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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.

HALAL CCF24072021(CHICKEN)

since 2012



SUSHI & GRILL
@york street

Japanese & Korean Restaurant



Lunch set

All set is served with miso soup and mini garden salad

• *Gluten free option** • *Vegetarian dish V*

| | | |
|-----------------------------------------|---------------------------------------------------------------------------------------|----|
| Roll combo set* | 9pcs Salmon&Avo, Cooked tuna&Avo, teriyaki chicken&Avo roll | 19 |
| Salmon lover set* | 14pcs 4 nigiri, 4 sashimi, 6 mini Salmon&Avo roll | 28 |
| Sushi & sashimi set* | 9pcs 4 nigiri, 5 sashimi salmon, tuna, kingfish | 26 |
| Sashimi don set* | salmon, kingfish, prawn, lettuce, egg, seaweed, avocado, cucumber, roe, edamame (회덮밥) | 25 |
| Veggie curry don set | v onion, zucchini, potato, carrot, broccoli, mushroom, pickled radish | 18 |
| Chicken katsu don set | onion, egg, ginger, pickled radish, dashi sauce, spring onion | 23 |
| Kimchi chicken katsu don set | kimchi, onion, egg, ginger, pickled radish, dashi sauce, | 25 |
| Teriyaki chicken set* | onion, carrot, zucchini, broccoli | 22 |
| Teriyaki salmon set* | onion, carrot, zucchini, broccoli | 23 |
| Teriyaki beef set | onion, carrot, zucchini, broccoli, mushroom | 22 |
| Teriyaki tofu set* | onion, carrot, zucchini, button mushroom, broccoli | 18 |
| Chicken katsu set | cabbage salad, pickled radish, sesame dressing, katsu sauce, mayo | 22 |
| Chicken katsu curry set | pickled radish, potato, carrot | 25 |
| Wagyu beef chopped steak set* | button mushroom, broccoli | 33 |
| Plain udon soup with sushi/ sashimi set | dashi broth, seaweed, fishcake slice, fried tofu, tong ho | 25 |

side

- Salmon sashimi 3pcs \$8
- Salmon nigiri 3pcs \$8
- mini chicken katsu \$5
- curry \$5
- change white rice to brown rice \$1

Bento

All Bento is served with miso soup and edamame

Chef's bento box 33

Chef's selection of sashimi and nigiri, chicken karaage, prawn gyoza, green salad, rice

- *Gluten free option* - more karaage instead of gyoza)*

Choose your main;

- Teriyaki chicken*
- Teriyaki salmon*
- Chicken katsu
- Wagyu beef chopped steak* +7
- Grilled eel +7



Tempura bento box 35

Grilled salmon nigiri, california roll, assorted tempura (prawn & veggie), green salad

- *Gluten free option* - chicken karaage instead of tempura*

Choose your main;

- Teriyaki chicken*
- Teriyaki salmon*
- Chicken katsu
- Wagyu beef chopped steak* +7
- Grilled eel +7



Vegetarian Bento box 31

Green tea or miso, seaweed salad, avo & cucumber roll, veggie tempura, green salad, rice

- *Gluten free option* - cauliflower karaage instead of tempura*

With Main;

- Teriyaki tofu* mushroom, broccoli



Udon Soup

| | |
|---------------------------------------------------------------------------|----|
| Plain udon soup dashi broth, seaweed, fried tofu, fishcake slice, tong ho | 15 |
| Tofu udon soup | 17 |
| Kimchi & tofu udon soup | 19 |
| Teriyaki chicken udon soup | 18 |
| Teriyaki beef udon soup | 18 |
| Chicken katsu udon soup | 18 |
| Prawn & veggie tempura udon soup | 25 |

Stir-fried Udon

| | |
|--------------------------------------------------------------------------------------|----|
| Stir-fried plain udon onion, carrot, zucchini, broccoli, button mushroom, yaki sauce | 15 |
| Stir-fried udon with teriyaki chicken | 19 |
| Stir-fried udon with teriyaki beef | 19 |
| Stir-fried udon with chicken katsu | 19 |

Cold Soba

| | |
|------------------------------------------------------------|----|
| Plain cold soba soup cold dashi broth, egg, grated raddish | 15 |
| Cold soba with prawn & veggie tempura | 25 |

Noodle & sushi/ sashimi set

Add \$10 to make your noodle dish
with side of sushi & sashimi.
(2pieces of salmon sashimi,
3 pieces of nigiri - salmon, tuna & kingfish)



