

 **SUSHI**
GIN

純和食

寿司



GLUTEN FREE



DAIRY FREE



Vegan

TAPAS



T01

TAKOYAKI

Mayo, Katsu sauce, katsuobushi (6 pieces)

13.90



T03

AGEDASHI TOFU

Topped with Daikon oroshi, grated ginger, spring onion, bonito flakes, seaweed, Agedashi tofu sauce

11.90



T04

BULGUGI KARAGE CHICKEN

Marinated diced chicken thigh, cabbage, chili powder mayo on the side

11.90

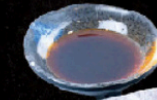


T05

TUNA TATAKI

Seared tuna, daikon oroshi, ginger oroshi, ichime powder, spring onion, Homemade tataki sauce

19.90



Vegan



pork



T02

GYOZA (pork or vegan)

Citrus soy, chili oil dip (5 pieces)

13.90



焼きギョーザ



T06

EDAMAME

Served with salt and cracked black pepper

4.90



T07

SEAWEED SALAD

5.90



T08

PICKLE SQUID SALAD

6.90



T09

CROQUETTES

SCabbage, Katsu sauce, Mayo Shrimp & crab (3 pieces)

9.90



CHEF SIGNATURE

特製

シェフ
フランベ和牛
サーロインステーキ
フォアグラ添え

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C01

FALMBE M9 WAGYU SIRLOIN
STEAK with FOIE GRAS

Comes with yakiniku sauce and foie gras

69.00

NEW



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C02

Katsu Curry (chicken or Pork)

Chicken \$18.8 / Pork \$19.8



C03

ASSORTED TEMPURA

Tempura prawn, tempura squid, tempura kingfish,
tempura seasonal veggies

\$29 / 8pcs \$39 / 12pcs

NEW



C04

Salmon Ochazuke

Salmon flakes, grilled salmon 1 pc, bowl of rice,
furikake seasoning, pickled ginger and wasabi

18.80



C05

Unagi fried rice

Onion, carrot, unagi, tobiko, spring onion,
seaweed nori

24.80

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NEW



C06

Sukiyaki Beef Hot Pot

Oyster blade beef, Tofu 3pcs, Chinese cabbage, Enoki mushroom,
Shiitake mushroom, 4pcs, spring onion root, Konnyaku noodle, Daikon
Raw egg, steamed rice

29.80

SASHIMI

S01	SASHIMI SELECTION	s29 - 9pcs / s49 - 15pcs / s49 - 21pcs	 
S02	2 pcs Tamania Salmon	\$6.00	 
S03	2 pcs Ora king Salmon	\$8.00	 
S04	2 pcs Hokkaido scallop	\$8.00	 
S05	2 pcs YellowtailKingfish -dry aged	\$8.00	 
S06	2 pcs Snapper - dry aged	\$8.00	 
S07	2 pcs Maguro - dry aged tuna	\$10.00	 
S08	2 pcs Paradise prawn	\$14.00	 
S09	2pcs Scampi	\$16.00	 
S10	2 pcs Bluefin otoro	\$20.00	 
S11	2 pcs Sea urchin -uni	\$20.00	 

SUSHI

S12	Chef selection sushi set	s19 - 5pcs / s29 - 7pcs / s39 - 9pcs	 
S13	Tasmania salmon	\$3.00	 
S14	Ora king salmon	\$4.00	 
S15	Unagi	\$4.00	 
S16	Yellowtail kingfish -dry aged	\$4.00	 
S17	Snapper - dry aged	\$4.00	 
S18	Hokkaido scallop	\$4.00	 
S19	Edomae tamagoyaki	\$4.00	 
S20	Maguro - dry aged tuna	\$5.00	 
S21	Paradise prawn	\$7.00	 
S22	Scampi	\$8.00	 
S23	Stone axe Wagyu beef m9+ aburi	\$8.00	 
S24	Ikura	\$8.00	 
S25	Sea urchin - unitopped with black caviar	\$10.00	 
S26	Bluefin otoro toppedwith black caviar	\$10.00	 
S27	Signature futomaki 4pcs	\$12.00	 

