Sushia
IZAKAYA

1.5% SURCHARGE APPLIES TO ALL CARD PAYMENTS
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

À la carte

Starter

1 Pair with Junmai Daiginjo Sake

Hiramasa Kingfish

Jalapeno | Red Onion Brunoise | Tosazu

28.0

アラカルト

Recommend | Gluten Free

2 Pair with Sparkling Wine

Salmon or Kingfish Collar

Salmon or Kingfish Jaw | Mesclun | Spicy Lemon

13.5

3 Pair with Cherry Blossom Fizz

Spicy Tuna Crispy Rice 6pcs

Caramelised Koshihikari | Spicy Tuna | Creamy Spicy | Chives

17.0

4 Pair with Beer

Prawn Tempura 4pcs

Daikon Oroshi | Tsuyu

19.0

5 Pair with Red Wine

Beef Tataki

WA angus Striploin | Garlic Chip | Spring Onion | Salsa | Soy Dressing

19.5

Salad サラダ

6 Pair with Sparkling Wine

Sashimi Salad

Chef's Sashimi Selection | Mesclun | Avocado | Wafu Dressing

22.5

Recommend | Gluten Free | Vegetarian

7 Pair with Junmai Sake

Seaweed Salad

Tosakanori | Chuka Wakame | Arugula
Extra Virgin Olive Oil

14.5

8 Pair with Sparkling Wine

Teppanyaki Grill Salad

Seasonal Grilled Veg | 4 Leaf | Jalapeno Dressing

15.5

9 Pair with White Wine

Spinach Gomae Salad

Blanched Spinach | Nori | Sesame Dressing

16.5

10 Pair with Rosé Wine

Salmon Avocado Salad

Cucumber | Avocado | Red Onion |
Tasmanian Salmon | Lemon Vinaigrette

18.5

どんぶり

Donburi

Pair with Japanese Whisky **11**

Gyu Katsu Don*

Striploin Panko | Koshihikari Tsuyu | Chives

24.5

12 Pair with Red Wine

Wagyu Don

Margaret River Wagyu | Koshihikari | Micro Sprouts | Truffle Teriyaki

28.5

add your meal

MISO SOUP & SALAD
MISO & GREENS
$3.0

EGG & ONION SOY
ELEVATE YOUR DONBURI
$3.0

13 Pair with Beer

Chicken Katsu Don*

Chicken Cutlet | Koshihikari | Tsuyu | Spring Onion

17.5

14 Pair with Kawaii Cocktail

Veggie Ten Don*

Seasonal Veggie Tempura (5 pcs) Koshihikari | Tsuyu | Side of Daikon Oroshi

17.5

15 Pair with Beer

Chicken Karaage Don*

Ginger Soy Thigh | Koshihikari | Spicy Mayo | Tsuyu | Chives

18.5

16 Pair with Red Wine

Chicken Teriyaki Don*

Chicken Cutlet | Koshihikari | Teriyaki | Sesame | Spring Onion

18.5

17 Pair with Junmai Sake

Ten Don*

2pcs Prawn & 3pcs Seasonal Veggie Tempura | Koshihikari | Tsuyu

23.5

18 Pair with Junmai Ginjo Sake

Unagi Don*

Grilled Eel 120gr | Koshihikari | Kabayaki

27.5

* Menu images feature dishes with extra **EGG & ONION SOY** ($3.0) added

EXTRA TOPPING

Egg & Onion Soy	3.0	Boiled Egg	2.5	Chicken Katsu Half	8.0
Extra Sauce	1.5	Karaage 3pcs	5.0	Foie Gras 5gr	12.0
Fresh Cut Chilli	1.5	Veggie Tempura 2pcs	4.5	Unagi Half	16.0
Onsen Egg	2.5	Ebi Tempura 2pcs	9.0	Wagyu 80gr	16.5

