



FOOD MENU



Starters

Small Bites, Big Flavour

Crispy Veg Spring Rolls (3 pcs) – R85

Golden and crunchy, packed with seasoned vegetables and served with a dipping sauce that hits all the right notes.

Chicken Spring Rolls (3 pcs) – R105

Crispy rolls filled with tender chicken, herbs, and spices, A perfect start to your culinary journey.

Chicken Dim Sum (3 pcs) – R105

Steamed to perfection, these juicy dumplings burst with flavour in every bite.

Prawn Dim Sum (3 pcs) – R105

Delicate prawn dumplings served warm and tender, with a savoury kick.

Ceviche Starter – R115

A fresh, tangy ceviche-style bite topped with ponzu, scallions, radishes and a drizzle of olive oil. Choice of salmon or tuna



Edamame

Three Ways – Light & Addictive

Classic Salted Edamame – R70

Lightly salted and steamed to preserve its natural sweetness.

Unagi Glazed Edamame – R85

Tossed in unagi sauce and sprinkled with roasted sesame seeds for a sweet umami twist.

Togarashi Spiced Edamame – R85

Spicy, bold, and addictive – tossed with Japanese seven-spice for an extra kick.



Signature Small Plates

Sushi Taco – Salmon or Tuna – R95

Crispy taco shell filled with Salmon or Tuna, kissed with unagi sauce, balsamic pearls, truffle mayo, and a fresh chive ribbon.

Prawn tempura Bao Bun – R95

Battered and crumbed tempura prawn, served in a soft bao bun, kissed with unagi sauce

Crispy Chicken Bao Bun – R85

Crispy, juicy chicken nestled in a fluffy bao with our signature Asian slaw.

Glazed beef Bao Bun – R105

Unagi glazed beef topped with spring onion, roasted sesame seed and Japanese mayo



Soups

Traditional Miso Soup - R85

A timeless Japanese classic made with a delicate miso broth, enriched with tofu, wakame seaweed, and spring onions. Light, savory, and soul-warming — the perfect start to any meal.

Noodle Miso Dim Sum Soup

A comforting fusion of silky miso broth and tender noodles, served with delicate dim sum and your choice of filling:

Prawn R165 – Juicy prawn dim sum adds a seafood richness to this satisfying bowl.

Veg R145 – A garden-fresh medley of vegetable dim sum for a wholesome, vegetarian delight.

Spicy Coconut Noodle Dim Sum Soup (Vegan) - R165

A bold, creamy coconut broth infused with aromatic spices and chili heat, served with soft noodles and vegan dim sum. Rich, spicy, and entirely plant-based — comfort food with a kick.





Ramen

Soul in a Bowl

Beef Brisket Ramen – R150

Tender beef, silky broth, noodles, and spice – comforting and bold.

Duck Ramen – R180

Crispy duck in a rich broth with noodles and delicate greens.

Tofu & Vegetable Ramen – R140

A nourishing vegan bowl full of earthy flavours and umami broth.

Chow Mein – Chicken or Steak – R155

Wok-tossed noodles with red peppers, baby cabbage and broccoli.
Kissed with oyster sauce, toasted sesame seeds and spring onion.



