



HEI SUSHI®



Quality

Frequent farm visits, careful food sourcing and stringent food hygiene standards to ensure excellent quality



Innovative

Convenient ordering of food items with our patented Interactive Menu



Fun

Modern stylish ambience and service touch points for an enjoyable dining experience



Fresh

Salmon is air-flown frequently to ensure absolute freshness and quality

Launched in 2007, Hei Sushi has been serving the community as well as customers who value a kaiten sushi restaurant experience. Hei Sushi bridges the gap for good Japanese cuisine at unbelievably great value. It has attained Halal certification and is accredited by MUIS.

Hei Sushi is the first Halal Japanese restaurant in Singapore.

Prior to Hei Sushi, there was simply no available choice for affordable Japanese Halal cuisine. Hei Sushi, modelled after its sister brand Sakae Sushi, bridges this gap for good quality Halal certified Japanese cuisine.



飲物

BEVERAGES

Traditional refreshments and creative blends to quench your thirst



BLENDDED SERIES

Creative twist on classic ice blends



BV101 **Mango Avocado**
\$5⁰⁰



BV102 **Pink Lady**
\$5⁰⁰



BV103 **Tropical Mango**
\$5⁰⁰



BV104 **Chocoholic**
\$6⁰⁰

REFRESHING COOLERS

Cooling refresher to quench your thirst

DRINKS

- BV105 Coca-Cola® \$3⁰⁰
- BV106 Coca-Cola Light® \$3⁰⁰
- BV107 Sprite® \$3⁰⁰
- BV108 A&W® Root Beer \$3⁰⁰
- BV109 Heaven & Earth® Ice Lemon Tea \$3⁰⁰
- BV110 Heaven & Earth® Ice Green Tea \$3⁰⁰
- BV111 Qoo White Grape® \$3⁰⁰
- BV112 Genmai Tea \$1⁵⁰



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"A&W" is a registered trademark of The Atlantic Industries.



BV113 **Ice Yuzu**
\$4⁰⁰



BV114 **Honey Lemon**
Hot / Cold
\$4⁰⁰

CHINMI 珍味

For a great start to your meal, choose from our wide range of appetisers

CH101
Lobster Salad
Lobster salad
\$7⁵⁰



CH102
Chuka Hotate
Seasoned scallop
\$7⁵⁰



CH103
Chuka Wakame
Seasoned seaweed
\$7⁵⁰



CH105
Chuka Kurage
Seasoned jellyfish
\$7⁵⁰



CH104
Chuka Idako
Seasoned baby octopus
\$7⁵⁰



カルパッチョ & SALAD

For a light and healthy meal,
savour our appetiser

カルパッチョとサラダ



CS101

Sashimi Salad

Mixed greens with assorted sashimi slices and flying fish roe, topped with signature sauce.

\$11⁰⁰

CS102

Shake Carpaccio

Fresh salmon sashimi slices and flying fish roe in tangy sauce

\$14⁰⁰



CS103

Hei Salad

Mixed greens with seasoned seaweed, seasoned jellyfish, tobiko, snow crabstick, salmon, avocado, corn and cherry tomatoes along with signature sauce

\$10⁰⁰



TEMAKI 手卷

Chef wrapped handroll with speciality fillings



TK101
California Temaki
Snow crabstick, avocado and flying fish roe
\$2.50

TK102
Soft Shell Crab Temaki
Deep-fried crispy soft shell crab
\$4.50

TK103
Ebi Fry Temaki
Breaded prawn
\$4.50

TK104
Shake Skin Temaki
Deep-fried crispy salmon skin
\$2.50

TK105
Ebi Tempura Temaki
Tempura prawn
\$4.50



TK106
Spicy Shake Temaki
Spicy salmon sashimi cubes
\$2.50



TK108
Unagi Temaki
Eel
\$4.50

TK107
Spicy Akami Maguro Temaki
Spicy tuna cubes with mayo
\$2.50



TK109
Tuna Mayo Temaki
Tuna mayo
\$2.50



刺身 SASHIMI

The freshest succulent sashimi slices are combined with our chef's culinary touch to present the best of our sashimi selections



