# 

# 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.



has over 40 years' experience in the culinary world although he did a brief stunt as a real estate agent for his family business back in Japan. He specialises in the sushi, sashimi, & tempura kitchen and this is where he creates his magic. He has created many Sushi Ninja original sushi to satisfy even the most reluctant diner. He is passionate about exploring and creating new things, as well as, keeping the traditional aspect of Japanese cuisine. On his off duty days, he loves going to the sauna & surfing. Sauna, Surf & Sushi, what a great mix!

She loves having a banter with the regulars that she is friends with over the 18 years of operation. She said it is so nice to see them come back again and even with 2nd and 3rd generations coming in. We are so grateful. Sophie managed the front of house team and also feels like the Ninja family as most are still very young and still at school with this being their first job. She loves to see them grow from shy to confident servers. Sophie 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.

of her heritage & is very proud to have been helping out with the family business since she was very young, was born and raised in New Zealand but has a deep understanding of her heritage & is very proud to have been helping out with the family business. She has successfully graduated from New Zealand School of Dance in Wellington majoring in Contemporary Dance and has finally saved up enough to move to Melbourne Australia to pursue her career in dance, after working for us for about a year and a half. We were so grateful for help in just about everything from manager position, front of house and sushi/ramen maker. We know she will be going overseas armed with a full set of kitchen and service skills and a strong work ethic. Please wish her luck as she has only just moved Feb 2025, she will be returning every now and then and may be helping out.

### **OUR TOP SELLERS**



\$21.80

Choice of pork, prawn or vegetable dumplings (Vege Gyoza \$20.80)



SPICY SESAME RAMEN

Pork broth soup with ground sesame & spicy chilli oil

\$25.80



#### KARAAGE SIX STAR

A platter of six different favourite karaage chickens! Honey Mustard, Wafu, Yukari, Hot & Spicy, Honey Chicken & Korean Karaage Chicken. Great way to get a taster of the different tupes & share with friends!



SCALLOP SALMON SUSHI BALLS

\$29.80



SUPREME CHICKEN ROLL

\$23.80

\$14.80

4 pcs

8 pcs



### AKAROA SALMON SET GFO

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

\$35.80











### **SET MENUS**





#### **SET MENU FOR TWO TO SHARE INCLUDES:**

- Edamame vol
- Kaiso bowl vo
- Gyoza (6 pcs of pork dumplings)
- Karaage chicken

- Vege tempura vo
- · 4 pcs of teriyaki Chicken roll
- 4 pcs salmon avo roll
- Rice & Miso PLEASE ASK STAFF.





- Edamame 🚾
- Kaiso bowl vo
- 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 & 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.













### SMALL DISHES TO SHARE

EDAMAME (10) (FO)

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.

EBI FRY 2PC

Panko crumbed prawns

VEGE KATSU 2PC



TAKOYAKI 3PC Octopus dumplings with soft creamy centers



RENKON CHIPS Lotus root



KAISO SEAWEED SALAD 🚾 Seaweed salad served with mesculin & Sushi Ninja's dressing



MUSSEL YAKI Mussels flame grilled with sake soy & mayo



served with Sushi Ninja's tartare sauce

BEEF TATAKI 🖘

Seared beef served cold

HOT & SPICY CHICKEN KARAAGE Karaage with hot & spicy chilli powder mixed with on a bed of onions a drizzled with Sushi Ninja's garlic soy citrus sauce



Honey glazed kumara

TEMPURA PRAWN 3PCS



IKAGESO Crunchy squid legs served with mayo



AGEDASHI KARAAGE Karaage chicken served in warm soy based soup

NANBAN CHICKEN KARAAGE Egg battered karaage chicken with sweet & spicy sauce & Sus



MIKED TEMPURA SPC Prawns & vegetables



VEGE TEMPURA EPE



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







= Gluten Free option. We have similar items that are non-gluten free so please be specific to who is wanting GF when ordering. Thank you.

= Please ask staff to make it vegan

### **MEDIUM DISHES TO SHARE**

Six Star - Try six karaage chicken platter on page 2. Great choice to try a bit of all!