DONBURI

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R01

UNAGI DON

Fresh unagi (eel), kabayaki sauce, onsen tamago, Topped with mixed salad, roasted sesame seeds, Nori

24.80



R02

KATSU CHICKEN DON

Deep fried crumbed chicken breast, sliced brown onion, katsu sauce, mayo, topped with spring onion and nori

16.80



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R03

TERIYAKI CHICKEN DON

Grilled thigh fillet, home made teriyaki sauce, onsen Tamago, topped with mixed salad, spring onion, Roasted sesame seeds

16.80



R04

OYAKO DON

Diced chicken thigh, sliced brown onion, egg wash, Donburi sauce, topped with spring onion and nori

16.80



R05

GYU DON

Angus beef sliced, sliced brown onion, onsen tamago, topped with mixed salad, spring onion, Roasted sesame seeds

18.80



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DONBURI

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R06

CHIRASHI DON

Salmon, Tuna, Whitefish, Scallop, Prawn,
Tamago, Edamame, Tobikko, spring onion

24.80



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R07

PORK KATSU DON

Deep fried crumbed pork belly, sliced brown onion,
Katsu sauce, mayo, topped with mixed salad,
Spring onion, nori

17.80



R08

BULGUGI CHICKEN DON

Chicken thigh, donburi sauce, onsen tamago,
Topped with mixed salad, spring onion, chili
mayo

16.80



R09

STIR FRIED VEGETABLE DON

Assorted veg, brown onion, carrots, bean sprouts,
seaweed nori flakes, spring onion

14.80



BENTO

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B01

SASHIMI BENTO

Salmon, Tuna, Kingfish, Scallop (3 kinds of sashimi)
Nigiri Chef's selection
Nimono stewed seasonal vegetables
Bean Sprouts with sesame dressing
Deep fried gyoza

32.80



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B02

TERIYAKI CHICKEN BENTO

Grilled thigh fillet
Nimono stewed seasonal vegetables
Gohan steamed rice with pickles and black sesame
Bean Sprouts with sesame dressing
Deep fried gyoza
Miso soup

28.80



B03

SUKIYAKI BEEF BENTO

Angus beef sliced
Nimono stewed seasonal vegetables
Gohan steamed rice with pickles and black sesame
Bean Sprouts with sesame dressing
Deep fried gyoza

28.80



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B04

TERIYAKI SALMON BENTO

Grilled Tasmanian salmon
Nimono stewed seasonal vegetables
Gohan steamed rice with pickles and black sesame
Bean Sprouts with sesame dressing
Deep fried gyoza
Miso soup

29.80



B05

TEMPURA BENTO

Tempura prawn (ebi x 2), Squid (ika x 1), Daily vegetable x 2
Nimono stewed seasonal vegetables
Gohan steamed rice with pickles and black sesame
Bean Sprouts with sesame dressing
Deep fried gyoza
Miso soup

28.80



UDON & SOBA

D01

Udon or Soba Soup & Sushi Set

5 pieces of assorted sushi
(Salmon, Tuna, Whitefish, Ebi, Tamagoyaki)
Naruto maki, Inari, Wkame, Onsen Tamago,
Bonito Flakes, Spring Onion

19.80

Hot

Cold



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NEW

NEW

D02

classic udon or soba soup 14.80

Naruto maki, Inari, wakame, Onsen Tamago,
Bonito Flakes, Spring Onion

Hot



classic udon or soba cold 14.80

Daikon radish, Spring Onion, Quailv egg,
Cold Zaru Dip Sauce

Cold



D03

GYU Udon

Naruto maki, inari, spring onion,
oyster blade beef

19.80

Hot

NEW

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NEW

D04

Curry Udon

Naruto maki, inari, spring onion,

19.80

Hot



chicken or beef

D05

STIRED FRIED UDON

Assroted veg, brown onion, seaweed nori flakes,
bonito flakes, spring onion

beef & chicken \$ 19.80 & seafood \$ 21.80

BEEF / CHICKEN OR SEAFOOD



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D06

Tempura Udon or Soba

Ebi (prawn) x 1, Ika (squid) x 1,
Seasonal Vegetable x 2
Naruto maki, Inari, Wkame, Onsen Tamago,
Bonito Flakes, Spring Onion,
Tempura Sauce

