

www.sushiandgrill.com.au
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Dining / Catering / Takeaway / Function

Our menu offers a selection of dishes designed to be shared and are served steadily as you dine

We are happy to provide assistance with the menu all the time
We will do our best to cater for allergies but we cannot guarantee that all of our dishes are 100% allergen free

since 2012



SUSHI & GRILL
@york street

Japanese & Korean Restaurant



Lunch set miso, vege tempura *may be altered

Sushi w/salad can be only salmon

1. Roll set 5pcs/Choose One : salmon, cook tuna, california teri chicken, tempura prawn 11
2. Roll combo set 9pcs/ salmon, cook tuna, teri chicken w/ avo 16
3. Salmon lover set 12pcs/ 4 nigiri, 4 sashimi, 4 mini roll 19
4. Sushi & Sashimi set* 9pcs/ salmon, tuna, kingfish 16
5. Sashimi set* 9pcs/ salmon, tuna, kingfish 16
6. Salmon Avo Don salmon sashimi, avo, chopped seaweed & rice 16
7. Sashimi Don sashimi, fish roe, egg, seaweed, avo, cucumber, garden salad... & rice 17

Grilled w/rice, vege *can replace rice with salad

1. Grilled Salmon lemon salt, wasabi teriyaki sauce on the side 19.5
2. Grilled Wagyu beef Rib Eye: pepper salt, wasabi teriyaki sauce on the side 24
3. Grilled EEL w/ pickled ginger on top 24

Teriyaki w/rice, salad Mild Chili

1. Tofu teriyaki w/ vege 14 15
2. Mushroom teriyaki w/ vege 14 15
3. Chicken teriyaki w/ vege 15 16
4. Beef teriyaki sliced as thinly, w/ vege 16 17
5. Salmon teriyaki w/ vege 17 18
6. Garlic baby octopus teriyaki w/ vege 18 18
7. Garlic King Prawn teriyaki w/ vege 19 19
8. *Kimchi Fried Rice w/ fried egg 14

***Add** Chicken / Beef / Pork 3 | King Prawn 6

Tempura, Katsu w/rice Meal w/ salad Don w/ egg dashi soup Curry

1. King Prawn Tempura 15 17 18
2. Chicken Katsu 14 16 17
3. Veggie Curry 12 / *add fried egg 2

Udon, Soba w/sushi Mild Chili

1. *SOUP with 5pcs sushi 17 18
2. *STIR-FRIED with 5pcs sushi 17 18

***Add** Chicken / Beef / Tofu / Kimchi 3
 Chicken katsu / Teriyaki chicken 4
 Tempura prawn / King prawn 6

3. Cold Soba with 5pcs sushi 17

- 5pcs sushi : 3 nigiri, 2 sashimi - ex. salmon, kingfish, ebi prawn...

*can replace handroll : choice of california / cook tuna / veggie tofu / teriyaki chicken

GF Gluten free soy / teriyaki 1

BR Brown rice 1

Extra Sauce 1

Mayo / Chili mayo / House chili

Extra Sushi 4.5

3pcs Sashimi or Nigiri

*choose one with one main

All Day Beer



Wine 5 Red / White

Sake 5 Room / Hot

Sake bomb 11
 a shot sake w/ Asahi beer



***Choose your noodle**

*thick wheat



UDON

*thin buckwheat



SOBA

Entrée

GF \$ 1

1. Edamame lightly salted boiled soy beans ☐ GF 5
2. Miso Eggplant ☐ GF 11
3. Gyoza (Dumpling) 4pcs Vegetable / Pork / Prawn 7
4. Creamy Potato Croquette 4pcs 7
5. Vegetable Spring Roll with sweet chili & mayo 6pcs 7
6. Agedashi Tofu w/dried bonito on top & fish stock soy sauce 3pcs 8
7. Takoyaki ball 6pcs batter & diced octopus ball 8
8. Okonomiyaki fritter- Vege or Chicken japanese pancake 13
9. Chicken karaage 6pcs fried chicken with sweet chili mayo 11
- 10. Teriyaki garlic baby octopus *Chili for 1  15
- 11. Teriyaki Chicken w/ vege *Chili for 1  12
12. Tako Wasabi Chopped Octopus Sashimi with Wasabi  11
- ☐ 13. Tataki - seared thin beef or tuna w/ GF oriental soy dressing Beef 14.5 / Tuna 19.5
- ☐ 14. Carpaccio - Salmon / Kingfish w/ lemon olive oil & GF ponzu soy 15.5
- ☐ 15. Natural Oyster w/ GF ponzu soy 7 / 2pcs 20 / half dozen



