

www.sushiandgrill.com.au

Dining / Catering / Takeaway / Function

Our menu offers a selection of dishes designed to be shared and are served steadily as you dine.

We are happy to provide assistance with the menu all the time. We will do our best to clear for allergies but we cannot guarantee that all of our dishes are 100% allergy free.

HALAL CCF24072021 (CHICKEN)

since 2012

SUSHI & GRILL
@york street



Lunch set

All set is served with miso soup and mini garden salad

- *Gluten free option** • *Change white rice to brown rice for \$1*
- *Add 3pcs salmon sashimi for \$7* • *Vegetarian dish V*

Roll combo set*	9pcs Salmon&Avo, Cooked tuna &Avo, teriyaki chicken &Avo roll	19
Salmon lover set*	14pcs 4 nigiri, 4 sashimi, 6 mini Salmon &Avo roll	27
Sushi & sashimi set*	9pcs 4 nigiri, 5 sashimi salmon, tuna, kingfish	25
Sashimi don set*	salmon, kingfish, prawn, lettuce, egg, seaweed, avocado, cucumber, roe, rice (회덮밥)	24
Veggie curry don set	V onion, zucchini, potato, carrot, broccoli, mushroom, ginger, pickled radish, rice	17
Chicken katsu don set	onion, egg, ginger, pickled radish, shallot, dashi sauce, rice	22
Kimchi chicken katsu don set	kimchi, onion, egg, ginger, pickled radish, shallot, dashi sauce, rice	24
Wagyu beef chopped steak set*	button mushroom, broccoli, rice	33
Teriyaki chicken set*	onion, carrot, zucchini, broccoli, rice	21
Teriyaki salmon set*	carrot, zucchini, broccoli, rice	22
Teriyaki beef set	onion, zucchini, broccoli, rice	22
Teriyaki tofu set*	onion, carrot, zucchini, button mushroom, broccoli, rice	17
Chicken katsu set	cabbage salad, pickled radish, sesame dressing, katsu sauce, mayo, rice	21
Chicken katsu curry set	pickled radish, sesame dressing, potato, carrot, rice	24
Plain Udon soup with sushi/ sashimi set	dashi broth, carrot, zucchini, seaweed, fishcake slice	23



Bento

All Bento is served with miso soup and edamame

Chef's bento box 33

Salmon, kingfish sashimi and nigiri, chicken karaage, prawn gyoza, green salad, rice

- *Gluten free option* - more karaage instead of gyoza)*

Choose your main;

- Teriyaki chicken*
- Teriyaki salmon*
- Chicken katsu
- Wagyu beef chopped steak* +7
- Grilled eel +7



Tempura & Teriyaki Bento box 35

Grilled salmon nigiri, california roll, assorted tempura (prawn & veggie), green salad

- *Gluten free option* - chicken karaage instead of tempura*

Choose your main;

- Teriyaki chicken*
- Teriyaki salmon*
- Teriyaki tofu*

Vegetarian Bento box 31

Green tea or miso, seaweed salad, avo & cucumber roll, veggie tempura, green salad, rice

- *Gluten free option* - cauliflower karaage instead of tempura*

With Main;

- Teriyaki tofu* mushroom, broccoli

Udon

Plain udon soup	dashi broth, carrot, zucchini, seaweed, fishcake slice	15
Tofu udon soup		17
Kimchi & tofu udon soup		19
Teriyaki chicken udon soup		18
Teriyaki beef udon soup		18
Chicken katsu udon soup		18
Prawn & veggie tempura udon soup		25
Stir-fried plain udon	onion, carrot, zucchini, broccoli, button mushroom, yaki sauce	15
Stir-fried udon with teriyaki chicken		19
Stir-fried udon with teriyaki beef		19
Stir-fried udon with chicken katsu		19

Cold Soba

Plain cold soba soup cold	dashi broth, egg, seaweed, grated raddish	15
Cold soba with prawn & veggie tempura		25

Noodle & sushi/ sashimi set

Add \$10 to make your noodle dish
with side of sushi & sashimi.