19.80 Hot 

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D07

Tempura Zaru Soba

Ebi (prawn) x 1, Ika (squid) x 1,
Seasonal Vegetable x 2
Daikon radish, Spring Onion, Quail egg,
Cold Zaru Dip Sauce,
Tempura sauce

19.80 Cold 

人気
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D08

Tempura Zaru Udon

Ebi (prawn) x 1, Ika (squid) x 1,
Seasonal Vegetable x 2
Daikon radish, Spring Onion, Quail egg,
Cold Zaru Dip Sauce,
Tempura sauce

19.80 Cold 

NIGIRI

握り寿司



N01
SALMON
DRAGON
2.80
🌿 🍷



N02
ABURI SALMON
NIGIRI
2.30
🌿 🍷



N03
ABURI SCALLOP
3.00
🌿 🍷



N04
ABURI KINGFISH
2.50
🌿 🍷



N05
ABURI SALMON
TUNA HAKO
2.80
🍷



N06
TASMANIA
SALMON NIGIRI
2.30
🌿 🍷



N07
HOKAIDO
SCALLOP NIGIRI
3.00
🌿 🍷



N08
CRISPY SPICY TUNA
2.80 🌶️
🌿 🍷



N09
HAKO UNAGI
2.80
🍷



N10
CREAMY
CROQUETTES
2.50



N11
PANKO
FRIED PRAWN
2.50
🍷



N12
TEMPURA
VEG NIGIRI
2.30
🍷



N13
SEAWEED
KAKKIAGE
2.80
🍷 V



N14
TAMAGO
YAKI NIGIRI
2.50
🍷



N15
COOKED
PRAWN INARI
3.20
🍷



N16
CRAB STICK INARI
3.20
🍷

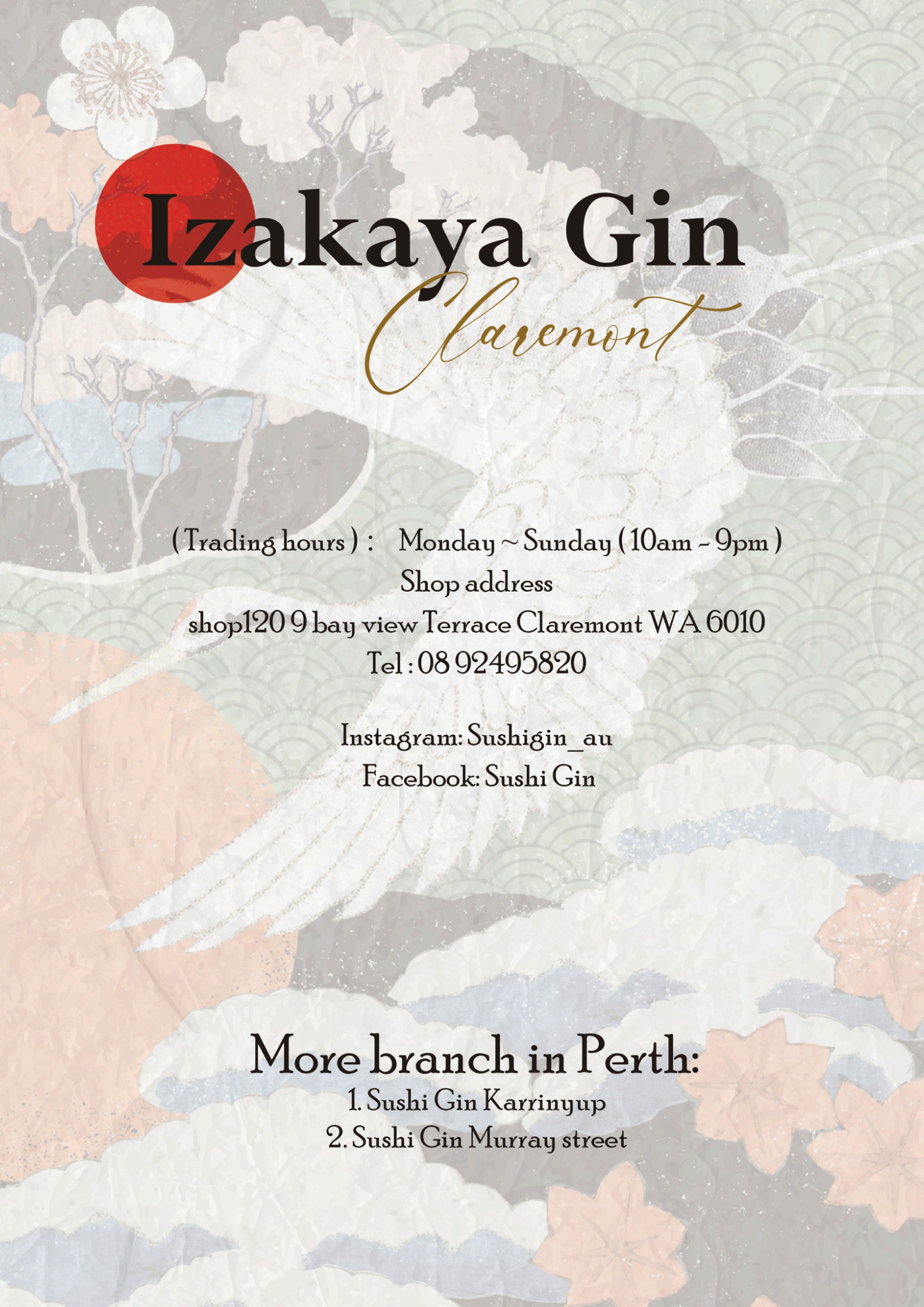


N17
PLAIN INARI
2.00
🌿 🍷 V

居酒屋



IZAKAYA
Gin



Izakaya Gin

Claremont

(Trading hours) : Monday ~ Sunday (10am ~ 9pm)

Shop address

shop120 9 bay view Terrace Claremont WA 6010

Tel : 08 92495820

Instagram: Sushigin_au

Facebook: Sushi Gin

More branch in Perth:

1. Sushi Gin Karrinyup
2. Sushi Gin Murray street

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Entree

1. Fresh Oyster with Ikura & yuzu jelly 3pcs \$14.90 / 6pcs \$26.90 🌱🍷
