

cold starter

nori crisps 19
seaweed | kingfish | tuna | yuzu dressing

hiramasa kingfish 28
yuzu kasha | jalapeno | tosaazu

beef tataki 27
onion salsa | garlic | scallion | ponzu

king ora karashi su miso 27
japanese mustard | chocolate

ceviche **sushia signature** 25
*tuna | scallop | kingfish | clam | tiger's milk
tomato | red onion | coriander*

spicy tuna crispy rice 19
yellowfin | spicy mayo | butter ponzu

tuna tataki 26
yellowfin | tsuma | shiso | ponzu

hot starter

 **edamame** 6 | 8
sea salt or spicy

miso soup 6
tofu | wakame | scallions

rock prawn tempura 24
spicy mayo or cream of jalapeno or butter ponzu

soft shell crab watermelon 28
amazu | chili | coriander

toriyoshi karaage 19
chicken thigh | ginger | spicy mayo

 **veggies tempura** 18
6 pcs | seasonal veg | daikon oroshi

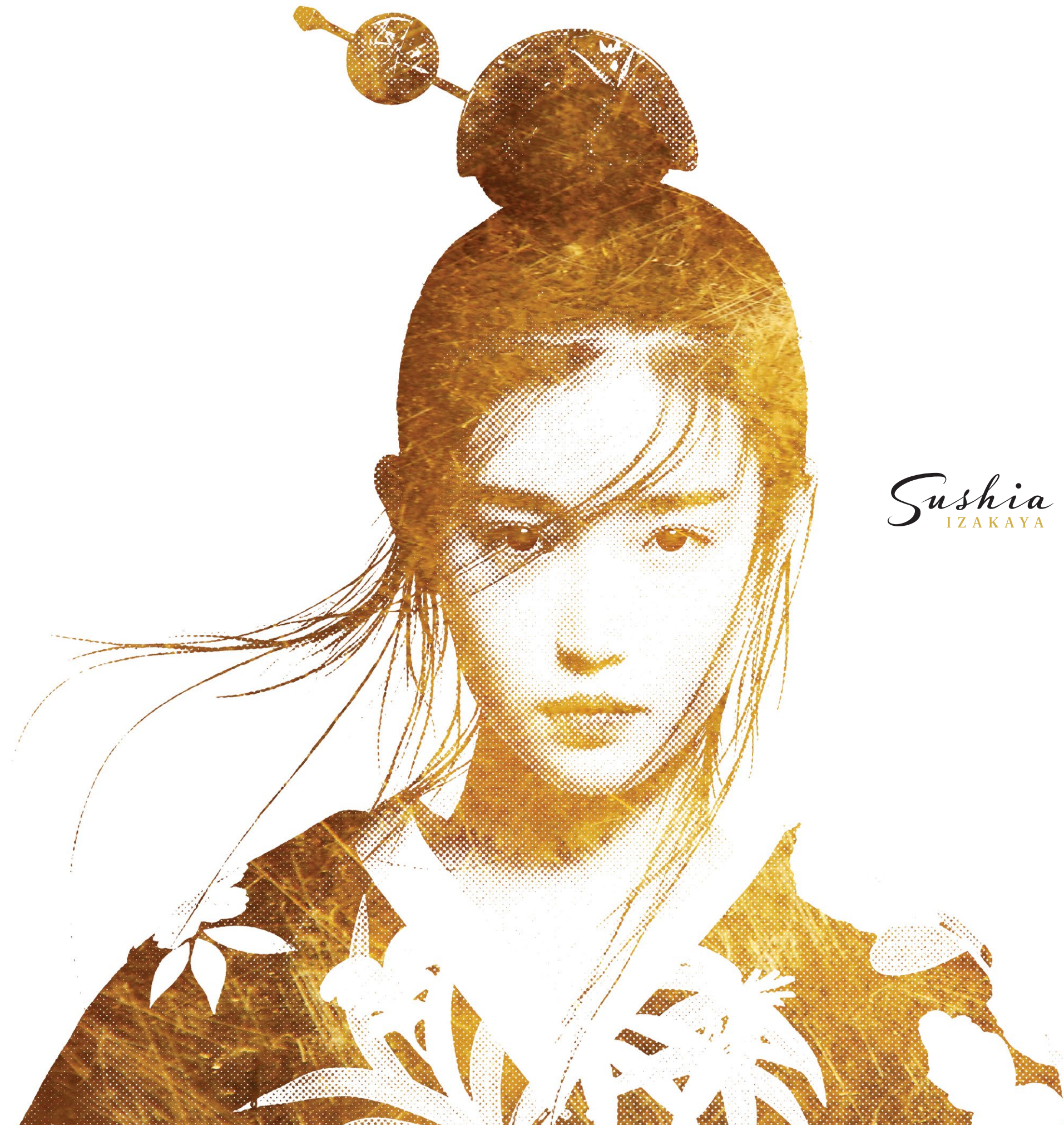
wagyu taco 17
2 pcs | onion sc | aji amarillo | shichimi