Salads & Bowls

Fresh & Wholesome Aiko Plus Bowl

Salmon/Tuna – R150

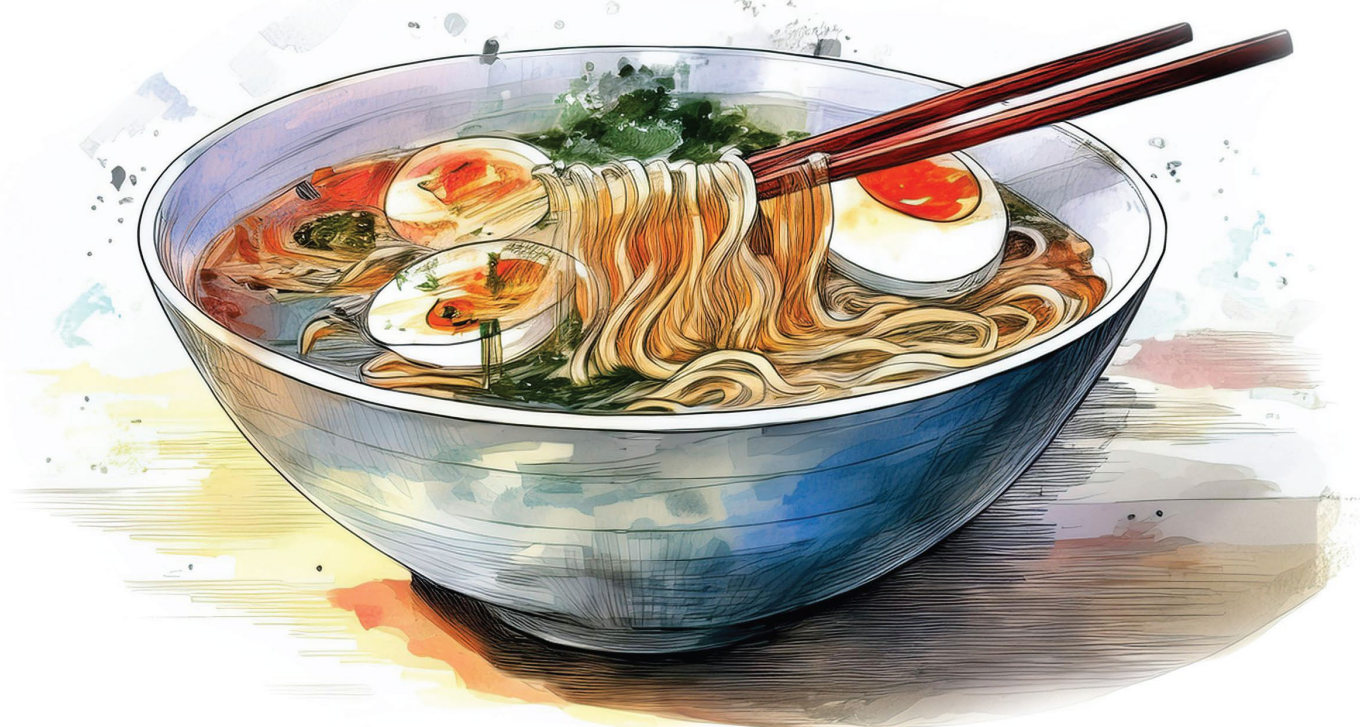
Coated rice balls, roasted sesame, avocado, cabbage, cucumber, radish, edamame & coriander.

Ebi Salad (Prawn) – R160

Cooked prawns, avo, sesame oil, mayo, cabbage, cucumber, carrots, and seven spice tossed in an Asian-style mix.

Seafood Salad – R189

Salmon, prawn, tuna, crab stick, avo, spring onion, sesame oil, mayo, lettuce, cabbage, carrot, 7 spice & cucumber





Sushi Selections

Fresh, Artful & Inspired

Chef's Nigiri Selection (8 pcs) – R240

A premium showcase:

3 x Salmon • 3 x Tuna • 2x beef Each piece dressed with selected herbs and house-infused oils.

Sashimi Platter (6 pcs) – R189

An elegant mix of salmon and tuna on crushed ice. Topped with salsa and balsamic pearls.

Salmon & Tuna Bites (4 pcs) – R160

Delicate cubes topped with truffle mayo, balsamic pearls, and a touch of chive.

Ikura Gunkan (4 pcs) – R169

Seaweed-wrapped rice topped with salmon and tuna, crowned with balsamic pearls and chives.

Nordic Drift Roll / Banting (4pcs) – R169

Salmon, coriander, cream cheese and chives turned in rice paper. Topped with unagi sauce, truffle mayo and edible flowers.

Seaweed Roll / Banting (8 pcs) – R199

Filled with seared togirashi tuna and avocado. Topped with ribbons of salmon dressed with truffle mayo, caviar and unagi sauce.

Mosaic Banting Roll (5 pcs) – R189

A no-rice, keto-friendly roll featuring tuna, salmon & veg, finished with truffle mayo, and citrus ponzu.

Salmon or Tuna Tataki (6 pcs) – R155

Pan-seared and spiced, served with jalapeño, salsa, and ponzu.





Signature Rolls

Beef Surf & Turf (8 pcs) – R160

Deep-fried crayfish tail with torched beef, truffle mayo, spicy mayo, roasted sesame, and Togarashi spice.

Tempura Futomaki (6 pcs) – R140

Choice of salmon or tuna – rolled, tempura-fried, and topped with truffle mayo, balsamic pearls, unagi drizzle, and seven spice.

New Style Spicy Salmon Roll (8pcs) – R139

Salmon California roll topped with torched salmon, spicy mayo, unagi sauce, roasted sesame seeds, and scallions.