SS101
Sashimi Paradise
Serves 6-8 pax
\$49⁰⁰



SS102
Hei Sashimi
Serves 2-3 pax
\$19⁰⁰



SS103
Sashimi Divine
Serves 4-5 pax
\$29⁰⁰



SS104
Managatsuo
 Butterfish
\$6.50



SS105
Hokkigai
 Surf clam
\$6.50



SS106
Hamachi
 Yellowtail
\$9.50



SS107
Kaki
 Hiroshima oyster
\$9.50



SS108
Salmon
 Salmon
\$9.50



SS109
Ika
 Squid
\$9.50



SS110
Tako
 Octopus
\$9.50



SS111
Hokkaido Hotate
 Hokkaido scallop
\$9.50



SS112
Maguro
 Tuna
\$9.50



SS113
Mekajiki
 Swordfish
\$9.50



SS114
Amaebi
 Sweet shrimp
\$9.50

創造的卷物

SPECIALTY MAKIMONO

Savour our chef's artistic creations of mouth-watering delights



MK101

Hei Shake

Breaded prawn sushi rice roll layered with salmon slices, flying fish roe and cheese sauce

\$9⁰⁰



MK102

Spider Maki

Crispy soft shell crab and lettuce wrapped in obba leaf, topped with flying fish roe and cheese sauce

\$9⁰⁰



MK103

Sunshine Maki

Breaded prawn sushi rice roll layered with mango, flying fish roe and cheese sauce

\$9⁰⁰



MK104

Hei Una Maki

Breaded prawn sushi rice roll layered with eel, flying fish roe and cheese sauce

\$9⁰⁰



MK105

Hei Dragon Maki

Breaded prawn sushi rice roll layered with avocado, flying fish roe and cheese sauce

\$9⁰⁰

PREMIUM MAKIMONO

Savour our chef's Japanese sushi rice roll
made with quality ingredients

特別な
巻物



MK106

Tobimayo Idako Maki

Seasoned baby octopus and cucumber
sushi rice roll with tobimayo sauce

\$7⁵⁰



MK107

Mori Cheese Maki

Assorted cheese with cucumber sushi rice roll

\$7⁵⁰



MK108

Lobster Salad Maki

Lobster salad sushi rice roll with flying fish roe

\$7⁵⁰



MK109

Soft Shell Crab Crepe Maki

Egg crepe sushi rice roll wrapped with soft shell crab
and seasoned beancurd

\$7⁵⁰



MK110

Hana Maki

Salmon sushi rice roll topped with
mayo and flying fish roe

\$7⁵⁰



MK111

Ebi Tempura Crepe Maki

Egg crepe sushi rice roll wrapped with
tempura prawn, flying fish roe and cheese

\$7⁵⁰



MAKIMONO

巻き

Skillfully crafted suhi rice rolls

巻き



MK112
California Mini Maki
Smelt roe, crabstick, japanese omelette and cucumber sushi rice roll
\$4⁵⁰



MK113
Soft Shell Crab Maki
Soft shell crab sushi rice roll
\$2⁵⁰



MK114
Futo Maki
Flying fish roe, crabstick, japanese omelette and cucumber sushi rice roll
\$2⁵⁰



