

# STREET TACOS

- AHI TUNA CRISPY TACO (DF) 8 EA  
TUNA, AVOCADO, CHILLI MAYO, TERIYAKI, WASABI TOBIKO
- WAGYU BEEF CRISPY TACO (DF) 9 EA  
WAGYU BEEF, RICE, WASABI, CUCUMBER, ONION CHILLI SALSA
- EGGPLANT CRISPY TACO (VEGAN) 8 EA  
ROASTED EGGPLANT, RICE, SHISHO, SWEET MISO, PICKLE SHALLOT
- SALMON CRISPY TACO (DF) 8 EA  
SALMON TARTARE, AVOCADO, WASABI MAYO, PICKLE FENNEL, CORIANDER

## SLIDERS + BUNS

- CHILLI MAYO PRAWN SLIDER 9 EA  
CRISPY PRAWNS IN A CHARCOAL BUN + KALE SLAW
- CRISPY CHICKEN SLIDER 8 EA  
CRISPY CHICKEN, SPICY MAYO, TERIYAKI SAUCE + KALE SLAW
- STICKY PORK BELLY BUN (DF) 7 EA  
SLOW ROASTED PORK BELLY, PICKLE CUCUMBER, SRIRACHA MAYO, HONEY HOISIN, STEAMED BUN

## CRISP + CRUNCH

- SAKE BUTTERMILK CHICKEN NUGGETS (GF) 16  
SAKE BUTTERMILK FRIED CHICKEN TENDER, SMOKED CHIPOTLE WASABI SALT, MAPLE SYRUP
- CRISPY CHILLI MAYO PRAWNS (DF, GF) 18  
KING PRAWNS IN OUR SIGNATURE CHILLI MAYO SAUCE

## JAPANESE PIZZAS

**NEW**  
LIGHTER  
CRISPIER  
TASTIER BASES

- AHI TROPICAL TUNA PIZZA (DFOR) 25  
SESAME CRUSTED TUNA TATAKI, MANGO, STRAWBERRY, AVOCADO, PICKLE GINGER, WASABI MAYO ON THIN CRUST 8" PIZZA BASE
- 'HONOLULU' TUNA PIZZA (CONTAINS NUTS) 24  
TUNA TATAKI, CONFIT APRICOT, PINEAPPLE, JALAPENO, SMOKED JAPANESE BBQ, KONBU TOASTED MIXED NUTS, WHIPPED CHEESE ON THIN CRUST 8" PIZZA BASE
- SASHIMI BLUE CHEESE PIZZA 23  
TATAKI TUNA, SEARED SALMON, BLUE CHEESE, SRIRACHA, WASABI MAYO ON THIN CRUST 8" PIZZA BASE
- STICKY PORK APPLE PIZZA (CONTAINS NUTS, DFOR) 20  
TWICE COOKED PORK BELLY, SPICED APPLE CHUTNEY, KOSHO PEPPER, BUFFALO MOZZARELLA, YUZU AIOLI ON THIN CRUST 8" PIZZA BASE
- ZUCCHINI BROCCOLI PIZZA (DFOR, VEGANOR) 18  
GARLIC ROASTED ZUCCHINI, GRILLED BROCCOLI, SALSA VERDE, SMOKED TONKATSU, PICKLE GINGER ON THIN CRUST 8" PIZZA BASE (VEGAN CHEESE +4)

- EBI MAYO PRAWN RICE BASE SASH-IZZA (DFOR, GFOR) 22  
CRISPY BAKED 4" x 6" RICE BASE WITH TIGER PRAWNS IN SIGNATURE JAPANESE MAYO
- MISO EGGPLANT RICE SASH-IZZA (GFOR, VEGANOR) 19  
CRISPY BAKED 4" x 6" RICE BASE, MISO ROASTED EGGPLANT, SWEET MISO, SPRING HERBS (VEGAN CHEESE +4)

