

## STARTERS & HOT MEALS

### **Edamame (v)**

Young soybeans. 3.75

### **Tempura String Beans (v)**

Fresh tempura string beans with special salt. 4.75

### **Lotus Chips (v)**

Deep fried lotus root. 3.75

### **Miso Soup**

Hot Miso soup served with spring onion. 3.50

### **Steamed Rice 2.50**

### **Tamago Egg**

3 pieces of sweet tamago egg omelette. 5.00

### **Agedashi Tofu**

3 pieces of golden brown deep fried tofu, served in tentsuyu broth, topped with spring onions, fish flakes, and nori strips. 9.00

### **Tentsuyu Tofu**

3 pieces of cold tofu in tentsuyu broth. Served with thinly sliced spring onions, fish flakes, and nori strips. 8.50

### **Teriyaki Tofu (v)**

Deep fried tofu glazed with teriyaki sauce, and topped with thinly sliced spring onions. 8.50

### **Salmon and Avocado Salad**

Mixed baby green salad and thinly sliced cabbage topped with fresh salmon sashimi and avocado, and Aisuru mayonnaise dressing. 16.50

### **Soft-shell Crab Salad**

Lightly battered and fried soft-shell crab with mixed baby green salad and thinly sliced cabbage with Aisuru mayonnaise dressing. 16.00

### **Super Salad (v)**

Mixed baby green salad, thinly sliced cabbage, avocado, and sun dried tomatoes, with Japanese soy salad dressing. 10.50

### **Miss Aisuru Salad**

A delicious fusion salad containing avocado, beet root, fresh salad, sliced cabbage, sweet corn tempura, tempura flakes, cherry tomato, cucumber, sliced red onion and served drizzled in special Aisuru dressing. 12.50

### **Creamy Popcorn Shrimp**

5 pieces of crispy tempura prawn coated in spicy mayonnaise, and topped with thinly sliced spring onion. 15.50

### **Sweet Corn Tempura**

Fresh sweet corn off the cob that is fried in tempura batter. Then lightly drizzled with truffle oil and aioli, and sprinkled with spicy shichimi togarashi flakes. 10.50

### **Tempura Beef**

2 pieces of beef fillet tenderloin, with sliced cucumber, dressed with teriyaki sauce, shichimi togarashi flakes, sesame seeds, and sliced tamago egg. 14.00

### **Prawn Tempura**

3 pieces of crispy prawn tempura served with tentsuyu sauce. 12.50

### **Vegetable Tempura (v)**

Fresh pumpkin, eggplant, asparagus, and button mushroom served with tentsuyu sauce. 11.00

### **Chicken Karaage Entrée**

Marinated and fried tender chicken thigh. Topped with slices of sweet tamago egg, sliced spring onion, and drizzled with spicy mayonnaise sauce. 10.00

### **Chicken Katsu Entrée**

Tender chicken cutlet coated in Panko bread crumbs and deep fried. Served with special katsu sauce. 10.00

### **Beef Teriyaki Entrée**

Thinly sliced teriyaki beef. 10.00

### **Chicken Teriyaki Entrée**

Tender chicken thigh fillet with teriyaki sauce. 10.00

### **Beef Tataki**

4 pieces of lightly seared and sliced tenderloin beef with ponzu sauce and condiments. 13.00

### **Salmon or Tuna Sashimi**

5 slices of Salmon or Tuna. Served with wasabi. 11.00

### **Scallop Sashimi**

2 pieces of fresh Hokkaido scallops. Served with tobiko fish eggs and wasabi. 12.00

# NIGIRI

*hand-formed sushi*

Oblong mound of sushi rice with a delicious topping draped over it.

## **Seared Beef Nigiri, 2 pieces**

Lightly seared beef fillet tenderloin. 14.00

## **Salmon or Tuna Nigiri, 2 pieces**

Classic natural, seared, black pepper seared, or seared with eel sauce. 9.00

## **Foie Gras, 1 piece**

Seared Rougie Duck Foie Gras imported from France. 17.00

## **Scallop Nigiri, 2 pieces**

Plump Hokkaido Japan scallops. Classic natural, seared, black pepper seared, or seared with eel sauce. 12.50

## **Unagi Nigiri, 2 pieces**

Lightly seared unagi eel brushed with unagi sauce.  
9.00

## **Tamago Egg, 2 pieces**

Sweet tamago egg nigiri with tobiko fish eggs. 6.00

**Grilled Scallop & Avocado Roll**

Avocado and crab stick wrapped in nori and shari. Topped with seared scallops.  
20.00/12.00

