

CALIFORNIA ROLLS

An inside-out roll (ura-maki), with your choice of mouth-watering filling. California rolls have been influential in sushi's global popularity. Inspiring sushi chefs all around the world to create their own "non-traditional" fusion cuisine.



PLATTERS

Try a little bit of this and a little bit of that. Something for everyone to enjoy.



DESSERTS

Different, light and delicious.



All pictures taken at La Kouzina.
Servings may vary.

LA KOUZINA

COCKTAIL BAR AND RESTAURANT

SUSHI MENU

SOUPS

UDON

Udon is a type of wheat flour noodle used in Japanese cuisine. Often served in its simplest form, as a hot noodle soup (kake udon). A mildly flavoured broth called kakejiru, made of dashi, soy sauce, and mirin.

CHICKEN UDON
R 39

BEEF UDON
R 50

SEA FOOD UDON
R 50

MISO SOUP
R 28

CHICKEN & SWEET-CORN SOUP
R 28

MISO

Miso soup is traditional Japanese soup. Softened miso paste is mixed to a stock called "dashi". Other ingredients are added depending on regional and seasonal recipes.



TEMPURA

The classic ultra-light batter is perfect with prawns and fish for a light snack with drinks or as part of a Japanese feast.



PRAWN TOAST

Shrimp toast or prawn toast is a Chinese dim sum dish. It is made from small medallions of bread, brushed with egg, coated with delicious shrimp tartare and deep fried.

3pc: R47



KINGKLIP TEMPURA

3pc: R47



PRAWN TEMPURA

3pc: R51

SALADS

Something different for everyone. To accompany your meal or to enjoy on its own.



CRABSTICK SALAD
R 39

SEARED SALMON AND AVOCADO
R 60

PRAWN AND AVOCADO
R 53

SPICY SEARED TUNA
R 53

SWEET CHILLI DEEP FRIED TUNA
R 39

INARI (BEANCURD)

Inari is a simple and very tasty type of sushi. Sushi rice is filled into "Aburaage" (deep fried tofu) pockets, and deliciously topped.



VEGETABLE
4pc: R66 | 2pc: R37



SALMON AND AVOCADO
4pc: R108 | 2pc: R60



PRAWN AND AVOCADO
4pc: R106 | 2pc: R59

NIGIRI

Try one of our delicious fresh toppings on a pillow of rice with a dash of wasabi.



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|---------------------------|----------|--------------|----------|---|----------|-------------|----------|---------------|----------|
| SALMON & PRAWN | | PRAWN | | TAMAGO
Japanese sweet light pan omelette. | | TUNA | | SALMON | |
| 4pc: R86 | 2pc: R48 | 4pc: R58 | 2pc: R32 | 4pc: R39 | 2pc: R21 | 4pc: R66 | 2pc: R37 | 4pc: R75 | 2pc: R41 |

GUNKAN

Small cups of dried seaweed, with sushi rice and delicious fillings. There are countless varieties of Gunkan sushi. Some of the most common ones being sea urchin and various kinds of fish eggs.



SALMON ROE
3pc: R80



SPICY TUNA
3pc: R66



PRAWN AND AVOCADO
3pc: R66



VEGETABLE
3pc: R42

MAKIMONO

Makizushi (rolled sushi) or makimono (variety of rolls) is a cylindrical piece, formed with the help of a bamboo mat, called a makisu.



SALMON
6pc: R72



TUNA
6pc: R66



PRAWN AND CHIVES
6pc: R72



CRAB
6pc: R39



AVOCADO
6pc: R39

ROSES

Sushi folded in the shape of a rose, topped with mayo and caviar.



SALMON
4pc: R75 | 2pc: R41



TUNA
4pc: R61 | 2pc: R33



SEARED TUNA
4pc: R61 | 2pc: R31



SALMON AND SHRIMP
4pc: R92 | 2pc: R51

FASHION SANDWICHES

Fashion sandwiches are a form of Hako or boxed shaped sushi. Layers of rice and other ingredients are pressed in a mould to form a delicious box resembling a sandwich.



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|----------------------------|---------------------------------|----------------------------|----------------------------|---|--------------------------------------|----------------------|
| SALMON & CAVIAR | SPICY TUNA & AVOCADO | PRAWN & AVOCADO | SALMON & CHEESE | SALMON STRAWBERRY & CREAM CHEESE | STRAWBERRY & CREAM CHEESE | VEGETABLE |
| 6pc: R77
3pc: R43 | 6pc: R61
3pc: R33 | 6pc: R66
3pc: R37 | 6pc: R77
3pc: R43 | 6pc: R77
3pc: R43 | 6pc: R66
3pc: R37 | 6pc: R44
3pc: R25 |

HANDROLLS

Sushi hand rolls are a fun and delicious change from regular sushi. It is a very popular sushi dish in Japanese home cooking. You need Sushi rice and sheets of roasted seaweed (sushi nori), but the rest of the ingredients can be just about anything imaginable. Try one of our delicious fillings.



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|-----------------------------|---------------------------------|----------------------------|----------------------------------|------------------|
| SALMON & AVOCADO | SPICY TUNA & AVOCADO | PRAWN & AVOCADO | PRAWN TEMPURA AND AVOCADO | VEGETABLE |
| 1pc: R61 | 1pc: R55 | 1pc: R55 | 1pc: R61 | 1pc: R44 |

BAMBOO ROLLS

Sushi rice and delicious fillings, delicately wrapped in cucumber. Different, light and delicious.



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|---------------------------|--------------------------|-------------------------------|---|
| SALMON AND AVOCADO | PRAWN AND AVOCADO | SPICY TUNA AND AVOCADO | PRAWN TEMPURA AVOCADO & CREAM CHEESE |
| 4pc: R55 | 4pc: R55 | 4pc: R50 | 4pc: R55 |

SASHIMI

Japanese chefs consider sashimi the finest dish in Japanese dining. Enjoy the delicate flavors of top quality fresh fish in their purest state.



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|---------------------|---------------------|-----------------------------|
| SALMON | TUNA | SESAME SEARED SALMON |
| 4pc: R62 2pc: R35 | 4pc: R50 2pc: R28 | 4pc: R61 2pc: R33 |



SPICY SEARED SALMON
4pc: R61 | 2pc: R33



SPICY TUNA
4pc: R50 | 2pc: R28



CORIANDER SEARED TUNA
4pc: R61 | 2pc: R33