Tempura

1. Renkon Chips Lotus Root Chips, mayo ☐ GF 8
2. Vegetable Tempura 5pcs 9
3. Soft shell Crab Tempura w/ sweet chili mayo sauce 4pcs ☐ GF 18
4. King Prawn Tempura 4pcs *1pcs for \$4 15.5
5. Oyster katsu Tempura 4pcs *1pcs for \$4.5 17
6. Combination Tempura 3pcs prawn, 5pcs vege 19.5

Salad ☐ Gluten free

1. Seaweed Salad 8.5
2. Soft Tofu & Wakame Salad GF oriental soy 13.5
3. Avocado garden Salad GF house soy 12.5
4. Salmon sashimi & Avo Salad GF house soy 17
5. Grilled Salmon Salad GF house soy 18
6. Grilled Wagyu beef Salad GF oriental soy 23

*salad base-mixed leaf, edamame, carrot, cucumber, radish, cherry tomatoes, picked



Uni (Sea Urchin)

Grilled nigiri

yakitori

Prawn

Beef

Sushi

Miso soup 2.5

GF Gluten free soy 1

*only salmon: same price *only tuna: extra

	Small salmon, tuna, kingfish	Medium salmon, tuna, kingfish 1 oyster, scallop...etc	Large salmon, tuna, kingfish 2 oyster, scallop...etc
1. Sashimi	14.5 / 8pcs	27.5 / 15pcs	52 / 30pcs
2. Nigiri *not including oyster	14.5 / 8pcs	24.5 / 13	41.5 / 22
3. Combo	15 / 3, 6	25.5 / 6, 9	53 / 13, 16, 4 mini roll
4. Amy's Salmon Lover	4 nigiri, 6 sashimi, 6 mini roll *add Avocado \$2		22.5
5. Scampi (Tenega-Ebi)	4 scampi sashimi		24
6. Uni (Sea Urchin)	3 sashimi & 3 nigiri		27.5
7. Veggie Lover	1egg, 1seaweed, 2 inari tofu, 6 avo & cucumber mini roll		14.5



Grilled nigiri (Aburi)

*can be Gluten free

1. Grilled Salmon nigiri	6pcs	13
2. Grilled Wagyu Beef nigiri	4pcs	13
3. Grilled Prawn nigiri	4pcs	9.5
4. Grilled Scallop nigiri	4pcs	12
5. Grilled Eel nigiri	4pcs	12
6. Grilled Mixed nigiri	9pcs	19.5

NEW

Kushi Yaki skewers

*can be Gluten free

1. Chicken (yakitori)	2 skewers	9
2. Salmon	2 skewers	9
3. Baby octopus	2 skewers	10
4. Scallop & tomato	2 skewers	11
5. Mushroom	2 skewers	8
6. Prawn	2 skewers	13
7. Wagyu beef	2 skewers	13

BR Brown rice 1

Extra Sauce 1

Mayo / Chili mayo

House chili / Sweet soy



1. Grilled salmon



9. EEL dragon



Basic Roll

Roll

8pcs

half & half +\$1 ●●● only same colour

1. ● Grilled salmon roll crab, avocado, cucumber, egg / grilled salmon, roe on top 14.5
2. ● Rainbow roll crab, avocado, cucumber, egg / salmon, tuna, white fish on top 14.5
3. ● Snowy grilled scallop roll avocado, cucumber / cheese, grilled scallop, roe on top 15.5
4. ● Cream cheese salmon roll avo, cream cheese / salmon on top 14.5
5. ● Chili Chili raw tuna roll avocado, cucumber / sweet sour chili, tuna on top 15.5
6. Spider roll soft shell crab tempura, avocado, cucumber, lettuce... roe on top 17.5
7. ● Crunch prawn tempura roll avocado, cucumber, lettuce... 14.0
8. ● Volcano chicken katsu roll cucumber, chili mayo roe... 14.0
9. EEL dragon roll prawn tempura, cucumber / eel, avocado on top 19.5
10. Mixed roll combo 9pcs salmon / cooked tuna / teriyaki chicken with avo roll 14.5
11. Hungry Peter big roll 9pcs all together & cooked prawn tempura, chicken, tuna, avocado, cucumber... 21.5

Basic Roll

w/ avo & cucumber

8pcs

1. Veggie roll tofu, lettuce...vege 11
2. ● Salmon roll 13
3. ● Raw tuna roll 15
4. ● Cooked tuna roll 12
5. ● Teriyaki chicken roll 12
6. California roll w/crab, egg, roe 12
7. ● Chicken Katsu roll 13



