

SMALL PLATES

Edamame V GF	7
sea salt or house made spicy sriracha salt	
Maguro Nuggets	12
deep fried bite size tuna nuggets with three sauces: sweet and sour tamarind / thai basil pesto / wasabi aioli	
Fresh Summer Rolls GF	10
shrimp / vermicelli / mint / cilantro / carrots / bibb lettuce with two sauces: peanut sauce and cilantro soy vinaigrette	
Vegetable Fried Spring Rolls V	8
with two sauces: sweet chili and hot mustard sauce	
Thai Lettuce Wraps GF	12 / 10 / 8
shrimp or chicken or vegetarian, includes: carrots / snow peas / red bell peppers / water chestnuts / shiitake mushrooms with two sauces: peanut sauce and cilantro soy vinaigrette	
Tebasaki Chicken Wings	13
sweet chili sauce / sesame seeds	

SOUPS AND SALADS

Souzou Cold Udon Seafood Salad	19
authentic udon submerged in an ocean of squid, octopus, tuna, yellowtail, salmon, shrimp, crab stick, tamago (egg), lettuce, cucumber, asparagus, tomato — all swimming in a cilantro sesame sriracha dressing. (contains raw fish)	
Ginger Salad V	5
romaine / cucumbers / tomatoes / ginger dressing	

NOODLES

(can substitute gluten free noodles)

Sanuki Udon Mi	12
sliced meatballs / shiitake mushrooms / jalapenos / beef broth	
Tan Tan Men Ramen	15
ground pork / garlic / ginger / chili oil / scallions	
Curry Udon	18 / 16
shrimp or chicken, includes: thai curry / sweet coconut milk / red onion / thai basil / tomatoes / grilled baguette	

ENTREES

Shoyu Flank Steak	21
soy and sake marinated flank steak / togarashi seasoning / sunny side up egg / stir fried vegetables / stir fried rice	
Vegetable Chahan V	13
mixed seasonable vegetables / stir fried ramen or rice	
Pan Seared Duck Breast	25
crispy duck / chinese five spice cherry sauce / asparagus / jasmine rice	
Orange Chicken GF	15
chicken / sweet orange chili sauce / stir fried vegetables / jasmine rice	



SOUZOU Asian Kitchen

Inspired By Creative Imagination

Gyoza	7
pork potstickers / ginger bacon glaze / shoyu vinaigrette	
Pork Bulgogi Steamed Bao Buns	12
pork belly / korean bbq sauce / house made kimchi / steamed bao buns	
Wok Steamed Mussels GF	14
mussels / red thai coconut curry / tomatoes / leeks / grilled baguette	
Tsukune	14
pork and beef meatballs / sweet hoisin sauce / asian slaw	
Tempura Tacos	10
tempura fried fish / papaya yuzu salsa / cilantro / sriracha / chili aioli	

Spinach Salad	10
panko fried marinated egg / edamame / red onion / ginger bacon dressing	
Seaweed Salad V	5
wakame seaweed / sesame seeds	
Miso Soup GF	6
tofu / enoki mushrooms / scallions / dashi broth	
Shrimp Wonton Soup	8
bok choy / bamboo shoots / cilantro	

Chicken Ramen	15
chicken / bok choy / bamboo shoots / scallions / marinated egg	
Pork Ramen	16
braised pork belly / bok choy / shiitake mushrooms / savory spicy chicken broth	
Crispy Duck Ramen	17
crispy duck breast / ginger / scallions / lemongrass / enoki mushrooms / savory chicken and pork broth	

Togarashi Salmon	19
pan seared salmon / japanese seven spice / kimchi fried rice / steamed broccoli	
Sesame Seared Ahi Tuna GF	19
tuna / sweet chili sauce / papaya yuzu salsa / broccoli / jasmine rice	
Chao Chicken Stir Fry	15
chicken / thai basil / sweet red chili sauce / stir fried vegetables / jasmine rice	
Sticky Meatballs	16
pork and beef meatballs / stir fried vegetables / pineapple / sweet hoisin sauce / jasmine rice	
SIDES: jasmine rice, house made kimchi, asparagus, steamed broccoli, stir fried vegetables, french fries with house made sriracha salt	

Vegetarian (V) Gluten Free (GF)
18% gratuity will be added to parties of eight or more

ADD TO ANY DISH: tofu 4 / chicken 7 / pork 7 / shrimp 10 / flank steak 11 / duck breast 13

SASHIMI AND NIGIRI

Sashimi - Japanese dish of thinly sliced raw fish, traditionally served with soy sauce, ginger, and wasabi.

