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Executive Chef/Partner - Huy Q. Tin
 General Manager - Dan Chau

LUNCH | FRI & SAT



Small Plates + Sides

- EDAMAME *GF* salted 7 | bbq rub 8 | truffle 8 | garlic lime 8
- HAND MADE DUMPLINGS pork 11 | szechuan beef 13
- CURRY CHEESE FRIES Japanese curry, mozzarella, furikake 8
- JAPANESE FRIED CHICKEN served with crème fraîche, katsu sauce 16
- CALAMARI *GF* karaage squid served with sweet chili remoulade 16
- ARANCINI crispy risotto, Japanese curry, parmesan, ginger crème 9
- TUNA CRISPY RICE* aonori, smoked trout roe, sweet chili aioli 16
- MISO SOUP *GF* 4
- GINGER SALAD *GF* 6

Lunch Sets

Served with house pickles, miso soup, ginger salad, and steamed rice

- TERIYAKI *GF*
 steak 25 | salmon 22 | chicken 18 | crispy tofu 17
- CHICKEN KATSU 22 add curry +1
- CURRY choice of chicken, pork, or shrimp 22
- GRILLED HAMACHI KAMA *GF* yuzu kosho glaze, charred lemon 22



Sushi Sets

served with house pickles, miso soup, and ginger salad

- NIGIRI* *GF* 4pc nigiri with choice of makimono 24
- SASHIMI* *GF* 4pc sashimi with choice of makimono 24
- SUSHI COMBO* *GF* 3pc sashimi, 3pc nigiri with choice of makimono 30
- UNAGI DON served with nori sheets 18
- CHIRASHI DON* *GF* assorted premium fish served with nori sheets 24
- POKE DON* *GF* assorted fish served with nori sheets 24
 choice of spicy kobachi or hawaiian poke sauce

Entrees

- RAMEN*
 18-hour pork broth, chashu, soy egg*, beni shoga, caramelized onion, bean sprouts, garlic, leeks
 tonkotsu 18 | miso 18 | spicy miso 19 | volcano paste +2
- FRESH CATCH FISH & CHIPS 22
 beer battered, tosazu, mentaiko aioli, aonori fries
- SASHIMI SALAD* 24
 hwe dup bap, assorted fish with fresh greens, gochujang dressing served with nori sheets & miso soup
- SIZZLING PEPPER STEAK *GF* 30
 Australian Wagyu top sirloin, caramelized onion, teriyaki sauce served with steamed rice and choice of miso soup or ginger salad
- RIBEYE KATSU SANDO 25
 Creekstone Farms ribeye, fries, served with curry ketchup

Makimono



- PINEAPPLE SPICY TUNA* *GF* 12
 cucumber, yuzu tobiko, pineapple salsa
- TUNA AVOCADO* *GF* 12
- SZECHUAN SALMON* *GF* 12
 asparagus, crispy garlic, spicy chili
- PHILLY* *GF* 11
 fresh salmon, cream cheese, cucumber
- HAMACHI LIME* *GF* 12
 yellowtail, avocado, scallions, cilantro, tain
- SHRIMP TEMPURA* 12
 cucumber, avocado, bubu, sesame, eel sauce
- FUTOMAKI* *GF* 5PCS 10
 tamago, cucumber, avocado, asparagus, assorted pickled vegetables
- UME-SHISO* *GF* 10
 kanpachi, cucumber
- GARDEN *GF* 10
 seaweed salad, avocado, cucumber, herbs
- TUNA HOSOMAKI* *GF* 10
- NEGITORO HOSOMAKI* *GF* 15 *excluded from the sushi sets*

20% Gratuity is applied for parties of 6 or more.

*Florida health code requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or oysters may increase your risk of foodborne or severe illnesses. There is risk consuming raw oysters