



**DOZO!**

SUSHI, SASHIMI, SAKE BAR

delivery menu  
by phone: 2598 1718

**nigiri : 2 pcs of sushi rice with topping**

<b>DZ011 sake</b>	\$30
norwegian salmon	
<b>DZ012 maguro</b>	\$30
yellowfin tuna	
<b>DZ013 unagi</b>	\$30
fresh water eel with sweet sauce	
<b>DZ014 hamachi</b>	\$30
fresh yellowtail	
<b>DZ015 hotata</b>	\$40
hand-diced scallop	
<b>DZ016 ebi</b>	\$30
poached fresh water prawn	
<b>DZ017 ami ebi</b>	\$40
sweet fresh water prawn	

**sashimi : sliced premium quality fish**

<b>DZ001 sake</b>	\$75
5 pcs norwegian salmon	
<b>DZ002 maguro</b>	\$75
5 pcs yellowfin tuna fillet	
<b>DZ003 seared maguro</b>	\$75
5 pcs seared black pepper yellowfin tuna	
<b>DZ004 seared sake</b>	\$75
5 pcs sesame encrusted norwegian salmon with lime salsa	
<b>DZ005 hotata borea</b>	\$75
5 pcs hand-diced scallop with salmon roe	
<b>DZ006 hamachi</b>	\$75
5 pcs yellowtail	



**sashimi and sushi platters**

<b>DZ007 assorted sashimi boardroom platter</b>	\$420
10 pcs salmon, 7 pcs cuttlefish, 5 pcs tuna, hamachi, octopus, scallop, swordfish, 4 pcs sea urchin, 2 pcs hotata ebi, salmon roe	
<b>DZ008 assorted sashimi party platter</b>	\$240
6 pcs scallop, 5 pcs salmon, tuna, hamachi, octopus	
<b>DZ009 assorted sushi boardroom platter</b>	\$380
3 pcs salmon, tuna, hamachi, scallop, shrimp, cuttlefish, octopus, sea urchin, eel, ami ebi, tobiko	
<b>DZ010 assorted sushi party platter</b>	\$298
6 pcs california roll, 3 pcs salmon, tuna, hamachi, octopus, maki, shrimp, tobiko	

choose from a variety of platters & party boxes — a great alternative for meetings, boardroom lunches & other occasions!

## GET YOUR SUSHI FIX

### big rolls : 2 big rolls wrapped in nori (seaweed)

- DZ016 dynamite roll** \$40  
spicy scallops & salmon with cucumber and red chili mayonnaise
- DZ017 spicy tuna roll** \$40  
chopped spicy maguro tuna with cucumber & chili mayonnaise
- DZ018 dragon roll** \$40  
grilled eel, avocado, cucumber, tobiko & unagi sauce
- DZ019 spider roll** \$40  
soft shell crab with plum tobiko mayonnaise
- DZ020 california roll** \$30  
crabmeat, avocado, cucumber with tobiko
- DZ021 spicy chicken katsu roll** \$40  
breaded chicken katsu with shiso leaf, tossed in a spicy dressing and drizzled with katsu sauce
- DZ022 lobster shrimp roll** \$40  
lobster tempura, cucumber and avocado
- DZ023 salmon california roll** \$40  
crabmeat, avocado, cucumber and tobiko topped with salmon and ikura
- DZ024 a-2 roll** \$40  
spicy salmon, cucumber and coriander topped with avocado and ikura

### temaki hand rolls: sushi filled nori (seaweed) cone

- DZ025 spicy tuna temaki** \$40  
chopped spicy maguro tuna with cucumber and chili mayonnaise
- DZ026 salmon & avocado temaki** \$40  
norwegian salmon and avocado with a soy mayonnaise and sesame seeds
- DZ027 soft shell crab temaki** \$40  
crispy soft shell crab in a light batter with chili mayonnaise
- DZ028 california temaki** \$40  
crabmeat, avocado, cucumber, with tobiko

### temaki hand rolls: sushi filled nori (seaweed) cone (continued)

- DZ029 salmon skin temaki** \$40  
crispy grilled salmon skin with cucumber and tobiko mayonnaise
- DZ030 prawn tempura temaki** \$50  
crispy battered prawn with a wasabi mayonnaise

### maki rolls: 6 sushi rolls wrapped in nori (seaweed)

- DZ031 sake maki** \$40  
norwegian salmon
- DZ032 tekhamaki** \$40  
yellowfin tuna
- DZ033 avocado maki** \$40  
avocado and spring onion maki rolls
- DZ034 teriyaki salmon skin maki** \$40  
crispy salmon skin and cucumber with teriyaki sauce
- DZ035 prawn tempura maki** \$40  
prawn tempura, cucumber, mayonnaise and sesame seeds

### salads: a healthy complementary selection

- DZ036 sashimi salad** \$75  
a mixture of salmon, snapper and tuna with fresh greens and oba dressing
- DZ037 seared beef salad** \$80  
seared black pepper australian Angus beef fillet with fresh greens and ponzu sauce



**salads: a healthy complementary selection  
(continued)**

- DZ038 red soba noodles** \$50  
cold red soba noodles served with minced  
radish, spring onions, charu dipping sauce  
and nori flakes
- DZ039 crab roe salad** \$55  
crabmeat, shredded cucumber and tobiko

**side dishes: perfect with your meal**

- DZ040 gyoza** \$40  
4 grilled chicken dumplings served with  
garlic soy sauce
- DZ041 edamame** \$40  
freshly steamed green soya bean -  
slightly salted
- DZ042 chicken yakitori** \$40  
3 skewers of grilled chicken and spring onion  
coated in yakitori sauce
- DZ043 beef yakitori** \$40  
beef tenderloin, onion and peppers with  
teriyaki sauce
- DZ044 miso soup** \$30  
a light dashi soup flavoured with white miso  
paste, tofu, wakame and spring onion

**hot dishes**

- DZ045 prawn yakisoba** \$75  
teppan-fried ramen noodles with egg,  
chicken, shrimps, onions, green and red  
peppers, bean sprouts and green onions
- DZ046 mixed tempura** \$90  
prawns and seasonal vegetables in a light  
batter served with hondashi dipping sauce
- DZ047 dumpling noodle soup** \$70  
pork filled dumplings, asian vegetables and  
udon noodles in a spicy homemade broth
- DZ048 chicken teriyaki udon soup** \$85  
shredded chicken, asian vegetables and  
udon noodles in a homemade broth drizzled  
with teriyaki sauce
- DZ049 DOZOI ramen** \$70  
classic ramen noodles with shitake and  
enoki mushrooms in a fragrant dashi broth

**sake**

- DZ051 suishin** \$160  
ginjo grade 300ml - smooth with a  
dry finish
- DZ052 ichinokura** \$200  
junmai grade 300ml - clean and fruity
- DZ053 ozeki esakaya tyoubai** \$250  
daiginjo grade 300ml - balanced



**beer**

- DZ058 sapporo** 355ml \$45
- DZ057 yebisu** 334ml \$45

**water**

- DZ058 still water** 500ml \$40
- DZ059 sparkling water** 500ml \$40

**raw juices**

- DZ060 orange juice** 300ml \$30
- DZ061 fruit mix** 300ml \$30
- DZ062 vitamin boost** 300ml \$30