Hand Roll

w/ avocado

1pcs

1. Veggie 4.5
2. Salmon 4.5
3. Raw tuna 5.0
4. Cooked tuna 4.5
5. Teriyaki chicken 4.5
6. California 4.5
7. EEL egg 6.0
8. Prawn tempura 5.5
9. Soft shell crab 2pcs 10



Baby Roll 4 / 6pcs

choose one : Salmon / Raw Tuna / Cooked Tuna / Crab
Avocado / Cucumber / Egg

***Add** Avocado or Cucumber (seaweed inside out) \$1.5

California



2. Rainbow

6. Spider

Main



Gluten free 1



Brown rice 1

***Extra**

Steamed Rice 2.5

Miso Soup 2.5

Kimchi 2.5

Grilled

w/ rice and miso soup

* can replace rice with salad

1. Grilled Salmon /Lemon salt, wasabi teriyaki sauce on the side 19.5
2. Grilled Kingfish /Lemon salt, wasabi teriyaki sauce on the side 21.5
3. Grilled Wagyu beef Rib Eye/pepper salt, wasabi teriyaki sauce on the side 24 / 32BIG
4. Grilled EEL w/ pickled ginger 24

Teriyaki

w/ salad and rice

* teriyaki sauce can be adjusted to your liking / can be less spicy

* Chili : teriyaki sauce with Korean red chili pepper powder, Gochugaru.

	Mild	Chili
1. Tofu teriyaki w/ vege	14	15
2. Mushroom teriyaki w/ vege	14	15
3. Chicken teriyaki w/ vege	15	16
4. Beef teriyaki sliced as thinly, w/ vege	16	17
5. Salmon teriyaki w/ vege	17	18
6. Garlic baby octopus teriyaki w/ vege	18	18
7. Garlic King Prawn teriyaki w/ vege	19	19
8. *Kimchi Fried Rice w/ fried egg	14	
*Add Chicken / Beef / Pork 3 King Prawn 6		

Mixed Bowl

w/ rice and miso soup

1. Sashimi Don sashimi, roe, egg, avo, mixed salad, pickled ginger...on top of Sushi rice 17
회덮밥 *ask korean chili sauce called 'Chojang' 초장
2. Salmon Avo Don salmon sashimi, avocado, chopped seaweed on top of Sushi rice 16
3. Salmon & Uni Don sea urchin 27.5
chopped seaweed, sesame oil, cucumber, salmon roe on top of Sushi rice

recommended

Chef's Bento Special 29.5

miso soup, edamame, 4 sashimi, 2 sushi nigiri,
2 prawn gyoza, 2 chicken karaage,

Your choice of
Teriyaki Salmon / Chicken

Wagyu beef / EEL \$5



Grilled



Salmon



Chicken



Beef



Prawn



Mixed Bowl



Deep-Fry with rice

*Katsu is a breaded, deep-fried chicken cutlet. like a Schnitzel

*Don is a "rice bowl dish" everything on top of rice in a bowl w/ egg, sauce & pickled ginger instead of salad.

	Meal	Don	Curry
	with salad	egg on top	
1. King Prawn Tempura	15	17	18
2. Chicken Katsu	14	16	17
3. Chicken Karaage meal	16		
4. Veggie Curry	12	/*add fried egg 2	



Katsu Curry



Katsu Don



Prawn tempura



King Prawn udon soup



Stir fried chicken udon



Cold Soba



Japchae

Udon, Soba with vege

***Choose your noodle**



* thick wheat

UDON



*thin buckwheat

SOBA

	Mild	Chili
1. *SOUP with noodle	11	12
2. *STIR-FRIED noodle	12	13

***Add**

Chicken / Beef / Tofu / Kimchi	3
Tempura vege	3
Chicken katsu / Teriyaki chicken	4
Tempura prawn / King prawn	6

3. Cold Soba & Tempura prawn	16	
4. Vege Curry Udon	14	
5. Japchae: Stir-fried glass noodle	14	15

GF +1 /sweet & savory : sweet potato noodles, vege, seasond soy sauce & sesame oil

***Add** Chicken | Beef | Tofu 3 / King prawn 6

recommended

Dinner Bento 32.5

miso soup, edamame, 4 salmon sashimi,
6pcs mini roll, 1 prawn&2 vege tempura

Your choice of any main

***Wagyu, Eel 6 / uni , sushi 7

Chef's selection courses

5 courses

\$28 pp

Entrée

1. Miso soup / 2. Seaweed salad
3. Prawn & Pork Gyoza dumpling 3pcs (may be exchanged for Veggie Gyoza)

Main select one of the following

4. Assorted Sushi & Sashimi 9pcs / Sashimi Don / Salmon Avo Don
Teriyaki Tofu / Chicken / Salmon / Beef * can make Spicy
Grilled Wagyu beef / Salmon (Extra \$5)

