

cold starter

nori crisps <i>seaweed kingfish tuna yuzu dressing</i>	19
hiramasa kingfish <i>yuzu kasho jalapeno tosozu</i>	28
beef tataki <i>onion salsa garlic scallion panzu</i>	27
ceviche (sushia signature) <i>tuna scallop kingfish clam tiger's milk tomato red onion coriander</i>	25
spicy tuna crispy rice <i>tuna spicy mayo butter panzu</i>	19
tuna tataki <i>tuna tsuma shiso panzu</i>	26

hot starter

edamame <i>sea salt or spicy</i>	6 8
miso soup <i>tofu wakame scallions</i>	6
rock prawn tempura <i>spicy mayo or cream of jalapeno or butter panzu</i>	24
soft shell crab watermelon <i>amazu chili coriander</i>	28
toriyoshi karaage <i>chicken thigh ginger spicy mayo</i>	19
veggies tempura <i>6 pcs seasonal veg daikon arashi</i>	18
wagyu taco <i>2 pcs onion sc aji amarillo shichimi</i>	17
pork belly taco <i>2 pcs onion sc aji amarillo shichimi</i>	17
lobster taco <i>2 pcs avocado mousse tofu jalapeno salsa</i>	22

sides

broccolini <i>jalapeno dressing</i>	14
assorted grilled vegetables (sushia signature) <i>seasonal vegetables yuzu truffle</i>	19
asparagus <i>spicy lemon dressing</i>	12
miso soup <i>dashi wakame tofu</i>	6
yakimeshi <i>teppanyaki style garlic fried rice</i>	12
steamed rice	4

sushi bar

2 pieces nigiri sushi

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 (sushia signature)	38

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 (sushia signature) <i>4 kinds nigiri (8 pcs) & 4 kinds of sashimi (12 pcs)</i>	85

sashimi

3 pieces

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

sushi roll

spicy tuna (sushia signature) <i>double spicy tuna crispy tempura</i>	22
spider soft shell crab	19
salmon avocado	16
coconut ebi rolls (sushia signature) <i>ebi toasted coconut cucumber chili jam tabiko</i>	24
vegetarian <i>chef's choice of vegetables</i>	18

salad

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

mains

black cod <i>saikyo miso hajikami</i>	44
hokkaido scallops jalapeno <i>brussel sprout jalapeno salsa</i>	32
eye fillet yakimono <i>black onyx tenderloin teriyaki add foie gras 12</i>	38
teppanyaki 2gr wagyu mbs 9++ <i>100 gr striploin wasabi truffle salt truffle teriyaki add foie gras 12</i>	52
kobe beef hot stone (sushia signature) <i>100 gr tajima striploin or tenderloin wasabi truffle salt garlic chip</i>	mp
teppanyaki pork belly <i>ginger salsa miso caramel</i>	26
umami chicken <i>breast & thigh pickled daikon anticucho</i>	29

tasmanian wasabi 3

robatayaki

negima <i>chicken thigh scallion</i>	6
shiromi wasabi yaki <i>chicken breast wasabi</i>	7
ton negima <i>pork belly pickled</i>	12
wagyu kushiyaki <i>wagyu rump</i>	19
salmon tuna scallops <i>1 skewer each</i>	24

kids meal

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

dessert

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

gluten free

vegetarian