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# SUSHIA DINNER MENU

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*Sushia*  
IZAKAYA

# APPRETIVOS

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<b>EDAMAME</b> <i>Soy bean pods in sea salt</i>	7
<b>SPICED EDAMAME</b> <i>Soy bean pods tossed with dry spices</i>	12
<b>RENKON CHIPS</b> <i>Crispy lotus chips</i>	8
<b>MISO SHIRU</b> <i>Japanese miso soup</i>	5

# SMALL PLATES

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<b>OYSTERS</b> <i>Natural</i>	16
<b>OYSTERS</b> <i>Ponzu or spicy sauce</i>	18
<b>HAMACHI SASHIMI JALAPENO</b> <i>Kingfish, yuzu gellee, cilantro</i>	16
<b>GYU TATAKI</b> <i>Seared beef, garlic chips, ginger salsa, scallion, ponzu sauce</i>	13
<b>TUNA TATAKI</b> <i>Seared tuna, olive ponzu, micro herbs</i>	18
<b>SUSHIA TACOS SALMON or PORK two per order</b>	10
<b>VEGETABLE TEMPURA</b>	10
<b>PRAWN TEMPURA</b>	13
<b>ASSORTED TEMPURA</b>	11
<b>SALT &amp; PEPPER SQUID</b> <i>Japanese style peppered squid</i>	18
<b>TAKOYAKI</b> <i>Japanese style octopus ball</i>	12
<b>AGE DASHI TOFU</b> <i>Soft tofu, dashi broth</i>	12

## SASHIMI 3PCS / 7PCS

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<b>SAKE</b> <i>Salmon</i>	9	18
<b>MAGURO</b> <i>Tuna</i>	15	30
<b>HAMACHI</b> <i>Yellowtail kingfish</i>	12	23
<b>HOTATE</b> <i>Scallop</i>	16	31
<b>TAI</b> <i>Snapper</i>	9	18
<b>MORIAWASE (assorted)</b> <i>Chef's selection of today's fresh fish</i>	15 slices /	40

## SALAD

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<b>SOFT SHELL CRAB SALAD</b> <i>Watermelon, baby greens, amazu ponzu</i>	24
<b>KAISO SALAD</b> <i>Assorted in salad greens</i>	14
<b>GARDEN SALAD</b> <i>Assorted baby greens in Sushia dressing</i>	14

## TEMPURA

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<b>VEGETABLE TEMPURA</b> <i>Lightly battered assorted vegetables</i>	16
<b>PRAWN TEMPURA</b> <i>Lightly battered prawns</i>	24
<b>ASSORTED TEMPURA</b> <i>Lightly battered assorted vegetables and prawns</i>	20
<b>TORI KARA-AGE</b> <i>Japanese deep fried marinated chicken, spicy aioli</i>	18
<b>HOTATE AGE</b> <i>Deep fried scallops kataifi</i>	28
<b>CRISPY CRAB</b> <i>Crab meat, dashi ankake sauce</i>	28

# ROBATA YAKI

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Fresh ingredients prepared over our traditional Japanese charcoal grill

## - FISH & SEAFOOD SKEWERS 1PC

**EBI JAMON KUSHIYAKI** *Prawn & Jamon skewer in creamy jalapeno* 8

**SAKE KUSHIYAKI** *Salmon Skewer, Japanese mustard miso sauce* 7

## - MEATS SKEWERS 1PC

**TORI KUSHIYAKI** *Chicken skewer in balsamic teriyaki sauce* 6

**GYU KUSHIYAKI** *Beef skewer, mushroom in teriyaki sauce* 7

**- LAMB CUTLET** *Nasu puree, jamon crumb, chive, balsamic teriyaki* 22

**- RIB EYE** *500gm rib-eye served with 3 sauces (black peppered teriyaki, creamy jalapeno, spicy sauce)* 49

## - WAGYU ISHIYAKI

**WAGYU BEEF** *On a hot stone, sautéed mushroom served with 3 sauces (black peppered teriyaki, Creamy jalapeno, spicy sauce)* 59

## - VEGETABLE

**GRILLED MIXED VEGETABLES** *Assorted vegetables, yuzu truffle sauce* 20

## TEPPANYAKI

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<b>PRAWN</b>	<i>Black Tiger Prawn, yuzu truffle served on little own bbq</i>	33
<b>CHICKEN</b>	<i>Chicken breast served with teriyaki sauce</i>	25
<b>DUCK</b>	<i>Yuzu soy marinated duck breast, yuzu su miso, lemon zest</i>	32
<b>EYE FILLET</b>	<i>Bok choy, kinoko teriyaki &amp; truffle oil</i>	38
<b>SALMON</b>	<i>Macerated avocado, fresh wasabi salsa, ikura</i>	32

## HOT DISHES

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<b>WAGYU GYOZA</b>	<i>Wagyu beef, mushroom, momiji oroshi, ponzu</i>	25
<b>PORK GYOZA</b>	<i>Pork, vegetable, balsamic teriyaki sauce</i>	15
<b>SPICY CRAB</b>	<i>Oven baked crab meat, scallion, tobiko in spicy aioli</i>	30
<b>PORK BELLY</b>	<i>Twiced cook pork belly, hatcho miso, pear ginger salsa</i>	24
<b>GINDARA SAIKYO YAKI</b>	<i>Grilled Seabass in saikyo miso marinate</i>	42

## NIGIRI SUSHI 2PCS

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<b>SAKE</b>	<i>Salmon</i>	7
<b>MAGURO</b>	<i>Tuna</i>	8
<b>HAMACHI</b>	<i>Yellowtail kingfish</i>	7
<b>HOTATE</b>	<i>Scallop</i>	9
<b>UNAGI</b>	<i>Japanese eel</i>	9
<b>NIGIRI MORIAWASE (assorted 5pcs)</b>		20

## SIGNATURE NIGIRI 2PCS

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<b>SAKE</b> <i>Aburi salmon, tobiko</i>	8
<b>MAGURO</b> <i>Tuna, karashi sumiso, kuro tobiko</i>	9
<b>HAMACHI</b> <i>Kingfish, yuzu gellee, cilantro, jalapeno</i>	8
<b>UNAGI</b> <i>Eel, tsume, kataifi</i>	10

## SUSHIA ROLLS 6PCS

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<b>SPIDER MAKI</b> <i>Soft shell crab, scallion, tobiko, avocado rolled with katsura daikon</i>	22
<b>EBI TEMPURA MAKI</b> <i>Tempura prawn, avocado, rolled inside out with tobiko</i>	18
<b>TASMANIA MAKI</b> <i>Salmon, cucumber, avocado topped, salmon aburi, tobiko</i>	24
<b>VEGE MAKI</b> <i>Mesculin salad, avocado, cucumber, asparagus, mayonaise</i>	14
<b>SAKE AVO MAKI</b> <i>Salmon, avocado, sesame seeds</i>	14
<b>HOUSE ROLL</b> <i>Salmon, tuna, whitefish, tobiko, scallions, avocado, katsura daikon</i>	20

## SIDE DISHES

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<b>YAKIMESHI</b> <i>Garlic fried rice</i>	12
<b>GOHAN</b> <i>Japanese premium rice</i>	4