New Style Spicy Tuna Roll (8 pcs) – R139

Tuna California roll finished with a ribbon of tuna, truffle mayo, spicy mayo, sesame seeds, and seven spice.

New Style Salmon Roses (6 pcs) – R135

A beautiful medley of fish and flavour, rolled to look as good as it tastes.

Rainbow reloaded (8 pcs) – R 165

A vibrant twist on the classic California roll — succulent prawn wrapped in seasoned sushi rice and nori, topped with a colorful array of fresh salmon, tuna, creamy avocado, and delicate lumpfish caviar. Finished with a drizzle of rich unagi sauce for a bold, savory finish. A feast for the eyes and the palate.

Pretty Women (8 pcs) – R145

Elegance meets indulgence in this tempura prawn california roll. Crowned with buttery avocado, japanese mayo and a sprinkle of lumpfish caviar. Finished with unagi sauce. A glamorous bite every time.

Smoked Ember Roll (8 pcs) – R160

Seared salty beef in miso paste, grilled shitake and avocado on the inside. Topped with balsamic pearls, dressed with truffle mayo, micro greens and raddishes.

Yuzu Blossom Roll (8 pcs) – R165

Yuzu marinated salmon with avocado and cucumber on the inside. Topped with tuna crudo, chives and lemon gel. Dressed with micro greens, roasted sesame seeds, edible flowers and avocado puree.

Champagne Salmon Roll (8 pcs) –R169

Crispy tempura salmon with cucumber ribbons on the inside, balsamic pearls, truffle mayo, crispy tempura flakes - micro greens toasted sesame seeds and radishes.

Sakura Dust Roll (8 pcs) – R160

Tuna tartar, orange zest, truffle mayo and avocado on the inside. Topped with avocado puree and radishes. Dressed with micro greens, edible flowers and a sprinkle of nori dust.

Caviar Noir Roll (8 pcs) – R159

Tuna infused with citrus ponzu and avocado on the inside. Topped with truffle mayo, caviar and squid tempura crisp. Dressed with micro greens, avocado puree, toasted sesame seeds, spring onion and edible flowers.



Hazelnut Umami Roll (8pcs) – R145

Unagi glazed baby marrow and avocado on the inside. Topped with a ribbon of torched salmon. Garnished with micro herbs, radishes, toasted sesame seeds and vegan mayo.

Firefly Roll (8 pcs) – R155

Chilli glazed baby squid, avocado and charred jalepeno. Topped with lime slices, truffle mayo, unagi sauce, edible flowers and micro greens.

New Style Beef Fried Roll (8 pcs) – R149

Deep fried beef and cucumber roll. Topped with beef tartar, roasted sesame seeds, spicy mayo and unagi sauce.

Prawn Tuna Roll (8pcs) – R149

Prawn and Avo California roll topped with seared tuna dressed with truffle mayo balsamic pearls roasted sesame seeds spring onion and unagi sauce

Prawn Bomb Roll (8pcs) – R155

Prawn California topped with deep fried spicy prawn roasted sesame seeds spring onion and unagi sauce

Nigiri (4 pcs) – R140

Blow touched salmon or tuna topped with assorted herbs and sauces

Cape Roll (8pcs) – R139

Prawn california. Topped with peppadew tartar, truffle mayo, micro greens and roasted sesame seeds.

Tuna Dream Roll – R135

Seared tuna California and avocado topped with truffle mayo wrapped in nori dressed with spring onion roasted sesame seeds and home made spicy mayo.

Squid tempura – R155

Prawn California topped with deep-fried squid drizzled with sweet chilli roasted sesame seeds and spring onion.

Tuna and sweetcorn roll – R160

Diced tuna mixed with sweetcorn and mayo on the inside. Topped with tuna tartar, sweetcorn, truffle mayo, micro greens and roasted sesame seeds.

Panko prawn and cream cheese roll – R159

Deep fried prawn California with cream cheese topped with avocado and dressed with spicy mayo micro greens and roasted sesame seeds.

Mushroom unagi roll – R145

Mushroom fried in unagi sauce, with julienne carrots on the inside. Topped with seared salmon, truffle mayo





Vegan Sushi

Plant Powered & Packed with Flavour (all rolls are 8 pcs)

New Style Vegan Roll – R110

Tofu, soy glazed mushrooms and avocado on the inside. Topped with olive salsa, vegan mayo and a sprinkle of chives

Aubergine Dream Roll – R110

Smokey aubergine with fresh veg on the inside, wrapped in crispy nori. Topped with roasted sesame seeds, vegan sauce and micro greens

Smoky BBQ Tofu & Pickled Onion Roll – R115

Bbq-glazed tofu, pickled red onions, lettuce and avocado on the inside. Topped with smoked nori dust and a yellow peppercorn aoli.