MK115
Kani Maki
Crabstick
\$2⁵⁰



MK116
Tamago Maki
Japanese omelette
\$2⁵⁰



MK117
Kappa Maki
Cucumber
\$2⁵⁰



MK118
Shake Maki
Salmon
\$2⁵⁰



MK119
Tekka Maki
Tuna
\$2⁵⁰



INARI SUSHI

いなり寿司

Sushi wrapped in delicious sweet beancurd skin

寿司



INR101
Tobimayo Inari
Tobimayo on sweet beancurd skin sushi
\$4⁵⁰



INR102
Lobster Salad Inari
Lobster salad on sweet beancurd skin sushi
\$4⁵⁰



INR103
Inari
Sweet beancurd skin sushi
\$2⁵⁰



GUNKAN

軍艦



Gunkan sushi or warship roll typically includes soft or loose fillings



GK101
Lobster Salad Gunkan
Lobster salad
\$4⁵⁰



GK102
Chuka Hotate Gunkan
Seasoned scallop
\$2⁵⁰



GK103
Shake Skin Gunkan
Salmon skin
\$2⁵⁰



GK104
Tobiko Gunkan
Flying fish roe
\$2⁵⁰



GK105
Tuna Mayo Gunkan
Tuna mayo
\$2⁵⁰



GK106
Kani Salad Gunkan
Crabstick mayo
\$2⁵⁰



GK107
Chuka Wakame Gunkan
Seasoned seaweed
\$2⁵⁰



GK108
Ebiko Gunkan
Smelt roe
\$2⁵⁰



GK109
Chuka Idako Gunkan
Seasoned baby octopus
\$2⁵⁰



GK110
Tamago Mayo Gunkan
Japanese omelette and mayo
\$2⁵⁰



GK111
Chuka Kurage Gunkan
Seasoned jellyfish
\$2⁵⁰



GK112
Corn Gunkan
Corn mayo
\$2⁵⁰




GK113
Spicy Shake Gunkan
Spicy salmon sashimi cubes
\$2⁵⁰




GK114
Spicy Akami Maguro Gunkan
Spicy tuna sashimi cubes
\$2⁵⁰



NETA

ネタ



Deep-fried sushi rolls with tantalising culinary delights



NE101
Cheesy Beef Neta
Beef and cheese
\$4⁵⁰



NE102
Tori Neta
Teriyaki chicken and cheese
\$4⁵⁰

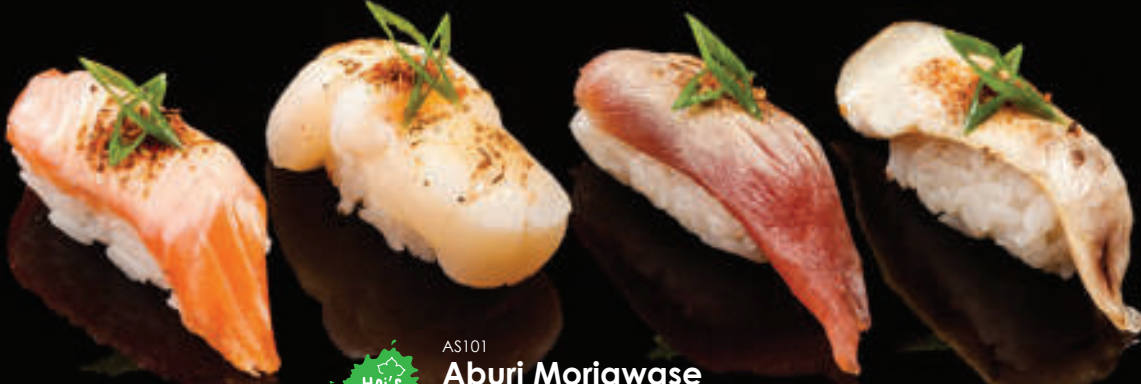


NE103
Spicy Shake Neta
Spicy salmon sashimi cubes
\$4⁵⁰

炙り寿司

ABURI & TOBIMAYO SUSHI

Torch-seared luscious ingredients topped on japanese sushi rice



AS101
Aburi Moriawase
4 seared sushi with salmon, hokkaido scallop, tuna and butterfish
\$11.00



