

SUSHI BAR

FUSION SPECIALTIES

🍣 **Rainbow Roll** \$15
Crab stick, cucumber, avocado, topped with assorted raw fish, masago

★ **Atlantis Roll** \$16
Crab sticks, avocado, cream cheese and shrimp tempura, deep fried, topped with spicy mayo and eel sauce

Hollywood Roll \$15
Shrimp tempura, cream cheese, avocado inside, topped with spicy crab meat.

🍣 **Hawaii Roll** \$17
★ Spicy crunchy crab meat, avocado, wrapped with soy paper, topped with salmon, tuna, yellowtail, red and green tobiko, drizzled in chef's special sauces.

🍣 **Volcano Roll** \$15
Tuna, salmon, seasonal fish, avocado, deep fried, then topped with torched spicy tuna, masago, scallions.

🍣 **Sexy Girl Roll** \$15
Shrimp tempura inside, topped with spicy crunchy tuna, masago, eel sauce and spicy mayo.

🍣 **Angry Bird Roll** \$17
★ Spicy crunchy tuna, spicy crab meat, and avocado inside, topped with tuna, red snapper in chef's special sauces, nori on top

Black Dragon Roll \$16
Shrimp tempura, crab meat inside, sea eel, avocado on top

🍣 **Three Musketeer Roll** \$15
★ Spicy tuna, spicy salmon, spicy yellowtail, spicy white fish and avocado wrapped in soy paper, drizzled in spicy mayo and sriracha

Spider Roll \$17
Fried soft shell crab, spicy crunchy crab meat, cucumber, avocado in spicy mango salsa

★ **Lobster Tower Roll** \$32
Avocado, cucumber, shrimp inside, truffle infused lobster salad on top

CHEF'S PLATTERS

🍣 **Sushi For One** \$25
5 pcs nigiri & Angry Bird Roll

🍣 **Sushi For Two** \$52
8 pieces nigiri, Hollywood Roll, Hawaii Roll

🍣 **Sashimi Deluxe** \$48
14 pcs sashimi & Atlantis Roll

Chef's Table Experience
Reservation only

13

Course Sushi Omakase w.
World Tour \$150

Sake & wine pairing + \$50



CLASSIC ROLLS HAND ROLLS

California Roll \$7

🍣 Spicy Tuna Roll \$8

🍣 Yellowtail Scallion Roll \$7.5

Shrimp Tempura Roll \$8.5

Philadelphia Roll \$8

Vegetarian Roll \$10

🍣 Tuna Avocado Roll \$8.5

🍣 Spicy Crab Meat Roll \$7

Avocado Roll \$6

FRESH CUT OF SASHIMI

Tier #1 A La Carte \$3
Kani, massago, shrimp

Tier #2 A La Carte \$3.75
Tuna, salmon, yellowtail, eel, smoked salmon, tobiko, ikura

🍣 **Fishermen's Boat (6ft Boat)** \$475
30 pcs nigiri, 30 pcs sashimi, 8 chef special rolls, 6 classic roll, Bulgogi Ribeye tacos, 1 crispy rice spicy tuna, 1 jalapeno yellowtail, 1 salad, 1 spicy crabmeat salad and seaweed salad.

🍣 **Mega Boat** \$220
10 pcs nigiri, 10 pcs sashimi, 6 fusion special rolls, 10 classic rolls

Brunch

Everyday Open to 2:30 pm

Ribeye Tonkutsu Ramen \$18

Spicy Lobster Ramen \$38

Wagyu Ramen \$84
Served with 3oz Miyazaki ribeye table side grilled with black truffle sea salt



LUNCH

Available Monday - Friday 11:00 - 2:30



Bulgogi Ribeye Rice/Noodle Bowl \$16
Soy marinated ribeye, carrot, spinach, corn, cucumber, kimchi, nori, gochujang sauce

BBQ Chicken Rice/ Noodle Bowl \$14
Soy marinated chicken, carrot, spinach, corn, cucumber, kimchi, nori, gochujang sauce

Grilled Shrimp Rice/Noodle Bowl \$15
Jumbo shrimp, onion, corn, cucumber, kimchi, nori, white sauce

🍣 **Tempura Tofu Rice/Noodle Bowl** \$13
Tofu, onion, corn, cucumber, Kimchi, nori, gochujang sauce

🍣 **Fresh Salmon Rice** \$15
Salmon, avocado, cucumber, mango salsa, nori, hot sauce. ponzu sauce.