Dessert select one of the following

5. 1 Scoop Ice Cream (Vanilla / Green Tea / Black Sesame)
1 Mochi Ice Cream (Vanilla / Green Tea / Strawberry)

8 courses

\$52 pp

minimum order 2ppl / Dinner only

Entrée

1. Miso soup / 2. Edamame / 3. Chicken skewer (yakitori)
4. Assorted Sushi & Sashimi & 5. Grilled salmon roll

Tempura

6. Prawn & Vege tempura

Main select one of the following

7. Assorted Sushi & Sashimi 9pcs / Sashimi Don / Salmon Avo Don
Grilled Wagyu Beef / Salmon / Eel
Teriyaki Chicken / Beef / Salmon / King prawn * can make Spicy

Dessert select one of the following

8. 1 Scoop Ice Cream (Vanilla / Green Tea / Black Sesame)
1 Mochi Ice Cream (Vanilla / Green Tea / Strawberry)

Dessert

Sweets & Ice Cream

1. Mochi ice cream / 1pcs
: mochi (pounded sticky rice)
with an ice cream filling



- Green tea 5
- Vanilla 5
- Strawberry 5

2. Ice cream / 1 scoop

- Vanilla 4.5
- Green tea 5.5
- Black Sesame 5.5

3. Mini Taiyaki / 4pcs

6.0

: Bungeoppang
fish-shaped pastry filled with red bean paste
that is made from sweetened azuki beans.



recommended

4. Mini Taiyaki with Ice cream

8

: 2pcs mini taiyaki with your choice of ice cream

Mochi - Green tea / Vanilla / Strawberry

Ice cream - Vanilla / Green tea / Black Sesame

Drink

Hot Tea

per glass

1. Green tea (Genmaicha) 2.5
Blend of Japanese green tea with toasted rice and popped corn
2. Jasmin tea 3.5
3. Green Rose tea 3.5
4. Yuzu honey(citrus) tea 4.5
5. Plum honey tea 4.5
6. Ginger honey tea 4.5

Soft Drink

1. Coke original / no sugar / diet , Sprite 3.5
2. Kombucha 5
ginger lemon / raspberry lemonade / passion fruit
3. Ginger Beer 4.5
4. Lemon Lime Bitters 5
5. Calpis water 3.5
6. Ramune Japanese lemon-lime flavor 4.5
7. Red Bull 5.5

Water

1. Springs Water 3.5
2. Sparkling Mineral water 250ml 3.5
3. Sparkling Mineral water 500ml 5.5

Iced Tea

1. Iced Green tea 4.0
2. Lemon ice tea 5.0
3. Peach ice tea 5.0
4. Lychee ice tea 5.5
5. Yuzu honey(citrus) ice tea 5.5
6. Plum honey ice tea 5.5

Juice

1. Orange Juice 4.0
2. Apple Juice 4.0

WINE

BYO \$3 per glass / Wine Only

Japanese plum wine *with ice glass

- 1 Choya Umeshu 13.5% sweet 8.5

RED

glass bottle

1. House wine 5 N/A
2. BASS LINE Shiraz 11 42.5
Barossa Valley, SA
3. WOODLANDS Cabernet Merlot 11 42.5
Margaret River, WA
4. FREEMAN Tempranillo 43.5
Hilltops, NSW
5. Basket Pressed Shiraz 47.5
McLaren Vale, SA / Organic
6. SOUMAH Pinot Noir 49.5
Yarra Valley, VIC
7. GroundBreaker Campbell early Shiraz/ Sweet 55.5
Hunter Valley, NSW / Grape : KOREAN 65%+AUS35%

Korean wine

bottle

1. Bokbunjajoo / raspberry 15% 23/375ml
2. Gyeongju Beopju / rice wine 15% 29/700ml

Rose

Sparkling 200ml bottle

- 1 Moscato Sweet 10 32.5
2. Aura Rose King Valley, VIC 39.5

WHITE

glass bottle

1. House wine 5 N/A
2. HEAD Riesling 37.0
Barossa Valley, SA
3. MAUI Sauvignon Blanc 9 37.5
Marborough New Zealand
4. SOUMAH Chardonnay 11 42.5
Yarra Valley, VIC
5. FREEMAN Pinot Grigio 43.5
Hilltops, NSW
6. GRACE Gris De Koshu 59.0
Yamanashi, JAPAN

