



# Sushi-ya

Sushi Bar &  
Japanese Restaurant

Renaissance Marketplace  
tel: 583 9982  
Oranjestad

Playa Linda Resort  
tel: 586 9949  
Palm beach

[www.sushiya-aruba.com](http://www.sushiya-aruba.com)



## COLD APPETIZERS

Carpaccios, Thin sliced fish with capers sauce,  
Ponzu, olive oil, chopped red onions and  
sesame seeds

- Salmon US\$ 13.50
- Tuna US\$ 12.50
- White fish US\$ 11.75

Tako Karé, US\$ 13.50  
marinated octopus with rice vinegar,  
olive oil, curry and scallions

Shiromi Uzusukuri, US\$ 12.50  
thin sliced white fish with Ponzu sauce,  
olive oil and jalapeno

Sake Nachos, US\$ 9.50  
chopped salmon with scallions,  
mayonnaise, capers, eel sauce on nachos

Wakame salad, US\$ 6.50  
marinated seaweed in sesame oil

Uzusukuri Hamachi, US\$ 16.00  
Thin sliced yellow tail fish with Jalapeño  
& Cilantro on Ponzu sauce

## SALADS

Garden Salad, US\$ 10.25  
mix of greens, tofu, bonito flakes  
& shoyu/orange sauce

Tropical Salad, US\$ 11.50  
mix of greens, mango, pineapple  
kani & shoyu/orange sauce

15% service charge will be added to party of 8 or more.



## HOT APPETIZERS

Gyoniku Ponzu, sautéed fillet mignon, marinated in Ponzu sauce and chillies	US\$ 10.75
Ebi Tempura, Battered, deep fried shrimp & ginger sauce	US\$ 10.50
Gyoza, dumpling filled with pork	US\$ 8.50
Shumai, ground shrimp seasoned with ginger, pepper and soy sauce	US\$ 9.75
Edamame, pod soy beans	US\$ 4.50
Kushi katsu, tenderloin on a skewer deep fried and teriyaki sauce	US\$ 8.50
Kaki Tempura, tempurized oyster with wasabi sauce and Wakame salad	US\$ 11.25

## SOUPS

Miso shiru, soy beans paste with tofu & Scallions	US\$ 5.50
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## SUSHI 2PC

rice finger with fish on top

Ebi	Shrimp	US\$ 5.50
Unagi	Eel	US\$ 6.25
Ika	Squid	US\$ 5.50
Hamachi	Yellow Tail	US\$ 6.75
Hotategai	Scallops	US\$ 5.50
Maguro	Tuna	US\$ 5.50
Sake	Salmon	US\$ 5.50
Tai	Snapper	US\$ 5.00
Tako	Octopus	US\$ 6.00
Tamago	Omelet	US\$ 5.00
Ikura	Salmon eggs	US\$ 6.75
Tobiko	Flying Fish eggs	US\$ 6.75
Masago	Crab egg	US\$ 6.00
Kani Kama	Crab	US\$ 5.00
Tobiko Wasabi		US\$ 6.75

## SASHIMI 3PC

Ebi	Shrimp	US\$ 5.50
Unagi	Eel	US\$ 6.25
Ika	Squid	US\$ 5.50
Hamachi	Yellow Tail	US\$ 6.75
Hotategai	Scallops	US\$ 5.50
Maguro	Tuna	US\$ 5.50
Sake	Salmon	US\$ 5.50
Tai	Snapper	US\$ 5.00
Tako	Octopus	US\$ 6.00
Tamago	Omelet	US\$ 5.00
Ikura	Salmon eggs	US\$ 6.75
Tobiko	Flying Fish eggs	US\$ 6.75
Masago	Crab egg	US\$ 6.00
Kani Kama	Crab	US\$ 5.00
Idako	Baby Octopus	US\$ 7.00



## MAKI ROLLS

6 unit rolled algae & rice filled with

Salmon, Sakemaki	US\$ 7.00
Tuna, Tekamaki	US\$ 7.50
Cucumber, Kappamaki	US\$ 6.50
Crab, Kanimaki	US\$ 6.75
Optional add: avocado, scallions or cucumber	

*Note: all our rolls can also be prepared without cream cheese. Ask your waitress.*

## SUSHI ROLLS

8 unit rolled algae & rice

California roll, Crab, avocado, cucumber, cream cheese & crab eggs	US\$ 9.00
Alaska roll, Salmon, crab, avocado, cucumber, cream cheese	US\$ 10.00
Arikok roll, Tuna, Tobiko, avocado, topped with salmon & lemon	US\$ 14.50
Dynamite Special roll, Salmon, crab, seaweed, mango & crispies topped with spicy papaya mayo	US\$ 13.75
Cesar roll, Salmon, avocado, eel, cream cheese & wakame	US\$ 13.50
Veggi roll, Avocado, wakame, cucumber, carrots & mango	US\$ 9.25
Mix Tartar roll, Chopped fish with scallions, avocado topped with seafood & flying fish eggs	US\$ 14.00
Mango roll, Salmon, crab, mango and carrots	US\$ 9.25
Tuna Tataki roll, Tuna, cream cheese, sesame, tobiko wasabi, tare sauce & wasabi sauce	US\$ 12.50