🍣 **Hawaii Tuna Rice** \$16
Tuna, cucumber, avocado, pico de gallo, nori, ponzu sauce, sour cream, spicy mayo

Crab Meat Rice \$13
Spicy crabmeat, cucumber, mango salsa, avocado, ponzu, spicy mayo.

Blue Fin Tuna Miso Salad \$28



Truffle Butter Lobster Roll (Cold) \$36



CHEF 21
Sushi Burger & Korean BBQ

We Cater & Deliver

skchef21.net

Order Online & Reservation

Tel: 864-263-3018

500 E McBee Ave Suite 109

Greenville, SC 29601

Mon.: Closed

Tue.-Thu.: 11:00am-2:30pm | 4:30pm-9:30pm

Fri.: 11:00am-2:30pm | 4:30pm-10:30pm

Sat.: 11:00am-10:30pm

Sun.: 12:00pm-9:30pm

Happy Hour Tuesday-Sunday 4:30-6:30

Let's feast, toast & party



10% off first order. Cannot combined with any other offers. Not valid on holidays

Flaming Short Rib \$39
 Alow-braised beef short rib marinated over night in Asian herbs, served w. plum sauce, citrus scallion spicy, addicting cucumbers. Marvelous creation of perfection set on fire.

SIZZLERS

Bibimbap
 Served on signature sizzling plate with butter rice, sauteed vegetables, kimchi, egg, topped with fresh greens and corn

- ★Bulgogi Ribeye \$33
- ★BBQ Chicken \$22
- ★Fried Tofu \$20

COLD

Miso Salad \$8
 Spring mix, cherry tomato, daikon, cucumber, miso dressing choice of protein: \$7 grilled shrimp, \$7 bulgogi, \$14 tuna

- ★A5 Wagyu Nigiri \$17
- ★Ceviche \$28
 Tuna Lobster Scallop, Shrimp, Mango Salas, Yuzu Vinegar
- ★Spicy Crabmeat Salad \$9
- ▽Seaweed Salad \$6
- ▽Spicy Addicting Cucumber \$9
- ★Fresh Summer Roll \$13
 Avocado, spring mix, cucumber, salmon, tuna, yellowtail, rolled with rice paper, wasabi sauce & ponzu

TAPAS

- ★Spicy Korean Fried Chicken \$13
- ★Short Rib Bao-Bun (2pcs) \$14
- ★Pan Fried Gyoza \$9
- ★Crab Rangoon(Homemade) \$11
- ★Jalapeno Delight \$14
 Jalapeno, scallion, masago, served with yuzu sauce, with your choice yellowtail, pepper, tuna or Japanese scallop
- ★Avocado Grenade \$13
 Panko breaded avocado deep fried till golden, topped with spicy crab meat and spicy honey sauce
- ★Crispy Rice Spicy Tuna \$12
- ★Balsamic Brussel Sprouts \$11
- ★Bluefin Tuna Tartare \$22
- ★Bulgogi Taco (3 Pcs) \$18
 Pico de gallo, baby spinach, sour cream and gochujang soy paste with bulgogi ribeye, avocado

COLD BIBIMBAP

Served cold with nori sushi rice, fresh greens, fish roe, kimchi, onion, cucumber, ponzu, gochujang soy sauce

- ★ Uni (Raw Sea Urchin) \$38
- ★ Bluefin Tuna \$26
- ★ Poke Bowl (Tuna, Salmon, Yellowtail) \$22