Sparkling Wine | Cider

1. Feather in Cap Sparkling Piccolo Adelaide,SA 11 200ml/glass
2. Apple Cider 4.5% 8 /bottle
3. Jacob's Creek Trilogy Cuvée Brut 31.5 /bottle
4. Tamburlaine High and Dry Premium Cuvée Brut / Organic 38.5 /bottle

BEER

On tap 400ml

Asahi Super Dry 9.5
Asahi Super Dry **Black** 11

Bottle

Sapporo premium jpn 8
Kirin Megumi jpn 8
ASAHI jpn 6
VB aus 6
CASS kor 5

All Day Beer

Wine 5 Red / White

Sake 5 Room / Hot

Sake bomb 11
a shot sake w/ Asahi beer



1. **Soju** Korean rice liquor. It is distilled, vodka-like. 17.8% 14 / bottle 360ml
2. **Japanese Whiskey** YAMAZAKURA Sasanokawa Shuzo 40% 15 /on the rocks (over ice)
15 /Hi ball (w/ Lemon)

Japanese rice wine Abv. 14-17%

SAKE

SMV = (+10 higher drier slightly dry smooth sweeter lower - 10)

your choice of temperature: room / warm / cold

- 1 **SAKE TRIO** Sake tasting platter featuring 3 differnt kinds room / warm / cold 15
- 2 **Hakutsuru Tanrei** Junmai (Kinki) +4 10 180ml
Using the finest rice and pure natural spring water from Mount Rokko, its smooth, semi-dry, slightiy sweet fruit taste. 13.5%
- 3 **Sakura masamume** Daiginjo (Hyogo) +3 15 180ml
clear, crisp with umami & gorgeous aroma
- 4 **House Sake** junmai +10 room / warm 5 90ml 15 300ml
- 5 **Otokoyama** junmai(Hokkaido) +10 14 140ml 26 300ml 53 720ml cold/room
Very dry, sturdy and mildly aromatic and well-balanced junmai made for Asian food.
- 6 **Nebuta tanrei** junmai(Aomori) +5 cold only 33 500ml
Elegant, crisp and dry Junmai with melon aromas and rich cantaloupe flavors accompanying a creamy body.
- 7 **Miyamizu no hana** ^{Tokubetsu} junmai(Kobe) +3 16 140ml 30 300ml
Slightly dry and mild fruity aroma.The tradition of 4 years. using spring water 'miyamizu' discovered by 6th family head of sakuramasanune YAMANURA TAZAEMON.
- 8 **Ginrei Gassan** Junmai Daiginjo (Yamagata) +3 room / cold 88 720ml
Winner of the Junmai Ginjo / Daiginjo Sake Trophy at IWC 2014. refreshing bouquet and a smooth, refined taste. (Yamadanishiki) 16.5%
- 9 **Kabuki** junmai(Ishikawa) +0 16 140ml 30 300ml
Full bodied flavor. well balanced of clean and smooth. Silken and elegant on the throat.
- 10 **Gin daiginjo / junmai ginjo** (Nara) +1 room / cold 34 300ml
Beautiful fragrant, fruity aroma, clear and smooth finish. Delicate conbination of acidity. (Yamadanishiki) Umenoyado 16%
- 11 **Kirara Kikusui** daiginjo (Kochi) -10 cold only 42 300ml
SWEET/ Starts are unquenchable though they bathe in the rich night sky. Become the misty dream between darkness and light.
- 12 **Harushika Sakura** (Nara) -9 13 140ml 21 300ml
SWEET/ Rournd aroma and soft palate. gentle taste of rice expands in mouth.

Mocktail

- | | |
|-------------------------------------|-----|
| 1. Pink Lychee lemonade | 7.5 |
| 2. Yuzu&Ginger - Ade | 7.5 |
| recommended 3. Lychee Mojito | 8.5 |
| 4. Berryberry girl | 8.5 |
| 5. Blue Ninja pineapple & coconut | 8.5 |

Cocktail 4%~7%

- | | |
|--|----|
| 1. Lemon SAKE | 7 |
| 2. Yuzu&Ginger SAKE | 10 |
| recommended 3. Lychee Mojito SAKE | 12 |
| 4. Berryberry girl Sangria | 12 |
| 5. Blue Ninjaskey Whiskey | 13 |
| 6. Puru Yuzu Spakling Sake citrus jelly | 9 |
| 7. Puru Ume Spakling Sake sweet plum jelly | 9 |
| 8. YAMAZAKURA Whiskey Hiball
(w/ Lemon Soda water) | 15 |

