

RAW BAR

- Oysters Japanese Mignonette 3/6/12** \$14 / \$25 / \$45
 Sydney rock oysters, shiso jelly, black tobiko, chives, red wine vinegar, shichimi togarashi, black pepper
- Salmon Sashimi** \$21
 Tasmanian salmon, tomato and onion salsa, black tobiko, coconut coriander dressing, chilli oil
- Kingfish Sashimi** \$21
 Hiramasa kingfish, orange segments, pickled daikon, wakame seaweed salad, yuzu ponzu, wasabi crème, tobiko
- Tuna Sashimi** \$22
 Yellowfin tuna, yuzu ponzu, truffle oil, wasabi salt, red onion, black tobiko, chives
- Wagyu Tataki** \$23
 MBS5+ Wagyu beef, truffle soy, yuzu aioli, jalapeno, truffle oil

TACOS

- Spicy tuna** \$9
 Yellow fin tuna, avocado, chilli mayo, teriyaki, wasabi tobiko
- Wagyu truffle** \$9
 MBS5+ Wagyu beef, sushi rice, truffle yakiniku, tomato and jalapeno salsa, truffle aioli
- South Cali Salmon Poke** \$9
 Tasmanian salmon tartare, sushi rice, guacamole, teriyaki, wasabi mayo, pickled fennel, coriander
- Miso Eggplant** \$8
 Nasu dengaku, sushi rice, sweet miso, pickled shallot, eggplant sauce
- Lobster & Steak KING Nori Taco** \$16
 Signature nori shell, sushi rice, lobster tail, MBS5+ wagyu beef, yakiniku, cucumber salsa, guacamole, chimmichuri butter, coriander

SLIDERS, BUNS & DOG

- Chilli Prawn Bao** \$9
 Fried Tiger prawn-age, kale slaw, sriracha mayo
- Zucchini Bao** \$8
 Tempura zucchini, wasabi mayo, kale, sesame
- Lobster Mac & Cheese Dog** \$18
 Lobster tail, macaroni, cheese, torched parmesan, truffle oil, brioche bun
- Sticky Pork Bao** \$8
 Slow cooked free range pork, pickled cucumber, honey hoisin, kewpie
- Yuzu Chicken Nuggets Bao** \$8
 Yuzu fried chicken, cucumber pickles, yuzu aioli, honey yakiniku, spring onions
- Soft Shell Crab Bao** \$10
 Tempura soft shell crab, red cabbage slaw, garlic aioli, tobiko

SUSHI *Handrolled*

- Wasabi Tuna** \$22
 Yellowfin tuna, avocado, cucumber, sweet teriyaki, wasabi aioli
- Crab Medusa** \$22
 Tempura soft shell crab, avocado, cucumber, watermelon, feta, honey balsamic, miso mayo, shiso salt
- Salmon Volcano** \$21
 Tasmanian salmon, avocado, cucumber, shichimi togarashi, sweet teriyaki, kewpie, smoked bonito
- Torched Kingfish** \$22
 Hiramasa kingfish, avocado, cucumber, amadare, kewpie mayo, lightly blowtorched, seafood cluster
- Miso Eggplant** \$19
 Nasu dengaku, avocado, cucumber, sweet miso, shiso, eggplant sauce

CRISP + CRUNCH

- Sake buttermilk nuggets** \$16
 48hr sake buttermilk, free range chicken thigh, smoked special spices, maple syrup, kewpie mayo
- Ebi Mayo Crispy Prawns** \$18
 Fried Tiger prawn-age, alfalfa, spinach, spicy mayo, red chili

JAPANESE PIZZA 9"

- Blue Cheese Sashimi** \$26
 Seared tuna, seared salmon, mozzarella, blue vein cheese, wasabi mayo, sriracha, cherry tomato
- Ahi Tropical Tuna Pizza** \$27
 Sesame crusted yellowfin tuna tataki, mozzarella, mango and strawberry salsa, pickled ginger, wasabi mayo
- Sticky Apple & Pork** \$25
 Slow cooked free range pork, mozzarella, spiced apple chutnet, shichimi togarashi pepper, buffalo mozzarella, yuzu aioli,
- Teriyaki Mushroom** \$22
 Braised shiitake mushrooms, mozzarella, teriyaki sauce, avocado, garlic, crispy kale

GREENS

+ SIDE

- Edamame** \$6
 Steamed edamame with wasabi sea salt
- Eggplant Fries** \$13
 Tempura eggplant fries, dusted in signature spicy salt, miso baba ganoush dip
- Sesame Watermelon Salad** \$15
 Chopped fresh kale, diced watermelon, toasted mixed nuts, pepito, coconut flakes, sesame dressing, macadamia

HAPPY ENDINGS

- Godzilla Dessert Taco** \$18
 Fried puff pastry taco, yuzu custard, cookies n cream ice cream, mango compote, oreo crumbs
- Yuzu Pannacotta** \$16
 Yuzu panna cotta, matcha crumbs, spiced strawberries, mixed berry compote, matcha ice cream, kinako icing sugar
- Matcha Donuts** \$17
 Fried donut ball, matcha custard, warm dulce de leche dipping sauce
- Tiramisu Dessert Cocktail** \$19
 Vanilla vodka, amaretto, kahlua, espresso, fresh cream

OUR CHEFS FAVOURITE DISHES FROM EACH OF OUR CATEGORIES. THE WAY SASH WAS INTENDED TO BE EATEN!