Tender chicken cooked & served with Sushi Ninja's GF available (please ask



\$29.80

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



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

\$22.80



### CHICKED

Karaage battered chicken dressed with homemade honey soy and mayo



### KOREAN KARAAGE

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



# WAFU DAIKON KARAAGE

Japanese style karaage with daikon oroshi (grated) & wafu Japanese dressing

\$23.80



# HONEY MUSTARD KARAAGE

Karaage with mayo & honey mustard, soy & lemon juice



Soy garlic battered chicken

# \$22.80

# SALMON SCALLOPS SUSHI BALLS

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



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



# **DUMPLINGS**

SPICY UMAMI GYOZA GYOZA

Pan fried dumplings

Pan fried dumplings with ultimate homemade umami sauce-spicy tobanjan paste, sesame oil, garlic & vinegar



Pan fried dumplings in home made warm sesame sauce



# MANGO PRAWN TEMPURA

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



# ABURI PRAWN MAYO

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









v = Vegetarian 🛴 PG 5



= Gluten Free option. We have similar items that are non-gluten free so please be specific to who is wanting GF when ordering. Thank you. = Please ask staff to make it vegan

### **SUSHI SASHIMI**

#### FIREBALL ROLL Fresh tuna/avo cream cheese rolled with flame grilled salmon & drizzled with wasabi mayo, & served with



ABURI SALMON

Flame grilled Akaroa Salmon

\$8.50

2 pcs

NIGIRI

nigiri

#### TUNA TATAKI

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



Spicy mayo, katsu roll with

#### 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



### 8 pcs

KEN'S DRAGON ROLL Salmon avo roll topped 8 pcs with mayo, salmon & teriyaki eel & flame grilled





\$27.80

\$34.80 8 pcs

# SUPREME CHICKEN

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

\$14.80 4 pcs



### SALMON TATAKI

Fresh Akaroa Salmon seared & served chilled with Sushi Ninja's tataki sauce topped with crispy caramelised onions & wasabi \$28.80 mayo

8 pcs



# AKAROA SALMON

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



Todau's fresh sashimi fish hand picked by our chefs

Salmon 3 pcs

California Mix

Flying fish roe

Salmon 🚥

Teriyaki eel

Tofu pocket VG

Tuna 🚥

Eel

Inari

Kaiso seaweed VG

Mix Tuna

Tobikko

Crab surimi/mayo mix

Cooked tuna/mayo mix

Today's White Fish 🐽

Tuna 3 pcs \$14.80

\$11.80

Whitefish 3 pcs 🐽 \$10.80



# MAKI SUSHI ROLLS

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

Teriuaki Chicken Roll

Chicken cooked with Sushi Ninia's teriuaki 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 mauo mix

Tuna Mauo Roll

Cooked tuna & mayo mix

Vege Roll Va

Sliced Inari tofu pockets, cucumber, & carrot roll

Vegan Roll 🚾 🚥

\$7.80

\$7.80

\$8.80

\$6.80

\$8.50

\$9.30

\$7.80

\$9.30

\$5.80



Cucumber, carrot & avocado roll

## GOURMET

Rainbow Roll

8pcs \$28.80

California mix rolled & topped with fresh salmon, fresh white fish & fresh

Deluxe Tempura Roll V 8pcs \$25.80

Vege tempura roll & topped with tempura bits & served with Sushi Ninia teriuaki sauce

Tiger Roll V VO GEO





8pcs \$22.80

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





## CHOOSE YOUR - Karaage - Chashu Pork

- Salmon Belly - Chicken Katsu Excludes Tan Tan Men and Kaisen Ramen. They already have their own toppings

Free rice with ramen orders, select via tablet

POPULAR

### RAMEN

ALL \$25.80 EXCLUDING KRISEN RAMEN 1.5 MORE HOODLES AVAILABLE OF TON SPICE IT UP

> Pork broth soup with ground sesame



TONKOTSU RAMEN Pork broth



HAKATA TONKOTSU Hakata style pork based broth with takanazuke (pickled mustard green)



Black charred garlic oil with pork broth



SHOYU TONKOTSU RAMEN Soy and pork based broth





SPICY SESAME

Salt and pork based broth infused with lemon juice and topped slices of lemon

(BASE BROTH)





CORN Miso and pork broth and topped with a dollop of butter and corn kernels (



(SOY BROTH) Soy and pork broth with today's seafood

Soy and pork broth

Spicy Miso Paste \$3

toppings

Nori (2 squares) \$2

Noodles \$6

Chashu Pork (2pcs) \$7 Salmon (2pcs) \$9 Katsu (1 large pc) \$12 Raman Egg \$2 Karaage Chicken (2pcs) \$7 \*Unfortunately we do not have any vegan or vegetarian based soups. We are constantly creating new things but currently not available. Best option to go for Udon noodles with veggie toppings.

