

STARTERS スターター

EDAMAME VG DF 11
 • STEAMED & SALTED GF 13
 • CHILLI & GARLIC

CHEESEBURGER SPRING ROLLS 19
 spicy mayo, pickles, shallots, sesame seeds

SHISO TEA KINGFISH DF* GF* 24
 pickles, yuzu miso, shiso oil

SASHIMI SELECTION DF GF - 3 TYPES
 seasonal sashimi selection w/soy, wasabi
 • 6 PIECES 19
 • 12 PIECES +14

SUSHI ROLLS - 4 PIECES
 • GRILLED SALMON DF GF 18
 avo, yuzukosho aioli
 • MENTAI PRAWN DF 15
 avo, tobiko mayo, teriyaki sauce
 • VEGGIE VG 13
 avo, cucumber, yuzukosho
 • KINGFISH DF GF 17
 avo, cucumber, yuzukosho

SMALL SHARES 少額株式

TUNA CRISPY RICE DF 24
 crispy rice, tuna, avo, spicy mayo

GYOZA - 5 PIECES 19
 served w/soy vinegar sauce
 • PORK DF
 • VEGGIE VG

MAMASAAN'S KARAAGE
 • CAULIFLOWER DF GF V VG* 24
 served w/ spiced sesame mayo
 • CHICKEN DF GF* 26
 served w/ sweet and spicy mayo

BAO - 2 PIECES
 • PEKING DUCK DF GF* 19
 roasted peking duck served w/pickles, cucumber, chilli mayo
 • CRISPY PORK DF GF* 19
 crispy pork belly served w/chilli, cucumber & mamasaan sambal with coconut, lemongrass and kaffir lime
 • SWEET & SPICY CHICKEN 18
 sweet & spicy glazed karaage chicken served w/pickles, cheese, yuzu pickled cucumber
 • STICKY TOFU VG GF* 17
 glazed sticky tofu served w/pickles, cucumber, wasabi mayo

JAPANESE TACOS - 2 PIECES
 • SASHIMI DF GF* 19
 spiced crispy dumpling pastry, yuzo miso dressing
 • SPICY GRILLED SALMON DF N 18
 spiced crispy dumpling pastry, cucumber, chilli oil, peanuts, shallots, crispy garlic
 • GRILLED BEEF DF GF* 19
 marinated beef, sesame mayo, chilli oil, pickled onion
 • SHIITAKE & MISO TOFU DF VG 17
 spicy miso tofu, shiitake mushroom, spicy miso gravy, shallots, leek

DF - DAIRY FREE • GF - GLUTEN FREE • V - VEGETARIAN
 VG - VEGAN • N - CONTAINS NUTS • * CAN BE MADE UPON REQUEST

10% SURCHARGE APPLIES FOR GROUPS OF 8+ AND ON SATURDAYS
 15% SURCHARGE APPLIES ON SUNDAY & 20% ON PUBLIC HOLIDAYS

LARGE SHARES 大株

MISO EGGPLANT GF VG GF 33
 torched red miso, lotus chips

CRISPY MAPLE PORK BELLY DF 36
 maple miso, pickled ginger, shallots

TERIYAKI CHICKEN DF GF* 34
 teriyaki sauce, miso chickpea puree

CHARGRILLED STEAK DF GF 39
 200g black angus steak served w/ yakiniku sauce

SIDES おかず

KIMCHI CUCUMBER VG DF 14
 sesame mayo, fried garlic

STEAMED SUSHI RICE GF VG DF 7

CHARGRILLED SESAME BROCCOLINI VG DF GF* 16
 sweet sesame dressing

LOTUS CHIPS VG DF GF* 13

DESSERT デザート

MATCHA CHEESE CAKE V GF* 17
 yuzu curd, cookie crumbs, matcha dust

FEED ME スフィードミータ

MAMAS TASTING MENU	VEGGIE OPTION
89PP - MIN 2PPL	79PP - MIN 2PPL
SPICY EDAMAME	SPICY EDAMAME
TUNA CRISPY RICE	SHIITAKE & MISO TOFU TACO
SASHIMI TACO	STICKY TOFU BAO
MAMASAAN'S KARAAGE CHICKEN	VEGGIE GYOZA
CRISPY PORK BAO	KARAAGE CAULIFLOWER
CHARGRILLED STEAK	MISO EGGPLANT
CHARGRILLED SESAME -	CHARGRILLED SESAME -
BROCCOLINI	BROCCOLINI
MATCHA CHEESECAKE	MATCHA CHEESECAKE

