

WELCOME TO SUSHI NINJA SAKE BAR



OUR STORY

Sushi Ninja is a family business that looks after the soul with comfort food. Our values are to create a family-like atmosphere in which both staff & customers can feel at home. We are proud to be serving authentic, innovative & fresh Japanese flavours. Sushi Ninja is not just a Japanese dining experience but also a cultural experience. We would like to grow together with our community & bring a "mini Japan" to New Plymouth, giving everybody a chance to experience Japanese hospitality & meet the Ninja family.



OWNERS:
HEAD CHEF, KEN
& SOPHIE
KUROTA &
THEIR DAUGHTER
MINAMI

HEAD CHEF, KEN Specialises in the sushi, sashimi, & tempura kitchen where he creates his magic. He has created many Sushi Ninja original sushi to satisfy even the most reluctant diner. He is passionate to explore and create new things, as well as, keeping the traditional aspect of Japanese cuisine. On his off duty days, he loves going to the sauna and surfing. Sauna, Surf and Sushi, what a great mix!

SOPHIE also has more than 30 years' experience in hospitality. She loves to interact with customers & to feel they are friends & part of the Ninja family. Her front of house team are also very much part of the family environment created over 15 years of operation. She is half Japanese & half Kiwi, bilingual & bi-cultural, having been brought up in Tokyo where her mother was born, & moving to New Zealand after graduating from high school.

MINAMI, who has been helping out with the family business since she was little, was born in New Zealand but has a deep understanding of her heritage & is very proud to be helping out with sushi making, tempura & other chef skills as well as with the front of house team. She is currently training at university to be a professional contemporary dancer, but returns to help out with the family business each school holidays.

There will be a surcharge on unlicensed holidays.

OUR TOP SELLERS

GYOZA PORK DUMPLINGS

\$19.80



TUNA KATSU

\$28.80

With Sushi Ninja's original tsume sauce



KARAAGE CHICKEN

Battered chicken



\$20.80

MOST POPULAR DISH

SCALLOP SALMON SUSHI BALLS

\$28.80



SUPREME CHICKEN ROLL

\$14.80

4 pcs

\$23.80

8 pcs



AKAROA SALMON SET

- 2 pcs fresh nigiri
- 2 pcs aburi nigiri
- 2 pcs maki (roll)
- 2 pcs sashimi

\$34.80



VG = Vegan

V = Vegetarian

GF

= Please ask staff for the special GF gluten free menu & specify who is GF as we have similar non gluten free menu items

VO

= Please ask staff to make it vegan

A great way to trial most of our favourites at a reasonable price shared between two to three people.

SET MENUS



NINJA SET FOR 2-3 \$98

SET MENU FOR TWO TO SHARE INCLUDES:

- Edamame **VG**
- Kaiso bowl **VG**
- Gyoza (6 pcs of pork dumplings)
- Karaage chicken
- Vege tempura **VG**
- 4 pcs of teriyaki Chicken roll
- 4 pcs salmon avo roll
- **OPTIONAL** Rice & Miso **PLEASE ASK STAFF.**



SHOGUN SET FOR 2-3 \$130

SET MENU FOR TWO TO SHARE INCLUDES:

- Edamame **VG**
- Kaiso bowl **VG**
- 6 pcs of assorted fresh sashimi
- Beef tataki
- 4 pcs salmon avo roll
- 8 pcs supreme teriyaki Chicken roll
- Karaage chicken
- Gyoza (6 pcs of pork dumplings)
- **OPTIONAL** Rice & Miso **PLEASE ASK STAFF.**

Set menus are priced according to the ingredients and heavily discounted. We cannot change these around. If you have special dietary requirements, we recommend you order individual dishes. We can also sell out of certain items on the set menu which we will then replace with similar priced items. Thank you for your understanding.

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PG 3

SMALL DISHES TO SHARE

A great option to get you started. Start off with a couple of these while you enjoy looking through the menu for more to order.

