Welcome



SUSHI & ASIAN CUISINE

Suki is a restaurant in Ggeberha focusing on Asian cuisine with influence across Asia. Choose from a variety of extraordinary dishes, seafood, and mouth-watering sushi to eat at the restaurant or as a take-away. If you prefer the comfort of your own home.

Preparing delicious meals with the freshest ingredients takes time, and we thank you for your patience.

Food allergy notice: Please be advised that the food prepared here may contain these ingredients: milk, eggs, nuts, and shellfish. Please ensure to inform us of any food allergies you may have.

ASIAN DINING ETIQUETTE

- Most meals are intended to be shared among the group, don't be shy to order a variety of dishes for you and your guests to try.
- 2. If you use your chopsticks to pick at a communal dish, use the back end of your chopsticks.
- Vegetarians and meat eaters sit side by side while dining. But remember, when sharing communal meals, not to use the same utensils for meat dishes as the vegetarian dishes.
- 4. If you're dining with a large group, remember that seniority matters. Generally, the eldest at the table will begin eating first.
- 5. Always avoid resting your chopsticks vertically this is considered a harbinger of death.
- When sharing meals, help yourself to the meals directly in front of you and wait for other dishes to be passed to you.
- 7.A pot of tea is a common accompaniment to most meals in China. If a fellow diner pours a cup for you, tap two fingers on the table a couple of times to illustrate your gratitude.
- 8.A fork is most commonly used to push food onto your spoon or between your chapsticks.

Did you know?

In South Korea, "Cangail" is a common toasting word that means "bottoms up.". When dining in South Korea, expect to drink throughout your meal. It is common practice for guests at the table to refresh each other's drinks throughout the meal.

We thank you for your patronage.

Please note that a rate of 10% gratuity will be automatically charged on tables with 8 guests or more.

TAPAS

ENDAMAME Steamed soy beans, served salty or spicy.	78
DUCK PARCELS Slices of slow braised duck with thinly sliced fresh vegetables, a side of hoisin sauce and three light pancakes for you to roll.	(3) 82
GARLIC FILLET CARPACCIO Tender beef fillet seared with garlic and black pepper.	108
STICKY CHICKEN WINGS Delicious deep-fried chicken wings wok tossed with teriyaki sauce. Served spicy or sticky.	(5) 82
TEMPURA PRAWNS Deshelled prawns, battered in tempura flakes and flash-fried till crispy.	(2) 72
SPICED BAKED MUSSELS Half shell mussels baked with our famous, spicy mayo.	92
SCALLOPS Four mouth-watering scallops, baked to perfection in our famous spicy mayo.	s Q
YUZU PRAWNS Six vanmei prawns, flash-fried to perfect crisp, then dusted with black pepper and salt.	(6)118
NORI TACOS Crispy fried seaweed shell, chopped sushi veg and your choice of protein.	
Veg Seafood	68 78
SPRING ROLLS Vegetable Chicken Prawn cigar	(3) 52 (3) 58 (2) 66
DUMPLINGS Pork Chicken & Prawn	(4) 62 (4) 68
YAKITORI Protein skewers cooked to order over charcoal	
Chicken Beef Lamb	(2) 69 (2) 89 (2) 89
WONTON SOUP MISO SOUP TOFU TOM YUM SOUP Chicken TOM YUM SOUP Seafood Prawn, crabstick, calamari and mussels.	69 48 68 89

MAIN MEAL)	
TERIYAKI BEEF FILLET (200g) Succulent cubes of A-grade beef fillet, flambéed in the wok with potstil brandy, garlic and a delicious teriyaki sauce. Served with a portion of stir fried vegetables and your choice of starch.	198
SIZZLING BEEF Thinly sliced beef, wok-fried in an array of sliced vegetables. Served on a hot skillet.	155
ANGRY BEEF Tender beef strips marinated in various hot spices & coriander, on a bed of steamed veg.	155
CALAMARI STRIPS (250g) Delicious strips of tender calamari, fried to golden colour. Served with a portion of stir fried vegetables and your choice of starch.	138
BLACK PEPPER SQUID (250g) Patagonian calamari tubes and heads, sprinkled with black pepper and salt, fried to perfection and served with a creamy spicy mayo. Served with a portion of stir fried vegetables and your choice of starch.	158
ROAST CHILLI CHICKEN Coated chicken strips, peppers & cashew nuts simmered in coconut milk & a mild chili paste.	145
HONEY CHICKEN Crispy-coated fillet, flash-fried, sliced and served on a bed of steamed vegetables. Drizzled with a cinnamon honey sauce.	145
CHICKEN CHOP SUEY Tender chicken fillet strips, stir-fried with a variety of fresh vegetables and coated in a thickened sweet-savoury soy sauce.	138
SZECHUAN PORK BELLY Delicious tender stir-fried pork belly seasoned with Szechuan pepper sauce & stir-fried vegetables.	145
TERIYAKI PORK RIBS (500g) Delicious crispy Asian style pork riblets, deep fried with black pepper and salt then glazed in a delicious teriyaki sauce.	188
SWEET & SOUR STRIPS (chicken or pork) Strips of chicken or pork are wok-tossed with Hawaiian vegetables, pineapple and sweet and sour sauce.	122
LAMB RIBLETS 350g of delicious, cumin based, deep-fried lamb riblets. Served spicy only.	189
ASIAN DUCK Slow Asian braised duck served with hoisin sauce. Served on a bed of fresh steamed veggies, with a side of egg fried rice.	189

