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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 Served with Miso, Salad, Rice

- can be gluten free* • can be spicy S^ • replace brown rice for \$1
- Add 3pcs salmon sashimi for \$7

1. Roll combo set* 9pcs salmon, cook tuna, teriyaki chicken roll	19
2. Salmon lover set* 14pcs 4 nigiri, 4 sashimi, 6 mini roll (with avocado)	27
3. Sushi & Sashimi set* 9pcs 4 nigiri, 5 sashimi	24
4. Salmon avo don set* salmon sashimi, avocado, roe, seaweed, sweet soy rice	22
5. Sashimi don set* sashimi, avo, fish roe, egg, seaweed, mixed salad 회덮밥	23
6. Grilled salmon set* 180g	27
7. Grilled wagyu beef set* 150g	34
8. Grilled eel set	29
9. Teriyaki tofu set* v s^	17
10. Teriyaki Beef set s^	22
11. Teriyaki chicken set* s^	21
12. Teriyaki salmon set* s^	22
13. Chicken katsu don set w/egg, sweet dashi soup	20
14. Chicken katsu curry set w/potato, carrot	23
15. Kimchi chicken katsu nabe set w/egg, kimchi soup	24
16. Veggie curry don set v w/potato, carrot, onion, zucchini, broccoli	16



Bento set

All Bento Served with Miso, Edamame, Salad

1. Chef's Bento 33

sushi sashimi, chicken karaage, prawn gyoza, rice

● *can be gluten free*(more karaage instead gyoza)*

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



2. Tempura & Teriyaki Bento 35

grilled salmon nigiri, california roll, assorted tempura (prawn & vege)

- Teriyaki chicken
- Teriyaki salmon
- Teriyaki tofu

3. Vegetarian Bento 29*

Green tea or miso, seaweed salad, mini avo roll, vege tempura

Teriyaki tofu with rice ● *can be spicy*

● *can be gluten free*(cauliflower karaage instead tempura)*

Noodle & Sushi set

All Set Served with 5pcs raw sushi (salmon, kingfish...)

● *can be spicy*

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|--------------------|---------------------------|
| 1. Udon soup | 24 |
| 2. Soba soup warm | 25 |
| 3. Stir-fried udon | 24 |
| 4. Stir-fried soba | 25 |
| 5. Cold soba | 25 (only can add tempura) |



● *Add: Tofu 3, Kimchi soup 4, Beef, 5 Teriyaki chicken 5, Chicken katsu 5, Tempura prawn, vege 8*

Starter

● *can be gluten free** ● *gluten free GF* ● *vegetarian V*

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|--------------------------------|--|----|
| 1. Edamame | lightly salted boiled soy beans GF V | 6 |
| 2. Chili garlic butter edamame | GF V | 8 |
| 3. Renkon chips | lotus root chips w/sesame teriyaki mayo GF V | 9 |
| 4. Seaweed salad | GF V | 9 |
| 5. Tako wasabi & nori | chopped octopus sashimi with wasabi | 11 |
| 6. Miso soup | GF | 3 |



Entrée

- | | | |
|-------------------------------------|--|----------------------|
| 1. Miso eggplant | w/sesame GF V | 12 |
| 2. Gyoza 4pcs | PORK or PRWAN | 9 |
| 3. Chicken karaage 6pcs | fried chicken w/chili mayo GF | 13 |
| 4. Cauliflower karaage 6pcs | w/teriyaki mayo GF V | 13 |
| 5. Agedashi tofu* 3pcs | w/dried bonito & fish stock soy sauce | 9 |
| 6. Takoyaki ball 6pcs | batter & diced octopus ball | 9 |
| 7. JJ's Chili garlic butter scallop | GF V | 16 |
| 8. Okonomiyaki fritter | cabbage pancake v | 15 |
| 9. Small sashimi 6pcs* | salmon, tuna, kingfish | 15 |
| 10. Beef tataki | seared thin beef w/ oriental soy GF | 15 |
| 11. Carpaccio | salmon & kingfish w/lemon olive ponzu soy GF | 16 |
| 12. Oyster 6pcs | on ice with ponzu soy GF | 26 / extra piece 4.5 |