\$7.80 EACH

VEGE KATSU 2PC V



EBI FRY 2PC
Panko crumbed prawns served with **Sushi Ninja's tartare sauce**



EDAMAME Vo
Boiled salted soy bean in pod



TAKOYAKI 3PC
Octopus dumplings with soft creamy centers



RENKON CHIPS Vo
Lotus root



\$9.80 EACH

DAIGAKU IMO VG
Honey glazed kumara



KAILOSEAWEED SALAD VG
Seaweed salad served with mesculin & **Sushi Ninja's dressing**



\$14.80 EACH

MUSSEL YAKI
Mussels flame grilled with sake soy & mayo



BEEF TATAKI
Seared beef served cold on a bed of onions & drizzled with **Sushi Ninja's garlic soy citrus sauce**



HOT & SPICY CHICKEN KARAAGE
Karaage with hot & spicy chilli powder mixed with spicy mayo



\$16.80 EACH

NANBAN CHICKEN KARAAGE
Egg battered karaage chicken with sweet & spicy sauce & **Sushi Ninja's tartare sauce**



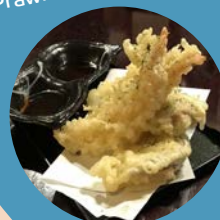
AGEDASHI KARAAGE
Karaage chicken served in warm soy based soup



TEMPURA PRAWN 3PC



MIXED TEMPURA 5PC
Prawns & vegetables



\$18.80 EACH

VEGE TEMPURA 6PC VG



IKAGESO
Crunchy squid legs served with mayo



NEGI CHASHU
Slowly cooked chashu pork belly served with sake soy sauce sesame chilli oil



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MEDIUM DISHES TO SHARE

KARAAGE CHICKEN

Soy garlic battered chicken



\$20.80

KATSU CHICKEN

Panko crumbed chicken. Served with **Sushi Ninja's tartare sauce and katsu sauce**



\$19.80

NANBAN CHICKEN

Egg battered chicken with sweet & spicy sauce & **Sushi Ninja's tartare sauce**



\$19.80

HONEY CHICKEN



\$21.80

SUSHI NINJA'S ORIGINAL RECIPE DISH

GYOZA PORK DUMPLINGS

Pan fried pork dumplings



\$19.80

SESAME GYOZA

Pork dumplings served in a warm sesame soup



\$20.80

VEGE GYOZA

Pan fried vege dumplings VG



\$19.80

KOREAN KARAAGE CHICKEN

Battered chicken spiced with sweet & spicy Korean paste & grilled cheese



\$21.80

TERIYAKI CHICKEN

Tender chicken cooked & served with **Sushi Ninja's signature teriyaki sauce**



\$19.80

MANGO PRAWN TEMPURA

3 pcs of Prawn tempura with a mango sauce served in a rice paper cup



\$21.80

ABURI PRAWN MAYO

2pcs of tempura prawn flame grilled with mayo & choice of spicy mayo or wasabi mayo



\$20.80

\$28.80

SALMON SCALLOPS SUSHI BALLS

Scallop tempura on aburi salmon sushi balls with **Sushi Ninja's tsume sauce** (sweet soy reduction)



\$28.80

TUNA KATSU

Panko crumbed & flash fried fresh tuna served with **Sushi Ninja's tsume sauce** (sweet soy reduction)



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SUSHI SASHIMI

FIREBALL ROLL

Fresh tuna/avo cream cheese rolled with flame grilled salmon & drizzled with wasabi mayo, & served with balsamic soy sauce



\$17.80

4 pcs

\$31.80

8 pcs

ABURI SALMON NIGIRI

Flame grilled Akaroa Salmon nigiri



\$8.50

2 pcs

SUPREME CHICKEN ROLL

Teriyaki chicken roll topped with extra **Sushi Ninja's teriyaki sauce**, chicken, mayo & tempura bits & flame grilled



\$23.80

8 pcs

TUNA TATAKI

Seared fresh tuna served tatakai soy citrus sauce & topped with fish roe



\$29.80

VOLCANO ROLL

Spicy mayo, katsu roll with curry sauce



\$27.80

8 pcs

SUPREME SALMON ROLL

Mini salmon roll topped with fresh Akaroa salmon, mayo, **Sushi Ninja's teriyaki sauce** flame-grilled with tobikko fish & eggs & micro greens



\$27.80

8 pcs

KEN'S DRAGON ROLL

Salmon avo roll topped with mayo, salmon & teriyaki eel & flame grilled



\$20.80

4 pcs

SALMON TATAKI

Fresh Akaroa Salmon seared & served chilled with **Sushi Ninja's tatakai sauce** topped with crispy caramelised onions & wasabi mayo



\$28.80

8 pcs

AKAROA SALMON SET

2 pcs fresh nigiri, 2 pcs aburi nigiri, 2 pcs maki (roll), and 2 pcs sashimi



\$34.80

SASHIMI

Today's fresh sashimi fish hand picked by our chefs

Salmon 3 pcs \$11.80
Tuna 3 pcs \$14.80
Whitefish 3 pcs \$10.80



GUNKAN 2 PCS (BATTLESHIP SHAPED SUSHI)