*All main meals will be served with your choice of rice, noodles or chips

THAI CURRY (Red or green) ✓ A popular Thai favourite, your choice of protein simmered in coconut milk, veg and Thai paste. Ask us about the difference between the two curry options.	
Vegetable Chicken Pork Beef Prawn	98 128 128 132 172
PAD THAI Soft Thai rice noodles, your choice of protein, dry tofu, egg and bean sprouts, wok tossed in light soya. Served with crushed peanuts and lemon.	
Vegetable Chicken Pork Beef Prawn	98 128 128 132 172
CASHEW NOODLE Stir-fried egg noodles, vegetables and cashew nuts, wokked in a thickened sweet & savoury soy sauce.	
Vegetable Chicken Pork Beef Prawn	82 102 102 108 168
WOK FLAMED RICE Jasmine rice and finely diced vegetables are tossed in a flaming wok withblight soy sauce and egg.	
Vegetable Chicken Beef Prawn	72 92 98 168
DESSERT DEEP FRIED ICE CREAM	62
CHOCOLATE BANANA SPRING ROLLS	68
CHOCOLATE BOMBS	62
CHOCOLATE BROWNIE	65



SUSHI & ASIAN CUISINE

SUSHI BAR

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SUSHI ETIQUETTE

- 1. If you use your chopsticks to pick at a communal dish, use the back end of your chopsticks.
- The pickled ginger serves as a palate cleanser. The taste is quite strong, and this is meant to be consumed in moderate quantities between dishes.
- Soy sauce dipping: Mix just enough soya sauce to use. Soya sauce adds a touch of flavor, it is also considered good manners to only use the sauce on the fish and not on the sushi rice.
- 4. It is generally considered the best form to eat sushi in one bite.
- Use the wasabi sparingly. Used originally in the 19th century to kill parasites in sushi fish, it is a common misconception that wasabi is Japanese horseradish.
- Sushi is considered finger food. You may use chopsticks to pick up the sushi pieces, but they may be clumsy tools. Using your fingers in this case is perfectly acceptable.

Did you know?

Our salmon is of the finest import quality and 100% Norwegian salmon. This means we only use fresh salmon that has never been frozen and is always air freighted in from Norway.

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CLASSIC SUSHI

CALIFORNIA ROLL		
Salmon / tuna / prawn tempura prawn / crispy salmon	(4)58	(8)105
avocado & cream cheese	(4)40	(8) 72
HAND ROLL Salmon / tuna / prawn Vegetable Tempura prawn Eel & tempura prawn		(1) 72 (1) 58 (1) 72 (1) 96
NIGIRI Salmon / tuna / prawn Octopus Eel Beancurd battleship		(2) 58 (2) 52 (2) 72 (2) 62
SASHIMI Salmon / tuna Octopus Eel		(3) 98 (3) 68 (5)128
MAKI ROLL Salmon / tuna /prawn Avocado / cucumber		(8) 78 (8) 48
FASHION SANDWICH Salmon / tuna / prawn Vegetable		(4) 78 (4) 58
ROSES Salmon / tuna	(2) 52	(4) 88
SEARED SASHIMI Your choice of yellow-fin tuna or Norwegian salmon, thinly sliced and seared with crushed black pepper and garlic.		(5) 98
ABURI NIGIRI Pressed rice topped with fresh salmon and tuna, seared and served with a drizzling of a thick teriyaki sauce.		(4) 92
GOURMET SUSHI		
VEGGIE DREAM Roasted vegetarian California roll, filled with veg and topped with avo and a creamy cheese sauce.	(5) 56	(10)98
TEMPURA HOSOMAKI Assortment of vegetables with mozzarella cheese and peppadews in the center, rolled and deep fried for a crispy outer texture.		(6) 98
VEGGIE HOT ROCK 'N ROLL Sushi roll filled with avo & cream cheese, topped with crumbed panko mushroom, topped with our spicy mayo.	(4)68	(8) 128
GREEN BAMBOO Salmon, tempura prawn, avo & cream cheese, laced with cucumber		(6)118

and topped with prawn tartar. The perfect no-seaweed sushi roll.