Entrée

• *Gluten free GF* • *Vegetarian V*

| | |
|-------------------------------------------------------------------------|-----|
| Miso soup GF dashi broth, inari tofu, seaweed | 3.5 |
| Renkon chips lotus root chips w/sesame teriyaki mayo GF V | 9 |
| Edamame GF V | 6 |
| Chilli garlic butter edamame v | 8 |
| Chilli garlic butter scallop 4pcs | 16 |
| Miso eggplant eggplant, sesame GF V | 12 |
| Gyoza pork or prawn 4pcs Japanese vinegar | 10 |
| Agedashi tofu* 3pcs dashi sauce, bonito flakes | 9 |
| Takoyaki ball 6pcs diced octopus ball, bonito flakes, mayo, katsu sauce | 9 |
| Okonomiyaki cabbage, carrot, zucchini, mayo, katsu sauce, bonito flakes | 16 |
| Chicken karaage* 6pcs mayo, chilli mayo | 15 |
| Cauliflower karaage 6pcs mayo, teriyaki sauce GF V | 13 |
| Carpaccio* salmon, kingfish, lemon & olive ponzu soy | 17 |
| Beef tataki seared thin beef, sesame, oriental soy GF | 16 |

Salad • *Gluten free GF*

| | |
|-------------------------------------------------------------------------|----|
| Seaweed salad <small>GFV</small> | 9 |
| Avocado garden salad <small>soy dressing, GF</small> | 15 |
| - with salmon sashimi <small>soy dressing, GF</small> | 27 |
| - with grilled salmon <small>soy dressing, GF</small> | 28 |
| Soft shell crab tempura salad* <small>4pcs mayo, chilli mayo GF</small> | 24 |

Kushiyaki (Skewer) • *Gluten free option*

| | |
|-----------------------------------------------------------------------|----|
| Wagyu beef skewers | 16 |
| 2pcs diced wagyu beef, spring onion, garlic teriyaki sauce | 11 |
| Chicken skewers* <small>2pcs teriyaki sauce</small> | 8 |
| Mushroom skewers* <small>2pcs button mushroom, teriyaki sauce</small> | |

Tempura *Vegetarian V*

| | |
|-----------------------------------------------------------------|----|
| Vegetable tempura <small>5pc seasonal vegetables V</small> | 15 |
| King prawn tempura <small>4pcs</small> | 18 |
| Combination tempura <small>3pcs prawn & 5pcs veggie</small> | 28 |

Extra

| | |
|--------------------|---|
| Steamed white rice | 3 |
| Steamed brown rice | 4 |
| Kimchi | 3 |
| Extra sauce | 1 |

Sashimi • *Gluten free option** • *Gluten free GF*

| | |
|---------------------------------------------------------------------------------------------------------------------|----|
| Small sashimi 6pcs salmon, tuna, kingfish GF | 18 |
| Medium sashimi* 16pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttlefish • <i>Option : fish only</i> | 40 |
| Large sashimi* 32pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttlefish • <i>Option : fish only</i> | 76 |
| Half dozen Oyster 6pcs ponzu soy, roe GF • <i>Per oyster: \$5.5, minimum order of 2</i> | 32 |

Nigiri • *Gluten free option** • *Gluten free GF*

| | |
|-------------------------------------------------------------------------------------------------------------------|----|
| Small nigiri 6pcs salmon, tuna, kingfish GF | 18 |
| Medium nigiri* 14pcs salmon, tuna, kingfish, scallop, surf clam, cuttlefish, prawn • <i>Option : fish only</i> | 38 |

Combo(Sashimi & Nigiri) • *Gluten free option** • *Gluten free GF*

| | |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| Salmon lover 14pcs 4 nigiri, 4 sashimi, 6 salmon & avocado roll GF | 28 |
| Medium combo(Sashimi&Nigiri)* 14pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttlefish, prawn | 41 |
| Large combo(Sashimi&Nigiri)* 38pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttle fish, prawn , california roll | 89 |

Seared nigiri sushi (Aburi) • *Gluten free option**

| | |
|--------------------------------------------------------------------------------------------|----|
| Seared salmon nigiri* 4pcs sweet soy, spring onion, roe | 13 |
| Seared wagyu beef nigiri* 4pcs sweet soy, spring onion, sesame | 16 |
| Seared chilli prawn nigiri* 4pcs chili mayo, fried shallot | 12 |
| Seared scallop nigiri* 4pcs sweet soy, roe | 16 |
| Seared eel nigiri 4pcs sweet soy, sesame, seaweed | 13 |
| Seared nigiri combination* 9pcs 2 salmon, 2 kingfish, 1 tuna, 1 prawn, 1 scallop, 2 eel | 31 |