Tempura

1. Soft shell crab tempura(karaage) 4pcs GF 20
2. Vegetable tempura 5pcs V 13
3. King prawn tempura 4pcs 16
4. Combination tempura 3pcs prawn & 5pcs vege 24

Kushiyaki-skewer 2 skewers / ● can be gluten free*

1. Wagyu beef* 15
2. Chicken yakitori* 11
3. Salmon GF 12
4. Mushroom* v 8



Salad

1. Seaweed salad GF V 9
2. Tofu & cabbage salad w/roasted sesame dressing, pine nuts 13
3. Avocado garden salad w/ house soy dressing GF 15

● Add: salmon sashimi \$12, grilled salmon \$12

Extra

Steamed rice 3 / Steamed brown rice 4

Miso soup 3 / Kimchi 3 / Small garden salad 3

Extra sauce 1

Sushi, Sashimi* • can be gluten free*

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|---|----|
| 1. Small sashimi 6pcs salmon, kingfish, tuna | 15 |
| 2. Amy's salmon lover 14pcs 4nigiri, 4 sashimi, 6 roll, avo | 27 |
| 3. Uni (sea urchin) 2sashimi & 2nigiri with nori | 28 |
| 4. Main combo 14pcs | 39 |
| 5. Main nigiri 12pcs | 33 |
| 6. Main sashimi 14pcs | 38 |
| 7. Large sashimi 30pcs | 75 |
| 8. Large combo 30pcs with tako wasabi | 82 |

•Main / Large:
assorted 2 oyster,
salmon, tuna, kingfish,
scallop, surf clam,
cuttlefish, uni...



Grilled -Aburi-4pcs

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|---|----|
| 1. Grilled salmon nigiri* | 12 |
| 2. Grilled wagyu beef nigiri* | 15 |
| 3. Grilled chili prawn nigiri* chili mayo | 10 |
| 4. Grilled scallop nigiri* | 13 |
| 5. Grilled eel nigiri | 13 |
| 6. Grilled mixed nigiri* 9pcs | 26 |

2 salmon, 2 kingfish, 1 tuna, 1 prawn, 1 scallop, 2 eel

Hand roll 1pcs / with avocado

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|-------------------|-----------------|----------------------|
| Veggie 4.5 | Salmon* 5.5 | Raw tuna* 6 |
| Cook tuna/mayo 5 | Teri chicken* 5 | Chicken katsu/mayo 5 |
| California/mayo 5 | Eel/egg 6 | Prawn tempura 6 |

● can be gluten free* ● \$2 for Half & Half Roll (same colour) ● ●

Signature rolls 8pcs

- 1. Grilled salmon roll* crab, avo, egg, salmon, roe, mayo 18
- 2. Rainbow roll* crab, avo, egg, salmon, tuna, kingfish, mayo 18
- 3. Snowy scallop roll* avo, cucumber, cheese, scallop, roe, mayo 18
- 4. Cream cheese salmon roll* avo, cheese, salmon, roe 18
- 5. Chili Chili raw tuna roll* avo, cucumber, chili sauce, tuna, roe 18
- 6. Eel dragon roll prawn katsu, cucumber, avo, eel 21
- 7. Spider roll* soft shell crab karaage, avo, cucumber, lettuce, roe... 21
- 8. Hungry Peter roll cook tuna, chicken, prawn tempura, mayo, avo... 25
- 9. Prawn tempura roll avo, cucumber, prawn, mayo, lettuce... 18
- 10. Volcano chicken katsu roll cucumber, chicken, chili mayo 18

Basic rolls 8pcs

- 1. Mixed roll 9pcs 3 salmon, 3 cook tuna, 3 teri chicken, avo, mayo 18
- 2. Veggie roll tofu, avo, cucumber, mixed lettuce V 16
- 3. Salmon roll* avo 16
- 4. Raw tuna roll* avo 17
- 5. Cooked tuna roll avo, mayo 16
- 6. Teriyaki chicken roll* avo 16
- 7. Chicken katsu roll avo, mayo 16
- 8. California roll avo, crab, roe, egg, cucumber, mayo 16