California Mix \$7.80
Crab surimi/mayo mix \$7.80
Mix Tuna \$7.80
Cooked tuna/mayo mix \$7.80
Tobikko \$8.80
Flying fish roe \$6.80
Kaiso seaweed **VG**

NIGIRI (FRESH) & ABURI (GRILLED) SUSHI 2 PCS

Salmon \$8.50
Tuna \$9.30
Today's White Fish \$7.80
Eel \$9.30
Teriyaki eel \$9.30
Inari \$5.80
Tofu pocket **VG**

MAKI SUSHI ROLLS

ALL 4 PCS \$12.80
ALL 8 PCS \$19.80

Teriyaki Chicken Roll

Chicken cooked with **Sushi Ninja's teriyaki sauce** & rolled with carrot, cucumber

Salmon Avo Roll

Fresh Akaroa salmon & avocado rolled inside out

Katsu Roll

Panko crumbed chicken rolled with cabbage & **Sushi Ninja's katsu sauce**

Teardrop Salmon Roll

Grilled salmon rolled inside out in a teardrop salmon served with **Sushi Ninja's teriyaki sauce** & mayo

California Roll

Crab surimi mayo mix

Tuna Mayo Roll

Cooked tuna and mayo mix

Vege Roll **VG**

Sliced Inari tofu pockets, cucumber, & carrot roll

Vegan Roll **VG**

Cucumber, carrot & avocado roll

GOURMET SUSHI ROLLS

Rainbow Roll 8pc \$25.80

California mix rolled & topped with fresh salmon, fresh white fish & fresh tuna, & avocado when available

Deluxe Tempura Roll **V** 8pc \$23.80

Vege tempura roll & topped with tempura bits & served with Sushi Ninja teriyaki sauce

Tiger Roll **V & VO** 8pc \$20.80

Kumara, cream cheese, spring onion, red pepper rolled & sprinkled with Korean chilli powder & aonori seaweed

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RAMEN

**ALL
\$23.80**

All ramen served with ramen egg & nori.

Please choose your favourite TOPPING

**CHOOSE ONE
TOPPING FOR
YOUR RAMEN:**

- Pork Charshu
- Katsu Chicken
- Karaage Chicken
- Salmon Belly



TAN TAN MEN
Pork miso broth served
Spicy sesame soup base
with spicy chicken mince
topping.
* No option for topping as
it's included.



**SPICY SESAME
RAMEN**
Pork broth soup with
ground sesame & spicy
chilli oil



**BLACK
TONKOTSU
RAMEN**
Pork broth soup with
Black sesame oil, burnt
garlic & pork broth soup



**TONKOTSU
RAMEN**
Pork broth soup



**CREAMY SESAME
RAMEN**
Pork broth soup with ground
sesame



**MISO TONKOTSU
RAMEN**
Pork miso broth served
with vege & miso paste.
* Spicy option available



SHOYU RAMEN
Soy based soup

NEW!

**HAKATA TONKOTSU
RAMEN**
Hakata style pork broth soup
ramen with takanazuke (pickled
mustard green), spicy oil & soy
sauce dashi

RAMEN EXTRAS

Extra Chashu \$6 Extra Salmon Belly \$6 Extra Katsu \$8 Extra Egg \$2 Extra Karaage \$6 Extra Spicy Miso Paste \$2 Extra Nori (2 squares) \$2 Extra Noodles \$6

SALADS

KAISO SEAWEED SALAD

\$14.80

Marinated seaweed with a side of mesclun greens

VG



TERIYAKI CHICKEN SALAD

\$22.80

Teriyaki chicken with salad greens & served with **Sushi Ninja's dressing**



TUNA SASHIMI AVO SALAD

\$26.80

Fresh tuna & cooked tuna & avo salad served with **Sushi Ninja's dressing**



VEGETARIAN

TEMPURA VEGES



\$ 18.80 6pc



V

VEGE GYOZA

\$19.80

Pan fried dumplings

VG



- Deluxe Vege Tempura Roll** V 8 pcs \$23.80
Vege tempura pieces rolled & served with a sweet soy sauce
- Vege Roll** VG 4 pcs \$12.80
- Inari tofu pockets** rolled with cucumber, carrot 8 pcs \$19.80
- Vegan Roll** VG 4 pcs \$12.80
- Cucumber, carrot & avocado roll 8 pcs \$19.80
- Tiger Roll** V & VO 8 pcs \$20.80
- Kumara, cream cheese, spring onion, red pepper rolled & sprinkled with Korean chilli powder & aonori seaweed
- Edamame** VG \$9.80
Boiled salted soy beans in pods. Please remove the skin
- Renkon Chips** VO \$9.80
Lotus root chips
- Daigaku Imo** VG \$9.80
Honey glazed deep fried kumara sprinkled with sesame seeds

