

#### SOUPS MISO SOUP 845

Tofu, spring onions, wakame, enoki mushrooms 🔋

#### TOM YUM KUNG 10.45

Prawns, mushrooms, chilli, lemongrass, tomatoes

#### WAFUICEBERG 10.45 SALADS

Iceberg lettuce, wakame, edamame, wasabi mayonnaise, wafu sauce, tempura flakes, sesame 🏾 🌒 🕼 😫 🛛 🛈

#### PIRI KARA DOFU 11.45

Spiced fried tofu, avocado cubes, yuzu juice, edamame, green leaves 0 🏶 🖁

#### **GREEN PAPAYA** 11.45

Beans, cherry tomatoes, peanuts, chilli dressing  $\circ$ 

#### KANI 10.95

Crab sticks, mango, cucumber, carrots, savory mayonnaise sauce, panko crumbs, tobiko ₿0 ₽

#### THAI BEEF 12.45

Sliced beef, tomatoes, cucumber, garlic, spring onions red chilli, cilantro, lemongrass, lime and chilli mint dressing

#### CRISPY SALMON 13.45

Fresh sliced Norwegian salmon, avocado, crispy tempura flakes, Japanese mayonnaise infused with togarashi and parmesan O

#### SMALL EATS EDAMAME 7.45

Plain, chilli or sea salt 0

#### FURIKAKE PIZZA 8.45

Crispy nori crackers, fresh salmon, boiled rice, spicy Japanese mayonnaise, herbs ●♥○

#### YAKIHOTATE 20.45

Seared scallops, wasabi cream, togarashi spice 🛭 🌒 🛛 🖤

#### PRAWN TEMPURA 13.45

Daikon, tempura sauce, ginger 🛔 🖤

#### WASABIPRAWNS 13.45

Wasabi mayonnaise, coriander, mixed green leaves (0, 0)

#### OCTOPUS 13.45

Teriyaki sauce, ginger, chilli, garlic 🔋

#### DUMPLINGS

#### CAULIFLOWER GYOZA 7.45

Seasoned cauliflower, Tsuki dipping sauce 0 # 8

#### CHICKENGYOZA 8.45

Minced chicken, chives, Chinese cabbage, ginger, garlic 🔮 🛚 sesame oil

#### SHRIMP DUMPLINGS 9.45

Prawn, carrots, mushrooms, coriander, garlic, eggs, sesame oil 🛛 🏶 🔋 🖤

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🌒 Tsuki signature dishes 🗴 Vegan O Egg 😫 Gluten 🖞 Dairy ⊗Nuts 🎘 Mustard 🕸 Shellfish 🖇 Soy © Local Ingredients

# TSUKI SALMON 11.45 SASHIMI Sliced salmon, edamame, yellow capsicum, passion fruit, honey, green chilli, Japanese mayonnaise O

#### TUNA 12.45

Sliced tuna, spicy Japanese mayonnaise, togarashi, ponzu sauce 🔋 🔾

#### HAMACHI 13.45

Sliced yellowtail tuna, wasabi mayonnaise, coconut yuzu dressing infused with star anise, truffle oil  $\,\, {\rm O}$ 

#### MAGURO, SHAKE TARUTARU 14.95

Minced salmon, tuna, yuzu juice, lime zest, pickled ginger, fried rice crackers (1)

#### OYSTERS - 3 pieces 16.95

Fine de claire oysters, infused soya sauce, shallots, vinegar, pickled ginger



SHAKE 10.5MAGURO 12.5HAMACHI 14.5UNAGI 16.5SalmonTunaYellowtail tunaEel

NIGIRI	SHAKE 5.5	MAGURO 6.5	EBI 8.5	HAMACHI 7.5	UNAGI 8.5
2 PIECES	Salmon	Tuna	Prawn	Yellowtail tuna	Eel