HANDHELDS

Served w. curly fries
 Sub For Gluten Free Bun \$2



- ★ Chef 21 Sushi Burger \$19
 Spicy crab meat, avocado, fresh salmon sashimi, seaweed salad, served on golden crisp rice patties. It's our staple and you just have to try it
- ★ Korean Streets Spicy Tuna Burger \$25
 Spicy kani, avocado, spicy tuna, ponzu pickled jalapenos, spicy mayo and eel sauce to enhance the flavor, served on golden crispy rice patties w/ Korean spicy fried chicken skewer on top
- ★ Astro Burger \$26
 Bulgogi ribeye, pineapple ring, kimchee, spring mix, onion, served on crispy rice patty.... wait, did I see a fried Korean spicy chicken tower on top?
- ★ Classic Burger With Monster Mozz \$17
 1/2 lb of certified angus patties, spring mix, sliced juicy tomatoes, Chef 21 signature sauce, smoked provolone cheese, mozzarella sticks for crunch and cheese pull, served on toasted brioche buns. Hungry?
- ▽ Portobello Mushroom Burger \$15
 Two perfectly seasoned grilled portobello mushrooms with smoked provolone cheese, spring mix, onion. It's made right and tastes better than meat!
- ★ Truffle Butter Lobster Roll(Cold) On Buns \$36
- Katsu Burger \$16
 Panko-crusted deep fried chicken w/ katsu sauce, shredded cabbage topped w/ Katsu sauce

SIDES W. Burger/ A La Carte

- Seaweed Salad \$2/\$6
- Kimchi \$2/\$6
- Grilled Portobello Mushrooms \$2/\$6
- Panko Fried Avocado \$2/\$6

HOT POT

- ★Korean Army Stew \$58/2person
 Dashi broth, kimchi, ramen noodle, pork sausage, thinly sliced ribeye, gochujang soy paste, egg, mixed veggies and mushroom, topped with cheese. A hearty stew that feeds your soul
- ★Sukiyaki (Japanese' Hot Pot) \$58/2person
 Tofu, mixed veggies, mushroom, dumplings, thinly sliced ribeye simmered in special sweet savory sauce.
- Vegetable Pot \$45/2person
 Carrots, corn, napa cabbage, onion, scallion, daikon, glass noodle, portobello mushroom, seafood mushroom, tofu, Shitake mushroom
- ★Double Play \$68
 Have both, half of Korean Army Pot and half Sukiyaki



Hot Pot ADD-ONS

- Bulgogi Ribeye Slices \$10
- Ramen \$4
- Glass Noodle \$6
- Crab Sticks \$5
- Yellowtail \$5
- Pork Sausage \$5
- Vegetables \$5
- Shrimp \$8
- Gyoza \$7

JAPANESE WAGYU

Miyazaki, Japan Black Cattle Wagyu
 Served w. black truffle sea salt minimum 2oz each cut

- A5 Strip Loin \$36/oz
- A5 Ribeye \$36/oz
- A4 Tender Loin \$30/oz
- A5 Rib Cap \$22/oz
- Japanese: Scallop \$10/pc



Wagyu Sampler \$138
 1oz A5 Ribeye, 1 oz A5-Strip Loin, 1oz A5 Rib Cap, 1oz A4 Tender Loin, 2 pcs Japanese Scallops

Cloud Wagyu Sukiyaki \$185
 Indulge in the savory flavors of our Japanese Sukiyaki hot pot, brimming with tender meats, fresh vegetables, and aromatic broth, complemented by the whimsical touch of a unique cotton candy on the side for a delightful sweet surprise 6oz Japanese A5 striploin, portobello mushroom, tofu, gyoza, mixed greens

Food Allergies?
 If you have a food allergy, please speak to the owner, manager, chef or your server
 *consuming raw or undercooked meats, poultry, seafood, shellfish, or egg increases chance of foodborne illness