TAKOSU TUESDAYS

\$7 JAPANESE FUSION TACOS

BAO BAO WEDNESDAYS

\$7 BAO BUNS

BOTTOMLESS PATRÓN MARGARITA LUNCH WEEKENDS

90 MINS OF BOTTOMLESS PATRÓN TOMMYS AND SPICY MARGS
 PAIRED WITH A 5 COURSE JAPANESE TAPAS MENU \$99PP

SPARKLING SUNDAYZ

90 MINUTES OF BOTTOMLESS PROSECCO OR CHAMPAGNE
 SPONSORED BY MIONETTO & PIPER HEIDSIECK. PAIRED WITH
 A 5 COURSE JAPANESE FUSION FEAST. STARTS FROM 99PP

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MUSIC FOR THE PEOPLE

MAMASAAN X MARGS マルガリータ

MAMASAAN'S SPICY RYOKO MARGARITA 📖 23

Our Famous Spicy Marg Featuring a Secret Blend of House Infused Patrón Tequila, Triple Sec, Lime, Agave & Togarashi Salt

🔥 best seller!

COCONUT YUZU MARGARITA 📖 24

House Infused Coconut Tequila, Yuzushu, Lime & Coconut

SAKURA WATERMELON MARGARITA 📖 23

Patrón Tequila, Japanese Melon Liqueur, Fresh Watermelon Juice, Lime & Agave

RUBI MESUKARU (MEZCAL) TOMMY'S 📖 23

Monte Alban Mezcal, Rhubarb Liqueur, Lime, Agave & Jalapeño

MANDARIN MARGARITA 📖 23

Patrón Tequila, Mandarin Liqueur, Triple Sec, Orange, Apple & Togarashi Salt



MAMA'S HOUSE COCKTAILS カクテ

TOKYO SOUR 🍹  best seller!	23
Bison Grass Vodka, Lychee Liqueur, Framboise Liqueur (Raspberry), Lemon, Aquafaba, & Sansho Grape Pepper	
WATERMELON SENSEI 🍷	23
Bombay Sapphire Gin, Watermelon Liqueur, Fresh Watermelon Juice, Lime, Apple, Mint Leaves & Cucumber	
JAPANESE NEGRONI 🍷	24
Roku Gin, Campari, Umeshu, Cherry Bitters & Finger Lime	
LYCHEE GIN SMASH (SPRITZ) 🍹	22
Roku Gin, Lychee Liqueur, Limoncello, Lychee, Lemon & Fever Tree Soda	
ALOE KITTY 🍹	21
Kizakura Sake, Apricot Brandy, Aloe Vera, Lime & Cucumber	
YUZU MOJITO 🍷	23
Lemongrass Infused Bacardi White Rum, Lemon, Yuzushu & Mint	
DIRTY MAMA CHAI MARTINI 🍹	23
Chai Infused Spiced Rum, Baileys, Chai Coffee, Honey & Star Anise	
TOKI COFFEE 🍷	21
Suntory Toki Whisky, Baileys, Coffee & Chocolate	