- Vege Gyoza** VG \$19.80
Pan fried minced vege dumplings served with gyoza dipping sauce
- Kaiso Seaweed Salad** VG \$14.80
Marinated seaweed with sesame, soy & chilli dressing with a side of mesclun greens & Sushi Ninja's dressing
- Kaiso Bowl** VG \$9.80
Marinated seaweed with sesame, soy & chilli dressing
- Teppan Vege Yakisoba** V & VO \$21.80
Pan-fried noodles with veges, yakisoba sauce, served on a hot plate
- Tempura Veges** V 6 pcs \$18.80
Assortment of fresh vegetables in tempura battered served with tempura soy based sauce

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NABE

SALMON NABE

\$21.80

Hot pot



SPICY SEAFOOD NABE

\$21.80

Hot pot



NABEYAKI UDON

\$21.80

Tempura prawn & udon noodle nabe



RICE & NOODLES

TEPPAN YAKISOBA

\$21.80

Pan fried egg noodles

V VO



Chicken or Seafood or Vege

SALMON CHAZUKE

\$19.80

Grilled salmon on rice & served with soy based soup to mix



SALMON ABURI RICE

\$14.80

Aburi salmon on the rice with teriyaki sauce



CHASHU RICE
Rice mixed with chashu pork, sake soy sauce & sesame oil



NEW!

RICE OR MISO

\$4.00



KATSU CURRY

\$25.80

Panko crumbed chicken



KARAAGE CURRY

\$23.80

Battered chicken



SIMPLE CURRY

\$18.80

Plain curry with rice



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HAVE YOU TRIED LUNCH AT SUSHI NINJA?



AVAILABLE NOW WEEKDAYS FOR LUNCH 11.30 AM - 2 PM



We have a huge selection of freshly made sushi from our Pick Your Own (PYO) sushi range and our **All New ONIGIRI range**, in addition to our regular dine-in lunch menu serving ramen, donburi and bentos.



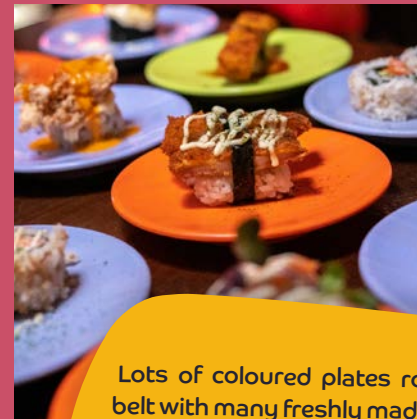
Onigiri is the Japan staple packed lunch. It is like we would have a sandwich but this is a rice ball filled with a variety of fillings to choose from.

NOW YOU CAN EVEN ORDER ONLINE FOR PICK UP



BRING THE FAMILY TO EXPERIENCE THE FUN SUSHI TRAIN

AVAILABLE WEEKENDS & SCHOOL HOLIDAYS FOR LUNCH 11.30 AM - 2 PM



Lots of coloured plates rotating around the conveyor belt with many freshly made sushi pieces. Take your favs and add up the plates at the end to pay. The fun family way to dine in at Sushi Ninja. **Best to book and mention you want a sushi train table.**

SUSHININJA
.CO.NZ   

89 DEVON STREET EAST
NEW PLYMOUTH
06 759 1392

**PLEASE
LEAVE A
5 STAR
REVIEW**



ありがとうございます
ARIGATO GOZAIMASU!
THANK YOU VERY MUCH

We greatly appreciate your support!

JOIN OUR LOYALTY CLUB

OUR REWARDS ARE

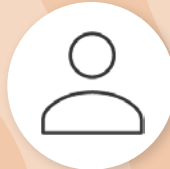


**SPEND \$200 (\$1/1PT)
= \$10 OFF YOUR NEXT VISIT**



**30% DISCOUNT ON
YOUR BIRTHDAY**

HOW TO EARN POINTS



**CREATE AN ACCOUNT
AND GET 35 POINTS**



**COMPLETE YOUR PROFILE
AND GET 40 POINTS**



**REFER A FRIEND AND GET
50 POINTS AND GIVE \$5**

**SIGN UP
TODAY AND
REAP THE
REWARDS**