2. Edamame with salt and pepper..... \$5.90 🌱🍷
3. Seaweed salad..... \$5.90 🌱🍷
4. Truffle wedges\$9.9 🍷
(potato wedges with mayo & aromatic truffle oil)
5. Japanese Prawn Croquettes.....\$9.9
(katsu sauce, mayo)
6. Takoyaki \$13.90 🍷
(Katsu sauce, mayo)
7. Gyoza..... \$13.90 🍷
(pork or vegan)
8. Chicken Karage..... \$13.90 🍷
(mayo, ichimi powder, spring onion)
9. Agedashi tofu \$13.90 🍷
(raddish puree, ginger, seaweed, agedashi sauce)
10. Tako Karage \$16.90 🍷
(Japanese mayo, ichimi powder)
11. Hiramasa Ceviche \$19.90 🍷
(yellowtail kinfish, yuzu kosho, ponzu, sriracha)
12. Tuna Tataki \$19.90 🍷
(raddish puree, roasted sesame, spring onion, tataki sauce)
13. Wagyu Beef MBS9 Tataki \$29.90 🍷
(sesame, spring onion, tataki sauce)
14. Katsu mono platter (5 varieties) \$39.90 (3-4 ppl to share)
(Truffle fries, chicken karage, tako karage, takoyaki, prawn croquettes)

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Yakimono

1. Chef selection Yaki mono Platter (12pcs / 4 varieties) \$58.80 (3-4 ppl to share)
2. Shiitake mushroom \$4.00
3. Zucchini \$4.00
(*with mentaiko mayo*)
4. Yaki Tori \$5.00
(*chicken thigh*)
5. Tebasaki \$6.00
(*chicken wing*)
6. Pork belly \$5.50
7. Hokkaido Hotate \$6.00
(*hokkaido scallop*)
8. Tiger prawn \$6.00
9. Salmon fillet \$6.00
10. MBS6-7 Wagyu beef \$8.50
11. Hiramasa Yaki Buri \$11.00
(*kingfish wing*)
12. Sanma \$11.00
(*pacific saury*)
13. Unagi 6pcs \$18.00
(*barbecue sea eel*)