**Plum Flower Roll**

Chicken teriyaki and avocado wrapped in nori and shari. Wrapped again in tamago egg wrap, and drizzled with special plum sauce. 17.00 / 9.50

**Masaba Roll**

Cucumber and crab stick wrapped in nori and special shari mix of ginger, spring onion, and black sesame seeds. Topped with pickled mackerel and then torched. Served with wasabi mayonnaise. 18.00 / 10.50

**Jennifer's Rainbow Roll**

Avocado, cucumber, crab stick, and Japanese mayonnaise, wrapped in nori and shari. Topped tuna, salmon, sliced avocado, and fish roe. Drizzled with Japanese mayonnaise.  
23.00 / 12.50

**Salmon Skin & Unagi Roll**

Crispy tempura salmon skin, and crab stick, wrapped in nori and shari. Topped with unagi eel and crunchy tempura flakes. Drizzled in unagi eel sauce. 19.00 / 11.50

**Black Velvet Roll**

Tempura prawn, seared tuna, cucumber, crab stick, and spring onion, wrapped in nori and shari. Topped with avocado and black caviar. Drizzled with chilli mayonnaise.  
23.00 / 12.50

## SUSHI ROLLS

*fusion nare-zushi*

Nori seaweed rolls filled with shari vinegared rice and combined with other ingredients.  
8 pieces main serving / 4 pieces sampler

**Samurai James**

Creamy avocado and crab stick wrapped in nori seaweed and shari sushi rice. Topped with tempura tilapia fish with finely grated white radish, spring onion, and ginger. Served with a splash of soy dressing. 23.00 / 12.50

**Baconator**

Fresh asparagus, tomato, and finely sliced red onion wrapped in nori seaweed and shari sushi rice. Wrapped on top with a double layer of tasty bacon that is flamed for extra flavour. Topped with finely sliced tamago egg, mustard dressing, and black pepper. 19.00 / 11.50

**Calamaro Fantastico**

Ika Squid and fish roe wrapped in nori and shari. Topped with unagi eel.  
17.00 / 9.50

**Kirika Roll**

Topped with seared salmon and scallops. Drizzled with Japanese mayonnaise and topped with fish roe and spring onion. 23.00 / 12.50

**Torch Roll**

Tempura prawn, avocado, and crab stick, wrapped in nori and shari. Topped with tuna, and pickled mackerel. Drizzled with spicy sauce and torched. Topped with fish eggs and spring onion. 20.00 / 12.00

**Sunburn Roll**

Spicy tuna, avocado, and cucumber, wrapped in nori and shari. Topped with seared tuna and spicy mayonnaise.  
19.00 / 11.50

**Caterpillar Roll**

Unagi eel and cucumber wrapped in nori and shari. Topped with sliced avocado, fish eggs, and drizzled with aioli sauce and unagi eel sauce. 18.00 / 10.50

**Dragon Roll**

Tempura prawn and cucumber wrapped in nori and shari. Topped with unagi eel, nori flakes, fish roe, and drizzled with unagi eel sauce. 20.00 / 12.00

**Spider Roll**

Tempura soft-shell crab, cucumber, and lettuce, wrapped in nori and shari. Topped with black sesame seeds and drizzled with wasabi mayonnaise. 20.00 / 12.00

**Salmon & Avocado Roll**

Salmon, avocado, and Japanese mayonnaise, wrapped in nori and shari. Sprinkled with black sesame seeds, and drizzled with unagi eel sauce. 17.00 / 9.50

**Ultimate Philli Roll**

Smooth cream cheese and crisp cucumber wrapped in nori and shari. Topped with seared salmon and sliced red onions. Drizzled with mayonnaise and unagi eel sauce, and sprinkled with shichimi togarashi flakes. 18.00 / 10.50

**Tank Roll**

Topped with seared beef fillet tenderloin, sliced red onions, and sprinkled with togarashi flakes. Cream cheese and cucumber inside and wrapped in nori seaweed and shari sushi rice. Drizzled with Japanese mayonnaise and eel sauce. 23.00 / 12.50

**Summer Roll**

Cucumber, avocado, and crab stick wrapped in nori and shari. Topped with seared salmon, and a squeeze of fresh lemon juice. Topped with aioli sauce.  
18.00 / 10.50

**Sunset Boulevard Roll**

Tempura prawn, asparagus, and crab stick, wrapped in nori and shari. Topped with fish roe, tempura flakes, and drizzled with sweet unagi sauce and chilli mayonnaise. 19.00 / 11.50

**Dynamite Roll**

Finely minced tuna sashimi mixed with spicy mayonnaise and wrapped in nori and shari. Topped with more hot sauce, torched with a hot flame, and sprinkled with finely chopped spring onions. 18.00 / 10.50