(2pieces of salmon sashimi,

3 pieces of nigiri - salmon, tuna & kingfish)



Entrée

• *Gluten free option** • *Gluten free GF* • *Vegetarian V*

Miso soup	GF dashi broth, inari tofu, seaweed, shallot	3
Renkon chips	lotus root chips w/sesame teriyaki mayo GF V	9
Edamame	GF V	6
Chilli garlic butter edamame	GF V	8
Chilli garlic butter scallop*	4pcs	16
Miso eggplant	eggplant, sesame GF V	12
Gyoza pork or prawn	4pcs Japanese vinegar	10
Agedashi tofu*	3pcs dashi sauce, bonito flakes	9
Takoyaki ball	6pcs diced octopus ball, bonito flakes	9
Okonomiyaki	cabbage, carrot, zucchini, mayo, katsu sauce, bonito flakes	15
Chicken karaage*	6pcs mayo, chilli mayo	15
Cauliflower karaage	6pcs mayo, teriyaki sauce GF V	13
Carpaccio*	salmon, kingfish, lemon & olive ponzu soy	16
Beef tataki	seared thin beef, sesame, oriental soy GF	16

Salad • *Gluten free GF*

Seaweed salad <small>GF V</small>	9
Avocado garden salad <small>soy dressing, GF</small>	15
Avocado garden salad with salmon sashimi <small>soy dressing, GF</small>	27

Kushiyaki (Skewer) • *Gluten free option**

Wagyu beef skewers* <small>2pcs diced wagyu beef, shallot, garlic teriyaki sauce</small>	15
Chicken skewers* <small>2pcs teriyaki sauce</small>	11
Mushroom skewers* <small>2pcs button mushroom, teriyaki sauce</small>	8

Tempura • *Gluten free option** • *Vegetarian V*

Vegetable tempura <small>5pcs sweet potato, carrot, zucchini, eggplant, capsicum, V</small>	15
King prawn tempura <small>4pcs</small>	18
Combination tempura <small>3pcs prawn & 5pcs veggie</small>	28
Soft shell crab tempura* <small>4pcs mayo, chilli mayo</small>	24

Extra

Steamed white rice	3
Steamed brown rice	4
Kimchi	3
Extra sauce	1

Sushi & Sashimi • *Gluten free option** • *Gluten free GF*

Small sashimi 6pcs salmon, tuna, kingfish GF	18
Salmon lover 14pcs 4 nigiri, 4 sashimi, 6 salmon & avocado roll GF	27
Uni (sea urchin)* 4pcs 2 sashimi & 2 nigiri with nori	28
Medium sashimi* 14pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttlefish, uni	38
Large sashimi* 30pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttlefish, uni	75
Small nigiri 6pcs salmon, tuna, kingfish GF	18
Medium nigiri* 12pcs salmon, tuna, kingfish, scallop, surf clam, cuttlefish, uni, prawn	36
Medium combo (Sashimi & Nigiri)* 14pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttlefish, prawn	39
Large combo (Sashimi & Nigiri)* 35pcs salmon, tuna, kingfish, oyster, scallop, surf clam, cuttle fish, uni, prawn	89
Half dozen oysters 6pcs on ice with ponzu soy GF	28
• <i>Per oyster: \$5, minimum order of 2</i>	

Seared nigiri sushi (Aburi) • *Gluten free option**

Seared salmon nigiri* 4pcs shallot, roe, sweet soy, mayo	13
Seared wagyu beef nigiri* 4pcs shallot, sesame, sweet soy	15
Seared chilli prawn nigiri* 4pcs chili mayo, fried shallot	10
Seared scallop nigiri* 4pcs roe, sweet soy	15
Seared eel nigiri 4pcs sesame, sweet soy	13
Seared nigiri combination* 9pcs 2 salmon, 2 kingfish, 1 tuna, 1 prawn, 1 scallop, 2 eel	29



