

Take-Away Menu

Hot Food:

Entree's:

Miso Soup - With spring onion, mushrooms, tofu, and wakami seaweed. **\$3.50**

Yasai Miso Soup - Miso soup packed full of Asian greens and rice. **\$4.50**

Homemade Dumplings - Homemade succulent Beef, or Vegetarian dumplings, served with a ponzu salad and dumpling sauce. (6pc) **\$15**

Vegetarian Spring Rolls - Deep fried crispy Japanese spring rolls, served with a sweet chilli sauce. **3 for \$8.50, 4 for \$10.50**

Yakitori Chicken - Freshly grilled chicken, served with chefs homemade yakitori sauce and a ponzu salad. **\$10**

Takoyaki - Lightly fried 10pc Octopus Balls, served with a side salad, and yakitori sauce. **\$10.50**

Gyoza - Pan fried Japanese pork dumplings served with gyoza sauce and a ponzu salad, 6pc. **\$10**

Kara Age - Deep fried chicken, marinated in a delectable secret sushi wushi sauce, drizzled with yakitori sauce and mayonnaise, served on a ponzu salad. **\$10**

Hot Mains:

Beef Chow Bowl - Prime cut beef steaks served with the chef's special sauce, Asian greens, grilled onion and capsicum, and rice. Our most popular dish! **\$19**

Chicken Chow Bowl - Diced chunks of prime cut chicken served with, grilled onion and capsicum, served on a bed of rice and asian greens, drizzled with special Sushi Wushi Sauce. **\$16.50**

Chilli Jam Tofu - Fried chunks of firm tofu, served with seasonal vegetables and tossed in a medium chilli jam sauce. **\$16.50**

Salmon Stack - Pressed salmon, asian greens and avocado, topped with lightly seared salmon and a garden fresh salad, marinated with a red capsicum mayonnaise. **\$19**

Toriyama - A mountain of warm chicken breasts on top of a gourmet salad tossed with crispy bacon, mango, croutons, avocado, and cherry tomatoes, and topped with a crest of mango mayonnaise. **\$17**

Udon Noodle - Marinated chicken or tofu pieces and noodles, tossed with crispy Asian greens and sweetened soy. (Vegetarian option available). **\$16.50/\$15**

Ika Washi - Market fresh deep fried calamari, marinated in a thick soy sauce, and served with a fresh salad. **\$17**

Bento Box - Miso soup, 4 piece mixed sushi, gyoza, spring roll, steamed rice and calamari or chicken as the hot dish. **\$22.50**

Sushi:

California Roll Packs:

Small Pack - 4 Pieces - **\$5.50**

Large Pack - 8 Pieces - **\$10**

Hand Rolls - **\$2.80 each**

Choice of:

Crab and Avocado

Vegetarian

Cooked Tuna

Avocado and Mayonnaise

Smoked Salmon (**\$3 each**)

Teriyaki Chicken (**\$3 each**)

Salmon and Avocado (**\$3 each**)

Crispy Chicken (**\$3 each**)

Crispy Prawn (**\$3 each**)

Sushi and Sashimi Packs:

Nigiri - Fingers of rice topped with fish or prawn. Four pieces mixed. **\$5**

Plain Inari - **\$2 each**

Seaweed and Seafood Inari - **\$2.50 each**

Sashimi - Slices of market fresh raw fish. **\$12**

Mixed Sushi Pack - California roll, hosamaki (small roll) and nigiri. **\$10.50**

Mixed Sushi and Sashimi Pack - California roll, hosamaki (small roll), nigiri and sashimi. **\$11**

Rice Paper Rolls - Vegetarian - **\$2.50 each**

Chicken, Salmon or Prawn - **\$2.80 each**

Mini Me Pack - Small Platter with mixed sushi and Sashimi. **\$19**

Seaweed Salad - **\$5**



Party Hand Roll Platter (40pc)

\$30



Sushi and Sashimi Platter (40pc)

\$42



Sumo Sushi and Sashimi Platter (50pc)

\$52

Hot Bonanza Platter

\$55

Gyoza (6pc)

Kara Age Chicken (6pc)

Calamari (12pc)

Spring Rolls (4pc)

Takoyaki (10pc)

Prices and meals are subject to change without notice.

Please allow at least 30 minutes for the preparation of platters, to ensure the best service for you. (Times may vary). For better service, and to ensure your platter is ready when required, please pre-order in advance.

Please note that these menus are printed on 100% recycled paper