**Grilled Salmon Roll**

Sun-dried tomato and cucumber wrapped in nori and shari. Topped with salmon and cheese and then torched. Drizzled with Japanese mayonnaise.  
18.00 / 10.50

# YAKITORI

*skewered char-grilled meats  
per skewer, available dinner only.*

## **Yakuza Yakitori Set**

Select any 3 yakitori meat skewers. 16.00

Any 2 meat 1 veg skewers. 15.00

Any 1 meat 2 veg skewers. 14.00

All 3 veg skewers. 13.00

## **Chicken Yakitori**

Classic juicy chicken yakitori with leak. 6.50

## **Beef Yakitori**

Prime tenderloin beef with fresh onion. 6.50

## **Tomato and Bacon Yakitori**

Sweet cherry tomato wrapped in free range  
continental pork belly. 6.50

## **Shrimp and Bacon Yakitori**

Succulent shrimp wrapped in free range  
continental pork belly. 6.50

## **Pork Belly Yakitori**

6.50

## **Fried Tofu Yakitori (v)**

with sea salt or yakitori sauce. 5.50

## VEGAN SUSHI ROLLS

### **Petite Avocado Maki**

Creamy avocado wrapped in nori and shari. 5.50

### **Petite Cucumber Maki**

Crisp cucumber wrapped in nori and shari, with sesame seeds. 5.50

### **Petite Tomato Maki**

Luscious sun dried tomatoes wrapped in nori and shari. 5.50

### **Beets International Roll**

Cucumber, avocado, and asparagus wrapped in nori and shari. Topped with sliced beetroot and served with special mustard sauce. 17.00/9.50

### **Veganpillar Roll**

Asparagus, cucumber, and sliced carrot wrapped in nori and shari. Topped with avocado and drizzled with your choice of plum or mustard sauce. 17.00/9.50

### **Apple of Love Roll**

Cucumber, asparagus, and avocado, wrapped in nori and shari. Topped with lightly seasoned sliced tomatoes. Torched and drizzled with special mustard sauce. Seasoned with black pepper.  
17.00/9.50

### **Crunchy Buddha's Delight Roll**

Avocado and lettuce wrapped in nori and shari. Topped with seasoned sliced button mushroom and torched. Topped with some tempura flakes and teriyaki sauce.  
17.00/9.50

### **Magic Mushroom Roll**

Pan fried enoki mushroom and avocado wrapped in nori and shari. Topped with sliced button mushroom. 17.00/9.50

### **Pyogo Roll**

Marinated shiitake mushroom and cucumber, wrapped in shari and nori. Topped with avocado and served with mustard dressing. 17.00/9.50

### **Shinto God Roll**

Crisp cucumber, pickled daikon radish, and creamy avocado, wrapped in shari and sweet inari fried tofu.  
17.00/9.50

## LUNCH SETS

### **Beef Teriyaki**

Thinly sliced teriyaki beef served with steamed rice, salad, and miso soup. 15.50

### **Chicken Teriyaki**

Tender teriyaki chicken thigh fillet, served with steamed rice, salad, and miso soup. 15.50

### **Chicken Karaage**

Marinated and fried tender chicken thigh with spicy mayonnaise sauce. Served with steamed rice, salad, and miso soup. 15.50

### **Chicken Katsu**

Crumbed chicken thigh fillet with tonkatsu sauce, served with steamed rice, salad, and miso soup. 15.50

### **Japanese Curry Chicken**

Chicken curry served with steamed rice, salad, and miso soup. 15.50

### **Japanese Curry Prawn**

Prawn curry served with steamed rice, salad, and miso soup. 15.50

### **Japanese Karaage Chicken Curry**

Karaage curry served with steamed rice, salad, and miso soup. 15.50

### **Japanese Curry Chicken Katsu**

Curry chicken katsu served with steam rice, salad, and miso soup. 15.50

### **Teriyaki Tofu (v)**

Deep fried tofu glazed in teriyaki sauce. Served with steamed rice, salad, and miso soup. 13.50

# DEATH BY SUSHI PLATTERS

*Not served on large platter plates in Northbridge store. Served on platter plates in Subiaco store.*

## **Favourites**

Spider Roll, Black Velvet Roll, Plum Flower Roll, Tank Roll, and Kirika Roll. 99.00

## **Salmon Lovers**

Grilled Salmon Roll, Kirika Roll, Ultimate Philli Roll, Summer Roll, and Salmon Avocado Roll. 90.00

## **Freshman**

Samurai James Roll, Baconator Roll, Masaba Roll, Kirika Roll, and Tank Roll. 99.00

