

# KISUYA DINNER MENU

## COLD STARTERS

### **-TUNA TATAKI [G] \$23**

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

### **-KINGFISH CARPACCIO [G] \$21.5**

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

### **-WAGYU BEEF TATAKI [G] \$23**

Seared wagyu beef. Daikon oroshi. Ponzu. Spring onion. Bittersweet sauce.

## HOT STARTERS

### **-EDAMAME [G] [V] [VG] \$10**

Soy bean. Salt.

### **-SPICED EDAMAME [G] [V] [VG] \$13.5**

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

### **-KANI CREAM KORROKE \$18.5**

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

### **-PORK GYOZA \$18.5**

Pan fried pork dumpling. Spring onion. Ponzu sauce.

### **-POPCORN PRAWN \$19**

Tempura prawn. Sweet mayo. Bittersweet sauce. Parsley.

### **-AGEDASHI TOFU [G] [V] [VG] \$16.5**

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

### **-OKONOMIYAKI \$19.5**

Japanese pancake. Onion. Carrot. Cabbage. Egg. Katsu sauce. Mayo. Spring onion. Fish flake.

### **-NASU DENGAKU [G] [V] [VG] \$18.5**

Potato starched eggplant. Creamy yuzu miso. Almond sprinkled

[G] [V] [VG] dishes come with teriyaki sauce.

### **-SALT & PEPPER SQUID \$22**

Bread crumbed squid. Raku special batter. Mayo.

### **-MISO HOTATE [G] \$19**

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

### **-CHICKEN KARAAGE [G] \$22**

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

### **-K.F.C / KOREAN FRIED CHICKEN \$23**

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

## TEMPURA

### **-PRAWN TEMPURA (4pcs) \$21**

### **-ASSORTED TEMPURA \$26**

Prawn 2 pieces. Squid 2 pieces. Vegetable 4 pieces.

### **-VEGETABLE TEMPURA (7pcs) [V] [VG] \$21**

Carrot. Zucchini. Sweet potato. Japanese pumpkin. Broccoli. Mushroom. Togarashi.

## SALAD

### **-SOFT SHELL CRAB SALAD [G] \$23.5**

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

### **-GRILLED SALMON SALAD [G] \$23.5**

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

### **-SPICY SASHIMI SALAD \$25**

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

## SUSHI & SASHIMI

### **-SALMON SASHIMI (7pcs) [G] \$30**

### **-KINGFISH SASHIMI (7pcs) [G] \$30**

### **-TUNA SASHIMI (7pcs) [G] \$32**

### **-SASHIMI YONTENMORI (11pcs) [G] \$39**

Salmon. Tuna. Kingfish. Scallop.

### **-SUSHI NANATENMORI (7pcs) [G] \$29**

Salmon. Tuna. Kingfish. Scallop. Prawn. Tamago. Salmon & tobiko

### **-FLAME-SEARED SALMON SUSHI (7pcs) [G] \$30**

Bittersweet sauce. Mayo. Tobiko. Red onion

[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

## ROLL

### **-SPIDER ROLL [G] \$23.5**

Soft shell crab. Philadelphia cheese. Cucumber. Kuro tobiko. Spicy mayo.

### **-VOLCANO ROLL [G] \$24.5**

Crab salad. Cucumber. Avocado. Creamy sauce. Scallop. Bittersweet sauce. Furikake. Tobiko. Spring onion.

### **-SPICY TUNA ROLL \$25.5**

Fresh tuna. Cucumber. Korean sweet chilli sauce. Kuro tobiko.

### **-PRAWN TEMPURA ROLL \$23.5**

Tempura prawn. Avocado. Sesame seeds sprinkle. Mayo.

### **-SALMON CHEESE ROLL [G] \$25.5**

Cooked tuna. Avocado. Flame-seared salmon. Cheese mayo. Chilli mayo. Bitter sweet sauce.

### **-VEGETABLE ROLL[G][V][VG] \$22.5**

Sautéed mushroom. Mixed leaves. Cucumber. Avocado. Sesame seeds sprinkle.

## HAND ROLL

### **-SOFT SHELL CRAB [G] \$13**

Soft shell crab. Tamago. Cucumber. Mayo

### **-PRAWN TEMPURA \$12**

Tempura prawn. Avocado. Tamago. Mayo

### **-SALMON [G] \$13**

Fresh Salmon. Avocado. Tobiko. Mayo.

### **-COOKED TUNA [G] \$11**

Cooked tuna. Cucumber. Mayo.

### **-VEGETABLE [G][V][VG] \$10**

Cucumber. Avocado. Mixed leaves.

## MAIN DISHES

### **-WAGYU BEEF [G] \$42**

Chargrilled wagyu beef. Poached Dutch carrot & Brussel tossed with lemon oil. Teriyaki butter sauce.

### **-PORK BELLY ROULADE \$37**

Baked & rolled pork belly. Green beans. King oyster mushroom. Miso Ssamjang. Pickled radish. Sweet sour chili dressing. Micro herb.

### **-CHICKEN NANBAN \$33**

Deep fried battered chicken fillet. Japanese tartar sauce. Ponzu teriyaki sauce. Cucumber & red radish salad with mustard - sriracha dressing.

### **-SALMON [G] \$37.5**

Miso marinated pan fried salmon. Baked balsamic tomato. Kuro sesame sauce. Micro herb.

### **-TERIYAKI CHICKEN [G] \$32**

Pan fried chicken. Zucchini. Carrot. Onion. Teriyaki sauce. Mixed leaves. Raku dressing.

### **-PORK KATSU \$37.5**

Deep fried panko crumbed pork loin. Red & white cabbage with Yuzu dressing. Classic Katsu sauce. Shallot. Sesame seeds.

### **-PRAWN YAKISOBA \$36**

Stir-fried soba noodle. Tiger prawn. King prawn. Onion. Carrot. Zucchini. Red cabbage. Yakisoba sauce. Omelet. Fish Flakes. Sesame seeds. Parsley.

### **-SEAFOOD NABEYAKI UDON \$30**

Udon noodle soup. Octopus. Squid. Prawn. Mussel. Clam. Fish cake. Spring onion. Seaweed. Poached egg and Prawn tempura.

### **-TERIYAKI TOFU [G][V][VG] \$30**

Pan fried tofu. Zucchini. Carrot. Onion. Teriyaki sauce. Mixed leaves. Raku dressing.

## SIDES

### **-MISO SOUP \$4**

### **-STEAMED RICE \$4**

### **-WAKAME SALAD \$7**

### **-JAPANESE PICKLE TRIO \$10**

Eggplant. Cucumber. Radish.

[G] *Gluten free option available*

[V] *Vegetarian option available*

[VG] *Vegan option available*

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