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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

**Dining / Catering / Takeaway / Function**



since 2012

**SUSHI & GRILL**  
*@york street*

<b>Lunch</b>	11: 30am - 3: 00pm	Mon_Fri
<b>Dinner</b>	5: 30pm -10: 00pm	Mon_Sat



*FUSION Japanese & Korean Restaurant*

# Lunch set miso soup/ vege tempura

\* may be altered

## Sushi w/ salad can be only salmon

1. Roll set 5pcs w/ avo, cucumber **\*Choose One** 10.0  
Vegetable tofu / Salmon / Cooked tuna / Teriyaki chicken / Tempura prawn / California
2. Roll combo set 9pcs/ salmon, cooked tuna, teri chicken w/ avo 15.5
3. Salmon lover set 12pcs/ 4 mini roll, 4 nigiri, 4 sashimi 18.5
4. Sushi & Sashimi set\* 9pcs/ salmon, tuna, kingfish 15.5
5. Sashimi set\* 9pcs/ salmon, tuna, kingfish 15.5
6. Salmon Avo Don salmon sashimi, avo, chopped seaweed & rice 15.5
7. Sashimi Don sashimi, fish roe, egg, seaweed, avo, cucumber, garden salad... & rice 16.5

**GF** Gluten free soy / teriyaki 1

**BR** Brown rice 1

**Extra Sauce** 1

Mayo / Chili mayo / House chili

**Extra Sushi** 3.5

3pcs Sashimi or Nigiri

\*choose one with one main

## Stir Fry w/ rice & salad Mild Chili

1. Tofu teriyaki w/ vege 13.5 14.5
2. Mushroom teriyaki w/ vege 14.5 15.5
3. Chicken teriyaki w/ vege 15.5 16.5
4. Beef teriyaki sliced as thinly, w/ vege 16.5 17.5
5. Garlic baby octopus teriyaki w/ bean sprout 12.5
6. Salmon teriyaki 16.5 17.5
7. Garlic King Prawn teriyaki w/ vege 12.5
8. **\*Kimchi Fried Rice** w/ fried egg 12.5

**\*Add** Chicken / Beef / Pork 3 | King Prawn 5

## Grilled w/ rice & vege \*can replace rice with salad

1. Grilled Salmon lemon salt, wasabi teriyaki sauce on the side 17.5
2. Grilled Wagyu beef pepper salt, wasabi teriyaki sauce on the side 19.5
3. Grilled EEL w/ pickled ginger on top 21.0

## Tempura & Katsu w/ rice w/ egg dashi soy sauce

- |                       | Meal<br><small>w/ salad</small> | Don  | Curry |
|-----------------------|---------------------------------|------|-------|
| 1. Veggie Curry       |                                 | 13.0 | 10.5  |
| 2. King Prawn Tempura | 15.0                            | 16.5 | 17.0  |
| 3. Chicken Katsu      | 14.0                            | 15.5 | 16.0  |

## Noodle sushi\*- 5pcs nigiri & sashimi Mild Chili

1. \*Udon soup w/sushi
2. \*Soba soup w/sushi 16.5 17.5
3. \*Stir-fried Udon w/sushi
4. \*Stir-fried Soba w/sushi

**\*Add** Chicken | Beef | Tofu | Kimchi 3  
Chicken katsu | Teriyaki chicken 4  
Tempura prawn | King prawn 5

5. Cold Soba w/sushi\* 16.5

6. \*Japchae: Stir- fried glass noodle 13.5 **\*Add** Chicken | Beef | Tofu 3 / King prawn 5  
sweet & savory : sweet potato noodles, vege, seasond soy sauce & sesame oil

