

KISUYA TAKE AWAY MENU

TAKE AWAY OPERATING HOURS

LUNCH: WEDNESDAY TO SATURDAY/11:30AM TO 01:30PM

DINNER: TUESDAY TO SATURDAY/05:30PM TO 08:00PM

DONBURI (LUNCH ONLY)

(Rice, Salad, pickled ginger & miso soup)

-KIMCHEE PORK \$20

Sautéed kimchee. Pork belly. Onion. Korean chili sauce.

-YAKINIKU BEEF \$20

Pan fried sweet soy marinated wagyu beef. Onion.

-TERIYAKI CHICKEN [G] \$20

Pan fried teriyaki chicken. Seasonal vegetables.

-TERIYAKI SALMON [G] \$21

Pan fried teriyaki salmon. Seasonal vegetables.

BENTO BOX (LUNCH ONLY)

Comes with Sashimi, Sushi Roll, Tempura, Salad, Rice and Miso soup.

-TERIYAKI CHICKEN [G] \$27

Pan fried teriyaki chicken. Seasonal vegetables.

-TERIYAKI SALMON [G] \$28

Pan fried teriyaki salmon. Seasonal vegetables.

-CHICKEN KATSU \$28

Deep fried bread crumbed chicken. Katsu sauce.

-WAGYU STEAK [G] \$33

Chargrilled wagyu beef. Teriyaki butter. Seasonal vegetables.

-SPICY SEAFOOD \$28

Pan fried Octopus. Squid. Prawn. Mussel. Clam. Teriyaki chilli sauce. Seasonal vegetables.

-VEGETARIAN [V] [VG] \$27

Teriyaki tofu. Vegetable sushi roll. Tendashi.

NOODLE SOUP (LUNCH ONLY)

-SEAFOOD UDON \$21

Fish broth noodle soup. Octopus. Squid. Prawn. Mussel. Seaweed. Fish cake. Spring onion. Tenkatsu.

-PLAIN UDON \$16

Fish broth noodle soup. Seaweed. Fish cake. Spring onion. Tenkatsu.

COLD STARTERS (LUNCH & DINNER)

-TUNA TATAKI [G] \$20

Flame-seared fresh tuna. Ponzu. Micro herb. Cucumber. Strawberry puree. Bittersweet sauce.

-KINGFISH CARPACCIO [G] \$18.5

Fresh hiramasa kingfish. Jalapeño. Micro herb. Yuzu ponzu.

SALAD (LUNCH & DINNER)

-SOFT SHELL CRAB SALAD [G] \$21

Corn floured crab. Soy ginger marinated. Mixed leaves. Tomato. Red onion. Spicy mayo. Raku dressing.

-GRILLED SALMON SALAD [G] \$22

Flame seared salmon. Avocado. Red onion. Tobiko. Biter sweet sauce. Mayo. Raku dressing.

-SPICY SASHIMI SALAD \$24

Salmon. Tuna. Kingfish. Cucumber. Avocado. Mixed leaves. Tobiko. Spring onion. Sesame oil. Sweet sour chili sauce.

HOT STARTERS (LUNCH & DINNER)

-EDAMAME [G] [V] [VG] \$8

Soy bean. Salt.

-SPICED EDAMAME [G] [V] [VG] \$11.5

Soy bean. Cinnamon stick. Red chili. Shichimi. Teriyaki sauce.

-KANI CREAM KORROKE \$17

Deep fried panko crumbed cream crab croquette. Sweet sriracha sauce.

-PORK GYOZA \$17

Pan fried pork dumplings. Spring onion. Ponzu sauce. Spicy mayo. Parsley.

-POPCORN PRAWN \$18

Tempura prawn. Sweet mayo. Bittersweet sauce. Parsley.

-AGEDASHI TOFU [G] [V] [VG] \$15.5

Potato starched tofu. Daikon oroshi. Ginger. Spring onion. Fish flake. Tendashi.

-MISO HOTATE [G] \$16.5

Flame seared scallop. Shiro miso. Shredded potato. Bittersweet sauce.

-SALT & PEPPER SQUID \$19

Bread crumbed squid. Raku special batter. Mayo.

-CHICKEN KARAAGE [G] \$19

Soy ginger marinated. Corn floured chicken. Spicy mayo. Parsley.

-K.F.C / KOREAN FRIED CHICKEN \$20

Korean style fried chicken tossed with Korean sweet chili sauce. Almond sprinkled.