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DRAGON ROLL Tempura prawn & avocado sushi roll, topped with smoked eel, thinly sliced and a drizzle of our sticky teriyaki ('dragon') sauce.	(5) 90 (10) 178
CRACKLING UNAGI Golden California roll, filled with prawn, smoked eel, cream cheese and avo, then flash fried and topped with crispy tempura crumbs.	(5) 90 (10) 178
HOTATE Tempura prawn California roll, this option is topped with spicy baked scallops.	(6) 98 (10) 188
FOUR QUEENS A mouth-watering tempura salmon & crispy onion roll topped with thinly sliced avo and 4 magnificent baked queen prawns.	(10) 158
GOLDEN ROLL A herb-infused fillet of fish, topped with melted mozzarella cheese presented on a bed of 10 piece avo & tempura prawn California roll.	(10) 158
HOT ROCK 'N ROLL Roll filled with spicy salmon or tuna, topped with crumbed panko prawn ball and our spicy mayo.	(4) 92 (8) 168
SUKI CRUNCH BOMB Seared tuna roll filled with crispy tempura prawns, drizzled with spicy mayo and topped with tempura crumbs.	(5) 88 (10) 158
LION KING Roll filled with tempura prawns, topped with seared salmon and roasted with a creamy cheese sauce.	(5) 88 (10) 158
SUKI ROCK 'N ROLL Salmon or tuna roll, topped with you choice of seared salmon or seared tuna	(5) 72 (10) 135
TEMPURA ROLL Your choice of salmon/tuna/prawn roll with avo and then flash fried. This crispy roll is our famous red sushi roll.	(5) 72 (10) 135
CATERPILLAR ROLL Crispy tempura prawn, salmon & cream cheese roll topped with a layer of avocado.	(5) 72 (10) 135
RAINBOW DELUXE Prawn tempura & avocado roll, topped with slivers of salmon & tuna.	(5) 72 (10) 135
RAINBOW ROLL For the traditionalists. A salmon, tuna or prawn roll. Topped with your choice of fish and avo - pick one or combine all three for variety.	(5) 72 (10) 135
THERMIDOR ROLL Steamed prawn California roll, topped with half shell mussels which are baked with our famed spicy mayo.	(5) 7 8 (10) 148

BANTING ROLL All the enjoyment of sushi, without the fuss of rice. Filled with fresh carrots, cucumber, avo. Rolled in salmon, topped with sliced avo and sesame seeds.

(10)148

SIGNATURE PLATTERS

SUKI PLATTER	(26)355
Rainbow roll (5), tempura roll (5), salmon California roll (4),	
prawn tempura California roll (4), salmon sashimi (4), salmon roses (4)	
34III011103C3 (4)	
RAINBOW PLATTER	(22)288
Rainbow deluxe (5), caterpillar roll (5), rainbow roll (5),	
Suki rock & roll (5), salmon roses (2)	
TEMPURA PLATTER	(20) 288
Rainbow deluxe (5), tempura roll (5), hot rock n roll (4)	,
tempura prawn California roll (4), tempura sushi prawn (2)	
VEGETARIAN PLATTER	(16) 179
Veg tempura roll (5), assorted medley (5), veg hot rock 'n roll (4)	(10)173
veg beancurd (2)	
ASSORTED SASHIMI PLATTER	(10)250
Salmon sashimi (2), tuna sashimi (2), prawn sashimi (2)	(12) 258
octopus sashimi (2), seared tuna sashimi (4)	
	(12)222
ASSORTED NIGIRI PLATTER	(12) 228
Salmon nigiri (2), tuna nigiri (2), prawn nigiri (2) octopus nigiri (1), eel nigiri (1), beancurd nigiri (2),	
salmon roses (2)	
SALMON/TUNA PLATTER	(4.4)220
Sashimi (4), nigiri (4) California roll (4), roses (2)	(14) 228
Casimin (4), mgm (4) Camorna rom (4), 10303 (2)	
POKE BOWL	
VEGETABLE	82
SEAFOOD	118
A deconstructed sushi bowl with assorted seafood & avocado (seafood)	
or an assortment of fresh vegetables (Vegetarian), cherry tomatoes,	
edamame beans, served with mayo, teriyaki sauce, sesame oil and spicy seven spice	
SUSHI SALADS	
SEAWEED SALADS	89
SAHIMI SALAD	126
SEARED TUNA SALAD	126
PRAWN & CRABSTICK SALAD	92
A deconstructed sushi bowl with assorted seafood & avocado (seafood) of	
assortment of fresh vegetables (Vegetarian), cherry tomatoes, edamame	

We thank you for your patronage. We are all about you, our guest.
We would love to hear how you enjoyed the Suki experience.
Please note that a rate of 10% Gratuity will be automatically
charged on tables with 8 or more people

beans, served with mayo, teriyaki sauce, sesame oil and spicy seven spice