

# Bellagio

## Sushi Menu

### SOUPS

Miso Soup 25

### YAKITORI KEBABS

Chicken 30  
Salmon 50

### SALADS

**Seared Salmon Sashimi and Avo** 69

#### **Salmon Skin WITH JALAPENO DRESSING**

Brilliant leafy content and presentation, specially prepared salmon skins and a mild green home made jalapeno dressing - 100% natural 60

### TEMPURA

All food is made with imported Japanese tempura flour and is bubbled deep fried

**Assorted vegetables** 8 Pieces of seasonal vegetables 45

**Standard Set** 1 Prawn, 1 fish piece, 4 styles of seasonal veggies 55

**De-Luxe** 2 Prawn, 2 fish piece, 2 calamari, 6 styles of seasonal vegetables R 80

**Extras**  
Prawn 45 Lobster 85

### TEPPANYAKI

Japanese Hibachi Grill

**Chicken Teriyaki** 200g Chicken breast, topped with teriyaki sauce and served with bean sprouts and seasonal vegetables 85

**Kingklip Hibachi** 200g Tender fillets, lightly grilled and served on a bed of julienne vegetables topped with a delectable light butter sauce 115

**Beef Fillet** 220g Tender, cubed beef fillet served with bean sprouts and seasonal vegetables 125

**Peppered Rare Tuna Steak** Tuna loin smothered with coarse ground black pepper, then seal-seared for 30 seconds on the hibachi and sliced into sections 135

**Salmon Steak** Prime Scottish salmon fillet served on a bed of julienne vegetables and finished of with a light butter sauce - subject to availability 135

### STIR FRIES

Beef with rice or egg noodles 75  
Chicken with rice or egg noodles 75  
Fish with rice or egg noodles 75  
Prawns with rice or egg noodles 90

### ORIGINAL ROLL STYLE SUSHI

6 Pieces - Sushi rice, toasted black and white sesame seeds outside, seaweed in middle and ingredients in the centre

#### **Salmon Skin**

Crispy salmon skin, cucumber and mayo 42

#### **Bellagio Roll**

Rich flavoured fresh tuna and avocado, very spicy 42

#### **Mr Wu Roll**

Spicy salmon, cucumber and mild peppadew 42

#### **Super Chicken Roll**

Crispy chicken, mayo and lettuce 44

#### **Super Blue**

Tempura prawn, cucumber and mayo 49

#### **Geisha Rainbow -Roll** 8 Pieces -

- Tuna, salmon, avo, cucumber and takuang 52

- Tuna, prawn, avo, cucumber and omelette 56

### CALIFORNIA ROLL

Lettuce, takuang, avo and cucumber ☺ 34

Tuna, avo and cucumber 49

Salmon, avo and cucumber 49

Prawn, avo and cucumber 52

### ROSE ROLLS

Tuna 35  
Salmon 38

### FASHION SANDWICHES

#### 4 Large triangle pieces

Lettuce, Avo, Cucumber and Japanese Mayo ☺ 42

Crabsticks, Avo and Japanese Mayo 48

Tuna, Avo and Japanese Mayo 52

Prawn, Avo and Japanese Mayo 54

Salmon and Japanese Mayo 52

## MAKI SUSHI

6 Pieces – Seaweed on the outside, rice in the middle and a filler in the centre

<b>Avocado and Cucumber</b> ☺	28
<b>Vegetable Roll</b> ☺	32
<b>Salmon Roll</b>	38
<b>Crab sticks</b> cucumber and QP Japanese mayo	34
<b>Prawn Roll</b>	40
<b>Tuna Roll</b>	38

## HAND ROLLS

1 Piece Temaki – Cone shaped with seaweed on the outside, rice in the middle and a filler in the centre

Add avo, mayo or cucumber	28
Vegetable ☺	30
Tuna	38
Mr.Gu's Salmon Skin	38
Salmon	38
Prawn	39
Bellagio – Salmon, Tuna	39

## SASHIMI AND NIGIRI

Sashimi – per 2 slices fresh sliced raw fish or veg

Nigiri – Sushi rice ball topped with ingredients

	1 Piece Nigiri	2Piece Sashimi
Avocado☺	7	10
Crabstick	8	22
Line Fish	12	24
Tuna	15	28
Cooked Prawn	15	32
Salmon	16	28

## COMBOS

### Bellagio Combo

Salmon California, 6 Pieces Nigiri, 4 Slices Sashimi 165

### Med Sashimi

10 Slices Assorted Sashimi 115

### Large Sashimi

16 Slices Assorted Sashimi 140

### Veg Combo ☺

1 Hand Roll 95  
 2 Piece Avo Nigiri  
 6 Piece California  
 6 Piece Avo Maki

### Mixed Platter

4 Piece Rainbow Roll 185  
 2 Piece Prawn Nigiri  
 2 Piece Salmon Nigiri  
 2 Piece Tuma Nigiri  
 4 Piece Salmon Roses

## GLOSSARY

**Nigiri Sushi** - Sushi rice ball with accompanying choice of fish or vegetables affixed on top of rice

**Sashimi** - Thick cut raw sushi rice ball with accompanying choice of fish or vegetables affixed on top of rice

**Maki** - Seaweed on the outside, rice in the middle and filler in the centre

**California and Original Style Sushi** - Sushi Rice, toasted black & white sesame seeds on the outside, seaweed in the middle and ingredients in the centre

**Teriyaki** - Japanese barbeque sauce

**Teppanyaki** - Japanese flat top grill

**Tofu** - Bean curd extracted from soya beans and formed into blocks

**Miso** - Highly nutritious paste of soya ferment used in soups

**Takuan** - Yellow pickled Japanese radish

**Tempura** - Japanese style of batter and deep-fried foods

**Wasabi** - Green paste made from root and used to accentuate taste

**Gari** - Pickled Ginger