# SUSHI BAR

## RAW - CHILL

- SIGNATURE KINGFISH SASHIMI (DF, GF) 21  
HIRAMASA KINGFISH, ORANGE DAIKON WAKAME SALAD WASABI CREME, YUZU PONZU, BABY SHISHO, FISH ROE
- SALMON CEVICHE (DF, GF) 21  
SALMON SASHIMI, FENNEL KOSHO TOMATO ONION SALSA, MICRO GREENS, BLACK TOBIKO, CORIANDER LIME COCONUT DRESSING
- WAGYU TATAKI 22  
SEARED WAGYU STRIPS, ONION CHILLI SALSA, CAULIFLOWER WASABI CREAM, YAKINIKU SAUCE
- TUNA TRUFFLE TART 2pc (DF) 13  
YELLOWFIN TUNA SASHIMI, BISCUIT CRISP, TRUFFLE SALT, BLACK TOBIKO, YUZU AIOLI, RED ONION, BABY HERBS
- SUSHI NACHOS 4pc (DF, GF) 16  
RICE CRISP, SASHIMI TUNA, ONION, OLIVE, JALAPENO, CHERRY TOMATO + ANCHOVY MAYO

## SUSHI (6PC)

- CRAB MEDUSA 21  
SOFT SHELL CRAB TEMPURA MISO CUCUMBER SUSHI ROLL, WATERMELON FETA SALSA, BALSAMIC KABAYAKI SAUCE, SHISHO SALT
- SALMON VOLCANO (DF, GF) 19  
SALMON AVOCADO CUCUMBER GREEN ONION SUSHI ROLL, SHICHIMI CHILLI PEPPER, KABAYAKI SAUCE, SMOKED BONITO SHAVING
- TORCHED KINGFISH (DF, CONTAINS SHELLFISH) 21  
TORCHED KINGFISH WASABI MAYO SUSHI ROLL WITH JAPANESE CRISPY SEAFOOD CLUSTER

## SIDES

- EDAMAME (GF, VEGAN) 6  
STEAMED EDAMAME BEANS WITH GREEN TEA SEA SALT FLAKES
- GRILLED ASIAN GREENS (GF, VEGAN) 14  
SELECTION OF SEASONAL GREENS + SWEET YUZU
- SESAME POMEGRANATE SALAD (V) 14  
CHOPPED KALE, POMEGRANATE, CRISPY SHALLOTS, TOASTED COCONUT, MIXED NUTS, SESAME DRESSING
- GREEN TEA SOBA NOODLE SALAD (DF, CONTAINS SHELLFISH) 14  
BUCKWHEAT NOODLE, CUCUMBER AND CHILLI COCONUT DRESSING

## SWEET TREATS

- TOKYO BLACK FOREST (GFOR) 16  
YUZU YOGHURT PANNA COTTA, SPICED STRAWBERRIES, MACERATED CHERRIES, ALL BERRIES COMPOTE, COOKIES N CREME CRUMBLÉS
- APPLE CRUMBLE PIZZA 18  
TWICE COOKED APPLE, BUTTER CRUMBLE, SWEET MISO, WHITE CHOCOLATE RASPBERRY ICE CREAM
- FEEL GOOD (VEGAN, GF) 16  
SEASONAL FRUITS, ARROWROOT PEARL, CEREAL PRALINE, COCONUT BUTTERSCOTCH, VEGAN MOUSSE

FOR RESERVATIONS OR GROUP BOOKINGS  
CONTACT US AT 0451 537 274

SPLIT BILLS NOT AVAILABLE ON TABLES LARGER THAN 5 GUESTS  
V - VEGETARIAN (VEGAN OPTIONS AVAILABLE), DF - DAIRY FREE, GF - GLUTEN FREE, OR - ON REQUEST  
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

THIRSTY?  
TURN OVER FOR OUR DRINKS LIST



## FEED ME

FINDING IT TOUGH TO CHOOSE?  
LET US OFFER YOU A VARIETY  
OF OUR CHEF'S TOP SELECTIONS TO  
SATISFY YOUR TASTE BUDS.

59 PER PERSON - MINIMUM 2 PEOPLE  
(ENTIRE TABLE MUST PARTAKE IN THE FEED ME OPTION)  
(NO SUBSTITUTIONS OR MENU ALTERATIONS)

# SASH