CLASSIC COCKTAILS 古典

CLASSIC MARGARITA 🍹 22

Patrón Tequila, Triple Sec, Lime & Sugar Syrup

TOMMY'S MARGARITA 🍹 22

Patrón Tequila, Lime & Agave

NEGRONI 🍹 24

Bombay Sapphire Gin, Campari & Martini Rosso

OLD FASHIONED 🍹 22

Aberfeldy 12YO Scotch Whiskey, Brown Sugar, Cherry & Bitters

AMARETTO SOUR 🍹 22

Disaronno Amaretto, Lemon, Aquafaba, Cherry & Bitters

LYCHEE MARTINI 🍹 23

Haku Vodka, Lychee Liqueur, Lychee & Lemon

APEROL SPRITZ 🍹 20

NV Mionetto Aperol, Prosecco, Fever Tree Soda Water & Orange

ESPRESSO MARTINI 🍹 22

Grey Goose Vodka, Coffee Liqueur, Coffee & Sugar Syrup
or try Mama's Salted Caramel Espresso Martini w/Vanilla
Vodka, Salted Caramel Syrup & Crushed Caramel + \$2

MARTINI – YOUR WAY 🍹 26

Roku Gin or Grey Goose Vodka Wet, Dry or Dirty Garnish:
Orange Peel, Lemon Peel or Olives
Or feeling naughty? Try a Pornstar Martini w/Vanilla Vodka,
Prosecco, Passion Fruit, Apple & Lime

plus all your favourite classics, just ask!

MOCKTAILS モクテル

- WATERMELON SENPAI** 📖 🍷 best seller! 17
Lyre's Dry London, Watermelon, Lime, Apple & Cucumber
- TOMMY'S "NOT AN ALCOHOLIC" MARG** 📖 16
Lyre's Agave Reserva, Lime & Agave
- NON GRONI** 📖 17
Lyre's Dry London, Lyre's Italian Orange
& Palermo Aperitif Rosso
- PINEAPPLE MOJIT-NO** 📖 16
Lyre's White Cane, Pineapple, Lime, Mint & Fever Tree Soda
- AMARETTO BLISS** 📖 17
Lyre's Amaretti, Lemon, Aquafaba & Bitters

SHOTS ショット

- JAPANESE SLIPPER** 🍷 best seller! 9
Midori, Triple Sec, Lime & Cherry
- MAMA'S GONNA KNOCK YOU OUT** 9
Extra Spicy House Infused Patrón Tequila, Lime & Agave
🌶️ This one is not for the faint hearted!
- YUZU MAGIC** 8
Yuzushu & Lemon

BEER ビール

ON TAP

Sapporo Japanese, Lager	12	14.5
Tiger Singapore, Lager	10	13
Stone & Wood Pacific Ale Australia, Pale Ale	13	15
Mamasaan's House Lager Australia, Lager	10	12

BOTTLE AND TINNIES

Heaps Normal XPA (non alcoholic)	9
Yulli's Apple Cider	12
Brookvale Union Ginger Beer	13
Kirin Ichiban	13
Yebisu Premium	14
Bondi Hazy Thicc	14

SELTZERS セルツァー

Naked Life Yuzu Sake (non alcoholic)	10
Fellr Watermelon	12
Fellr Mango	12
Fellr Passion Fruit Martini	14
Bondi Seltzer Lychee	12
Suntory -196 Double Lemon Hard Seltzer (6%)	14

SAKE 酒

Sake can be drunk hot, cold or room temperature.
H (best hot) C (best cold) & RT (best room temp).
The lower the number, the sweeter the taste.
Higher the number the dryer the taste.

	150ML	300ML
KIZAKURA Wide, Deep In Flavor & Acidic RT or H, 0	17	30
GOD WATER Crisp Dry & Lightly Mineral Asabiraki Suijin – Iwate RT, 10	22	40
DRUNKEN POET Semi Dry Aromatic & Full Bodied Rihaku Tokubetsu – Shimane C or RT, 3	20	38
HOUSE IN THE SNOW Delicate, Soft & Round Yuki No Bosha – Akita RT or C, 7	30	58
TURTLE TAIL Fresh, Crisp & Fruity Tatenokawa C, 6	30	58