Signature roll 8pcs • *Gluten free option**

• \$2 for Half & Half Roll (match same colours) ● ●

- Grilled salmon roll* salmon, crab stick, avocado, egg, roe, mayo, sweet soy 18
- Rainbow roll* salmon, tuna, kingfish, crab stick, avocado, egg, roe, mayo 18
- Snowy scallop roll* scallop, avocado, cucumber, parmesan cheese, roe, sweet soy 20
- Cream cheese salmon roll* salmon, avocado, cream cheese, roe, mayo 18
- Chilli chilli raw tuna roll* tuna, avocado, cucumber, house chilli sauce 20
- Eel dragon roll eel, prawn katsu, avocado, cucumber, sweet soy 21
- Spider roll* soft shell crab, avocado, cucumber, lettuce, roe, mayo, sweet soy 21
- California roll crab stick, avocado, cucumber, roe, egg, mayo 18
- Crunch prawn tempura roll prawn, avocado, cucumber, lettuce, mayo 18
- Volcano chicken katsu roll chicken katsu, cucumber, fried shallot, chilli mayo 18

Basic roll 8pcs • *Gluten free option** • *Vegetarian V*

- Veggie roll Inari fried tofu, avocado, cucumber, lettuce, pickled radish, edamame V 16
- Salmon & avocado roll* 17
- Raw tuna & avocado roll* sake soy 18
- Cooked tuna & avocado roll mayo 16
- Teriyaki chicken & avocado roll* sweet soy 17
- Chicken katsu & avocado roll fried shallot, katsu sauce, mayo 17



Grilled

- *Make it as meal (miso & rice) for \$4*
- *Gluten free option**

Grilled salmon*	bean sprouts, asparagus, shimeji mushroom	27
Grilled wagyu beef*	bean sprouts, asparagus, shimeji mushroom	33
Grilled Kingfish*	bean sprouts, asparagus, shimeji mushroom	28
Grilled eel	onion, ginger, pickled radish, shallot	28

Teriyaki/ Katsu

- *Make it as meal (miso & rice) for \$4*
- *Gluten free option**

Teriyaki chicken*	onion, carrot, zucchini, broccoli	21
Teriyaki salmon*	carrot, zucchini, broccoli	22
Teriyaki beef	onion, zucchini, broccoli	22
Teriyaki tofu*	onion, carrot, zucchini, button mushroom, broccoli	17
Chicken katsu	cabbage salad, pickled radish, sesame dressing, katsu sauce, mayo	21
Chicken katsu curry	pickled radish, sesame dressing, potato, carrot	24

Donburi Japanese rice bowl

- *Gluten free option**

Sashimi don*	salmon, kingfish, prawn, lettuce, egg, seaweed, avocado, cucumber, roe (회덮밥)	24
Salmon & avo don*	salmon, avocado, cucumber, seaweed, roe, edamame, ginger, pickled radish, sweet soy	23
Veggie curry don	V onion, zucchini, potato, carrot, broccoli, mushroom, ginger, pickled radish	17
Chicken katsu don	onion, egg, ginger, pickled radish, shallot, dashi sauce	22
Kimchi chicken katsu don	kimchi, onion, egg, ginger, pickled radish, shallot, dashi sauce	24

Tasting menu *(Dinner only)*

- *From 2 people. Designed to share*
- *Gluten free option*

\$49 per person

Miso soup / Seaweed salad

Chili garlic butter edamame

Chef's selection of sashimi

Chicken & mushroom skewers

Chicken karaage

Teriyaki beef with steamed rice

Dessert

\$69 per person

Miso soup / Seaweed salad

Chili garlic butter scallop

Chef's selection of sashimi

Salmon & kingfish carpaccio

Grilled salmon & prawn nigiri

Prawn & veggie tempura

Grilled wagyu beef with steamed rice

Dessert

Dessert

Mochi ice cream 1 piece



(Ice cream in the Japanese rice cake)