AS102
Aburi Hokkaido Hotate
Seared hokkaido scallop
\$4.50



AS103
Aburi Hamachi
Seared yellowtail fish
\$4.50



AS104
Aburi Shake
Seared salmon
\$4.50



AS105
Aburi Akami Maguro
Seared tuna
\$4.50



AS106
Aburi Mekajiki
Seared swordfish
\$4.50



AS107
Aburi Managatsuo
Seared butterfish
\$4.50



AS108
Tobimayo Moriawase
4 seared sushi with prawn, eel, salmon and ebi fry topped with tobimayo sauce
\$13.00



AS109
Shake Tobimayo
Seared salmon topped with tobimayo sauce
\$5.50



AS110
Tamago Tobimayo
Seared japanese egg topped with tobimayo sauce
\$5.50



AS111
Unagi Tobimayo
Seared eel topped with tobimayo sauce
\$5.50



AS112
Ebi Fry Tobimayo
Seared breaded prawn topped with tobimayo sauce
\$5.50



AS113
Ebi Tobimayo
Seared cooked prawn topped with tobimayo sauce
\$5.50

SUSHI PLATTER

寿司大皿

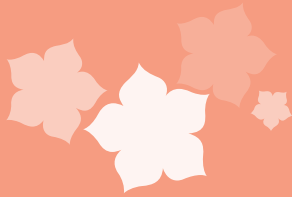
Assorted sushi sets for greater variety and assortment



SP101
Hei Heiwa
Serves 1-2pax
\$15⁰⁰



SP102
Hei Sora
Serves 2-3pax
\$26⁰⁰



NIGIRI SUSHI 握り寿司

With traditional favourites and innovative combinations to choose from, you are sure to find something to satisfy your cravings today



SU101
Ebi Sushi
Cooked prawn
\$2⁵⁰



SU102
Tako Sushi
Octopus
\$2⁵⁰



SU103
Kamo Sushi
Smoked duck
\$2⁵⁰



SU104
Kanifumi Sushi
Snow crabstick
\$2⁵⁰



SU105
Shake Sushi
Salmon
\$2⁵⁰



SU106
Amaebi Sushi
Sweet prawn
\$2⁵⁰



SU107
Akami Maguro Sushi
Tuna
\$2⁵⁰



SU108
Ika Sushi
Squid
\$2⁵⁰



SU109
Tamago Sushi
Japanese omelette
\$2⁵⁰



SU110
Hokkigai Sushi
Surf clam
\$4⁵⁰



SU111
Unagi Sushi
Eel
\$4⁵⁰



シ エ フ の 創 造

CHEF'S CREATION

Chef's signature new creations with exquisite choice of complementing ingredients



CC101
Mussels Batayaki
Simmered mussels in butter sauce
\$11⁰⁰



CC103
Asari Hotplate
Clams in garlic and ginger sauce
\$11⁰⁰

CC102
Kinoko Itame
Stir-fried assorted mushroom
\$8⁰⁰



Complete Your Meal



TOP101
Sashimi Set
Consists of assorted 3-piece sashimi, chinmi, chawanmushi and rice
\$7⁰⁰



TOP102
Tempura Set
Consists of assorted 3-piece tempura, chinmi, chawanmushi and rice
\$5⁰⁰



KARAYAKI

Freshest seafood grilled with hot & spicy sauce

辛焼
き

KY101
Hotate Kara
Scallop
\$18⁰⁰



KY102
Shake Kara
Salmon
\$14⁰⁰



KY103
Gindara Kara
Codfish
\$16⁰⁰



KY104
Saba Kara
Mackerel
\$9⁰⁰



KY105
Ika Kara
Squid
\$13⁰⁰



天婦羅 TEMPURA

Choicest seafood and vegetables
crisp with light tempura batter and
served with hot dipping sauce