Nigiri - Small rice oval topped with slice of raw fish or seafood, sometimes held together by a thin band of seaweed, traditionally served with soy sauce, ginger, and wasabi.

Sashimi or Nigiri - 2 Pieces

Maguro [tuna] GF	9	Albacore GF	9	Uni [sea urchin] GF	12
Sake [fresh salmon or smoked] GF	9	Hamachi [yellowtail] GF	9	Tamago [sweet egg]	6
Unagi [freshwater barbeque eel]	8	Anago [sea eel] GF	10	Saba [mackerel] GF	9
Ebi [cooked shrimp] GF	8	Amaebi [sweet shrimp with head] GF	12	Izumidai [tilapia] GF	8
Hotate [fresh scallop or cooked] GF	10	Tako [octopus] GF	8		
Ikura [salmon roe] GF	10	Zuwaigani [snow crab] GF	8		
Massago [smelt roe] nigiri only GF	6	Wasabi Tobiko [flying fish roe] nigiri only	6		
Add on: Uzura [quail egg] GF	3				

HAND ROLLS

A fun and simple approach to sushi. The ingredients are laid out flat and rolled into a hand size roll.

Hand Rolls - 2 for 12. Choose any 2.

**Salmon Hand Roll | Scallop Hand Roll | Crab Hand Roll | Yellowtail Hand Roll
Tuna Hand Roll | Vegetable Hand Roll | Spider Hand Roll (Softshell Crab)**

URAMAKI ROLLS

A traditional introduction to sushi. Raw or cooked fish, seafood, vegetables, or a combination of these are rolled with rice on the outside and nori on the inside and cut into eight bite size pieces.

(mild options available for spicy rolls)

California Roll	9	Wicked Tuna GF	11	St. Pete Roll GF	11
snow crab / cucumber / avocado / kewpie mayo / masago		spicy tuna / scallion / cucumber		salmon / cream cheese / avocado	
Eco Roll V GF	9	Egmont Roll	11	Tampa Roll	11
cucumber / asparagus / carrot / avocado / sesame seeds		tempura shrimp / avocado / chili aioli / masago		tempura mahi / scallion / kabayaki sauce	
Sandbar Roll	10	Surf and Turf Roll GF	14	Philly Roll GF	12
freshwater eel / cucumber / kabayaki sauce		snow crab / asparagus / seared tenderloin / sriracha sauce		smoked salmon / cream cheese / cucumber	

SPECIALITY MAKI

Maki inspired by creative imagination

(mild options available for spicy rolls)

Heaven Roll	16	Crazy Salmon Roll	16	Sweet Titanic Roll	14
panko fried / tuna / crab / cream cheese / scallion / masago and chili aioli / kabayaki sauce		scorched salmon / crab / cucumber / jalapeno / salmon roe / chili aioli		crab / cucumber / avocado / cream cheese / tempura shrimp / chili aioli / sweet chili sauce / tempura flakes	
Veggie Roll V	13	Once Upon a Pier	13	4th and 5th Roll	13
tempura fried / cream cheese / carrot / avocado / asparagus / cucumber / sesame seeds		tempura st. pete roll / dynamite mix / kabayaki sauce / chili aioli		steamed shrimp / cucumber / avocado / crab / spicy mayo / sweet chili sauce / sesame seeds	
STK Bullitt Roll	15	Category 5	15	Everglades Roll	13
tempura shrimp / cream cheese / eel / asparagus / kabayaki sauce / chili aioli / masago / shiso		spicy tuna / cream cheese / asparagus / avocado / kabayaki sauce / chili aioli / dynamite mix / scallion		rice paper / tuna / salmon / yellowtail / seaweed salad / cilantro / masago / scallion / cucumber / ponzu / sriracha	
DTSP Roll	13	Spider Roll	15		
panko fried salmon / yellowtail / cream cheese / avocado / cilantro / jalapeno / kabayaki		softshell crab / masago / crab / cucumber / eel sauce / sesame seeds			

Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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DESSERTS

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| Fill Your Own Homemade Donuts
with three chef inspired sauces | 9 |
| Award Winning Crème Brûlée
creamy ginger coconut recipe | 9 |
| Japanese Mochi
flavors: mango, chocolate, strawberry, vanilla,
espresso, coconut, green tea | 5 |
| Rich Creamy Ice Cream With Honey
choice of green tea or vanilla | 7 |