Grilled

• add \$3 for MEAL (miso & rice) • can be gluten free*

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|------------------------|----|
| 1. Grilled salmon* | 26 |
| 2. Grilled wagyu beef* | 33 |
| 3. Grilled eel | 28 |
| 4. Grilled Kingfish* | 28 |

Teriyaki/ Katsu

• add \$3 for MEAL (miso & rice) • can be gluten free*

• can be spicy

- | | |
|--|----|
| 1. Teriyaki chicken* | 20 |
| 2. Teriyaki beef | 22 |
| 3. Teriyaki tofu* | 16 |
| 4. Teriyaki salmon* | 21 |
| 5. Chicken katsu cabbage salad/sesame dressing | 21 |

Rice Don served with miso

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|--|----|
| 1. Sashimi don* sashimi, fish roe, egg, seaweed, mixed salad, sushi rice 회덮밥 | 24 |
| 2. Salmon avo don* salmon sashimi, avocado, roe, seaweed, sweet soy rice | 23 |
| 3. Salmon Uni don* avocado, roe, sea urchin & salmon | 35 |
| 4. Chicken katsu don w/egg, sweet dashi soup | 22 |
| 5. Veggie curry don v •add \$5 for chicken katsu | 17 |

Udon warm

Soup or Stir-fried • can be spicy

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|---|----|
| 1. Plain vege Udon | 14 |
| 2. Tofu Udon | 17 |
| 3. Kimchi tofu Udon (for only soup) | 19 |
| 4. Beef Udon | 18 |
| 5. Teriyaki chicken Udon | 18 |
| 6. Chicken katsu Udon | 18 |
| 7. Tempura prawn, vege Udon | 22 |
| 8. Vege curry Udon v •add \$5 for chicken katsu | 17 |

Soba warm

Soup or Stir-fried • can be spicy

- | | |
|-------------------------------------|----|
| 1. Plain vege Soba | 15 |
| 2. Tofu Soba | 18 |
| 3. Kimchi tofu Soba (for only soup) | 20 |
| 4. Beef Soba | 19 |
| 5. Teriyaki chicken Soba | 19 |
| 6. Chicken katsu Soba | 19 |
| 7. Tempura prawn, vege Soba | 23 |
| 8. Cold Soba & Tempura prawn, vege | 23 |

Chef's selection courses

5 course \$35pp

Miso soup / Seaweed salad

Gyoza prawn, pork (may be exchanged for vege spring roll)

Choice of a main / Dessert

1. Assorted sushi 9pcs
2. Sashimi don
3. Teriyaki with rice (●tofu ●chicken ●salmon ●beef)
4. Udon or Soba soup
5. Grilled wagyu steak with rice extra \$10
6. Grilled eel with rice extra \$7

7 course for share \$55pp /minimum order two/dinner only

Miso soup / Edamame / Chicken karaage / Miso eggplant

Carpaccio salmon & kingfish / Grilled salmon&prawn nigiri

Grilled wagyu beef w/rice

Choice of a teriyaki w/rice (●tofu ●chicken ●salmon ●beef)

Dessert

9 course \$75pp /minimum order two/dinner only

Miso soup / Edamame

Wagyu beef skewer / Chili garlic butter scallop

Assorted sushi & roll

Prawn & vege tempura

Choice of grilled fish (salmon / kingfish / eel)

Teriyaki chicken with rice (can be spicy) w/rice

Dessert

Dessert

1. Mochi ice cream / 1pcs

a sweet pounded rice dough
wrapped around ice cream



- Green tea 5
- Vanilla 5
- Strawberry 5

2. Ice-cream / 1 scoop

- Chocolate 5
- Vanilla 5
- Green tea 6
- Black Sesame 6

3. Green tea mousse cake 8

4. Mini taiyaki 붕어빵/4pcs 8

Bungeoppang

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



5. Mini Taiyaki 2pcs with Ice cream 10

6. Green tea mousse with Ice cream 13