焼きそば

21 Pair with Red Wine

Wagyu Yakisoba

Wagyu | Wheat Noodle | Cabbage | Carrot | Benishoga

27.0

なべ

22 Pair with Junmai Sake

Sukiyaki Hot Pot

Seasonal Veggies | Tofu | Sliced Beef (60 gr)

22.0

ADD Spicy +2.0

うどん
Udon

23 Pair with Beer

Chicken Karaage Udon

Ginger Soy Chicken Karaage | Inari | Shiitake | Fish Cake | Boiled Egg | Udon

17.5

24 Pair with Sparkling Wine

Tempura Udon

Ebi Tempura | Inari | Shiitake | Seaweed | Fish Cake | Udon

18.5

25 Pair with Whisky

Kimchi Udon

Kimchi Soup | Inari | Veggie Tempura | Shiitake | Udon

19.0

26 Pair with White Wine

Kimchi Tempura Udon

Kimchi Soup | Inari | Ebi Tempura | Fish Cake | Udon

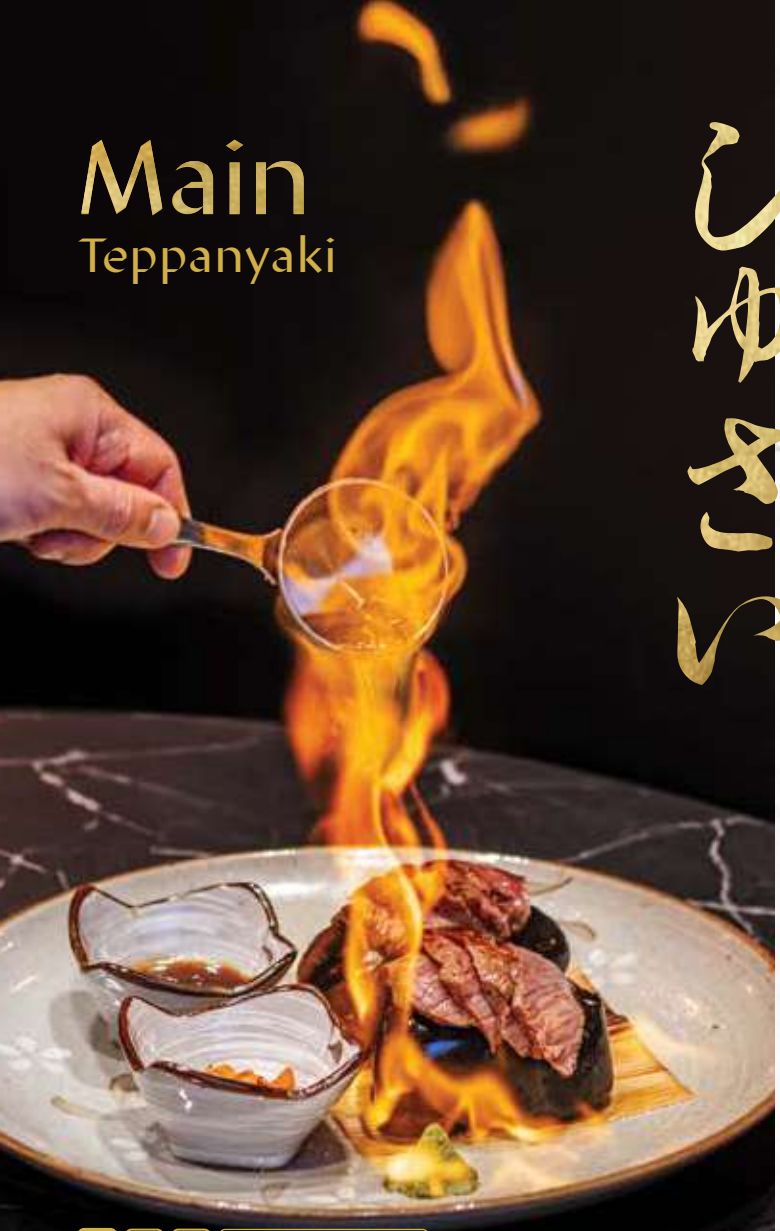
19.5

Recommend Vegetarian

EXTRA TOPPING

Fresh Cut Chilli	1.5	Karaage 3pcs	5.0	Chicken Katsu Half	8.0
Onsen Egg	2.5	Veggie Tempura 2pcs	4.5	Unagi Half	16.0
Boiled Egg	2.5	Ebi Tempura 2pcs	9.0	Wagyu 80gr	16.5
Udon Half	5.0				