## TEMAKI

Ebi	shrimp	US\$ 7.75
Unagi	Eel	US\$ 8.00
Ika	Squid	US\$ 7.75
Hamachi	Yellow Tail	US\$ 7.75
Hotategai	Scallops	US\$ 7.50
Maguro	Tuna	US\$ 7.25
Sake	Salmon	US\$ 6.75
Tai	Snapper	US\$ 6.00
Ikura	Salmon eggs	US\$ 7.75
Kani Kama	Crab	US\$ 6.00
Yasai	Vegetables	US\$ 5.50
Crispy Eel	Fried Eel	US\$ 9.75

## DYOS

rice ball wrapped in salmon:

- Chopped salmon or tuna with scallions & Dijon mustard US\$ 11.00
- Seafood with tare sauce and toasted sesame seeds US\$ 11.75
- Chopped shrimps with tare sauce and mayonnaise US\$ 12.00
- Wakame with crab US\$ 10.25
- Shiitake with tare sauce and toasted sesame seeds US\$ 8.25
- Unagi with tare sauce and toasted sesame seeds US\$ 12.25
- Tai chopped octopus and Ikura US\$ 9.50
- Roe Ikura, Masago, Tobiko US\$ 12.25

## SAUCES

Ponzu, Wasabi, Tataki, Tare, Spicy, Roe and Spicy strawberry	US\$ 1.50
Extra order of ginger or wasabi	US\$ 0.50



## HOT SUSHI ROLLS

Philadelphia roll, Salmon, cream cheese, scallions and crab	US\$ 12.75
Fried roll, Variety fish, cream cheese served with eel sauce	US\$ 11.50
Dragon, Shrimps, cream cheese, scallions	US\$ 15.00
Yamaguchi, Tuna, scallions served with hamachi tare sauce	US\$ 13.25
Crispy Eel, Tempurized eel, cream cheese, wakame and eel sauce on top	US\$ 13.25

*Note: all our rolls can also be  
prepared without cream cheese.  
Ask your waitress.*

"ITADAKIMASU!"



## TRADITIONAL PLATES

Yakisoba,  
vegetables and thin pasta

- Fillet mignon US\$ 19.00
- Chicken US\$ 17.00
- Sea food US\$ 21.00

Tepan yaki, sautéed vegetables with Miso  
and Japanese rice

- Fillet mignon US\$ 21.00
- Chicken US\$ 19.00
- Catch of the day US\$ -

Yakimeshi, Japanese rice, egg, & vegetables

- Fillet mignon US\$ 19.00
- Chicken US\$ 17.00
- Shrimp US\$ 22.00

Shiitake, US\$ 16.00  
sautéed on fresh butter, sake wine,  
"Shoyu" sauce and pineapple,  
serve with rice (vegetarian)

## HOT TIRASHI

sautéed mushrooms with sake wine,  
soy sauce over Japanese rice

- Shrimp and vegetables tempura US\$ 16.00
- Smoked Unagi US\$ 18.00



CONTEMPORARY  
FUSION CUISINE





## HOT PLATES

Sautéed shrimps  
and ginger, fresh orange juice,  
Japanese rice and chopped stir  
fried garlic US\$ 25.00

Fillet mignon  
with teriyaki sauce, onion rings and  
Japanese rice Gojan US\$ 24.50

Chicken  
with teriyaki sauce,  
onion rings and Japanese rice Gojan US\$ 19.00

Grilled salmon,  
passion fruit sauce and shiitake  
Japanese risotto US\$ 23.50





## SPECIAL SUSHI ROLLS

Panda, tempurized salmon, cream cheese topped with banana	US\$13.75
Tropical, tempurized shrimp, cream cheese, pineapple	US\$ 14.25
Temp Oyster, cream cheese, cucumber and sesame seeds	US\$ 13.50
Ebi fried, temp shrimp topped with avocado	US\$ 13.50
Salmon skin, scallions, cream cheese, topped with salmon & Ikura	US\$ 11.00
Kosher, smoked salmon, cucumber, cream cheese topped with tuna & Ikura	US\$ 13.00

## SASHIMI 5PC

Sake, Salmon with stir fried garlic in olive oil and Ponzu sauce	US\$ 11.50
Maguro, Wasabi tuna with a sesame seed crust, wasabi sauce and tare sauce	US\$ 13.50
Maguro tropical, tuna with star fruit, mango sauce	US\$ 12.00

## NIGIRI SUSHI

with Lemon skin, Basil, Cilantro or Mint

Sake, Nigiri Salmon	US\$ 6.75
Maguro, Nigiri Tuna	US\$ 7.50
Tai Nigiri, Snapper	US\$ 6.50
Salmon Skin, and lemon twist	US\$ 6.75



## DESSERTS

Japanese Ice cream	US\$ 8.00
Ginger Ice Cream	US\$ 5.50
Tempurized fruits, ice cream and rich chocolate sauce	US\$ 7.50
Avocado Cream, ice cream and rich chocolate sauce	US\$ 9.00
Flambé fruits, banana, pineapple or strawberry on saké wine and ice cream topped with freshly chopped mint	US\$ 9.50

## TEA & COFFEE

Green Tea	US\$ 2.50
Jasmine Tea	US\$ 2.25
Regular Coffee	US\$ 2.75
Capuchino	US\$ 3.25
Espresso	US\$ 3.00
Irish coffee, Irish whiskey, whipped cream	US\$ 5.00
Spanish coffee, Tia Maria, whipped cream	US\$ 5.00
Vesuvio, Black coffee, 1 oz sambuca, 1 sugar cube	US\$ 5.00
Café amaretto, Black coffee, 1 oz. amaretto, 1/2 oz cognac, whipped cream	US\$ 5.00