#### SALADS



#### VEGETARIAN





**Deluxe Vege Tempura Roll v** 8 pcs \$25.80 Vege tempura pieces rolled & served with a sweet sou sauce

Vege Roll vg 4 pcs \$12.80
Inari tofu pockets rolled with 8 pcs \$19.80
cucumber, carrot

Vegan RollVG6 (FO)4 pcs \$12.80Ninja's dressingCucumber, carrot & avocado roll8 pcs \$19.80Kaiso BowlVG

Tiger Roll (V) & (6) & (8) pcs \$22.80

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

Edamame (vg & (ero) \$9.80 Boiled salted soy beans in pods. Please remove

the skin

Renkon Chips (VO) & (GEO) \$9.80

Lotus root chips

sesame seeds

Daigaku Imo (vs & (==0) \$9.80

Honey glazed deep fried kumara sprinkled with

8 pcs \$25.80 Vege Gyoza 🚾

Vege Gyoza (VG) \$20.80
Pan fried minced vege dumplings served with gyoza dipping sauce

4 pcs \$12.80 Kaiso Seaweed Salad VG \$16.80
8 pcs \$19.80 Marinated seaweed with sesame, soy & chilli
dressing with a side of mesclun greens & Sushi

Kaiso Bowl vs \$9.80

Marinated seaweed with sesame, soy & chilli dressing

Teppan Vege Yakisoba V 6 (0) \$22.80
Pan-fried noodles with veges, yakisoba sauce, served on a hot plate

Tempura Veges (v) 6 pcs \$20.80
Assortment of fresh vegetables in tempura battered served with tempura soy based sauce











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### DESSERT



BANANA TEMPURA \$17.80

Banana Tempura topped with chocolate sauce & served with a vanilla sundae



MOCHI BALLS \$12.80

(Rice cake) with ice cream centers served with mango sauce & whipped cream



#### ICE CREAM SUNDAE \$12.80

3 scoops of your favourite ice cream topped with chocolate sauce & whipped cream. Flavours to choose from are Vanilla, Chocolate or Green Tea.



JAPANESE STYLE YUZU CHEESECAKE \$11.80

#### DESSERT SPECIAL

Please ask staff what we have available



You can order online via our website or get it delivered by Delivereasy
Visit www.delivereasy.co.nz

+ Go to sushininja.co.nz for ordering takeaway 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 & add up the plates at the end to pay. The fun family way to dine in at Sushi Ninja. Best to book & mention you

want a sushi train table.

**DEVON STREET EAST NEW PLYMOUTH** 06 759 1392





### 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**





OUT. OR GO TO

SUSHININJA.MARSELLO.APP

SPEND \$200 (\$1/1PT) = \$10 OFF YOUR NEXT VISIT 30% DISCOUNT ON YOUR BIRTHDAY

Birthday discount is only for those who have signed up for over 30 days and must be the "Payer" of the bill.

#### **HOW TO EARN POINTS**







CREATE AN ACCOUNT & COMPLETE YOUR PROFILE REFER A FRIEND & GET 50 **GET 35 POINTS** & GET 40 POINTS

POINTS & GIVE \$5

#### **TEC**s

- 1. The registered member must be 16 years old and over, as they must be the "payer" for the rewards/discounts to apply.
- 2. The birthday discount only applies to registered members of over 30 days or more.
- Birthday discount starts from your actual birthday and are valid 30 days before they expire
- All rewards/discounts are strictly for the registered member only and apply to the amount that member is paying for.
- No rewards can be transferred/redeemed to a non-member.
- The discounts/rewards apply to a minimum of \$15 total spend.