pork belly taco 17
2 pcs | onion sc | aji amarillo | shichimi

lobster taco 22
2 pcs | avocado mousse | tofu | jalapeno salsa

izakaya.sushia.com.au

10% SURCHARGE APPLIES ON SUNDAYS / 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS
15% SURCHARGE APPLIES TO ALL CARD PAYMENTS



Sushia
IZAKAYA

sushi bar *2 pieces nigiri sushi*

rotnnest <i>yellowfin tuna</i>	12
south australia <i>bluefin tuna</i>	mp
tasmanian <i>salmon</i>	12
south australia hiramasa <i>kingfish</i>	12
hokkaido <i>scallops</i>	13
ikura	15
wagyu	24
wagyu foie gras <i>sushia signature</i>	38

tasmanian wasabi 3 / aburi 1

chef selections

chef selections nigiri <i>4 kinds 8 pieces</i>	39
chef selections of sashimi <i>4 kinds 12 pieces</i>	54
omakase sushi sashimi <i>sushia signature</i> <i>4 kinds nigiri (8 pcs) & 4 kinds of sashimi (12 pcs)</i>	85

sashimi *3 pieces*

rotnnest <i>yellowfin tuna</i>	16
south australia <i>bluefin tuna</i>	mp
tasmanian <i>salmon</i>	16
<i>red snapper</i>	14
south australia hiramasa <i>kingfish</i>	15
hokkaido <i>scallops</i>	18
ikura	18

tasmanian wasabi 3

sushi roll

spicy tuna <i>sushia signature</i> <i>double spicy yellowfin crispy tempura</i>	22
spider soft shell crab	19
 salmon avocado	16
coconut ebi rolls <i>sushia signature</i> <i>ebi toasted coconut cucumber chili jam tobiko</i>	24

  vegetarian <i>chef's choice of vegetables</i>	18
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mains

black cod <i>saikyo miso hajikami</i>	39
hokkaido scallops jalapeno <i>brussel sprout jalapeno salsa</i>	32

 eye fillet yakimono <i>black onyx tenderloin teriyaki</i> <i>add foie gras 12</i>	38
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 teppanyaki 2gr wagyu mbs 9++ <i>100 gr striploin wasabi truffle salt truffle teriyaki</i> <i>add foie gras 12</i>	48
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 kobe beef hot stone <i>sushia signature</i> <i>100 gr tajima striploin or tenderloin wasabi truffle salt garlic chip</i>	mp
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 teppanyaki pork belly <i>ginger salsa miso caramel</i>	26
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umami chicken <i>breast & thigh pickled daikon anticucho</i>	29
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tasmanian wasabi 3

sides

  broccolini <i>jalapeno dressing</i>	14
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  asparagus <i>spicy lemon dressing</i>	12
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miso soup <i>dashi wakame tofu</i>	6
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yakimeshi <i>teppanyaki style garlic fried rice</i>	12
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 steamed rice	4
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robatayaki

negima <i>chicken thigh scallion</i>	6
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shiromi wasabi yaki <i>chicken breast wasabi</i>	7
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ton negima <i>park belly pickled</i>	12
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wagyu kushiyaki <i>wagyu rump</i>	19
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salmon tuna scallops <i>1 skewer each</i>	24
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 assorted grilled vegetables <i>sushia signature</i> <i>seasonal vegetables yuzu truffle</i>	19
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kobe beef <i>sushia signature</i> <i>rib eye</i>	MP
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salad

shiitake lobster salad <i>with spicy lemon dressing</i> <i>lobster shiitake mesclun garlic chips sesame seed spicy lemon</i>	29
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kids meal

chicken katsu <i>panko breaded cabagge lemon</i>	18
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tori karaage <i>mayo lime</i>	18
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dessert

chef special seasonal mousse <i>sushia signature</i>	18
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matcha cheesecake & passionfruit sorbet	22
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tottori truffle whisky ice cream <i>crumbled chocolate honeycomb</i>	16
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sushia mochi <i>sea salt chocolate vanilla ice cream</i>	16
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kids ice cream <i>vanilla or chocolate</i>	5
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 gluten free

 vegetarian