

KISUYA DINNER MENU

COLD STARTERS

-TUNA TATAKI [G] (A) \$24.5

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

-KINGFISH CARPACCIO [G] (A) \$23

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

-WAGYU BEEF TATAKI [G] \$24.5

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

HOT STARTERS

-EDAMAME [G] [V] [VG] \$10.5

Soy bean. Salt.

-SPICED EDAMAME [G] [V] [VG] \$14.5

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

-KANI CREAM KORROKE (I) \$19.5

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

-PORK GYOZA \$19.5

Pan fried pork dumpling. Spring onion. Ponzu sauce.

-POPCORN PRAWN (I) \$20

Tempura prawn. Sweet mayo. Bittersweet sauce. Parsley.

-AGEDASHI TOFU [G] [V] [VG] (I) \$17

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

-OKONOMIYAKI \$20.5

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

-NASU DENGAKU [G] [V] [VG] \$19.5

Potato starched eggplant. Creamy yuzu miso. Almond sprinkled. [G] [V] [VG] dishes come with teriyaki sauce.

-SALT & PEPPER SQUID (I) \$23.5

Bread crumbed squid. Raku special batter. Mayo.

-MISO HOTATE [G] (I) \$20

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

-CHICKEN KARAAGE [G] \$23

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

-K.F.C / KOREAN FRIED CHICKEN \$24.5

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

TEMPURA

-PRAWN TEMPURA (I) (4pcs) \$22

-ASSORTED TEMPURA (I) \$27.5

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

-VEGETABLE TEMPURA (7pcs) [V] [VG] \$22

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

SALAD

-SOFT SHELL CRAB SALAD [G] (I) \$24.5

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

-GRILLED SALMON SALAD [G] (A) \$24.5

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

-SPICY SASHIMI SALAD (M) \$26

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

SUSHI & SASHIMI

-SALMON SASHIMI (7pcs) [G] (A) \$31.5

-KINGFISH SASHIMI (7pcs) [G] (A) \$31.5

-TUNA SASHIMI (7pcs) [G] (A) \$34

-SASHIMI YONTENMORI (11pcs) [G] (M) \$41

Salmon. Tuna. Kingfish. Scallop.

-SUSHI NANATENMORI (7pcs) [G] (M) \$31

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

-FLAME-SEARED SALMON SUSHI(7pcs)[G](A)\$31.5

Bittersweet sauce. Mayo. Tobiko. Red onion

[G] Gluten free *option available*

[V] Vegetarian *option available*

[VG] Vegan *option available*

Seafood Origin (A)Australian (I)Imported (M)Mixed

*Please notify our staff your dietary requirement.
& 15% surcharge on Public holidays*

ROLL

-SPIDER ROLL [G] (I) \$24.5

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

-VOLCANO ROLL [G] (I) \$25.5

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

-SPICY TUNA ROLL (A) \$27

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

-PRAWN TEMPURA ROLL (I) \$24.5

Tempura prawn. Avocado. Sesame seeds sprinkle. Mayo.

-SALMON CHEESE ROLL [G] (M) \$26.5

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

-VEGETABLE ROLL [G][V][VG] \$23.5

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

HAND ROLL

-SOFT SHELL CRAB [G] (I) \$13.5

Soft shell crab. Tamago. Cucumber. Mayo

-PRAWN TEMPURA (I) \$12.5

Tempura prawn. Avocado. Tamago. Mayo

-SALMON [G] (A) \$13.5

Fresh Salmon. Avocado. Tobiko. Mayo.

-COOKED TUNA [G] (I) \$11.5

Cooked tuna. Cucumber. Mayo.

-VEGETABLE [G][V][VG] \$10.5

Cucumber. Avocado. Mixed leaves.

MAIN DISHES

-WAGYU BEEF [G] \$44

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

-PORK BELLY ROULADE \$39

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

-CHICKEN NANBAN \$35

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

-SALMON [G](A) \$39.5

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

-TERIYAKI CHICKEN [G] \$33.5

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

-PORK KATSU \$39.5

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

-PRAWN YAKISOBA (I) \$37.5

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

-SEAFOOD NABEYAKI UDON (M) \$31.5

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

-TERIYAKI TOFU [G][V][VG] \$31.5

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

SIDES

-MISO SOUP \$4

-STEAMED RICE \$4

-WAKAME SALAD \$7.5

-JAPANESE PICKLE TRIO \$10.5

Eggplant. Cucumber. Radish.

[G] Gluten free option available

[V] Vegetarian option available

[VG] Vegan option available

Seafood Origin (A) Australian (I) Imported (M) Mixed

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