TEM101

Yasai Tempura

Assorted vegetables

\$9⁰⁰



TEM102

Ika Somen Tempura

Squid with smelt roe

\$7⁰⁰



TEM103

Ebi Tempura

Tiger prawn

\$14⁰⁰



TEM104

Tempura Moriawase

Tiger prawn, assorted vegetables
and snow crabstick

\$13⁰⁰



AGEMONO 揚げ物

Selection of hot & crispy bites



AM101
Ebi Fry
Crispy breaded prawn
\$6⁰⁰



AM102
Agedashi Tofu
Tofu, tiger prawn and mushroom
with Japanese sauce
\$7⁰⁰



AM104
 **Soft Shell Crab**
Deep-fried soft shell crab
\$10⁰⁰

AM103
Tori Karaage
Deep-fried Japanese chicken
\$8⁰⁰



AM105
 **Shishamo**
Smelt fish
\$7⁰⁰



AM106
Tebasaki
Honey-glazed grilled mid wings
\$6⁰⁰

一品物 SIDE ORDER

Choose a snack to go with your meal



SO103
Hei Chawanmushi
Steamed egg custard with
japanese fish cake, mushroom,
crabstick and mock sharkfin
\$2.50



SO102
Kakiage
Assorted vegetables tempura
\$2.50



SO101
Kanifumi Tempura
Deep-fried battered snow crabstick
\$2.50



SO104
Cha Soba
Green tea
buckwheat noodles
\$2.50



SO105
Shake Karaage
Deep-fried salmon slices
Subject to availability
\$2.50



SO106
Fried Hotate
Breaded scallop
\$2.50



SO107
Edamame
Boiled soybeans
\$2.50



SO108
Age Gyoza
Crispy seafood dumplings
\$4.50



SO109
Chikuwa
Seasoned Japanese fish roll
\$2.50

SO110
Fried Tofu
Beancurd with
teriyaki sauce
\$2.50



SO111
Pumpkin Koro
Deep-fried breaded
pumpkin croquette
\$2.50



New

YAKIMONO 焼き物

Signature Japanese specialties in differing cooking styles



YK101

Mozzarella Murukai Yaki

Mussels grilled with mozzarella cheese

\$9⁰⁰



YK102

Shake Tobimayo

Salmon drizzled with tobimayo sauce

\$14⁰⁰



YK103

Gindara Teriyaki

Codfish with teriyaki sauce

\$16⁰⁰



YK104

Hotate Tobimayo

Scallop drizzled with tobimayo sauce

\$11⁰⁰



YK105

Unagi Kabayaki

Char-grilled eel in teriyaki sauce

\$16⁰⁰



YK106

Shake

Salmon

\$14⁰⁰

Choice of sauce:

- Teriyaki
- Hot Bean



YK107

Hamachi Kama Shioyaki

Grilled yellowtail fish cheek

Subject to availability

\$10⁰⁰



YK108

Saba Shioyaki

Grilled mackerel

\$9⁰⁰



YK109

Chicken Cheese

Grilled chicken with cheese and mayo

\$9⁰⁰



Spicy

YK110

Hot Bean Hotate

Scallop with hot bean paste

\$9⁰⁰



Spicy

YK111

Ika Yaki

Squid with hot bean paste and teriyaki sauce

\$11⁰⁰



YAKIMONO 焼き物

Signature Japanese specialties in differing cooking styles

YK112
Yakitori
Skewered chicken
\$8⁰⁰



YK113
Chicken Thigh
Grilled chicken thigh
\$10⁰⁰

Choice of sauce:
• Teriyaki
• Black Pepper
• Hot Bean



YK114
Gyu
Grilled beef
\$14⁰⁰

Choice of sauce:
• Teriyaki
• Hot Bean



Complete Your Meal



TOP101
Sashimi Set
Consists of assorted 3-piece sashimi, chinmi, chawanmushi and rice
\$7⁰⁰



TOP102
Tempura Set
Consists of assorted 3-piece tempura, chinmi, chawanmushi and rice
\$5⁰⁰