Signature roll 8pcs • *Gluten free option** • *Vegetarian V*

- \$2 for Half & Half Roll (match same colours) ●●
- Grilled salmon roll* salmon, crab stick, avocado, egg, roe, spring onion, mayo, sweet soy 18
- Rainbow roll* salmon, tuna, kingfish, crab stick, avocado, egg, roe, mayo 18
- Snowy scallop roll* scallop, avocado, cucumber, parmesan cheese, roe, sweet soy 22
- Cream cheese salmon roll* salmon, avocado, cream cheese, roe, mayo 19
- Chilli chilli raw tuna roll* tuna, avocado, cucumber, house chilli sauce 22
- Eel dragon roll eel, prawn katsu, avocado, cucumber, eel sauce 21
- Spider roll* Soft shell crab, avocado, cucumber, lettuce, roe, mayo, sweet soy, fried shallot 21
- California roll crab stick, avocado, cucumber, roe, egg, mayo 18
- Crunch prawn tempura roll prawn, avocado, cucumber, lettuce, mayo **Volcano** 19
- Chicken katsu roll chicken katsu, cucumber, fried shallot, chilli mayo 18
- Grilled spicy prawn roll 22

Basic roll 8pcs • *Gluten free option** • *Vegetarian V*

- Veggie roll Inari fried tofu, avocado, cucumber, lettuce, pickled radish, edamame V 16
- Salmon & avocado roll* 18
- Raw tuna & avocado roll* sake soy 19
- Cooked tuna & avocado roll mayo 16
- Teriyaki chicken & avocado roll* eel sauce 17
- Chicken katsu & avocado roll fried shallot, katsu sauce, mayo 17



Grilled

- *Make it as meal (miso & rice) for \$4* • *Gluten free option**

| | | |
|---------------------|---------------------------------------------|----|
| Grilled salmon* | onion, asparagus, shimeji mushroom | 29 |
| Grilled wagyu beef* | onion, asparagus, shimeji mushroom | 35 |
| Grilled Kingfish* | onion, asparagus, shimeji mushroom | 31 |
| Grilled eel | onion, ginger, pickled radish, spring onion | 28 |

Teriyaki/ Katsu

- *Make it as meal (miso & rice) for \$4* • *Gluten free option**

| | | |
|---------------------|-------------------------------------------------------------------|----|
| Teriyaki chicken* | onion, carrot, zucchini, broccoli | 22 |
| Teriyaki salmon | onion, carrot, zucchini, broccoli | 23 |
| Teriyaki beef | onion, carrot, zucchini, broccoli, mushroom | 22 |
| Teriyaki tofu* | onion, carrot, zucchini, button mushroom, broccoli | 18 |
| Chicken katsu | cabbage salad, pickled radish, sesame dressing, katsu sauce, mayo | 22 |
| Chicken katsu curry | pickled radish, potato, carrot | 25 |

Donburi Japanese rice bowl • *Gluten free option**

| | | |
|--------------------------|-------------------------------------------------------------------------------------|----|
| Sashimi don* | salmon, kingfish, prawn, lettuce, egg, seaweed, avocado, cucumber, roe (회덮밥) | 25 |
| Salmon & avo don | salmon, avocado, cucumber, seaweed, roe, edamame, ginger, pickled radish, sweet soy | 24 |
| Veggie curry don | v onion, zucchini, potato, carrot, broccoli, mushroom, pickled radish | 18 |
| Chicken katsu don | onion, egg, ginger, pickled radish, spring onion, dashi sauce | 23 |
| Kimchi chicken katsu don | kimchi, onion, egg, ginger, pickled radish, spring onion dashi sauce | 25 |

Tasting menu • *From 2 people. Designed to share & Dinner only*

\$49 per person

Miso soup / Seaweed salad

Chili garlic butter edamame

Chef's selection of sashimi

Chicken & mushroom skewers

Chicken karaage

Teriyaki beef with steamed rice

Dessert

\$69 per person

Miso soup / Seaweed salad

Chili garlic butter scallop

Chef's selection of sashimi

Salmon & kingfish carpaccio

Grilled salmon & prawn nigiri

Prawn & veggie tempura

Grilled wagyu beef with steamed rice

Dessert

Dessert

❖ Mochi ice cream 1 piece

(Ice cream in the Japanese rice cake)



- Vanilla 6

- Green tea 6

- Strawberry 6

ice cream 1 scoop

Vanilla 6

Macha gelato 7

Miso caramel premium gelato 8

❖ Green tea mousse cake 9

❖ Marz bar cheese cake 12