WINE ワイン



PLUM WINE

Green Tea

18

Osaka – smooth and light

Super Premium

18

Wakayama – rich, smooth aromatic red plum wine

Black Sugar

20

Osaka – dark, made from plum, caramel notes

BUBBLES

NV Mionetto Prosecco DOC Treviso Brut

15 78

Veneto, Italy – light, fruity, dry

Jumping Juice Pét-Nat

18 88

Riverland, South Australia – bright, zesty, strawberry

NV Piper-Heidsieck Cuvée Brut Reims

125

Reims, France – full bodied, citrusy, fruity

WHITE

Framingham Sauvignon Blanc

16 78

Marlborough New Zealand – dry, smoky, citrus

Castelli Estate 'The Sum' Riesling

17 83

Great Southern, Western Australia – crisp, citrus, peach

Annais Organic Pinot Grigio

17 83

Mudgee, New South Wales – dry, stonefruit

Bodega Garzón Albariño Reserva

19 92

Maldonado, Uruguay – aromatic, crisp

La Chablisienne Petit Chablis Chardonnay

98

Pas Si Petit Chablis, France – light bodied, mineral, zesty

WINE ワイン



SKIN CONTACT

Jumping Juice Sunset Pinot Gris

King Valley, Victoria – fruity, hints of Campari

17 83

Gentle Folk Rainbow Juice

Adelaide Hills, South Australia – aromatic, textural, red fruit

18 89

Oakridge Garden Gris Pinot Gris

Yarra Valley, Victoria – fruity, crisp, grapefruit

95

ROSE

Abbotts & Delaunay

Pays d'Oc, France – cream, citrus, strawberry

15 73

Marquis de Pennautier

Languedoc-Roussillon, France – light, fresh, crisp

17 83

Mirabeau Cotes de Provence 'Pure'

Provence, France – classic, refreshing, well balanced

92

RED

Castelli Estate "The Sum" Pinot Noir

Great Southern, Western Australia – smooth, cherry, medium bodied

16 78

Gemtree Luna Temprana Tempranillo **Chilled**

Mclaren Vale, South Australia – soft, textural, raspberry

18 84

Esquinas Malbec

Mendoza, Argentina – full bodied, velvety, dark fruit

19 88

Hentley Farm Villain & Vixen Shiraz

Barossa, South Australia – full bodied, bold, blackcurrant

17 82

Bodega Garzon Reserva Tannat

Uruguay – full bodied, oaky, plum

95

Joseph Drouhin Beaujolais-Villages

Gamay Beaujolais, France – fresh, fruity, silky

105

SPIRITS 精靈

VODKA

Eristoff Vodka	House	12
Absolut Raspberry		12
Absolut Vanilla		12
Absolut Citron		12
Haku Vodka		13
Zubowka Bison Grass		13
Sheeps Whey		14
Iichiko Shochu		15
Belvedere		15
Grey Goose		17

GIN

Bombay Sapphire	House	13
Bombay Bramble		13.5
Haymans Sloe Gin		13
Bulldog London Dry		13
Jinzu		14
Roku Gin		14
Archie Rose Signature Dry		14
Four Pillars Dry Gin		14
Four Pillars Fresh Yuzu		14.5
Four Pillars Olive Leaf		15
Four Pillars Bloody Shiraz		15.5
Hendricks		15

Hendricks Orbium	16
Hendricks Mid Summer	17
Ki No Bi	18

TEQUILA

Patrón Silver	House	12 . 5
Don Julio Blanco		14
Volando Blanco		14
Casamigos Blanco		14
1800 Anejo Patrón		14
Resposado Don Julio		14
Reposado		15
Casamigos		16
Reposado Arette		16
Reposado Patrón		16
Anejo 1800 Coconut		17
Casamigos Anejo		20
Santanera Organic		30

MEZCAL

Monte Alban	House	13
Scorpion Mezcal Reposado		14
Del Maguey Vida		17
Casamigos Mezcal		19

add your favourite Fever Tree mixer



SPIRITS 精靈

RUM

Bacardi Blanca	House	12
Bacardi Oro		12.5
Bacardi Spiced		13
Sailor Jerry		13
Barcardi 8 Year		14
Kraken Spiced Rum		15
Laird's 86 Proof		16
Applejack		
Gosling's Black Seal		16
Appleton Estate 12		17
Dictador 12 Year		18
Dos Maderas 5+5		20
Ron Zacapa 23 Yr		25
Ron Zacapa XO		30

