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SEITO SUSHI EST. 2000

Chef Partner | Huy Tin
General Manager | Dan Chau

LUNCH | FRIDAY-SUNDAY 12PM - 3PM

Small Plates + Sides

EDAMAME *GF* salted 7 | bbq rub 8 | truffle 8 | garlic lime 8

HAND MADE DUMPLINGS ginger-scallion pork | szechuan beef 15

CURRY CHEESE FRIES Japanese curry, mozzarella, furikake 12

JAPANESE FRIED CHICKEN miso creme fraîche & katsu sauce 19

TUNA CRISPY RICE* aonori, smoked trout roe, sweet chili aioli 17

MISO SOUP *GF* 5

MUSHROOM DASHI BROTH 5

GINGER SALAD *GF* 6

Lunch Sets



Served with miso soup, ginger salad, and steamed rice

TERIYAKI *GF*
wagyu sirloin 25 | salmon 22 | chicken 19 | crispy tofu 16

CHICKEN KATSU 23 add curry +1

CURRY choice of chicken or shrimp 21

GRILLED HAMACHI KAMA *GF* yuzu kosho glaze, charred lemon 23

SIZZLING PEPPER STEAK *GF* Austrailian Wagyu top sirloin, caramelized onion, teriyaki sauce served with steamed rice 30

Sushi Sets

served with miso soup, and ginger salad

GIRL LUNCH* truffle fries, edamame, choice of makimono* 25

NIGIRI* *GF* 4pc nigiri with choice of makimono 25

SASHIMI* *GF* 4pc sashimi with choice of makimono 25

SUSHI COMBO* *GF* 3pc sashimi, 3pc nigiri with choice of makimono 30

UNAGI DON served with nori sheets 19

CHIRASHI DON* *GF* assorted premium fish served with nori sheets 25

POKE DON* *GF* assorted fish served with nori sheets 25
choice of spicy kobachi or hawaiian poke sauce

Makimono



SUMO* 5 PIECE 13
tuna, shrimp tempura, eel, crab salad, asparagus, masago

TOKYO FIRE* *GF* 13
tuna, asparagus, rice crackers, topped with torched pepper aioli

PINEAPPLE SPICY TUNA* *GF* 13
cucumber, yuzu tobiko, pineapple salsa

SALMON CRUNCH* *GF* 13
cucumber, miso creme fraîche, rice pearls

TAKO TUNA* *GF* 13
octopus, spicy tuna, avocado, garlic, chive

SZECHUAN SALMON* *GF* 13
asparagus, crispy garlic, spicy chili

PHILLY* *GF* 12
fresh salmon, cream cheese, cucumber

HAMACHI LIME* *GF* 12
yellowtail, avocado, scallions, cilantro, tajin

SHRIMP TEMPURA* 12
cucumber, avocado, bubu, sesame, eel sauce

GARDEN *GF* 11
asparagus, avocado, cucumber, herbs

Desserts



CHOCOLATE TOFFEE CAKE 14
vanilla ice cream, miso toffee

PUMPKIN & PERSIMMON CHEESECAKE 14
persimmon compote, brûléed custard

AFFOGATO 12
vanilla ice cream, espresso

LAVAZZA ESPRESSO
single 4 | double 6

20% Gratuity is applied for parties of 6 or more
Menu items may contain or come into contact with common allergens such as wheat, eggs, nuts, shellfish and milk, Please inform your server of any allergies, and a manager can provide more information
.*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.