

# LUNCH SPECIAL

( Mon – Fri 11:30~15:00 )

Every meal order comes with  
miso soup, assorted appetizer and petit dessert

# CASUAL LUNCH

\$20

Miso Soup  
Today's assorted appetizer plate  
Today's Salad  
Agedashi Tofu  
Premium grade short grain rice  
Petit Dessert

*And*

*Accompanied by **one** of the following*

# DELUXE LUNCH SELECTION

\$28

Miso Soup  
Today's assorted appetizer plate  
Today's Salad  
Premium grade short grain rice  
Petit Dessert

*And*

*Accompanied by **3 selections** from the following*

**Teriyaki Chicken Thigh** Chef's secret recipe sauce

**Teriyaki Crispy Skin Salmon** Creamy wasabi mashed potato

**Tofu Steak** Ginger soy sauce (V)

**Assorted Tempura** 1 King Prawn, 4 pieces of Vegetables

**Tempura Prawns** 2 pieces of King Prawns

**Tempura Soft Shell Crab** Half Soft Shell Crab

**Tempura Vegetables** 7 pieces of Vegetables (V)

**Double Cooked Tender Spareribs** Yuzu marmalade soy sauce

**Kara-age** Crispy Fried Chicken Thigh

**Sautéed Mushrooms** Shiitake, Oyster and Button Mushrooms (V)

**Tuna Sashimi** 6 pieces

**Salmon Sashimi** 6 pieces

**Tuna and Salmon Sashimi** 3 pieces each

**Assorted Nigiri Sushi** 4 pieces

**Assorted Vegetarian Nigiri Sushi** 4 pieces

# SASHIMI

|   |               |      |
|---|---------------|------|
| <b>Variety of Sashimi</b>                             | (Entrée size) | \$20 |
|   | (Main size)   | \$32 |
| <b>Sashimi &amp; Nigiri Sushi Platter</b>             | (Main size)   | \$36 |
| Tuna, Salmon, Snapper / Salmon, Scampi, Scallop, Tuna |               |      |

# SUSHI

|  |      |
|--|------|
| <b>Philadelphia Roll</b> (8pc)   | \$17 |
| Salmon, Cream cheese, Capers, Red onion, Lettuce, Sesame seeds, Tobiko             |      |
| <b>Spicy Tuna Roll</b> (8pc)   | \$17 |
| Spicy chopped tuna, Cucumber, Avocado, Tempura crunch                              |      |
| <b>Spider Roll</b> (5pc)   | \$16 |
| Tempura soft shell Crab, Avocado, Lettuce, Red onion, Tobiko                       |      |
| <b>Dynamite Roll</b> (5pc)   | \$15 |
| Tempura prawn, Avocado, Cucumber, Lettuce, Tobiko, Spicy mayo                      |      |
| <b>Assorted Nigiri Sushi</b> (7pc)   | \$25 |
| Tuna, Salmon, Snapper, Trevally, Scampi, Scallop, Grilled Eel (may vary by market) |      |
| <b>Assorted Vegetarian Nigiri Sushi</b> (7pc)                                      | \$20 |
| Capsicum, Tempura Eggplant, Roasted tomato, Roasted Portobello, Avocado...         |      |

# MAIN

## Tempura Soft Shell Crab Salad

\$27

Cajun spice seasoned, Tortilla cup, Yuzu pepper salad, Goat cheese, Tobiko,

## Canterbury Wakanui Blue Beef Steak

\$33

90 day grain fed- aged 21 days, Polenta crisps, Sautéed Mushrooms, Ginger soy sauce, Pickled ginger shoot

## Tender Chicken Teriyaki

\$29

Grilled chicken thigh, Tempura sweet corn, Quail eggs, Halloumi cheese

## Crispy Skin Salmon Teriyaki

\$30

Creamy wasabi mashed potato, Tempura onion rings, Portobello and blue cheese tortellini

## Assorted Tempura

\$28

Soft Shell Crab, Prawn, Fish, and vegetables, Tempura sauce, Japanese pickles, freshly grated daikon radish and ginger

## Tofu Steak (V)

\$26

Ginger soy sauce, Cajun spiced tempura vegetable, Spring onion

# FOR KIDS

## Kid's Meal (for under 10 years old)

\$16

Chicken Karaage, Vegetable Roll Sushi, Tempura Fish, Chips, Japanese Mayo and Tomato sauce