GLUTEN FREE



DAIRY FREE



VEGAN

まきにぎり

Nigiri & Maki

Hosomaki (mini roll) 6pcs

1. salmon \$4.80
2. tuna salad \$4.80
3. katsu chicken \$4.80
4. crab stick \$4.80
5. cucumber \$4.80
6. avocado \$4.80
7. takuan \$4.80
8. tamago \$4.80

Maki & Dragon roll

1. Katsu chicken dragon \$22.80 🍣
(avocado, asparagus, crispy leek, mayo, katsu sauce)
2. Cheesy bake salmon uramaki 8pcs \$23.80 🍣
(salmon, crab stick, avocado, shredded mozzarella, mayo, teriyaki sauce)
3. Fresh tasmania salmon dragon 8pcs \$23.80 🍣 🍣
(tempura prawn, salmon, crab stick, avocado, tobiko, teriyaki sauce, mayo)
4. Unagi dragon 8pcs \$24.80 🍣
(Unagi, tempura prawn, tamago, avocado, eel sauce)
5. Spider uramaki 8pcs \$25.80 🍣
(tempura soft shell crab, green cabbage, mentaiko, spicy mayo, spring onion white root)
6. MBS 9 Wagyu dragon 8pcs \$28.90 🍣
(daikon radish, asparagus, avocado, spring onion, roasted sesame, yakiniku sauce)

刺身
にぎり

Nigiri & Sashimi

1. Premium Nigiri chef selection (7pcs \$29.00 / 9 pcs \$39.00)  
2. Premium Sashimi chef selection..... (9pcs \$29 /15 \$49.00 /21pcs \$69.00)  

All options comes in 2pcs:

3. Tasmania salmon \$6.00  
4. Maguro - dry aged\$7.00  
5. Hiramasa - dry aged\$7.00  
6. Tai-madai - dry aged (seasonal snapper/sea bream)\$7.00  
7. Hokkaido Hotate \$8.00  
8. Argentina amaebi (sweet prawn) \$8.00  
9. Yariika sugata squid\$10.00  
10. Salmon Ikura 12.00 
11. Paradise prawn\$12.00  
12. Local Scampi.....\$16.00  
13. Sea urchin (seasonal)\$20.00  
14. Bluefin Otoro\$20.00 
15. Unagi (nigiri only).....\$7.00 
16. Anago (nigiri only)..... \$9.00
17. MBS 9 Wagyu beef aburi (nigiri only)\$16.00  
18. Signature futomaki\$12.00 4pcs  

(salmon, tuna, kingfish, avocado, tamago, tobiko, spring onion) (sushi only)



GLUTEN FREE



DAIRY FREE



VEGAN

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Main

1. Saute mushroom\$22.80
(*shimeji, oyster, shiitake, leek*)
2. Tasmania salmon salad with roasted sesame dressing\$23.80
3. Sake clam\$20.80
4. Teriyaki chicken\$21.80
(*fried leek, spring onion & teriyaki sauce*)
5. Yaki soba\$22.80 / \$26.80
(*chicken / wagyu beef*)
6. Unagi fried rice\$22.80
7. Tempura soft shell crab \$28.80
(*Whole crab in tempura with homemade spicy mayo*)
8. Tempura moriwase 12pcs [veg option available].....\$32.80
(*ebi, ika, seasonal snapper/sea bream, seasonal veg*)
9. Umimono of the day \$Market price
(*seasonal local fish cooked in japanese style*)
10. Flambe MBS 7-8 Stone axe Wagyu steak 220g\$68.80
(*foie gras, wasabi, radish puree, yakiniku sauce*)
11. Local Angus Tomahawk steak 1kg \$128.80
(*comes with side salad, potato wedges & yakiniku sauce*)(2-4 ppl to share)