柳 YANAGAWA

Japanese style hot grilling ingredients
simmered in creamy egg sauce



YG101

Gyu Yanagawa

Beef and assorted vegetables

\$17⁰⁰



YG103

Unagi Yanagawa

Eel and assorted vegetables

\$18⁰⁰

YG102

Katsu Yanagawa

Breaded chicken cutlet and
assorted vegetables

\$15⁰⁰

CLAYPOT

Claypot grilled ingredients simmered
in signature sauce

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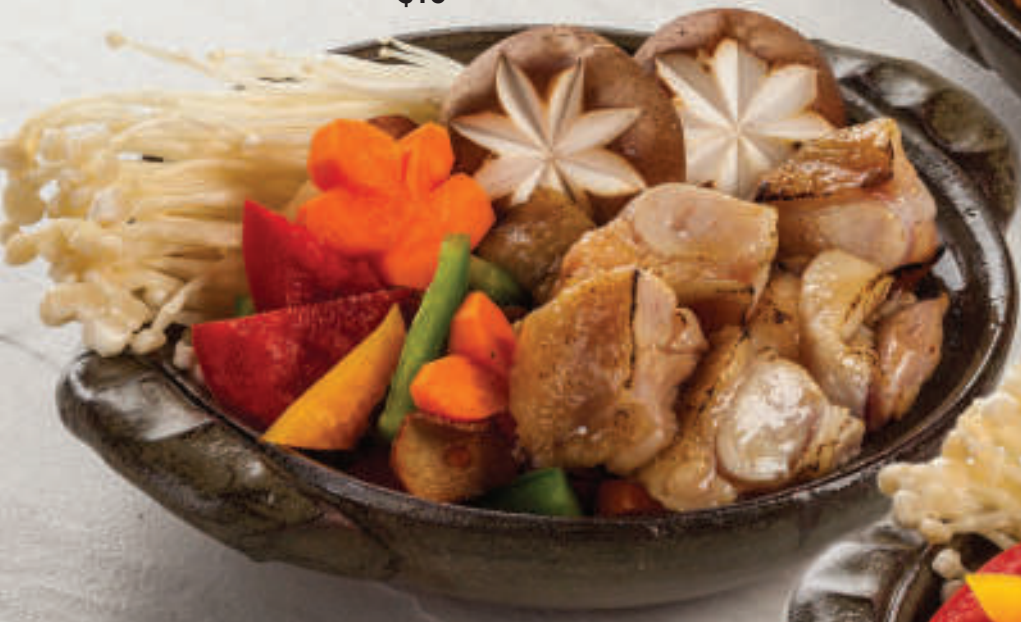


CP101
Kurama Ebi Claypot
Jumbo prawn with assorted vegetables
\$26⁰⁰



CP103
Hokkaido Hotate Claypot
Hokkaido scallop with assorted vegetables
\$26⁰⁰

CP102
Tori Claypot
Chicken with assorted vegetables
\$15⁰⁰



CP104
Gyu Claypot
Beef with assorted vegetables
\$17⁰⁰



鍋 NABEMONO

物

Piping Japanese steamboat in choice of broth

Choice of Broth:

- Hondashi
- Kimchi
- Tom Yum



NM101

Gyu Nabemono

Beef and assorted vegetables

\$19⁰⁰



NM102

Kaisen Nabemono

Assorted seafood and vegetables

\$20⁰⁰



NM103

Tori Nabemono

Chicken cubes and assorted vegetables

\$16⁰⁰



NM104

Gindara Nabemono

Codfish and assorted vegetables

\$20⁰⁰



NM105

Shingiku Nabemono

Assorted vegetables

\$11⁰⁰



RAMEN ラーメン

Authentic Japanese wheat noodles served with hot and aromatic soup

Choice of Soup Base:

