



sushia signature

kobe beef degustation

220 pp

edamame | GF | V |

sea salt

oyster trinity

natural | tosaizu | amazu | anticucho

sushia toast tartar

brioche | black onyx eye fillet | capers | shallots | gochujang

bluefin tuna o-toro

carpaccio | caviar | sea urchin | ponzu

2gr wagyu carpaccio

onsen egg | aji aioli | sea salt | micro herbs | truffle oil

kobe chazuke

kobe striploin | tempura ochazuke

kobe beef eye fillet

hot stone flambe | shiitake

kobe beef rib-eye sukiyaki

asparagus | shiitake | tofu | bok choy

chef special seasonal mousse signature

RESERVED MENU

sushia classic omakase

95 pp

edamame | GF | V |
sea salt

nori crisps
seaweed | kingfish | tuna | yuzu dressing

hiramasa kingfish
jalapeno yuzu kosho | toszu

rock prawn jalapeno
patagonian red | cream of jalapeno | shiitake | chives

wagyu gyoza (signature)
scallions | shiitake | takuan | butter panzu

salmon yaki
tasmanian salmon | teriyaki | sesame

black onyx eye fillet grass fed
teppanyaki style | teriyaki or anticucho
upgrade to wagyu striploin | 25
upgrade to kobe striploin | 39

chef special seasonal mousse (signature)

sushia ultimate omakase

145 pp

edamame | GF | V |
sea salt

tuna tataki
seared yellowfin | tsuma | panzu

wagyu nigiri (signature)
faie gras | soy glaze

wagyu carpaccio
onsen egg | aji aioli | sea salt | micro herbs | truffle oil

hokkaido scallops
chili jam | pickled daikon | anticucho

softshell crab
watermelon | chilli | amazu

miso black cod | GF |
saikyo miso | pickled ginger

2gr wagyu marble 9++
striploin | truffle teriyaki
upgrade to kobe beef | 39

chef special seasonal mousse (signature)