



USHOU
 王将 | おうたくみ
 JAPANESE RESTAURANT

FOOD MENU

USHOU TASTING MENU \$54

FIRST COURSE

- Scallop Cocktail
- Natural Oyster
- Gyu Tataki
- Agedashi Tofu
- Seared Salmon Nigiri
- Tuna Nigiri
- Kingfish Nigiri with Black Tobiko Topping
- Tiger Prawn Nigiri
- Tuna, Salmon, and Kingfish Tataki



SECOND COURSE (SELECT 1 OF 3)

- Tempura
- Oushou Eye Fillet Steak
- Salmon Saikyo-yaki

APPETIZER

- Miso Soup \$4
- Natural Oysters (2pcs) \$9.8
- Grilled Oysters (2pcs) \$9.8
 fresh oysters baked with citrus dressing & mayonaise
- Scallop Cocktail (2pcs) \$9.8
 pan-fried scallops served with sweet ginger soy
- Miso Hotate (2pcs) \$9.8
 Fresh scallops baked with oushou miso sauce
- Tataki Salmon/Tuna/Kingfish \$19 \$23 \$23
 sliced fish served with chili, ginger and oushou ponzu sauce
- Gyu Tataki \$19.8
 sliced seared tender beef with tangy ponzu sesame sauce
- Mango Salmon Bite (4pcs) \$14
 mixed salmon, mango, tobiko, avocado with yuzu miso
 on top of crispy nori and sliced cucumber



SUSHI BAR

Sashimi	E (9pcs) \$19	M (16pcs) \$29
Sushi	E (5pcs) \$16	M (8pcs) \$28
Tiger Prawn Nigiri (6pcs)		\$22
Aburi Sushi (5pcs) <small>seared assorted sushi</small>		\$18
Assorted Sushi & Sashimi		\$32
Deluxe sushi sashimi platter	for 2 people \$49	(for 4 people) \$59



CALIFORNIA ROLL (6 PCS)

Salmon california roll	\$15
Chili salmon california roll	\$15
Fresh tuna california roll	\$16
Chili fresh tuna california roll	\$16
Cooked tuna california roll	\$15
Teriyaki chicken california roll	\$16
Tempura prawn california roll	\$16
Tempura pumpkin california roll	\$15
Spider roll	\$17
<small>soft shell crab, cucumber, avocado</small>	
Oushou roll	\$24
<small>tuna, salmon, scallop, kingfish, avocado, cucumber</small>	



SUSHI NIGIRI (2 PIECES PER SERVE)

Salmon	\$6
Tuna	\$7
Kingfish	\$7
Tiger Prawn	\$7
Tobiko	\$6



OUSHOU TACOS (1pc)

Soft Shell Crab Taco	\$9
Tempura Prawn Taco	\$8
Salmon Taco	\$8
Tuna Taco	\$9



SALAD

Japanese Salad <small>japanese seaweed salad , mix salad & chef selected vegetables with soy & sesame dressing</small>	\$16
Salmon Yuzu Salad <small>salmon , mix salad & chef selected vegetables with yuzu wasabi dressing</small>	\$19



ENTRÉE

Edamame	\$8
steamed soy bean sprinkled with sea salt	
Spicy Edamame	\$12
toss soy bean with japanese spicy spice	
Chicken Gyoza(6 pcs)	\$15
Pork Gyoza(6pcs)	\$15
Agedash Tofu	\$15
crispy deep fried beancurd with bonito flakes, spring onion in soy based sauce	
Yakitori (3pcs)	\$12
chicken & spring onion skewers grilled with teriyaki sauce	
Takoyaki(6pcs)	\$11
japanese squid ball served with mayo ,bbq sauce & bonito flakes	
Korokke(2pcs)	\$9.8
potato croquettes with tonkatsu sauce	
Wagyu Beef Skewers(2pcs)	\$12
Vege Spring Rolls(2pcs)	\$7



MAIN COURSE

Tempura	\$28
crispy deep fried assorted vegetables & prawns in light batter (3 pieces prawns)	
Tatsuta Age	\$27
japanese style fried chicken fillet with mixsalad and mayo	
Tonkatsu pork/ chicken katsu	\$29
bread crumbed deep fried pork/chicken with tonkatsu sauce	
Teriyaki Chicken	\$27
chicken with seasonal vegetables in teriyaki sauce	
Oushou Eyefillet Steak	\$34
grilled eye fillet steak with homemade mayo-teri sauce served with seasonal vegetables	
Salmon Saikyoyaki	\$33
grilled the miso marinated salmon fillet served with seasonal vegetables	
Grilled Barramundi Fillet	\$29
grilled barramundi fillet served with steamed broccoli with ginger soy	
Oushou Pork Ribs	\$28
premium pork ribs braised with oushou yakiniku sauce	



Black Cod Miso

grilled the miso marinated black cod fillet served with seasonal vegetables and glazed with black miso

\$39



Duck Breast Fillet

mashed potato, crispy kale, smoked duck breast fillet with blueberry balsamic sauce

\$29



Yaki Udon Chicken/Beef/Vege/Seafood

your choice of meat or seafood pan fried with assorted vegetables with special yakiniku sauce

\$24 \$25 \$25 \$27



Yaki Gohan

pan fried rice with chicken and vegetables

\$19

Truffle Beef fried rice

\$34

Yuzu Salmon

seared salmon, creamy mashed potatoes with yuzu sauce lightly wasabi taste

\$32

Lamb Ribs

premium lamb ribs braised with oshou yakiniku sauce

\$28



DESSERT

Ice Cream

green tea, vanilla/black sesame

.6

Japanese Sticky Rice Cake (strawberry/greentea) with Ice Cream (vanilla/greentea/ black sesame)