- Chicken
- Curry
- Kimchi

RM101
Gyu Ramen
Beef slices
\$18⁰⁰



RM102
Zarigani Ramen
Crayfish
\$19⁰⁰



RM103
Kaisen Ramen
Assorted seafood
\$16⁰⁰



RM104
Teriyaki Chicken Ramen
Grilled teriyaki chicken
\$15⁰⁰



RM105
Ebi Tempura Ramen
Deep-fried tempura prawn
\$16⁰⁰



RM106
Katsu Curry Ramen
Breaded chicken in Japanese style curry
\$15⁰⁰

RM106

RM107
Kamo Ramen
Smoked duck slices
\$16⁰⁰



融合うどん

FUSION UDON

Thick wheat noodles dressed with Japanese sesame sauce topped with shredded cheese

FUS101
Kaisen Udon
Assorted seafood
\$17⁰⁰

FUS102
Spicy Zarigani Udon
Crayfish with hot bean sauce
\$16⁰⁰



FUS103
Tori Udon
Chicken slices
\$14⁰⁰

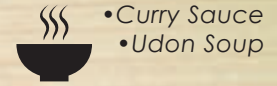
FUS104
Tenzaru Udon
Assorted tempura
\$15⁰⁰



UDON & SOBA

Choice of wheat or buckwheat noodles for a healthy and hearty meal

Choice of Soup Base:



うどん
とそば



US101

Soft Shell Crab Udon/Soba

Deep-fried soft shell crab with choice of soup

\$16⁰⁰



US102

Teriyaki Chicken Udon/Soba

Grilled teriyaki chicken

\$15⁰⁰



US103

Gyu Udon/Soba

Beef slices

\$18⁰⁰



US104

Ebi Tempura Udon/Soba

Deep-fried battered prawn

\$16⁰⁰



US105

Tenzaru Soba

Cold green tea flavoured buckwheat noodles with assorted tempura

\$16⁰⁰



ミニ
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飯

MINI BAKED RICE

A great teaser for the light eater
Our mini series are baked to perfection with a twist of Japanese ingredients

BR101

Hotate and Wakame Baked Rice

Seasoned scallop and seaweed

\$5⁰⁰



BR102

Sashimi Baked Rice

Assorted sashimi

\$5⁰⁰



BR103

Unagi Baked Rice

Char-grilled eel

\$7⁰⁰



BR104

Spicy Shake Baked Rice

Spicy salmon sashimi cubes

\$5⁰⁰





HEI BIBINBA

Subtly charred fragrant rice with full-flavoured ingredients in hot stone. Stir with sauce thoroughly when served!

