

Lunch \$15/person

Choice of 2 Appetizers/Soup/Salad:



Japanese Garden Salad
Lettuce, carrot, tomato and cucumber with home made Japanese ginger dressing



Miso Soup
Soy Bean based fish broth with Tofu and seaweed.



Thai Chicken Rolls
Chicken with peanut sauce in rice wrapper (2 pp)



Baked Spring Rolls
Crispy baked pork, shrimp and Vegetables in thin pastry wrapper (2 pp)



Futomaki
Cucumber, egg, crab or ham and fish powder (2 pp)

Choice of 1 Main Dish:



Korean Beef on Rice
Thinly sliced marinated beef stir fried with vegetables served with rice



Thai chicken with Green Curry & Coconut milk
Chicken breast with bamboo, coconut milk and green curry served on rice

Ice cream, Coffee/Tea/Soft Drinks are included. Minimum 10 people.

Dinner \$30/person

Choice of 4 Appetizers/Soup/Salad:



Japanese Garden Salad
Lettuce, carrot, tomato and cucumber with home made Japanese ginger dressing



Miso Soup
Soy Bean based fish broth with Tofu and seaweed.



Wonton Soup
Ground Pork & Shrimp wrapped in pastry cooked in chicken broth



Thai Chicken Rolls
Chicken with peanut sauce in rice wrapper (2 pp)



Baked Spring Rolls
Crispy baked pork, shrimp and Vegetables in thin pastry wrapper (2 pp)



Sushi Party Tray
Choice of salmon, shrimp, smoked eel, surf clam, inari, Futomaki, California (2 pp)

Choice of 2 Main Dish:



Korean Beef
Thinly sliced marinated beef stir fried with vegetables served with potato noodles or rice



Taiwanese Chicken Rice Noodle
Chicken stir fried with vegetable and rice noodles



Dumpling/Pot Stickers
Dumplings stuffed with ground pork and cabbage (4 pp)



Thai chicken with Green Curry & Coconut milk
Chicken breast with bamboo, coconut milk and green curry served on rice



Pad Thai
Stir Fried Chicken & Shrimp with rice Noodle

Add 1 more main course + \$7/ person



BBQ Salmon Fillet
Grilled fresh Atlantic salmon with special sauce



Prime Rib

Ice cream, Coffee/Tea/Soft Drinks are included. Minimum 10 people.

Sukiyaki Dinner

\$35/person



Cook your own beef, pork, chicken, shrimp in broth with tofu, vegetables and noodles. Sushi Wong will prepared all the ingredients and equipment (2 stoves and 2 pots or 1 large electric skillet for 10 people) for you to have a sukiyaki dinner party.

Prices subject to change without notice

Teahouse Facts

Historical teahouse situated right inside beautiful Chingacousy Gardens.

Sit on the patio under the shade of a majestic walnut tree.

Or enjoy the restored interior of an elegant 1920's fine home.

Sushi Facts

Sushi doesn't mean raw fish, sushi means seasoned rice.

Sashimi means raw fish. Anything can be made with sushi including raw fish.

Most popular ingredients include cucumber, avocado, egg, crab, shrimp, salmon and tuna.

Using chopsticks is a matter of personal preference, some sushi experts will use their fingers.

Cleanse your palate with sweet ginger between each course to fully appreciate the subtle taste of each dish.

Wasabi is a very spicy Japanese horseradish that is commonly used with soy sauce for sushi and sashimi.

Testimonials

Sushi Wong makes the best sushi I've ever tasted

**Manfred Berg, Senior Manager,
Nortel Networks**

Sushi Fun-0-Fun for team building event was an incredible idea, great execution and delicious food.

**Sally Braff, Treasurer,
Armour Valve Ltd**

More than just a teahouse

- Private or corporate functions
- Weddings, showers, birthday parties
- Sushi classes, Team building classes involving sushi making

Singles/Business

Networking Dinner

Meet a new friend

with each course

Call 905-791-1884 or email
register@sushiwong.ca

Sushi Wong Teahouse in the Park



Serving traditional afternoon tea & sushi
Open for Special Events Year Round

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