SOYA SUSHI | BAR | BISTRO

Small Plates

Land

EDAMAME Soybean in the pod / sea salt 4

GARLIC LIME EDAMAME 4

BEEF NEGIMAKI Asparagus/ Green onion/ Wrapped with thinly cut NY Strip 9

GYOZA (6) Pork dumplings lightly pan fried / ponzu sauce 6

YAKITORI Grilled Chicken / Green Onions / teriyaki sauce 6

BEEF TATAKI Seared Thinly sliced NY strip / ponzu sauce 11

AGEDASHI TOFU Fried tofu / dashi broth 7

Sea

SASHIMI 12-15 Pieces of Chef's choice assorted fish 13

SHUMAI (6) Steamed shrimp dumpling / ponzu sauce 5

DYNAMITE MUSSELS (7) Green mussels / baked in caviar cream sauce 7

SOFT SHELL CRAB Deep fried soft-shell crab / ponzu sauce 10

OYSTER KAKI FRY (6) Panko encrusted oysters/ deep fried/ tangy fruit & vegetable sauce 9

TUNA TATAKI Thinly sliced tuna / seared / ponzu sauce 13

POKE AHI TUNA Fresh tuna "poke" style / spicy sauce/ organic salad/ seaweed salad 14

OYSTER SHOOTER Fresh oyster / ponzu sauce/ Masago/ quail egg 4

Soups & Salads

MISO SOUP Japanese soy bean soup/ tofu/ scallions/ seaweed 2

MISO MUSSELS (7) Green mussels/ miso soup 7

MISO CLAMS Clams/ miso soup 10

TEMPURA UDON Thick noodle/ light broth/(2) tempura shrimp 13

HOUSE SALAD Green salad/ housemade ginger dressing 3

SEAWEED SALAD Seaweed tossed with sesame seeds 6

AHI TUNA SALAD 6-8 oz Tuna (grilled) / house salad/ ginger dressing 19 *Choice of Temperature

SASHIMI SALAD Assorted thinly sliced fresh fish / ponzu chili sauce / organic salad 16

Noodles

YAKISOBA Stiry fry noodle/ fruit & vegetable tangy sauce/ onions/ carrots/ broccoli/ red onions 11

SEAFOOD NOODLE Thick white rice noodle/ butter & oyster sauce/ shrimp/ scallop/ mussels 19

Beverages

SOFT DRINKS *Free Refills 2.5

Coke/ Diet Coke/ Sprite/ Ginger Ale/ Sweet Tea/ Unsweet Tea

EVIAN BOTTLED WATER 2.5

HOT TEA *Free Refills 2

Juices *No Refills 3

Orange Juice/ Cranberry Juice/ Pineapple Juice

Hibachi

*Served with miso soup & house salad

*Grilled with sautéed vegetables and white rice

CHICKEN 14 **STEAK** 19

SHRIMP 19 **SCALLOPS** 19

LOBSTER TAIL 28

CHICKEN & STEAK 19 **CHICKEN & SHRIMP** 19

SHRIMP & STEAK 20 **SHRIMP & SCALLOP** 20

STEAK & SCALLOPS 20 **STEAK & LOBSTER** 28

Grilled

*Served with miso soup & house salad

TERIYAKI Sweet soy reduction glaze/ vegetables/ white rice

Your choice:

CHICKEN 14 **NY STRIP** 21

SALMON 19

CHILEAN SEA BASS Grilled/ sweet ginger onion ponzu reduction sauce/ sautéed vegetables and rice 24

AHI STEAK 6-8 oz Tuna/ Grilled/ sweet ginger onion ponzu reduction sauce/ sautéed vegetables/ white rice 22

SUSHI & SASHIMI DINNERS

*Served with miso soup and house salad

*ALL sushi/sashimi dinners are Chef's choice

SUSHI REGULAR 6 pc nigiri/ tuna roll 16

SUSHI DELUXE 8 pc nigiri/ tuna roll 18

SUSHI SPECIAL 9 pc nigiri/ tuna roll 20

SASHIMI REGULAR 20-25 pcs 25

SASHIMI DELUXE 25-30 pcs 30

SASHIMI SPECIAL 30-35 pcs 35

SUSHI & SASHIMI 8 pc nigiri/ 12-15 pc sashimi 25

CHIRASHI Assortment of thinly sliced fish over sushi rice 21

TEKKA DON Tuna sashimi over bowl of sushi rice 23

MAKI COMBO Ca. Roll/ Tuna Roll/ Spider Roll 17

Dessert

FRIED ICE CREAM 6 **VANILLA ICE CREAM** 3

GREEN TEA ICE CREAM 4 **MOCHI ICE CREAM** 5

MANGO ICE CREAM 4

Lunch Mon- Sat 11 am – 3 pm

*All lunches are served with miso soup and house salad

:: FIVE COURSE LUNCH::