TEMPURA (LUNCH & DINNER)

- PRAWN TEMPURA (4pcs) \$19
- PRAWN & VEGETABLE TEMPURA \$23
(PRAWN 2pcs + VEGETABLE 4pcs)
- VEGETABLE TEMPURA (6pcs) [V] [VG] \$19

SASHIMI & SUSHI (LUNCH & DINNER)

- SALMON SASHIMI (7pcs) [G] \$27
- KINGFISH SASHIMI (7pcs) [G] \$27
- TUNA SASHIMI (7pcs) [G] \$29
- SASHIMI YONTENMORI (11pcs) [G] \$35.5
Salmon. Tuna. Kingfish. Scallop.
- SUSHI NANATENMORI (7pcs) [G] \$27
Salmon. Tuna. Kingfish. Scallop. Prawn. Tamago.
Salmon & tobiko
- FLAME-SEARED SALMON SUSHI (7pcs) [G] \$28
Bittersweet sauce. Mayo. Tobiko. Red onion.

ROLL (LUNCH & DINNER)

- SPIDER ROLL [G] \$22
Soft shell crab. Philadelphia cheese. Cucumber.
Kuro tobiko. Spicy mayo.
- VOLCANO ROLL [G] \$23
Crab salad. Cucumber. Avocado. Creamy sauce.
Scallop. Bittersweet sauce. Furikake. Tobiko.
Spring onion.
- SPICY TUNA ROLL \$24
Fresh tuna. Cucumber. Korean sweet chilli sauce.
Kuro tobiko.
- PRAWN TEMPURA ROLL \$22
Tempura prawn. Avocado. Sesame seeds sprinkle.
Mayo.
- SALMON CHEESE ROLL [G] \$24
Cooked tuna. Avocado. Flame-seared salmon.
Cheese mayo. Chilli mayo. Bitter sweet sauce.
- VEGETABLE ROLL [G] [V] [VG] \$21
Sautéed mushroom. Mixed leaves. Cucumber.
Avocado. Sesame seeds sprinkle.

HAND ROLL (LUNCH & DINNER)

- SOFT SHELL CRAB [G] \$12
Soft shell crab. Omelet. Cucumber. Mayo
- PRAWN TEMPURA \$11
Tempura prawn. Avocado. Omelet. Mayo
- SALMON [G] \$12
Fresh Salmon. Avocado. Tobiko. Mayo.
- COOKED TUNA [G] \$10
Cooked tuna. Cucumber. Mayo.
- VEGETABLE [G] [V] [VG] \$9
Cucumber. Avocado. Mixed leaves.

RAKU KIDS MENU (LUNCH & DINNER)

- COOKED TUNA BABY ROLL [G] \$7
- AVOCADO BABY ROLL [G] \$7
- CUCUMBER BABY ROLL [G] \$7
- TERIYAKI CHICKEN & SALAD \$16
- CHICKEN KATSU & SALAD \$16

MAIN DISHES (DINNER ONLY)

- WAGYU BEEF [G] \$39.5
Char grilled wagyu beef. Baked sweet potato and
potato. Broccoli. Carrot. Teriyaki butter sauce.
Renkon. Micro herb.
- TERIYAKI CHICKEN [G] \$30
Grilled chicken. Asparagus. Broccoli.
Teriyaki reduction. Sesame seeds. Shallot.
- TERIYAKI SALMON [G] \$35
Pan fried teriyaki salmon. Seasonal vegetables.
- PORK KATSU \$36
Deep fried panko crumbed pork loin. Red & white
cabbage with Yuzu dressing. Classic Katsu sauce.
Shallot. Sesame seeds.
- PRAWN YAKISOBA \$34
Stir-fried soba noodle. Tiger prawn. King prawn.
Onion. Carrot. Zucchini. Red cabbage. Yakisoba
sauce. Omelet. Fish Flakes. Sesame seeds.
Parsley.
- SEAFOOD NABEYAKI UDON \$28
Udon noodle soup. Octopus. Squid. Prawn. Mussel.
Clam. Fish cake. Spring onion. Seaweed. Poached
egg and Prawn tempura.
- TERIYAKI TOFU [G] [V] [VG] \$29
Pan fried tofu. Zucchini. Carrot. Onion.
Broccoli. Teriyaki sauce. Mixed leaves. Raku
dressing. Shallot. Sesame seeds.

All main dishes are served with salad, rice and pickles. (Except Nabeyaki udon, Yakisoba).

SIDES (LUNCH & DINNER)

- MISO SOUP \$3.5
- STEAMED RICE \$3.5
- JAPANESE PICKLE TRIO \$8
Eggplant. Cucumber. Radish.

[G] Gluten free option available

[V] Vegetarian option available

[VG] Vegan option available

Please notify our staff your dietary requirement.
& 15% surcharge on Public holidays