Beetroot & tofu Roll

Roasted beet matchsticks and avocado on the inside. Topped with cubed tofu. Dressed with micro greens, edible flowers, vegan mayo and balsamic pearls.

Crispy Tempura Veggie Roll – R109

Filled with tempura sweet potato, avocado and deep fried spring onion root. Topped with vegan mayo and sweet chilli sauce. Dressed with micro greens, roasted sesame seeds and edible flowers.

Caramelised Onion & Sweet Potato Roll – R119

Roasted sweet potato and avocado on the inside. Topped with caramelised onion and avocado. Dressed with vegan mayo and a sesame oil drizzle

Wasabi Edamame Pesto Roll – R129

Edamame, avocado, Rocket & cucumber on the inside touched with wasabi-edamame pesto and drizzled with nori crunchy flakes

Baby Marrow & Caramelised Onion Roll – R115

Roasted marrow and avocado on the inside topped with caramelised onions drizzled with unagi sauce and spring onion

Roasted Garlic & Mushroom Roll – R110

Roasted garlic cloves, sautéed mushrooms, spinach and avocado on the inside topped with truffle oil drizzle roasted sesame seeds and micro greens

Umami Garden Roll – R120

Yuzu grilled miso mushroom and avocado on the inside. Wrapped in nori, topped with truffle mayo and balsamic pearls. Dressed with micro greens, roasted sesame seeds and radishes.

Mushroom bomb – R129

Tempura mushroom, basil, red pepper and avocado on the inside. Topped with tempura mushroom. Dressed with vegan mayo, sweet chilli sauce, micro herbs and roasted sesame seeds.

Carrot/cucumber nigiri 3 pcs – R109

Diced carrot or cucumber wrapped in nori topped with vegan mayo and a string of chives

Salmon and Veg Roll – R110

Vegan cured salmon, cucumber and avocado on the inside. Topped with roasted sesame seeds, vegan mayo and peppadews

Vegan Tuna Nigiri 3pcs – R109

Cured tomato wrapped in rice drizzled with roasted sesame seeds and a sting of chives.

Inari rainbow – R115

avocado and cucumber on the inside. Topped with sliced inari, avocado, vegan mayo and roasted sesame seeds.

Cucumber or avo maki – R109

Cucumber or avo rolled in sushi rice and nori. Topped with vegan mayo

Inari roses – R115

slices of inari rolled around rice. Topped with vegan mayo and balsamic pearls.

Broccoli, avo and beet roll – R129

Deep fried broccoli on the inside. Topped with avocado, beet tartar, vegan mayo and roasted sesame seeds.





Platters

16 PIECE SALMON PLATTER – R180.00

8x Salmon California, 4x Salmon Rainbow, 4x Salmon Roses

20 PIECE SIGNATURE PLATTER – R260.00

6x Loaded Futomaki, 4x New Style Salmon, 4x New Style Tuna, 2x Seared Salmon Nigiri, 4x Seared Salmon Roses

24 PIECE CRUNCH PLATTER – R320.00

6x Deep Fried Tuna Futomaki, 8x Deep Fried Salmon Crunch, 8x Seared Salmon Roses, 4x Seared Salmon Nigiri.

32 PIECE RAINBOW PLATTER – R410.00

8x Fully Loaded Rainbow, 8x Salmon Rainbow, 8x Prawn Rainbow, 8x Salmon Roses.



TAKUSAN

(EAT AS MUCH AS YOU CAN)

CHOICE OF ANY SIGNATURE SUSHI ROLLS

ALL DISHES SERVED AS 4 PER PORTION

R399.00 PER PERSON

VEGAN TAKUSAN

CHOICE OF ANY VEGAN SUSHI ROLLS

ALL DISHES SERVED AS 4 PER PORTION

R299.00 PER PERSON

FREE MISO SOUP BOWL ON ORDER OF TAKUSANS

TERMS & CONDITIONS APPLY

NO SHARING PERMITTED

R15.00 SURCHARGE PER PIECE NOT CONSUMED

NO TAKE AWAYS ALLOWED

LIMITED EATING TIME OF 90 MINUTES

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