Main
Teppanyaki



31 Pair with Red Wine

Wagyu Hot Stone 100gr 52.0

WA F1 Wagyu Striploin | Sea Salt | Truffle Teriyaki

ADD Foie Gras *5gr* +12.0

UPGRADE WAGYU	Stone Axe [Fullblood] Striploin MB9+	75.0
	Kagoshima A5 Striploin	125.0

32 Pair with Junmai Daiginjo Sake

Kobe Beef Striploin Hot Stone 100gr 175.0

Sea Salt | Garlic Chip | Wasabi

ADD Foie Gras *5gr* +12.0

33 Pair with Gin

Chicken Teriyaki

Teppanyaki Style | Mesclun | Radish | Teriyaki

19.5

34 Pair with White Wine

Salmon Teriyaki

Teppanyaki Style | Mesclun | Teriyaki

24.5

35 Pair with Rum

Umami Chicken

Spice Marinated Thigh & Breast | Anticucho

24.5

36 Pair with Lychee Martini Cocktail

Hokkaido Scallop Jalapeno

Teppanyaki | Brussel Sprout | Jalapeno

32.5

37 Pair with Red Wine

Eye Fillet Yakimono

WA Angus | Wasabi Pepper

38.0 ADD Foie Gras *5gr* +12.0

38 Pair with Junmai Daiginjo Sake

Miso Black Cod

Caramelised Saikyo Miso | Hajikami

44.0

Side dishes

ふくさい

41
Yakimeshi
Garlic Fried Rice
12.0
ADD Beef +5.0

42
Edamame
Sea Salt or Spicy
6.0 | 8.0

43
Miso soup
Tofu | Wakame | Scallions
3.5

44
Steamed Rice
4.0

45
Teppanyaki Asparagus
Spicy Lemon Dressing
9.0

46
Teppanyaki Broccolini
Jalapeno Dressing
9.0

Recommend | Gluten Free

Sushi rolls

寿司ロール

47

Pair with Junmai Sake

Teriyaki Roll

Chicken Thigh | Avocado | Teriyaki | Cabbage | Mayo

15.6

48

Pair with Orange Wine

Vegetarian Roll

Takuan | Cucumber | Avocado | Aonori | Carrot

16.5

49

Pair with White Wine

Spicy Tuna Roll

Yellowfin | Sesame | Sriracha | Spicy Mayo

22.0

50

Pair with Sparkling Sake

Salmon Avocado Roll

Tasmanian Salmon (Aburi) | Avocado | Teriyaki | Creamy Spicy | Spring Onion

24.0

51

Pair with Sparkling Wine

Prawn Tempura Roll

Cucumber | Prawn | Tobiko | Cabbage | Mayo | Kabayaki

20.5

にぎり

Nigiri

61 Pair with Junmai Daiginjo Sake

Salmon Sushi Special 4pcs

12.5

62 Pair with White Wine

Salmon Aburi 5pcs

17.5

63 Pair with Junmai Sake

Sushi Combo Premium 4pcs

17.5

64 Pair with Sparkling Wine

Chef's Selection Aburi 6pcs

19.5

Nigiri

Per Piece

65	Tasmanian Salmon	3.5
66	Ebi	4.0
67	Hiramasa Kingfish	4.0
68	Salmon Belly	4.0
69	White Fish	4.0
70	Kingfish Belly	4.5
71	Seasonal Tuna	5.5
72	Hokkaido Scallops	6.5
73	Unagi	7.5
74	Wagyu	8.0
75	Ikura Gunkan	16.5
76	Uni	22.5