WHISKY

Dewar's White Label	House	12
Jameson		13
Monkey Shoulder		13
Chivas Regal 12 Year		14
Dewar's 15 Year		16
Starward Nova		16
Laphroaig 10 Year		16
Talisker 10		16
Aberfeldy 12Yo Scotch		16

Aberlour 12	17
Dalwhinnie 15 Year	17
Ardbeg 10 Year	18
The Balvenie 12	19
Doublewood	
Glenfiddich 12	15
Glenfiddich 15	20
Bruichladdich Islay	20
Barley 2012	
Macallan 12	21
Oban 14	22

BOURBON

Bulliet Bourbon	House	12
Jack Daniels		12
Makers Mark		13
Bulliet Bourbon Rye		14
Wild Turkey Rye		14
Woodford Reserve		14

add you favourite Fever Tree mixer



JAPANESE WHISKEY ウィスキー

Suntory Toki House	13
Akashi Meisei	16
Onikishi	16
Tokinoka White Oak	16
Tokinoka Black Japanese	18
Yamazakura	18
Nikka Coffey Grain	20
Nikka Miyagikyo Single Malt	21
Nikka Yoichi Single Malt	21
Nikka Whisky Gold & Gold	32
Hibiki Harmony	35
Yamazaki 12	48

MAMASAAN'S HIGH BALLS ハイボール

Enjoy a light & refreshing high ball made with Suntory Whisky

CLASSIC 17

Suntory Whisky, Fever Tree Soda & Lemon

ALOE VERA & CUCUMBER 18

Suntory Whisky, Aloe Vera, Lime, Cucumber & Fever Tree Soda

SAKURA 18

Suntory Whisky, Cherry, Lemon, Grapefruit & Fever Tree Soda



BOTTOMLESS PATRÓN MARGARITA LUNCH

Grab your friends and enjoy 90mins of
unlimited Patrón Tommy's Margs and Spicy
Margs + Tap Beers & House Wines.
Paired with a 5 course Japanese Tapas lunch!

99PP



WHAT'S ON

HAPPY HOUR

Tuesday to Friday till 6pm

• \$15 cocktails • \$10 house wines • \$10 tap beers

TAKOSU TUESDAYS

\$7 Japanese fusion tacos

BAO BAO WEDNESDAYS

\$7 bao buns

MAMASOUNDS FRIDAYS

DJ's 7pm – late

BOTTOMLESS PATRÓN MARGARITA LUNCH WEEKENDS

90 mins of bottomless Patrón spicy and tommy's margs
paired with a 5 course Japanese fusion lunch \$99PP

CHAMPAGNE SUNDAYZ

90 mins of bottomless Prosecco or Champagne brought
to you by our friends at Mionetto and Piper Heidsieck.

Paired with a 5 course Japanese fusion lunch from
\$99PP

SUNDAY SESSIONZ

Live acoustic guitar 5pm – late

LARGE GROUPS AND FUNCTIONS

Book your next event with us!

Email info@mamasaan.com.au for more information

MAMASAN

The lighting filters low down on the scene
with an occasional slithering beam
from the slowly rotating mirror ball
as the trio merge together
in a deep swelling of sea sway.

Drum kit, an outcrop, like lumps of coral –
from black sleeves come magician's hands –
octopus tentacle fingers
weaving brushes and sticks
around in a shuffle and pop.

Big brown bass with a hint of brass –
could be a frond of bull kelp making rhythm
of the undercurrent's pulsing flow.

Fingers nibble across the keyboard,
biting lightly on the notes
like small darting fish
as shoal sounds bubble up and burst.

At the bar the glasses and ice chink along,
talk and laughter and kitchen clatter
in some discordant percussion
as the cocktail shaker shakes
an occasional syncopation.

We're all underwater together
in this pink and blue grotto dimness,
submerged out of the daylight
into the subdued sounds
as the drummer slurs
a brush across the beat,
and the kitchen bell hits
a ring of punctuation.

—

MURRAY COX



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MUSIC FOR THE PEOPLE