Panko-breaded/ deep fried/ served with white rice/ ca. roll

CHICKEN 10 **FISH** 10

SHRIMP 10 **SCALLOP** 10

:: TERIYAKI ::

Served with white rice and sautéed vegetables

Chicken 8 **Steak** 9 **Seafood** 10 **Salmon** 10

:: SMALL SUSHI :: :: LARGE SUSHI::

3 pc Nigiri/ Ca. roll 10 6 pc Nigiri/ Ca. roll 13

Nigiri & Sashimi

Amaebi* 5.50
sweet shrimp

Ebi 4.50
shrimp

Hamachi* 5.50
yellowtail

Hokigai* 4.50
surf clam

Ika* 4.50
cuttle fish

Ikura 5.50
salmon caviar

Kani 3.95
crab stick

Kani II 6.95
snow crab leg

Katsuo* 6.95
bonito

Maguro* 5.50
tuna

Masago* 4.50
smelt fish caviar

Saba 4.50
Mackerel

Sake* 5.00
fresh salmon

Sake II 4.50
smoked salmon

Shiro Maguro* 5.00
Escolar

Izumi-dai* 4.50
Tilapia

Tako 5.50
Octopus

Tamago 3.50
egg omelet

Tobiko* 4.50
flying fish caviar

Toro* mkt
fatty tuna

Tuna Lover* 8.00
red, escolar, katsuo

Unagi 5.95
fresh water eel

Uni (1)* mkt
sea urchin

Uzura (1)* 0.95
quail egg

1. *Nigiri served in pairs*
2. ** indicates raw items.*
3. *Some items subject to availability.*
4. *Prices and selection may vary from time to time.*
5. *Consumption of raw or undercooked animal products may increase the risk of food-borne illness.*

House Rolls

Mt Fuji* 14.00
Tuna,salmon,crab,avocado,soy paper/red tobiko

Ahi II* 11.95
tempura spicy tuna

Atkins* 13.95
tuna, salmon, white tuna, avocado/ ponzu sauce

Charlie Brown 13.95
crab mix/ torched scallops

Crunching Tiger* 13.95
spicy tuna/ salmon/ tempura flakes

Crunchy California 8.95
tempura ca roll

Fireman* 10.95
Spicy crab mix/ escolar, jalapenos/ spicy teriyaki

Vancouver 13.00
Spicy crab, cuc, bacon/ smoke salmon/avocado/ sweet wasabi/teriyaki

Golden Gate 9.95
Crab mix/ mango

Golden Scallop* 12.95
spicy tuna/ baked scallops

King Neptune 15.95
ca roll/ baked lobster meat

Lion King 9.95
ca roll/ broiled salmon/ caviar sauce

Otosan 9.95
crab mix/ broiled salmon

Seattle 9.95
ca roll/ baked scallops

Soya Dragon 16.95
crab mix/ 5 oz eel

Soya Tempura* 12.95
tempura spicy tuna, crab mix, eel, avocado

Spicy Softail* 10.95
ca roll/ yellowtail

Tootsie Roll 8.95
fried spicy tuna double roll

Top Gun* 11.95
crab mix, asparagus/ salmon, avocado

VA Beach Crunch* 11.95
tempura spicy tuna/ ginger-sesame dressing/eel sauce

Volcano 9.95
tempura crab mix/tempura flakes/ spicy teriyaki sauce

Volcano II* 13.95
crab mix/ spicy tuna/ tempura flakes/ spicy teriyaki sauce

Watermelon* 13.95
spicy tuna/ fresh tuna, avocado, eel sauce

Standard Rolls

Alaskan* 5.95
salmon, avocado

Avocado 3.95
avocado

California 4.95
crab stick, cucumber, avocado

California II 7.95
snow crab leg, cucumber, avocado

Caterpillar 12.95
ca roll/ eel

Dragon 6.95
shrimp tempura

Ebi 6.95
shrimp

Garden 4.95
assorted vegetables

Hamachi* 5.95
yellowtail, scallions

Kaki 6.95
fried oysters

Kamikaze* 6.95
spicy tuna

Kappa 2.95
cucumber

Lobster Tail mkt
fried lobster tail

New York* 8.95
spicy tuna, shrimp tempura

Philadelphia 5.95
smoked salmon, cream cheese

Phoenix 5.95
crab mix

Rainbow* 10.95
ca roll/ salmon, escolar, red tuna

Spicy Salmon* 6.95
spicy salmon, cucumber

Spider 9.95
soft shell crab

Tekka* 4.95
tuna

Unagi Maki 6.95
fresh water eel/ caviar

SOYA

SUSHI | BAR | BISTRO

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NORFOLK, VA

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