# DINNER MENU

Mon – Fri 18:00 ~

Sat, Sun 17:30 ~

Closed on Public holiday

# TATSUMI DEGUSTATION MENU

## FIRST COURSE

### **Assorted Appetizer**

Chef's choice of 6 kinds of Appetizers

## SECOND COURSE

### **Pan Seared Scallops**

Parsnip puree, Seaweed and Yuzu pepper salad, Miso beurre blanc sauce

Or

### **Variety of Sashimi**

Sliced raw fish served with soy sauce and wasab

## THIRD COURSE

### **Crispy Skin Salmon Teriyaki**

Creamy wasabi mashed potato, Portobello and blue cheese tortellini

Or

### **Tempura Soft Shell Crab Salad**

Cajun spice seasoned, Yuzu pepper salad, Goat cheese, Tobiko,

## MAIN COURSE

### **Assorted Tempura**

Prawn and vegetables, Tempura sauce, Freshly grated daikon radish and ginger

Or

### **Canterbury Wakanui Blue Beef Steak**

Polenta crisps, Ginger soy sauce, Pickled ginger shoot

## SUSHI

### **Assorted Nigiri Sushi**

## DESSERT

### **Your Choice of Dessert**

\$80

# PRIX FIXE MENU

## ENTRÉE

### **Pan Seared Scallops**

Parsnip puree, Seaweed and Yuzu pepper salad, Miso beurre blanc sauce

### **Grilled Prawns**

Roasted pumpkin, Chorizo, Wasabi aioli

### **Beef Tataki**

Raw beef tataki, Ponzu gelee, Chopped spring onion, Bean sprouts and coriander Salad

## MAIN

### **Free-range Chicken Teriyaki**

Grilled chicken thigh, Tempura sweet corn, Quail eggs, Halloumi cheese

### **Crispy Skin Salmon Teriyaki**

Creamy wasabi mashed potato, Tempura onion rings, Portobello and blue cheese tortellini

### **Assorted Tempura**

Soft shell crab, Prawn, Fish and vegetables, Tempura sauce, Japanese pickles,  
Freshly grated daikon radish and ginger

### **Variety of Sashimi**

Sliced raw fish served with soy sauce and wasabi, Yuzu pepper Daikon Salad

## DESSERT

**Green Tea Fondant**

**Black Sesame Crème Brulée**

**Green Tea Affogato**

**An-Nin- Blancmange**

**Yuzu Meringue Tart**

\$55

# ENTRÉE

|  |             |
|--|-------------|
| <b>Assorted Appetizer</b>  | <b>\$20</b> |
| Chef's choice of 6 kinds of Appetizers   |             |
| <b>Fresh Oysters</b>   | <b>\$16</b> |
| Ponzu gelee, Chopped spring onion, Tobiko  |             |
| <b>Tempura Oysters</b>   | <b>\$18</b> |
| Seaweed salad, Yuzu pepper mayo, Tobiko  |             |
| <b>Grilled Prawns</b>  | <b>\$18</b> |
| Roasted pumpkin, Chorizo, Wasabi aioli   |             |
| <b>Pan Seared Scallops</b>   | <b>\$19</b> |
| Parsnip puree, Seaweed and Yuzu pepper salad, Miso beurre blanc sauce                |             |
| <b>Fresh Fish Carpaccio</b>  | <b>\$18</b> |
| Yuzu pepper vinaigrette, Chopped spring onion, Seaweed salad, Tobiko, Soba seeds     |             |
| <b>Beef Tataki</b>   | <b>\$17</b> |
| Raw beef tataki, Ponzu gelee, Chopped spring onion, Bean sprouts and coriander Salad |             |
| <b>Japanese Taro Gnocchi (V)</b>   | <b>\$16</b> |
| With creamy mushroom sauce, Parmesan cheese, Julienne Nori                           |             |

