

WELCOME

TO

Pham Sushi

"Where tradition meets Flavor"



Experience the art of authentic Japanese cuisine, perfected over 20 years. At Pham sushi, every dish is a journey through Japan's rich culinary heritage, crafted with precision and passion.



We all care about your dietary needs. Please let our team know if you have any allergies or specific preferences. Some dishes may contain nuts, gluten, shellfish, dairy, or traces of bones. While we strive for utmost care, cross-contamination from factory handling cannot be completely avoided.

Please Look for **V** on our menu for vegetarian dishes crafted with the same dedication to taste and quality.

Relax, savor, and let Pham Sushi make your dining experience unforgettable.

Chef Recommendations

Sushi Bar

Crispy Escolar Sashimi with Japanese Tatar Sauce (5 slice)	18
Seabass Sashimi with Yuzu Sauce (7 slice)	17
Toro Nigiri with Foie Gras (2 pcs)	15
Seared Toro Sashimi with Shitake Mushroom (7 slice)	27
Japanese Wagyu Bite (2 Pcs)	15

Kitchen

Scallops Creamy with spicy Sauce	14
Snow crab Creamy with spicy Sauce	15
Grilled Ebi (Prawn) with Creamy Sauce	12
Grilled Salmon with sweet miso	18
Salmon Miso Hot Pot (2 people)	30
Japanese Wagyu Hot Stone (120 gram, Pre-order only)	95
Dancing Scallops (Pan Fried Scallops 4 Pcs)	20
Grill Hamachi with ponzu truffle sauce	20
Prawn crunchy bite	7.5

Chef Monthly Bento Box

Served with miso Soup.

Premium Sushi Bento 30

Salmon Sashimi, Seared white fish Nigiri, Aubergine Salad, Mixed fishes with Cucumber and Avocado Sushi Roll, Tuna Carpaccio Sashimi.

Classic Bento 30

Salmon & Tuna Sashimi, White Fish Nigiri, Mixed Leaf Salad with salmon skin, Deep Fried Chicken Gyoza, Salmon Wafu Sauce and Rice

Veggie Classic Bento (v) 25

Vegan Salmon Tuna Sashimi, Gomae (Spinach), Avocado Maki, Pumpkin croquette, Tofu steak with Wafu sauce and Rice

Pham Special

	Taco's	Tartare
Salmon	8	13
Yellow Tail	10	16
Tuna	10	16

Heron Special Sashimi

(7 Slices)

Crispy escolar sashimi with Japanese Tatar sauce (5 slices)	18
Seared Tuna Ceviche Sauce	19
Seared Toro with shitake Mushroom	27

	Jalapeno	Tataki	Tiradito	New Style
Salmon	16	16	-	16
Yellow Tail	20	20	20	-
Tuna	19	19	-	19
Toro	25	25	-	-
Seabass	17.5	-	17.5	17.5
Seabream	16	-	16	16

A La Carte Sushi & Sashimi

	NIGIRI <i>2 pieces</i>	SASHIMI <i>5 slices</i>
Salmon	6	12
Tuna (<i>Yellow fin Tuna</i>)	7	14
Tuna (<i>Blue fin Tuna</i>)	8	15
Chu Toro (<i>Fatty Tuna</i>)	9.5	19
O Toro (<i>Fatty Tuna</i>)	11	22
Sea Bass	6.5	12
Seabream	6	11
Yellow Tail	8	16
Turbot	7	13
White Tuna	7	14
Sweet Shrimp	6	11
Eel	6.5	18
Prawn	5	
Ikura	9	
Wagyu Beef	14	

New Style sushi with Topping add £1 extra

Sashimi Set

(Chef's selection of Sashimi)

Sashimi Moriawase:

9 slices (4 different Kinds of Fish)	25
12 slices (4 different Kinds of Fish)	29
15 slices (5 different Kinds of Fish)	34
25 slices (5 different Kinds of Fish)	62
Omakase Sashimi (50 Slices)	115

Sushi Roll

	Hand Roll	Cut Roll
California	6	8
Crabstick with Avocado		
Alaska	6.5	8.3
Salmon, Avocado and Mayonnaise		
Spicy Tuna	6.5	8.5
Tuna, Spicy Mayonnaise and Scallions		
King Prawn Tempura	6.5	10
Soft Shell Crab	8.5	13.5
Whole deep fried softshell Crab with Avocado and Cucumber		
Negi Toro		10
Minced Fatty Tuna with Spring Onion		
Toro Crunchy	9	16
Big roll with minced Fatty Tuna, Tempura flakes and Avocado		
Salmon Skin Roll		8
Spicy Salmon with truffle		8
Salmon Tempura Roll (Deep fried with tempura)		9.5
Tuna Jalapeno Roll		10
With jalapeno and tempura flakes.		
Yellow Tail Crunchy Roll		12
Yellow Tail Jalapeno Roll		11
Yellow Tail, Jalapeno Pepper and Tempura flakes.		
Mixed Vegetable V		7
Cucumber Roll		5
Avocado Roll		5.5
Salmon and tuna vegan rainbow Roll		8

