSERTS
Chocolate fondant with green tea ice cream (20 mins cooking time) 64
Yuzu cheese cake (citrus cheese cake) 57
Mochi selection 3 pieces (mango, coconut, chocolate, green tea) 46
Chawan mushi with exotic fruits (coconut custard and fruits) 46
Ice creams 3 scoops (green tea, red bean, ginger) 39
Sorbets 3 scoops (passionfruit, yuzu) 39
Exotic fruit plate (Fresh fruits selection) 49

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### SASHIMI PLATTER
Sashimi special - assorted sashimi (20 pieces) 195
Sashimi regular - assorted sashimi (15 pieces) 148
Sashimi ume - assorted sashimi (10 pieces) 107

### SASHIMI À LA CARTE (9 pieces per order)
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Maguro (tuna)</td>
<td>72</td>
</tr>
<tr>
<td>Shake (salmon)</td>
<td>87</td>
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<tr>
<td>Hamachi (yellowtail)</td>
<td>98</td>
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<tr>
<td>Suzuki (seabass)</td>
<td>77</td>
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<tr>
<td>Shime saba (pickled mackerel)</td>
<td>66</td>
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<tr>
<td>Unagi (fresh water eel)</td>
<td>98</td>
</tr>
<tr>
<td>Tobiko (flying fish roe)</td>
<td>49</td>
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<tr>
<td>Ika (cuttlefish)</td>
<td>54</td>
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<tr>
<td>Tako (octopus)</td>
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<tr>
<td>Ebi (cooked prawns)</td>
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<tr>
<td>Shima-Aji (trevally)</td>
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<tr>
<td>Ikura (salmon roe)</td>
<td>66</td>
</tr>
<tr>
<td>Tamagoyaki (Japanese omelette)</td>
<td>27</td>
</tr>
</tbody>
</table>

### SUSHI PLATTER
Tokuyo nigiri - special selection sushi (20 pieces) 245
Nigiri regular - assorted sushi (15 pieces) 189
Sho cho lounge special - combination of sashimi, sushi and maki 195
Sho cho lounge regular - combination of sashimi, sushi and maki 154
Vegetarian sushi special - selection of vegetable sushi and maki (14 pieces) 98

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<td>Shake (salmon)</td>
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<tr>
<td>Hamachi (yellowtail)</td>
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<tr>
<td>Suzuki (seabass)</td>
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<tr>
<td>Shake hara aburi (torched salmon)</td>
<td>46</td>
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<tr>
<td>Shime saba (pickled mackerel)</td>
<td>33</td>
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<td>Kanikama (crab stick)</td>
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<td>Tamagoyaki (Japanese omelette)</td>
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<td>Ika (cuttlefish)</td>
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<tr>
<td>Tako (octopus)</td>
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<td>Shima-Aji (trevally)</td>
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<td>Ikura (salmon roe)</td>
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<td>Unagi (fresh water eel)</td>
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<td>Tobiko (flying fish roe)</td>
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MAKI ROLLS (6 pieces) TEMAKI HAND ROLL (1 piece)
California crab stick, avocado, fish roe, cucumber and mayonnaise 57 / 37
Spicy tuna chopped tuna with spring onions and chili sauce 43 / 33
Spicy salmon chopped salmon with spring onions and chili sauce 56 / 37
Spicy hamachi chopped yellowtail with spring onions and chili sauce 58 / 38
Prawn tempura with spring onions and creamy chili garlic sauce 60 / 40
Salmon skin spring onions with creamy chili garlic sauce 49 / 25
Ikura salmon roe with lemon wedges 60 / 40
Unagi crispy eel with cucumber and unagi sauce 64 / 44
Salmon and avocado 56 / 37
Avocado with cucumber (V) 33 / 18
Kappa cucumber (V) 33 / 18
Oshinko pickled radish (V) 35 / 21
Vegetable asparagus, mushroom, cucumber, carrots and lettuce (v) 37 / 25

SHO CHO ROLLS (Temaki hand roll, 1 piece available on request)
Philly maki salmon, cream cheese, cucumber and sesame seeds 57
Tamago sarada maki asparagus, carrots, shiitake and avocado (V) 46
D.maki deep fried calamari, cucumber and unagi sauce 55
Crispy maki unagi, avocado, sesame seeds and tempura bits 64
Tuna wrap with crab, avocado, sesame dressing wrapped with tuna 66
Central maki chopped salmon with spring onions and creamy chili garlic sauce 57
Soft shell crab maki with cucumber and creamy chili garlic sauce 77
Crab & ebi maki with avocado and creamy chili garlic sauce 57
Kyunagi maki unagi, ebi, shiitake mushrooms, avocado and cucumber 69
Salmon wrap with crab, avocado and sesame dressing wrapped with salmon 74
Sa-ka maki salmon, kani, avocado, cucumber and Japanese mayonnaise 64
HB maki salmon, prawn, crab, cucumber with chili mayo and tempura bits 69

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