DESIGNED FOR PRE DRINKS AND PARTY GOERS. A LIGHTER VERSION OF OUR TASTING MENU WITH A WELCOME BEER OR WINE & OUR COCKTAIL OF THE NIGHT

TRUST ME \$69

Food only

TRUST ME \$79

Food & Drinks

IS THAT A CHOPSTICK IN YOUR POCKET? OR ARE YOU JUST HAPPY TO SASHIMI? #SASHDOESSYDNEY

SASH DOES SYDNEY
 MISO HUNGRY

Please discuss any specific dietary requirements with your waitperson some of our dishes contain nuts, shellfish and other allergens credit card transactions incur a surcharge (visa / mastercard - 1.25%, amex 1.75%) 15% surcharge applies on public holidays, 10% on sundays

MISO THIRSTY

Handmade COCKTAILS

Coco espresso martini	\$20
Coffee, vodka, de kuyper liqueur coconut liqueur	
Ginger coco ninja	\$19
Vanilla vodka, canton ginger, coconut, coconut water	
Jalapeno margarita	\$20
Jalapeno tequila, lime, agave, cointreau, chipotle	
King of kings	\$23
Four pillars navy strength gin, lemon juice, orgeat	
Yuzu tears	\$22
Whisky, yuzu, agave, lemon juice	
Yuzu Cheese cake	\$20
Sake, yuzu, lemon, green tea, egg white	
Kyoto Black Lychee Martini	\$20
Vodka, Soho lychee, activated charcoal, elderflower	
Geisha Girl	\$19
Plum wine, yuzu, lemon juice, egg white, sake	
White Choc Passionfruit Martini .	\$20
Vodka, passionfruit puree, white chocolate & vanilla syrup	

WINE

Seppelt Salinger Cuvee 2013 VIC	\$13	\$60
(citrus aroma, green apple and nutty flavours)		
Sparkling Rose Squealing Pig NZ	\$12	\$55
(silky, smooth, aromatic on the nose, tastes full & luscious on the palate)		
Leo Buring Riesling 2013 SA	\$12	\$55
(fresh lively style & it will blossom & grow stature as it ages)		
T'Gallant Pinot Gris 2017 VIC.	\$12	\$55
(apple cinnamon and pear flavours, creamy reminiscent of the Alsace style)		
Rosemount Little Berry Sauv Blanc 2015 SA	\$14	\$65
(gooseberry & lychee flavours & fresh, zesty highlights)		
Coldstream Chardonnay 2017 VIC	\$15	\$70
(vibrant & fresh, with citrus pith/ rind notes)		
Harcourt Valley Chardonnay 2018 VIC	\$11	\$50
(light golden straw hue, a hint of French oak & citrus aroma)		
Hidden Sea Chardonnay 2018 SA	\$13	\$60
(stone fruit, plenty of texture, cut into pleasing patterns by a line of citrus acidity)		
Hidden Sea Rose 2018 SA	\$13	\$60
(medium bodied with fine tannins & French oak in perfect balance)		
Dr Livingstone Rose 2018 VIC.	\$11	\$50
(clear & bright, fresh aroma with strawberries)		
Flickle Mistress Pinot Noir 2017 NZ.	\$14	\$65
(bursting with flavours this wine is perfect with food or on its own)		
The Stag Pinot Noir 2017 VIC	\$13	\$60
(spicy bunchy aspects to the bouquet)		
19 Crime Red Blend 2017 SA	\$11	\$50
(bold with dark berry fruits, spicy oak flavours)		
Wynns Coonawarra "The Gables" 2016 SA.	\$12	\$55
(blood plum, currant and anise scents, sheathed a smooth veneer)		
Dr Livingstone Shiraz 2018 VIC	\$11	\$50
(blackcurrants, spicy vanilla along with a hint of smokiness surprisingly medium bodied)		
The Hidden Sea Shiraz 2018 SA	\$13	\$60
(so much loveliness inside this bottle)		

SAKE

Magnums	100ml	250ml
"Asahi Shuzo"	\$13	\$28
Dassai Junmai Daiginjo Polished 50%		
"Asahi Shuzo"	\$12	\$25
Asahiyama Junmai Ginjo		
"Shirataki"	\$11	\$24
Jozen Mizunogotoshi Junmai Ginjo		
"Kikumasamune"	\$9	\$21
Koujo Junmai-Shu		
		300ml
"Asahi Shuzo"		\$28
Dassai Junmai Daiginjo Polished 50%		
"Shirataki".		\$26
Jozen Mizugagotoshi Junmai Ginjo.		
"Kikumasamune"		\$16
Koujo Junmai-Shu		

BEER

Asahi (tap)	\$10
Asahi black (tap)	\$11
Sapporo can (Large)	\$17
Kirin	\$12
Coopers pale ale	\$10
Thatchers cider	\$10
Ginger kid ginger beer (alcoholic)	\$10



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Lunch offers

BOWLS \$19

All bowls contain sushi rice, red cabbage slaw, pickled ginger, cucumber, avocado, edamame

BENTO \$29

- 1) BENTO BOX LIGHT
- 2) BENTO BOX MISO HUNGRY
- 3) BENTO BOX VEGGO

TRUST ME \$49
express

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