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HB101

Gyu Bibinba

Grilled beef slices with assorted vegetables, served with spicy sauce

\$17⁰⁰



HB102

Tori Bibinba

Grilled chicken slices with assorted vegetables, served with spicy sauce

\$15⁰⁰



重 JU

Variety of seafood or meat served with savoury sauce over a luscious rice bowl



JU101

Katsu Curry Ju

Chicken cutlet drizzled in homemade curry with potato and carrot sauce

\$15⁰⁰



JU103

Tebasaki and Yakitori Ju

Mid-honey wings and skewered chicken in teriyaki sauce

\$14⁰⁰



JU102

Sashimi Ju

Assorted sashimi slices topped on sushi rice

\$17⁰⁰



JU104

Salmon Sashimi Ju

Salmon sashimi slices topped on sushi rice

\$15⁰⁰



JU105

Unatama Ju

Grilled eel slices cooked in creamy egg and onions sauce

\$19⁰⁰

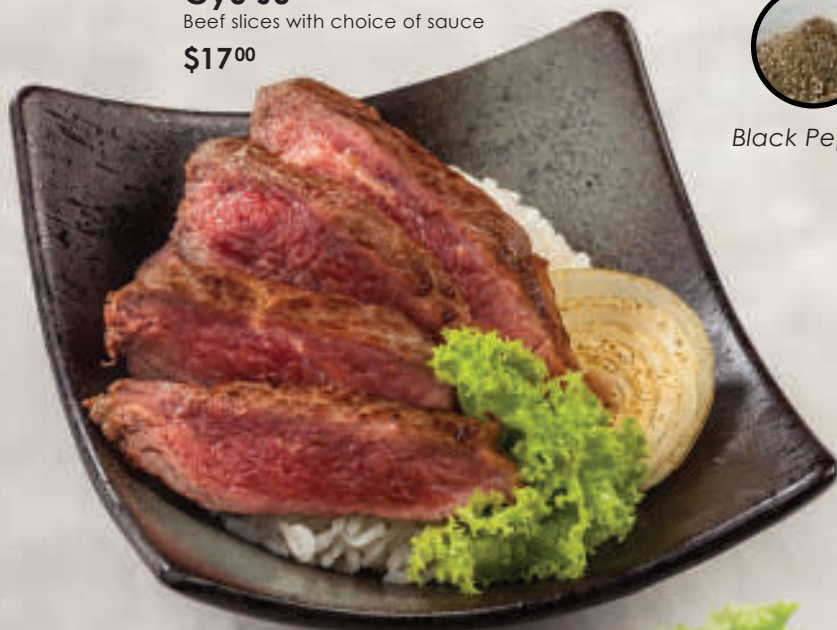


JU106

Chicken Katsu Ju

Chicken cutlet cooked in creamy egg and onions sauce

\$15⁰⁰



JU107

Gyu Ju

Beef slices with choice of sauce

\$17⁰⁰

Choice of Sauce



Black Pepper



Curry



Teriyaki



Hot Bean



JU108

Shake Ju

Salmon fillet with choice of sauce

\$16⁰⁰



JU109

Tori Ju

Chicken slices with choice of sauce

\$16⁰⁰

KIDDY SET

Healthy kiddy-themed sets for a fun and imaginative time
For kids aged 12 years old and below



KS101
\$11.00

Munchkin

Assorted sushi with fries

\$11.00

KS102



The Magic School Bus



Creamy udon with fried assortment

子供セット



Mini Mee Set

KS103

\$11⁰⁰

Udon with assorted tempura

\$11⁰⁰

KS104

Fireman Set

Skewered char-grilled chicken with fries and mayo corn



デザート DESSERT

デザート

Indulge in our sweet creations for a perfect ending

New HEI PARFAIT

Japanese sweet parfait with marvellous Häagen-Dazs ice cream



DS101 Matcha Parfait \$9⁰⁰



DS102 Ichigo Parfait \$8⁰⁰

JAR CAKE

Layered flavoured cakes and Häagen-Dazs ice cream served in a jar



DS103 Mango Jar Cake \$4⁰⁰



DS104 Matcha Jar Cake \$5⁰⁰



DS105 Strawberry Jar Cake \$4⁰⁰



DS106 Dark Chocolate Jar Cake \$4⁰⁰



DS107 Salted Caramel Jar Cake \$5⁰⁰

CAKE

Rice flavoured classic cake

DS108

Royal Chocolate Truffle

\$6⁰⁰



DS109

New York Cheese Cake

\$6⁰⁰



DS110

ICE CREAM

\$4⁰⁰ (Single) | \$8⁰⁰ (Double) | \$12⁰⁰ (Trio)

Selection of sweet and creamy Häagen-Dazs ice cream

Chocolate



Salted Caramel



Green Tea



Strawberry



DS111

Flower Pot Ice Cream

Creamy ice cream topped with oreo crumbs

\$4⁰⁰



パ PARTY SET

Deluxe combination of popular sushi varieties,
great for parties and events

パーティー
セット



approximately
30-45mins

Having a party? We deliver islandwide!

www.heisushi.com



Hei Delivery 6388 8383



PS101
Himawari Party Set
Serve 3-4 pax
\$76⁰⁰



PS102
Kaika Party Set
Serve 3-4 pax
\$66⁰⁰



PS103
Yuri Party Set
Serve 3-4 pax
\$46⁰⁰