

# KISUYA DINNER MENU

## COLD STARTERS

### -TUNA TATAKI [G] \$22

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

### -KINGFISH CARPACCIO [G] \$20.5

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

### -WAGYU BEEF TATAKI [G] \$22

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

## HOT STARTERS

### -EDAMAME [G] [V] [VG] \$9

Soy bean. Salt.

### -SPICED EDAMAME [G] [V] [VG] \$12.5

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

### -KANI CREAM KORROKE \$18

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

### -PORK GYOZA \$18

Pan fried pork dumplings. Spring onion. Ponzu sauce. Parsley.

### -POPCORN PRAWN \$18.5

Tempura prawn. Sweet mayo. Bittersweet sauce. Parsley.

### -AGEDASHI TOFU [G] [V] [VG] \$16

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

### -OKONOMIYAKI \$19

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

### -NASU DENGAKU [G] [V] [VG] \$18

Potato starched eggplant. Creamy yuzu miso. Almond sprinkled.

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

### -SALT & PEPPER SQUID \$21

Bread crumbed squid. Raku special batter. Mayo.

### -MISO HOTATE [G] \$18

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

### -CHICKEN KARAAGE [G] \$21

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

### -K.F.C / KOREAN FRIED CHICKEN \$22

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

## SALAD

### -SOFT SHELL CRAB SALAD [G] \$23

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

### -GRILLED SALMON SALAD [G] \$23

Flame seared salmon. Avocado. Red onion. Tobiko. Bitter 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] \$29

### -KINGFISH SASHIMI (7pcs) [G] \$29

### -TUNA SASHIMI (7pcs) [G] \$31

### -SASHIMI YONTENMORI (11pcs) [G] \$38

Salmon. Tuna. Kingfish. Scallop.

### -SUSHI NANATENMORI (7pcs) [G] \$28

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

### -FLAME-SEARED SALMON SUSHI (7pcs) [G] \$29

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

## TEMPURA

- PRAWN TEMPURA (4pcs) \$20
- PRAWN & VEGETABLE TEMPURA \$24  
(PRAWN 2pcs + VEGETABLE 4pcs)
- VEGETABLE TEMPURA (6pcs) [V] [VG] \$20  
Carrot. Zucchini. Sweet potato. Japanese pumpkin. Broccoli. Mushroom.

## ROLL

- SPIDER ROLL [G] \$23  
Soft shell crab. Philadelphia cheese. Cucumber. Kuro tobiko. Spicy mayo.
- VOLCANO ROLL [G] \$24  
Crab salad. Cucumber. Avocado. Creamy sauce. Scallop. Bittersweet sauce. Furikake. Tobiko. Spring onion.
- SPICY TUNA ROLL \$25  
Fresh tuna. Cucumber. Korean sweet chilli sauce. Kuro tobiko.
- PRAWN TEMPURA ROLL \$23  
Tempura prawn. Avocado. Sesame seeds sprinkle. Mayo.
- SALMON CHEESE ROLL [G] \$25  
Cooked tuna. Avocado. Flame-seared salmon. Cheese mayo. Chili mayo. Bitter sweet sauce.
- VEGETABLE ROLL [G] [V] [VG] \$22  
Sautéed mushroom. Mixed leaves. Cucumber. Avocado. Sesame seeds sprinkle.

## HAND ROLL

- SOFT SHELL CRAB [G] \$12.5  
Soft shell crab. Omelet. Cucumber. Mayo
- PRAWN TEMPURA \$11.5  
Tempura prawn. Avocado. Omelet. Mayo
- SALMON [G] \$12.5.  
Fresh Salmon. Avocado. Tobiko. Mayo.
- COOKED TUNA [G] \$10.5  
Cooked tuna. Cucumber. Mayo.
- VEGETABLE [G] [V] [VG] \$9.5  
Cucumber. Avocado. Mixed leaves.

## MAIN DISHES

- WAGYU BEEF [G] \$40  
Char grilled wagyu beef. Baked sweet potato and potato. Broccoli. Carrot. Teriyaki butter sauce. Renkon. Micro herb.
- TERIYAKI CHICKEN [G] \$31  
Pan fried chicken. Greenbean. Broccoli. Teriyaki reduction. Sesame seeds. Shallot.
- PORK BELLY ROULADE \$36.5  
Baked & rolled pork belly. Green beans. King oyster mushroom. Miso ssamjang sauce. Pickled radish. Sweet sour chili dressing. Micro herb.
- SALMON [G] \$37  
Miso marinated pan fried salmon. Baked balsamic tomato. Kuro sesame sauce. Micro herb.
- PORK KATSU \$37  
Deep fried panko crumbed pork loin. Red & white cabbage with Yuzu dressing. Classic Katsu sauce. Shallot. Sesame seeds.
- PRAWN YAKISOBA \$35  
Stir-fried soba noodle. Tiger prawn. King prawn. Onion. Carrot. Zucchini. Red cabbage. Yakisoba sauce. Omelet. Fish Flakes. Sesame seeds. Parsley.
- SEAFOOD NABEYAKI UDON \$29  
Udon noodle soup. Octopus. Squid. Prawn. Mussel. Clam. Fish cake. Spring onion. Seaweed. Poached egg and Prawn tempura.

- TERIYAKI TOFU [G] [V] [VG] \$29  
Pan fried tofu. Zucchini. Carrot. Onion. Broccoli. Teriyaki sauce. Mixed leaves. Raku dressing. Shallot. Sesame seeds.

## SIDES

- MISO SOUP \$4
- STEAMED RICE \$4
- JAPANESE PICKLE TRIO \$10  
Eggplant. Cucumber. Radish.

[G] Gluten free option available

[V] Vegetarian option available

[VG] Vegan option available

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