## All Day Beer



**Wine 5** Red / White

**Sake 5** Room / Hot




**Sake bomb 11**  
a shot sake w/ Asahi beer



**9.50**  
on tap  
400ml

# Entrée

GF \$ 1

1. Edamame lightly salted boiled soy beans  GF 4.5
- 2. Miso Eggplant with teriyaki sauce 11.0
3. Gyoza (Dumpling) 4pcs choose Steamed / Pan Fried  
choose Vegetable / Pork / Prawn 7.0
4. Creamy Potato Croquette 4pcs 7.0
5. Vegetable Spring Roll with sweet chili & mayo 6pcs 7.0
6. Agedashi Tofu w/dried bonito on top & fish stock soy sauce 3pcs 8.0
7. Takoyaki ball 6pcs batter & diced octopus ball 8.0
8. Okonomiyaki fritter- Vege or Chicken japanese pancake 12.0
9. Chicken karaage 6pcs fried chicken with Yuzu mayo 11.0
- 10. Teriyaki garlic baby octopus \*add spicy for 1  12.0
- 11. Teriyaki Chicken w/ vege \*add spicy for 1  11.0
12. Tako Wasabi Chopped Octopus Sashimi with Wasabi  11.0
- 13. Tataki - lightly seared thin beef or tuna w/oriental soy dressing Beef 13.5 / Tuna 18.5
- 14. Carpaccio - Salmon / Kingfish w/ lemon olive oil & ponzu soy 14.5
- 15. Natural Oyster w/ ponzu soy 7.0 / 2pcs 19.5/ half dozen



# Tempura

1. Renkon Chips Lotus Root Chips, mayo  GF 8.0
2. Vegetable Tempura 5pcs 9.0
3. Soft shell Crab Tempura w/ sweet chili mayo sauce 4pcs  GF 18.0
4. King Prawn Tempura 4pcs \*1pcs for \$4.00 15.5
5. Oyster katsu Tempura 4pcs \*1pcs for \$4.50 17.5
6. Combination Tempura 3pcs prawn, 5pcs vege 19.5

# Salad

1. Seaweed Salad w/ Cabbage  8.5
- 2. Soft Tofu Salad oriental soy 8.5
- 3. Avocado garden Salad house soy 11.5
- 4. Salmon sashimi & Avo Salad house soy 15.5
- 5. Grilled Salmon Salad house soy 16.5
- 6. Grilled Wagyu beef Salad oriental soy 18.5







# Sushi

**GF** Gluten free soy 1 **Miso soup** 2.5

\*only salmon: same price \*only tuna: extra

	*not including oyster		
1.	Sashimi	* Nigiri	Combo
<b>Small</b> salmon, tuna, kingfish	14.5 / 8pcs	12.5 / 7	15 / 3,6
<b>Medium</b> salmon, tuna, kingfish 1 oyster, scallop...etc	26.5 / 15pcs	23.5 / 13	24.5 / 6,9
<b>Large</b> salmon, tuna, kingfish 2 oyster, scallop...etc.	49 / 30pcs	39.5 / 22	51 / 13, 16, 4 mini roll
2. Amy's Salmon Lover	4 nigiri, 6 sashimi, 6 mini roll	*add Avocado \$2	22.5
3. Scampi (Tenega-Ebi)	4 scampi sashimi		24.0
4. Uni (Sea Urchin)	3 sashimi & 3 nigiri		27.5
5. Veggie Lover	1egg, 1seaweed, 2 inari tofu, 6 avo & cucumber mini roll		14.5



## Grilled nigiri ( Aburi )

1. Grilled Salmon nigiri	6pcs		13.0
2. Grilled Wagyu Beef nigiri	4pcs	<b>NEW</b>	13.0
3. Grilled Prawn nigiri	4pcs		9.5
4. Grilled Scallop nigiri	4pcs		12.0
5. Grilled Eel nigiri	4pcs		12.0
6. Grilled Mixed nigiri	9pcs		19.5