- Vanilla 5
- Green tea 5
- Strawberry 5

Soft ice cream 1 scoop

- Vanilla 5
- Green tea 6
- Black sesame 6

Green tea mousse cake 8

Chocolate souffle 9

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Cocktail



Aperol spritz	16
Lime mojito with Rum	16
Lychee mojito with Sake	15
Negroni	17
Toki whisky highball	16
Choya umeshu highball	15

Umeshu & Yuzushu

Choya mutenka Umeshu 100ml	11
Yamayuzushibori Yuzu sake 100ml	12
Purupuru Umeshu with jelly 190ml	13
Ozeki ikeno Yuzu sake with jelly 180ml	13
Ippin mito Umeshu bottle 720ml	76

Mocktail

Blue orange lemonade	8
Pink lychee lemonade	8
Lychee virgin mojito	9

Spirit

Korean Soju (Original/ Peach/ Green grape)	15
Japanese Toki Whisky	12
Whisky & Coke or Dry	13
Basic spirit with soft drink mixer (Vodka & Soda / Gin & Tonic / Rum & Coke)	11

Beer



Asahi super dry on tap	10
Asahi bottle	7
Sapporo bottle	8
VB bottle	7
Cass bottle	6
Non-alcoholic beer bottle	6

Sparkling wine



	125ml	500ml Bottle
Riot fizz Sparkling Chardonnay on tap	10	37
Acquesi 'marengo'		
Piemonte brut piemonte, Italy		46
Moet and chandon brut		
imperial Champagne reims, France		110

Rose wine



	Glass	bottle
Grove estate Rose Hilltops, NSW	9	41
Les carabelles Provence, France		49

Red wine

	Glass	bottle
House red wine	7	
Bass line Shiraz Barossa valley, SA	10	46
Liv zak Pinot noir Yarra valley, VIC	11	51
Ammasso Rosso DOC Sicily, Italy		78

White wine

	Glass	bottle
House white wine	7	
Tupari Sauvignon blanc Marlborough, NZ	9	41
Liv zak Chardonnay Yarra valley, VIC	11	51
Paparazzi Pinot gris King valley, VIC		42
Domaine alban robin Sancerre Loire valley, FR		78



Sake

	140ml	300ml
House Sake Junmai 'smooth'	10	19
Ippin Junmai daijinjo 'slightly dry'		32
Hakushika-namachozo Junmai 'smooth'		24
Harushika-sakura Junmai 'sweet'	12	24
Nanbu-bijin Junmai 'smooth'	17	34
Otokoyama Junmai 'extra dry'	15	30

Sake bottle

	720ml
Otokoyama Junmai 'extra dry'	69
Sanzen Junmai daijinjo 'dry'	120
Hakkaisan Junmai daijijo 'smooth'	160
Sakuramasamume ouka ichirin daiginjo 'slightly dry'	230

Water/ Juice

S.pellegrino Sparkling water	6
Mount franklin Spring water	4
Joel Orange/ Apple juice	5

Hot tea

Green tea (Genmai Cha)	4
Yuzu honey tea	5
Ginger honey tea	5

Iced tea

Iced green tea	6
Lemon iced tea	6
Peach iced tea	6
Lychee iced tea	7

Soft drink

Coke original/ no sugar	4
Sprite	4
Kombucha raspberry lemonade	6
Kombucha passion fruit	6
Ginger beer	6
Lemon lime bitters	5
Ramune soda	5

Dessert



1. Mochi ice cream 1 pcs
a sweet pounded rice dough
wrapped around ice cream
 - Green tea 5
 - Vanilla 5
 - Strawberry 5

2. Ice-cream 1 scoop
 - Vanilla 5
 - Green tea 6
 - Black Sesame 6

3. Green Tea mouse cake 8

4. Chocolate Souffle 8