Pham Signature Roll

Heron Roll (8 pieces) Prawn with cucumber , salmon sashimi & ikura topping	13
Crispy Turbot (8 pieces) Deep fried turbot with coriander, cucumber and spicy mayonnaise.	12
Crunchy Tuna (8 pieces) Salmon and asparagus roll with Tempura flakes and seared Tuna.	12
Pham Special (8 pieces) Snow crab and Avocado roll wrapped in Turbot sashimi.	14
Rainbow (8 pieces) White fish and Tobiko roll wrapped in Tuna, Salmon and Avocado.	15
Flying Dragon (8 pieces) Eel and Asparagus roll with Tempura flakes wrapped in Avocado.	16
Samurai (8 pieces) Spicy Prawn Tempura roll coated with Eel and Jalapeno.	15

Sushi Set

(Chef Recommendation Sushi Set)

Pham Set 6 pcs chef selection nigiri with topping, 8 pcs Crunchy Tuna Roll	30
Chef Set 2 Tuna & 2 Salmon Nigiri, 4 Tuna & Salmon sashimi, 4pcs Crunchy Tuna & 4pcs Crunchy Salmon roll	33
Combination Set 5 slices of Sashimi, 3pcs of Nigiri and Yellow Tail Crunchy Roll	34
Omakase New style Nigiri 5 Kinds, 10 pieces of chef selection Nigiri New style.	30
Deluxe Vegan Set V 5 slices of Vegan Sashimi, 3pcs Nigiri and Veg futomaki roll	15

Appetizer

Edamame (Spicy or Salty) V	5
Horenzo No Goma-ae (Cold Spinach) V	5
Edamame Spring Rolls V	6
Nasu Dengaku V	8
Grilled Aubergine with Sweet miso	
Age dashi Tofu	7.5
Deep fried Bean curd	
House Spring Roll (3 pieces)	7
Mince Pork & Vegetable	
Japanese Spring Roll (2 pieces)	7
Prawn and Mushroom	
Chicken Gyoza (4 pieces)	8
Pork Gyoza (4 pieces)	8
Chicken Yakitori	7.5
Grilled Chicken in Yakitori sauce	
Chicken Karaage	8
Japanese fried chicken	
Deep Fried Squid Tentacles	8
Chicken ball (Mince chicken With Yakitori sauce)	7
Prawn crunchy bites (Prawn with Pastry skin)	7.5

Soups

Miso (With tofu, wakame and spring onion)	3
Dobin Mushi	8.5
Dobin tea pot with prawns, chicken, fish cake & Mushroom	

Salads

Salmon salad (Seared)	14.5
Salmon skin salad	8.5
Tuna Salad (Seared)	17
Octopus Salad	12
Seaweed Salad V	9
Chukka Salad	7
Aubergine Salad	7
Mixed Green Leaf with Avocado & Crabsticks	10

Tempura

(All Tempura dishes is containing Egg)

Tempura Moriawase (3 Prawn, 1 Fish and 3 Vegetable)	16
Ebi Tempura (5 pieces) (Prawn Tempura)	16
Vegetable Tempura	11
Rock Shrimp Tempura in Spicy sauce	15
Softshell Crab Tempura	13.5
kisu Tempura (5 pieces)	9
Ebi katsu with spicy sauce (5 pieces)	14

Grilled Dishes

Black Cod Miso	29
Duck Yaki	14
Lamb Chops in Kimchi Sauce (3 pcs)	19
Grilled Hamachi with ponzu truffle sauce	20
Grilled salmon with sweet miso sauce	18
Grilled Eel kabayaki	18
Grilled Saba Yaki (Mackerel)	13
Grilled Hamachi Kama (Yellow Tail Neck)	15
Grilled Salmon Kama (Salmon Neck)	14

Teriyaki Sauce or Wafu Sauce

Beef Steak (Teriyaki Sauce or Wafu Sauce)	20
Salmon (Teriyaki Sauce or Wafu Sauce)	17
Chicken (Teriyaki Sauce)	15

Donburi

Salmon Don	19
Salmon Sashimi on Sushi rice	
Tuna Don	21
Tuna Sashimi on Sushi rice	
Chirashi Don	20
Chef Selection of Sashimi on Sushi Rice	
Tendon	17
Mixture of tempura with rice	
Unagi Don	19
Grilled eel on rice and pickles	
Tori Katsudon	17
Chicken in breadcrumbs with Egg On rice	
House Special Fried Rice	14
Egg Fried Rice	6
Plain Boiled Rice	3
Sushi Rice	4
Chicken Katsu Curry	17
(With Rice and Vegetable)	
Salmon Katsu Curry	18
(With Rice and Vegetable)	
Ebi Katsu Curry	17
(With Rice and Vegetable)	

Noodle Soup

Nabeyaki Udon	18
Noodle soup with prawn tempura, chicken, egg & vegetable	
Seafood Nabe	23
Noodle soup pot with mixed seafood, egg and vegetables	
Salmon Miso Hot Pot (For 2 People)	30

