



Until further notice, we are unable to offer full-service dining.

Takeout orders may be placed online or on at

(843) 735-8633.

Please note that all orders will be subject to a 20% gratuity.

Tuesday-Sunday 2:00-7:30pm

****Bara Chirashi \$18**

(assorted fish and veg over rice)

****Chirashi \$28**

(assorted fish sashimi style over rice)

****Sashimi Moriawase \$30**

(5 types/10 pc chef's choice sashimi)

****Sushi Set \$35**

(chef's choice 7pc nigiri, 3pc roll, sides)

**** Makimono Set \$30**

(3 chef's choice rolls)

Edamame \$5

Seaweed Salad \$5

***Consuming raw or undercooked food may increase the risk of foodborne illness .*

We're happy to accommodate allergies but can't guarantee against cross-contamination.

DAY-AHEAD TAKEOUT TRAYS

A limited number of takeout platters will be available daily for pickup the following restaurant business day at 3:30pm.

Any questions can be directed to sushiwacharleston@gmail.com or at (843) 735-8633 during business hours.

\$100—12 sushi rolls**

\$120—21 nigiri pieces and 5 rolls**

\$150—21 nigiri pieces, 5 sushi rolls, and 10 pieces of sashimi**

**All Takeout Trays are Chef's Choice assortments.
Exact contents will vary based on daily availability.**

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BEVERAGE MENU

Sparkling Water \$3

Bottle Coke \$3

Ramune Japanese Soda \$3

OiOcha Green Tea \$4

BEER

12 oz. \$6

Asahi Super Dry

22 oz. \$9.50

Asahi Super Dry

Sapporo

SMALL FORMAT SAKÉ BOTTLES

DASSAI 50 “OTTER FEST” Sparkling Nigori -Yamaguchi **\$40**
lively bubbles / juicy citrus / toasty body / your fav. pét-nat / ±0

KIUCHI AWASHIZUKU Sparkling - Ibaraki **\$29**
nutty / toasted coconut / pear / slightly tart / 100% refreshing / -10

HIDEYOSHI NAMACHO Honjozo - Akita **\$29**
fresh, toasted bread / lychee / semi-dry / vibrant / +0.5

SUIGEI “DRUNKEN WHALE” Tokubetsu Junmai - Kochi **\$34**
underripe berries / hops / fennel / roses / clean & dry / +7

RIHAKU “DREAMY CLOUDS” Tokubetsu Junmai Nigori -Shimane **\$39**
banana / toasted nuts / plum / light & complex / +3

FULL SIZE SAKÉ BOTTLES

KUROSAWA Junmai Kimoto - Nagano \$45
dried citrus / pineapple / honeyed melon / yogurt / clean & smooth / +2

YAEGAKI Nigori - Hyōgo \$45
silky mango / bright acidity / radish spice / full & balanced / -12

DEWATSURU Junmai Nigori –Akita \$50
green apple / citrus / delicately nutty / semi-dry / +3

OKUNOMATSU Tokubetsu Junmai - Fukushima \$55
rich papaya / toasted nut / grassy / spicy / medium bodied / ±0

MIZUBASHO Ginjo - Gunma \$55
creamy tropical fruit / honeyed apple / anise / crisp & creamy / +4

AMABUKI STRAWBERRY Junmai Ginjo –Saga \$60
ripe strawberry / crisp / refreshing & fragrant / ±0

TENSEI “ENDLESS SUMMER” Tokubetsu Honjozo –Kanagawa \$65
bright & refreshing / saline / ripe melon / fortune cookie / +3

RYUJIN “DRAGON GOD” Ginjo Namazume Genshu –Gunma \$70
melon / grape / rich / creamy with a clean finish / -2

BORN “MUROKA NAMAGENSHU” Junmai Daiginjo
Namagenshu –Fukui \$75
ripe banana / tropical fruit / leather / richer & more savory / +4

**± # : Sake Meter Value, notating sweetness.
The higher, the drier, with neutral around +2.**