Aburi *+1.0*

77 Pair with Junmai Daiginjo Sake

Sushi Combo Ultimate 12pcs
35.5

78 Pair with Junmai Ginjo Sake

WA Sushi Special 14pcs
37.5

79 Pair with Junmai Daiginjo Sake

Sushi Omakase 16pcs
44.5

さしみ

Sashimi

81 Pair with Junmai Daiginjo Sake

Tasmanian Salmon 4pcs
13.5

82 Pair with White Wine

Seasonal White Fish 4pcs
18.5

83 Pair with Junmai Ginjo Sake

Seasonal Tuna 4pcs
19.5

84 Pair with White Wine

Hokkaido Scallop 6pcs
19.5

85 Pair with Rosé Wine

Double Salmon 8pcs
21.5

86 Pair with Sparkling Wine

Salmon / Tuna Combo 8pcs
25.5

87 Pair with Rosé Wine

Salmon / Tuna Jumbo 16pcs
39.5

88 Pair with Junmai Ginjo Sake

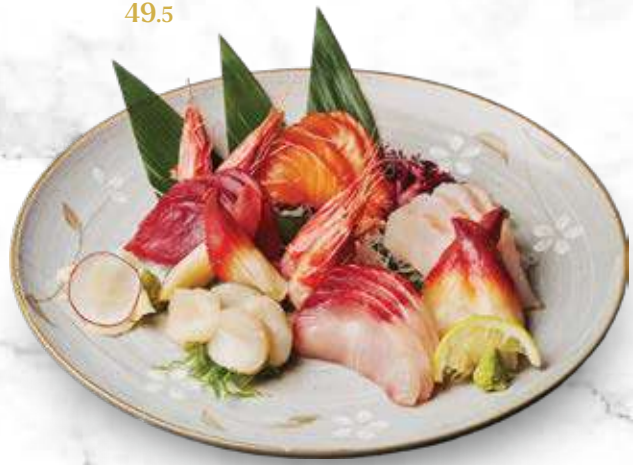
Chef's Selection 16pcs
45.0

89 Pair with White Wine

Salmon / Tuna / Scallop Jumbo 24pcs
49.5

90 Pair with Sparkling Wine

Sushia Premium Platter 24pcs
68.5



91 Pair with Junmai Daiginjo Sake

Ultimate Omakase 28pcs
79.5

Sushi & Sashimi

Combination

92 Pair with Sparkling Sake

Sushi Sashimi combo

4pcs Rolls | 4pcs Nigiri | 9pcs Sashimi

43.5

93 Pair with Junmai Daiginjo Sake

Deluxe Sushi Sashimi Set

6 pcs Rolls | 6 pcs Nigiri | 12 pcs Sashimi

59.5

Dessert
デザート

101
Sushia Mochi
12.0

102
Matcha Cheesecake
12.0

103
Green Tea Ice Cream
7.5

104
Black Sesame Ice Cream
7.5

Recommend Gluten Free

What is an Izakaya?

An izakaya is a traditional Japanese pub where friends, family, and colleagues gather to enjoy good food, drinks, and company.

The name 'izakaya' combines 'i' (to stay) and 'sakaya' (sake shop), indicating a place where customers can relax and drink.
At an izakaya, you can expect a variety of small, flavourful dishes designed for sharing. These include everything from sashimi and grilled meats to tempura and vegetable dishes.

The atmosphere is casual and lively, making it the perfect spot for socialising and unwinding after a long day. We invite you to experience the warmth and hospitality of our izakaya, where you can enjoy delicious food, refreshing drinks, and great conversations.

Welcome to our little corner of Japan!

Sushia
IZAKAYA