## **Tuna Lovers**

Black Velvet Roll, Torch Roll, Jennifer's Rainbow Roll, Dynamite Roll, and Sunburn Roll. 95.00

## **Carnivores**

2 x Baconator Roll, Plum Flower Roll, and 2 x Tank Roll. 95.00

## **Vegetarian**

Your choice of any 5 vegetarian sushi rolls. 75.00

# DESSERTS

## **Banana Split Maki**

6 pieces of fried banana. Topped with fresh fruits and whipped cream. Sprinkled with icing sugar and drizzled with chocolate and strawberry sauce. 12.00

## **Green Tea Ice Cream**

Hand-made matcha green tea ice cream. Creamy and smooth in texture, with a strong matcha flavour. 5.00



## WHITE WINE

- Stella Bella Sleeping Dog Lies SSB 10 30  
*A clean, fresh and well made 'entry level' example of Margaret River's most important white blend.*
- Stella Bella 2014 SSB 12 40  
*Crisp, dry and with good depth of flavour. A hint of oak adds complexity and weight to the palate. Excellent food wine.*
- Beach Head 2014 SBS 11 32  
*Gold medal, Sydney Wine Show 2014. Good intensity of flavour and perfectly balanced, amazing value.*
- Suckfizzle 2010 SBS 16 60  
*Gold medal winner Margaret River Wine Show and 95 point rating James Halliday; interesting take on Margaret River SBS with complexity from well-handled oak. Complex, deeply flavoured and long.*
- Rosily Vineyard 2014 Sauvignon Blanc 12 40  
*94 points, James Halliday's Top 100 Wine 2014; regional lemongrass, herb and gooseberry flavour enhanced by a touch of oak.*
- Stella Bella 2014 Sauvignon Blanc 12 40  
*Regarded as one of the top few Sauvignon Blanc's produced in WA; strong varietal character, good texture and bright acidity.*
- Stella Bella 2011 Chardonnay 16 45  
*From 2005 onwards this has rated in the top bracket of Chardonnay's in Margaret River. Elegant and medium bodied, white stone fruit with complexity from well-handled oak and lees contact.*
- Kumeu River 2013 Village Chardonnay 16 45  
*Kumeu River is one of NZ's top Chardonnay producers. This wine is as much old world as new in style, with one third barrel fermentation adding complexity.*
- Bellarmino 2013 Chardonnay 14 42  
*Lightly oaked and well integrated with citrus and stone fruit, a touch like Chablis in style. Has tight acidity, some minerality, good length and persistence.*
- Tim Adams 2014 Riesling 14 42  
*Consistently one of Australia's finest Rieslings; light and dry with perfectly balanced, refreshing acidity.*
- Tim Adams 2014 Pinot Gris 12 40  
*Good weight and depth of flavour with a hint of sweetness and persistent flavour make this a perfect wine for spicy food.*

## RED WINE

- Stella Bella Sleeping Dog Lies Shiraz 10 30  
*Medium weight, lightly oaked with good depth of flavour and soft tannins.*
- Charles Melton 2014 Rose of Virginia 14 42  
*Australia's benchmark Rose for 25 years now; bursting with vibrant fruit, also a hint of sweetness but balanced by drying, crisp acidity. Excellent with lightly spicy dishes.*
- Stella Bella 2011 Cabernet Merlot 12 40  
*First class example of Margaret River's classic red blend. Medium weight, plenty of berry fruits and regional earthy influence. Excellent drink now red.*
- Bowen Estate 2012 Cabernet Sauvignon 16 60  
*Six gold medals suggest that this is the best vintage yet of the classic Coonawarra Cabernet Sauvignon. Full bodied, loaded with flavour yet more than approachable while young.*
- Beach Head 2012 Shiraz 11 32  
*Two gold medals to date reinforces both the quality and value in this wine. The success of this wine over the past four vintages suggest this is the most awarded Shiraz to come out of Margaret River.*
- Tim Adams 2012 Shiraz 14 42  
*Another strong vintage from one of the Clare valley's top producers. Full bodied, good depth of regional character and well integrated oak. Fine grain tannins and a long finish.*

## OTHER BEVERAGES

Acqua Panna Still 250mL / 750mL	4	7.5
San Pellegrino Sparkling 250mL / 750mL.	4	7.5
Juices 250mL		4.5
Apple, Orange		
Soft Drinks 330mL		4.5
Coke, Diet Coke, Coke Zero, Lift and Sprite		
Nestea Iced Tea 500mL		4.5
Peach, Mango Pineapple, Green Tea Lemon, Green Tea Mango		
Hot Green Tea		3
Per Person Corkage		2