

Sasuki

STARTERS

スターター

Crab Cream Croquette 4pcs \$15

House-made Japanese crumbed crab cream croquette w/ black sesame sauce

Fried Sydney Rock Oysters 4pcs \$16

Deep fried panko oysters w/ homemade tartare sauce

Ebi Tempura 4pcs \$20

Black tiger prawns deep fried in light tempura batter

Chicken Kara-age \$14

Japanese style deep fried marinated chicken w/ sweet chilli mayo

Chicken Katsu \$13

Crumbed chicken breast w/ Japanese BBQ sauce

Pork Gyoza 6 pcs \$10

Pan fried pork & vegetable dumplings made in house w/ Japanese dumpling dipping sauce

Vegetarian Gyoza 6 pcs \$9

Steamed mixed vegetable dumplings made in house w/ Japanese dumpling dipping sauce

Takoyaki 8 pcs \$10

Japanese style octopus spheres

Himalayan Pink Salt Edamame \$4

Steamed green soy bean w/ pink salt

Spicy Edamame \$6

Steamed green soy bean w/ spicy chilli sauce

Agedashi Tofu 3pcs \$6

Deep fried tofu in Japanese soy dipping sauce

Avocado "Rikyu" Sesame Sauce \$9

Fresh avocado dressed w/ sesame sauce

Miso Eggplant \$13

Baked eggplant w/ saikyo miso

Scallop & Prawn Shumai 4pcs \$15

House-made steamed scallop & prawn dumpling w/ ponzo

Salt & Pepper Squid \$12

Deep fried squid with special house-made salt and pepper

Vegetable Spring Roll 6pcs \$6

Tempura Asparagus \$12

Japanese style deep fried asparagus w/ seaweed seasoning

SUSHI ROLLS

寿司ロール

Rainbow Roll \$18

Avocado, crab, cucumber, egg omelet (Tamago) topped w/ fresh tuna, salmon, kingfish, squid, prawns & mayo

Crazy Salmon Roll \$20

Fresh cut salmon & avocado, deep fried tempura w/ sweet spicy mayo, tobiko, topped with salmon

Royal Spider Roll \$20

Soft shell crab, crab stick, avocado & cucumber w/ tempura flakes & teriyaki sauce

Tempura Prawn Roll \$18

Tempura prawn, avocado w/ aosa seaweed & Japanese spicy sichimi pepper

Salmon Aburi Roll \$18

Avocado, crab, cucumber, egg omelette (tamago), topped w/ salmon seared, mayo and shallots

California Roll \$15

Avocado, crab, cucumber, egg omelette (Tamago) w/ flying fish roe

Spicy Tuna Roll \$18

Fresh tuna, avocado, spicy mayonnaise w/ flying fish roe and Japanese spicy shichimi pepper

Cooked Tuna & Avocado Roll \$14

Cooked tuna, avocado, cucumber & mayonnaise w/ sesame seeds.

Salmon Avocado Roll \$15

Fresh salmon and avocado w/ aosa seaweed

Vegetarian Roll \$13

Avocado, cucumber & mayonnaise w/ sesame seeds.

Cooked Tuna w/ Prawn Roll \$18

Cooked tuna, avocado, cucumber w/ steamed prawn mayo

Please advise staff of any dietary requirements

Vegetarian

Gluten free

SASHIMI & CARPACCIO

刺身&カルパッチョ

Salmon Sashimi 5 pcs **\$13**

Salmon Tuna Sashimi 6 pcs **\$15**

Sashimi Small **\$24**

10 pcs of assorted sashimi including 3 kinds of fish chosen daily by our chef

Sashimi Large **\$42**

18 pcs of assorted sashimi including 5 kinds of fish chosen daily by our chef

Kingfish & Jalapeno Carpaccio **\$20**

Fresh kingfish with jalapeno zest & "yuzu" Japanese citrus soy sauce & plum sauce

Salmon Carpaccio **\$22**

Seared salmon w/ ginger soy dressing, sesame and shallots.

