SEITOBP
www.seitosushibp.com
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SEITO SUSHI EST. 2000

Executive Chef/Partner - Huy Q. Tin
Sous Chefs - Hung Nguyen | Sean Langan

Small Plates

Ishiyaki 石焼き
STONE GRILLED

A5 WAGYU BEEF 60
4oz Japanese wagyu strip loin,
hot stone, ginger soy

ROASTED BONE MARROW 21
Onsen tamago, bourbon shallot jam
served with grilled ciabatta

SALTY DUX OYSTERS* 14
Sourced exclusively for Good Salt Restaurant Group
Shallot-black pepper mignonette,
kaffir lime, smoked trout roe

PEI MUSSELS 16
Miso sake, lime, ciabatta

EDAMAME 8
Choice of one flavor, salted, bbq rub,
truffle or garlic lime (+1 for additional)

HOUSEMADE DUMPLINGS
Ginger-scallion pork, ponzu 10
Szechuan beef 12

CALAMARI 16
Karaage squid, pickled red onion,
lime, sweet chili remoulade

SCALLOP CRUDO* 16
Yuzu kosho, chili lime sauce,
strawberries

TUNA POKE* 20
Choice of kobachi or hawaiian poke sauce
add avocado 4

KANPACHI CEVICHE* 18
Cucumber, tomato, avocado,
citrus, herb yuzu vinaigrette,
served with grilled ciabatta

CRUDO TASTING* 24
Three piece each of tuna, salmon,
hamachi with accoutrements

TUNA CRISPY RICE* 16
Toro, aonori, smoked trout roe
sweet chili aioli

Garden

CHARRED MUSHROOMS 18
Oyster, trumpet, maitake,
porcini aioli, crispy shallots

OSAKA SPROUTS 15
Crispy brussels, okonomiyaki style

KIMCHI PAPAS BRAVAS 15
Nali's kimchi, bonito flakes,
ginger creme fraiche, chives

Meat + Seafood

KATSU PORK CHOP 22
Bone-in, cabbage, curry gravy
add fried egg 2

SALT & PEPPER BEEF RIBS 25
Limited quantities available
Hoisin & housemade sambal

DUCK BAO 25
5oz roasted moulard duck breast,
kumquat hot honey
served with steamed bao buns

CHAR-GRILLED STEAKS
Pepper crust, tempura onion, ginger soy,
herb butter

12oz Creekstone Farms Ribeye 45
32oz Australian Wagyu Tomahawk 160

SOFT SHELL CRAB TEMPURA 20
Fresh soft shell crab, viet-cajun remoulade

CRISPY WHOLE FISH 35
Yellowtail snapper, lemongrass pesto,
cucumber, chili oil, nuoc cham

CHARRED OCTOPUS 25
Limited quantities available
Chili lime fish sauce, scallion confit,
peanuts

FRESH CATCH
Sushi rice risotto, brown butter ponzu

Golden Tilefish, *Cape Canaveral, FL* 30
EU Organic Salmon, *Isle of Skye* 34
American Red Snapper 36
Almaco Jackfish, FL Gulf 24

Rice + Noodles

FRIED RICE
Crab 32
Chicken, shrimp, or pork belly 28

BI BIM BAP 30
Braised short rib, poached egg,
assorted vegetables over rice,
gochujang
served in a hot stone bowl

BAY SCALLOP NOODLES 30
Wild caught from Patagonian Bay,
miso brown butter, hand cut garlic noodles,
chili crisp
substitute fresh soft shell crab 6

TONKOTSU RAMEN 18
Limited quantities available
18-hour pork broth, caramelized onion,
chashu, beni shoga, fried garlic, scallion,
soy egg, house made noodles

*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.