.11

Green Tea Cream Brulee With Ice Cream (vanilla/ greentea/ black sesame)

.13

Dessert Moriawase

Strawberry sticky rice cake, green tea sticky rice cake, green tea cream brulee, green tea ice cream and black sesame ice cream

.24

DRINKS LIST

SPARKLING & ROSE

	GLASS	BOTTLE
Craigmoor Sparkling Brut	11	
Craigmoor Sparkling Rose	11	
Clover Hill Tasmanian Cuvee		58

ROSE

Pfeiffer Rose <small>Rutherglen, Vic</small>	11	38
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WHITE WINE

Pizzini Riesling <small>King Valley, Vic</small>	11	39
Banks Road Pinot Gris <small>Bellarine Peninsula, Vic</small>		65
Mount Langi Ghiran Pinot Gris <small>Grampians, Vic</small>		45
Petal & Stem Pinot Gris <small>Marlborough, Nz</small>	11	36
Moonstruck Pinot Grigio <small>King Valley, Vic</small>	11	36
Indigo Pinot Grigio <small>Beechworth, Vic</small>		54
Aitigiano Pinot Grigio <small>Italy</small>		36
Terra Felix Chardonnay <small>Yarra Valley, Vic</small>	11	38
Scotchmans Hill Chardonnay <small>Bellarine Peninsula, Vic</small>		46
Eradus Sauvignon Blanc <small>Marlborough, Nz</small>		38
Leeuwin Estate Prelude Chardonnay <small>Margaret River, Wa</small>		57
Scotchmans Hill Sauvignon Blanc <small>Bellarine Peninsula, Vic</small>	11	39

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DRINKS LIST

RED WINE

	GLASS	BOTTLE
Mount Riley Pinot Noir <small>Waipara Valley</small>	11	46
Phaedrus Pinot Nior <small>Mornington Peninsula, Vic</small>		48
Scotchmans Hill Pinot Noir <small>Bellarine Peninsula, Vic</small>		56
Te Kairanga Pinot Noir <small>Martinborough, Nz</small>		50
Pfeiffer Shiraz <small>Coyle, Vic</small>	11	39
Aramis Black Label Shiraz <small>McLaren Vale, Sa</small>		58
Allinda Shiraz <small>Dixons Creek, Vic</small>		48
Gipsie Jack Shiraz Cabernet <small>Langhorne Creek, SA</small>	11	40
Atticus Cabernet Sauvignon 2011 <small>Margaret River, Sa</small>		90
Kies Dedication Shiraz <small>Barossa Valley</small>		93
Levantine Hill Estate Pinot Noir 2019 <small>Yarra Valley, Vic</small>		105

0% ALCOHOL BEER

Heineken		7
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DRAFT BEER

Asahi		9
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BEER

Kirin <small>330ML</small>		9
Sapporo <small>330ML</small>		9

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DRINKS LIST

SOFT DRINKS

	GLASS	BOTTLE
Coke	4	
Coke Zero	4	
Lemonade	4	
Lemon Squash	4	
Lemon Lime Bitter	5	
Orange Juice	4	
Apple Juice	4	
Pineapple Juice	4	
Sparkling Water	750ML	7

JAPANESE SAKE

House Hot Sake	300ML	19
Kizakura Yamahai Jikomi	300ML	17
Chokyu Kinokuniya Bunzaemon	300ML	23
Asabiraki Junmai Suijin	300ML	28
Kizakura Junmai Daijinjo	180ML	28
Ranman Funa Oroshi Junmai	720ML	75
Dassai 45	720ML	77
Kamonishiki Ginjo	720ML	78
The Whale Of Biwa Lake	720ML	82
Kikushi Genshu Sakamai Daiginjo	720ML	180

JAPANESE FRUIT LIQUOR

Choya Umeshu	11	
Choya Single Year		56
Seasalt Yuzushu	18	98

TEA (POT)

Japanese Green Tea	6	
Japanese Rice Tea	6	

CORKAGE

Per Person	8	
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OUSHOU
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Cocktail

Cosmopolitan	21
<small>Vodka, Triple Sec, Lime Juice, Cranberry Juice</small>	
Miss Aster	21
<small>Butterfly Pea Flower Gin, Elderflower Syrup, Lime Juice</small>	
Pikachu	21
<small>Lemon Juice, Pineapple Juice, Malibu, Elderflower Syrup</small>	
Tokyo-Islay Express	21
<small>Smoky Scot, Syrup, Lemon Juice, Orange Juice</small>	
Shiso-jito	22
<small>Rum, Dover Shiso Liqueur, Syrup, Mint, Lime Juice</small>	
Ginger Ninja	20
<small>Whisky, Lemon Juice, Ginger Ale, Soda</small>	
Vodka & Soda	19
<small>Vodka, Soda, Fresh Lime Juice</small>	
Gin & Tonic	19
<small>Gin, Tonic, Lime Juice</small>	
Margarita	20
<small>Tequila, Triple Sec, Lime Juice</small>	
Kyoto Lemonade	24
<small>Seasalt Yuzushu, Whisky, Triple Sec, Syrup, Soda</small>	

Japanese Whisky

Suntory Toki Blended	12
Hakushu Single Malt	25
Hibiki Harmony	27
Hibiki Blender's Choice	32

Scotch Whisky

Macallan Single Malt 12Y	22
Smoky scot Caol Ila 5Y Single Malt	14

mocktail

Pikachu	12
<small>Pineapple juice, Lemon juice, Coconut Syrup and Elderflower syrup</small>	
Hokkaido Dream	18
<small>Coffee, Milk, Chocolate powder, Whipped Cream, Crispy Egg Roll</small>	

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