6 PIECES

#### RAINBOW ROLL 8.45

Salmon, tuna, prawn, crab sticks, avocado, mango 🛛 🕸

#### SALMON ROLL 8.45

Salmon, cucumber, avocado, Japanese mayonnaise, tobiko 🔉

#### SPICY SALMON ROLL 8.45

Salmon, avocado, cucumber, mango, asparagus, spicy mayonnaise \, 🌒 😫 🔿

#### SPICY TUNA AVOCADO ROLL 9.45

Tuna, cucumber, avocado, spicy mayonnaise, togarashi tempura flakes ●≇○

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# MAKI

KAPPA 6.45

6 PIECES

Asparagus, carrots, avocado, cucumber, pickled radish, lemon jam 🛭 🖗

#### CRISPY KANI 8.45

Crab sticks, avocado, cucumber, tempura flakes, tobiko, Japanese mayonnaise ₿0 ₽

#### SALMON TERIYAKI 8.45

Crab sticks, cucumber, avocado, mango, teriyaki sauce 🛛 🛽 🖤

DYNAMITE 9.45 Dynamite shrimps, crab sticks, cucumber, avocado 🛛 🌒 🖗 🔿 🖤

SHRIMP 9.45 Shrimp tempura, crab sticks, avocado  $(B \cap W)$ 

**TEKKA** 10.45 Tuna, cucumber, avocado, mango, pickled daikon 🛔 🔾

SOFT SHELL CRAB 11.45 Asparagus, spicy mayonnaise, unagi sauce @O @

#### SHARING **PLATTERS**

COOKED SUSHI - 18 pieces 26 \$ 0 \$ Crispy kani, dynamite roll, shrimp roll

#### RAW BAR - 18 pieces 26 # O Salmon sashimi, yellowtail sashimi Tuna nigiri, salmon nigiri Spicy tuna avocado roll, salmon roll

#### OMAKASETRAY - 36 pieces 46 ₿ ○ ₽ Salmon sashimi, yellowtail sashimi Tuna nigiri, salmon nigiri Spicy tuna avocado roll, salmon roll Crispy kani, dynamite roll, shrimp roll

## GRILLED **SELECTIONS**

CHICKEN YAKITORI 16.45 Chicken thighs, spring onions, coriander crumble, teriyaki sauce

# MISO BLACK COD 23.95

Bok choy, miso sauce 🔋

#### US PRIME TENDERLOIN TERIYAKI 31.95

Sesame seeds, kimchi pickles, teriyaki sauce 🔋

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### SPECIALITY DISHES

#### STIR-FRY CORN AND BOK CHOY 8.45

#### CHICKEN CASHEW 14.95

Scallions, Thai chilli sauce, mixed vegetables, onions, steamed rice

#### **GREEN CURRY**

Chicken, coconut milk, eggplant, water chestnut, snow peas, bok choy, steamed rice **16.95** Prawn, coconut milk, eggplant, water chestnut, snow peas, bok choy, steamed rice **17.95** 

#### **RED CURRY**

Chicken, coconut milk, eggplant, water chestnut, snow peas, bok choy, red Thai chilli, steamed rice **16.95** 

Prawn, coconut milk, eggplant, water chestnut, snow peas, bok choy, red Thai chilli, steamed rice **19.95** 

#### PRAWN SWEET AND SOUR 19.95

Pineapple, capsicum, sesame seeds, cashew nuts crumble steamed rice  $\ensuremath{\textcircled{}}$   $\ensuremath{\textcircled{}}$ 

#### BLACK PEPPER BEEF 22.95

Mixed capsicums, pepper, onions, steamed rice  $\ I \Psi$ 

#### REEF AND BEEF 24.95

Stir-fried beef tenderloin, prawn, teriyaki sauce, steamed rice  $\$ 

#### BEEF RENDANG 26.95

Slow cooked beef rib, coconut, Asian spices, steamed rice 🔋

#### SHRIMP PAD THAI 16.95

Stir-fried rice noodles, shrimps, tofu, bean sprouts, cabbage, carrots, peanuts  $~\$ \odot \circledast$ 

## SIDE DISHES VEGETABLE FRIED RICE 3.45 O

VEGETABLE NOODLES 4.45

STIR FRY VEGETABLES 5.45 🔋 🖤

#### DESSERTS

MOCHI - 4 FLAVORS, PER PIECE 4.45 Mango, lemon, coconut or green tea 🛔 🖞

BANANA CAKE 6.45 Matcha ice cream, caramel sauce, baked crumbles ∦ △ ○ ○

FRIED ICE CREAM 6.45 Fried vanilla ice cream, biscuit crumbs, strawberry compote @ ♥ ○

FRIED CINNAMON BANANA 6.45 Fried butter banana, honey cinnamon, vanilla ice cream \u00e90

CHOCOLATE FONDANT 6.45 Callebaut grand cru chocolate, bourbon seed ice cream # 🖞 O

FORTUNE COOKIE 7.45 Raspberry chocolate mousse, crunchy almonds # 🖞 🗞

YUZU CHEESECAKE 7.45 Mango, passion fruits, biscuit crumbs ≇0

### SLICED TROPICAL FRUITS 10.45

Fresh sliced seasonal fruits (

TSUKI SHARING PLATTER 30.95

Mochi, yuzu cheesecake, fried cinnamon banana, seasonal fruits 🌘

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