## Kushi Yaki skewers

1. Chicken ( yakitori )	2pcs	■ teriyaki	8.5
2. Salmon	2pcs	□ GF	9.0
3. Baby octopus	2pcs	■ teriyaki	9.0
4. Scallop & tomato	2pcs	□ GF	11.0
5. Mushroom	2pcs	■ teriyaki	7.5
6. Wagyu beef	2pcs	□ GF	11.0

**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

**GF** Gluten free 1 **BR** 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      | 19.5 |
| 2. Grilled Kingfish /Lemon salt    | 20.5 |
| 3. Grilled Wagyu beef /pepper salt | 21.5 |
| 4. Grilled EEL w/ pickled ginger   | 23.0 |

## 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                       | 13.5 | 14.5  |
| 2. Mushroom teriyaki w/ vege                   |      |       |
| 3. Chicken teriyaki w/ vege                    | 14.5 | 15.5  |
| 4. Beef teriyaki sliced as thinly, w/ vege     |      |       |
| 5. Garlic baby octopus teriyaki w/ bean sprout | 15.5 | 16.5  |
| 6. Salmon teriyaki                             |      |       |
| 7. Garlic King Prawn teriyaki w/ vege          | 16.5 | 17.5  |
| 8. *Kimchi Fried Rice w/ fried egg 김치볶음밥       |      | 12.5  |

**\*Add** Chicken / Beef / Pork 3 | King Prawn 5

Kimchi - a traditional fermented Korean side dish made of cabbage with chili pepper seasonings.

## Mixed Bowl w/ rice and miso soup

- |   |      |
|---|------|
| 1. Sashimi Don <small>sashimi, roe, egg, avo, mixed salad, pickled ginger...on top of Sushi rice</small><br>회덮밥 *ask korean chili sauce called 'Chojang' 초장 | 16.5 |
| 2. Salmon Avo Don <small>salmon sashimi, avocado, chopped seaweed on top of Sushi rice</small>  | 15.5 |
| 3. Salmon & Uni Don <small>sea urchin</small><br><small>chopped seaweed, sesame oil, cucumber, salmon roe on top of Sushi rice</small>                      | 27.5 |

### 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 \$5**



## 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 with salad	Don egg on top	Curry
1. King Prawn Tempura	15.0	16.5	17.0
2. Chicken Katsu	14.0	15.5	16.0
3. Chicken Karaage meal fried chicken with Yuzu mayo	15.0		
4. Veggie Curry		13.0	10.5

\* thick wheat



UDON

\*thin buckwheat



SOBA

## Noodle Soup w/ vege

choice of noodles

	Mild	Chili
1. Vege soup **add tofu \$3	11	12
2. Kimchi soup		13.5
3. Chicken soup	13	14
4. Beef soup	14	15
5. Teriyaki chicken soup	14	15
6. Chicken katsu soup	14	15
7. Tempura vege soup	13	14
8. Tempura prawn soup	15.5	16.5
9. King prawn soup	15.5	16.5
10. Cold soba & Tempura prawn soup	15.5	

## Stir-fried Noodle w/ vege

	Mild	Chili
1. Stir-fried Vege **add tofu \$3	11	12
2. Stir-fried Chicken	13.5	14.5
3. Stir-fried Beef	14.5	15.5
4. Stir-fried Tempura prawn	16	17
5. Stir-fried King prawn	16	17
6. Japchae: Stir-fried glass noodle sweet & savory : sweet potato noodles, vege, seasond soy sauce & sesame oil	13.5	14.5

\*Add Chicken | Beef | Tofu 3 / King prawn 5



Katsu Curry



Katsu Don



Prawn tempura



King Prawn udon soup



Cold Soba



Stir fried chicken udon



Japchae

GF

## Dinner Bento 32.5

recommended

miso soup, edamame, 4 salmon sashimi,  
raw tuna & avo mini roll, 1 prawn&2 vege tempura

**Your choice of any main**

\*grilled \$5 / eel, 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

\$51 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

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



6.0

**recommend**

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