Wagyu Beef Tataki **\$25**

Our signature wagyu beef with mixed mushroom & 63 degrees steamed egg

Smokey Sesame Salmon **\$25**

Seared sesame seed dressed salmon sashimi with apple tree smoke. Served with quinoa seaweed salad & sweet soy sauce

MAINS

メインディッシュ

Vegetable Tempura **\$15**

7 kinds of tempura vegetables w/ tempura dipping sauce

Teriyaki Chicken **\$19**

Grazed chicken thigh w/ Japanese teriyaki sauce & salad

Crispy Pork Belly (Twice Cooked) **\$28**

W/ apple compote & tangy secret sauce

Assorted Tempura **\$25**

Chef's selection of 5 kinds of vegetables, 2 pieces black tiger prawns and seasonal seafood deep fried in light tempura batter w/ tempura dipping sauce

Beef Teriyaki Steak **\$34**

Angus beef, served w/ potato puree & seasoned Japanese greens

Lamb cutlets **\$28**

Lemon & cinnamon marinated lamb cutlets, teriyaki curry served w/ potato puree & seasoned Japanese greens

Atlantic Salmon Fillet **\$28**

Grilled Teriyaki Huon Salmon served w/ potato puree & seasoned Japanese greens

Japanese Braised Pork Belly **\$16**

Pork belly braised in special sauce w/seasonal greens

SIDES

副菜

Miso Soup \$3

Steamed Rice (1 serve) \$3

Large Fried Rice \$16

SALADS

サラダ

Japanese Green Salad **\$14**

Mixed leaves & avocado w/ sesame dressing

Tofu & Quinoa Salad **\$16**

Marinated tofu, steamed quinoa, avocado & fresh greens w/ Japanese dressing

Spicy Beef Salad **\$20**

Spicy marinated grilled beef, w/ wafu dressing

Soft Shell Crab Salad **\$18**

Spicy soft shell crab w/ special spicy dressing and mixed leaves

Salmon Avocado Salad **\$18**

Fresh Salmon, avocado & mixed greens w/ Japanese wafu dressing

Warm Chicken Salad **\$15**

Secret recipe, served w/ spinach & segmented orange

KIDS

子供たち

Kids Sushi

Cucumber roll \$5

Avocado roll \$6

Cooked tuna roll \$6

Salmon roll \$7

Fresh tuna roll \$7

Egg Roll (Japanese style omelette) \$5

Chicken katsu roll \$6

Plates

Children's seafood plate **\$14**

Panko prawns, chips, calamari rings and seasonal fish katsu

Children's chicken plate **\$12**

Popcorn kara-age chicken, chips, spring rolls and seasonal vegetable katsu

Please advise staff of any dietary requirements

Vegetarian

Gluten free

TEPPANYAKI SET MENU

鉄板焼

Ninja \$49

Miso
Cucumber & sesame seed salad
Chicken Teriyaki
Angus Beef*
Fried Vegetables
Fried Rice

Vegetarian Ninja \$39

Edamame
Vinaigrette Salad
Vegetable Gyozas
Fried Vegetables
Fried Rice

ADD ON MAINS

Chicken Teriyaki \$18

200g

Angus Beef \$22

160g

Wagyu Tenderloin \$34

150g

Wagyu Sirloin \$42

200g

Lamb Cutlet \$21

3pcs

Prawns \$22

6pcs

Scallop \$22

6pcs

Barramundi \$20

160g

Lobster Tail \$24

1pc

Cuttlefish \$18

160g

Yaki Udon \$14

Assorted Vegetables \$10

Assorted Mushroom \$12

Fried Rice Vegetable \$15

Seafood Ninja \$49

Miso
Cucumber & sesame seed salad
Cuttlefish
Prawn
Scallop
Barramundi
Fried Vegetables
Fried Rice

IGA \$60

Miso
Cucumber & sesame seed salad
Kingfish Carpaccio
King Prawns
Barramundi
Chicken Teriyaki
Angus Beef*
Fried Vegetables
Fried Rice

Kouuga \$80

Cucumber & sesame seed salad
Sashimi
Barramundi
Angus Beef*
Lobster Tail
Lamb Cutlet
Fried Vegetables
Fried Rice

Tasting Set \$99

Miso
Sashimi
Wagyu Sirloin
Salmon Steak
Mushrooms
Asparagus
Fried Vegetables
Fried Rice

Sasuki \$130

Miso
Cucumber & sesame seed salad
Scallop
Salmon Steak
Wagyu Tenderloin
Lobster Tail
Fried Vegetables
Fried Rice

Kids Ninja \$29

(Children 10 years and under)

Chicken Teriyaki
Angus Beef
Fried Vegetables
Fried Rice

DESSERT

デザート

Our desserts are baked fresh in house daily.

Please see our specials board or ask one of our friendly staff.

*upgrade to Wagyu for \$28