(V) **Vegetarian Menu**

\* **Gluten free Menu Available. Please ask your staff**

# SUSHI

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|--|-------------|
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| <b>Spicy Tuna Roll (8pc)</b>   | <b>\$17</b> |
| Spicy chopped tuna, Cucumber, Avocado, Tempura crunch                              |             |
| <b>Spider Roll (5pc)</b>   | <b>\$16</b> |
| Tempura soft shell Crab, Avocado, Lettuce, Red onion, Tobiko                       |             |
| <b>Dynamite Roll (5pc)</b>   | <b>\$15</b> |
| Tempura prawn, Avocado, Cucumber, Lettuce, Tobiko, Spicy mayo                      |             |
| <b>Assorted Nigiri Sushi (7pc)</b>   | <b>\$25</b> |
| Tuna, Salmon, Snapper, Trevally, Scampi, Scallop, Grilled Eel (may vary by market) |             |
| <b>Assorted Vegetarian Nigiri Sushi (7pc) (V)</b>                                  | <b>\$20</b> |
| Capsicum, Tempura Eggplant, Roasted tomato, Roasted Portobello, Avocado...         |             |

# SASHIMI

|   |               |             |
|---|---------------|-------------|
| <b>Variety of Sashimi</b>                             | (Entrée size) | <b>\$20</b> |
|   | (Main size)   | <b>\$32</b> |
| <b>Sashimi &amp; Nigiri Sushi Platter</b>             | (Main size)   | <b>\$36</b> |
| Tuna, Salmon, Snapper / Salmon, Scampi, Scallop, Tuna |               |             |

# MAIN

**Tempura Soft Shell Crab Salad** \$27  
Cajun spice seasoned, Tortilla cup, Yuzu pepper salad, Goat cheese, Tobiko,

**Canterbury Wakanui Blue Beef Steak** \$33  
90 day grain fed- aged 21 days, Polenta crisps, Sautéed Mushrooms, Ginger soy sauce, Pickled ginger shoot

**Free-range Chicken Teriyaki** \$29  
Grilled chicken thigh, Tempura sweet corn, Quail eggs, Halloumi cheese

**Crispy Skin Salmon Teriyaki** \$30  
Creamy wasabi mashed potato, Tempura onion rings, Portobello and blue cheese tortellini

**Assorted Tempura** \$28  
Soft Shell Crab, Prawn, Fish, and vegetables, Tempura sauce, Japanese pickles, freshly grated daikon radish and ginger

**Tofu Steak (V)** \$26  
Ginger soy sauce, Cajun spiced tempura vegetable, Spring onion

# FOR KIDS

**Kid's Meal** (for under 10 years old) \$16  
Chicken Karaage, Vegetable Roll Sushi, Tempura Fish, Chips, Japanese Mayo and Tomato sauce

(V) **Vegetarian Menu**

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# SIDE

|  |      |
|--|------|
| <b>Edamame (V)</b><br>Flaky sea salt                                 | \$5  |
| <b>Kimpira (V)</b><br>Thinly sliced lotus root, sautéed and simmered | \$6  |
| <b>Tempura Vegetable (V)</b><br>Tempura sauce                        | \$10 |
| <b>Green Salad (V)</b><br>Creamy sesame dressing                     | \$5  |
| <b>Miso Soup</b>   | \$3  |
| <b>Steamed Rice (V)</b><br>Premium grade short grain rice            | \$3  |

(V) **Vegetarian Menu**

\* **Gluten free Menu Available. Please ask your staff**

# DESSERT

**Green Tea Fondant** \$14

Kohu Road vanilla ice cream, Candied sliced orange

**Black Sesame Crème Brulée** \$12

Today's Sorbet, Green tea shortbreads

**Green Tea Affogato** \$10

Traditional foamed bitter green tea, Kohu Road vanilla ice cream

**An-Nin- Blancmange** \$10

Plum wine Jelly, Almond blancmange, Mango milk pudding

**Yuzu Meringue Tart** \$13

Japanese Yuzu citrus flavored meringue tart, Mascarpone mousse, Berry sauce, Pistachios

|                                    |       |        |
|------------------------------------|-------|--------|
|                                    | 1 Scp | 2 Scps |
| <b>Kohu Road Vanilla Ice Cream</b> | \$5   | \$8    |

|   |     |     |
|---|-----|-----|
| <b>Kohu Road Bitter Green Tea Ice Cream</b> | \$5 | \$8 |
|---|-----|-----|

|                       |     |     |
|-----------------------|-----|-----|
| <b>Today's Sorbet</b> | \$5 | \$8 |
|-----------------------|-----|-----|