



SASHIMI



Salmon



Seared Salmon



Salmon & Tuna



Mixed Fish



Kingfish



Tuna



Salmon Belly



Scallop

NIGIRI



Veggi Kakiage



Miso Eggplant



Inari



Aburi Corn



Tamago



Aburi Salmon



Spicy Aburi Salmon



Scampi



Salmon



Tuna



Kingfish



Snapper



Foie Gras



Seared Scallop



Prawn Scallop



Aburi Prawn



Prawn



Crab Stick



Unagi



Crumbed Prawn



Crumbed Chicken



Beef Tataki



Aburi Wagyu Beef



Wagyu Foie Gras

NIJI SPECIAL ROLL



Rainbow



Tiger Roll



Volcano Roll



Cooked Tuna Spl



Srd Salmon Seafood



Seared Salmon Spl



Cheesy Volcano



Teriyaki Salmon



Lobster Salad



Wagyu Roll



Crumb Chicken Spl



Duck Skin

MINI ROLL



Avocado



Cucumber



Salmon



Cooked Tuna



Raw Tuna



Spicy Raw Tuna



Crumbed Chicken



Teriyaki Chicken

HAND ROLL



Vegetarian

4.5

Tempura Prawn

6.5

Tempura Vegetable

5.5

Salmon

6.5

California

6.0

Seared Salmon

6.5

Cooked Tuna

6.0

Eel & Egg

7.5

Teriyaki Chicken

6.0

RawTuna

7.5

Crumbed Chicken

6.0

Soft Shell Crab

7.5

Duck & Coriander

6.5

Seared Scallops

9.0

Brown rice available on request with extra charge

Dine In

4.5

5.5

6.0

6.5

7.5

9.0

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INSIDE OUT ROLL



SHIP



BIG ROLL



HOT FOOD



PLATTER



Brown rice available on request with extra charge



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WINE

SPARKLING

R.PALAZZO PREMIUM CUVÉE

Limestone Coast, SA
light to medium, peach, apple, citrus, delicate



9 **36**

SERENELLO PROSECCO DOC EXTRA DRY **PICCOLO**

200ML
Trevino, Italy
fresh elegant light & dry, hint of fruit sweetness

15

SERENA 1881 SPARKLING **0.0 ALCOHOL**

Valdobbiadene, Italy
non alcoholic, moscato grapes, slightly sweet & well balanced

9.5 **39**

WHITES

ATLAS RHINELANDER RIESLING

Clare Valley, SA
dry, crisp, limes & grapefruit, great length



10.5 **42**

PAXTON PINOT GRIS **ORGANIC BIODYNAMIC**

McLaren Vale, SA
grapefruit sorbet, lemon myrtle, lively finish

11.5 **46**

NAMBUCCA SAUVIGNON BLANC

Marlborough, NZ
elderflower, guava & lime zest, elegant mouth feel

11.5 **46**

I LAURI "TAVO" PINOT GRIGIO DOC

Venezia, Italy
silky texture, smooth flavours, melon, orange blossom

14 **54**

INGRAM ROAD CHARDONNAY

Yarra Valley, VIC
palate of citrus, white peach with a touch of creaminess

13 **49**




W I N E

ROSÉ



NOVA VITA ROSE SPARKLING, PINOT NOIR

Adelaide Hills

citrus notes, zesty berries, refreshing strawberry, floral notes, refreshing bead

12

50

R.PAULAZZO SANGIOVESE ROSÉ

Riverina, NSW

fresh cherry & raspberry flavours, compiles & structured wine

10

40

RED



QUARTIER PINOT NOIR

Mornington Peninsula, VIC

soft juicy texture, dark cherry, raspberry, elegant finish

14

59

DOMAINE THOMSON ASPIRING PINOT NOIR

Central Otago, NZ

dark blackcurrant, plums & spice, elegant texture great depth

66

BRIAR RIDGE TERRA ROSA MALBEC

Hunter Valley, NSW

rich palate, black cherry, mocha

11.5

46

MOMENTS OF CLARITY SHIRAZ

Barossa Valley, SA

medium to full bodied, boysenberries & dark chocolate, smooth

11

43



C
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YUZU WHISKEY SOUR

toki whiskey, citrus, dissaronno, egg white



18

HANAMI NEGRONI

roku gin, shochu, lychee, vermouth, elder flower

18

UME BLOSSOM MARTINI

umeshu, vodka, apple, lemon, lychee

18

OKINAWA ICED TEA

midori, rum, gin, tequila, sugar, lemon

18

SAKURA MARTINI

vodka, lychee, spice syrup, egg white, grapefruit

18

SPICY MARGARITA

tequila, spice syrup, lemon juice, chilli rim

18

LYCHEE BELLINI

lychee, lychee liquor, sparkling wine

16



**M
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SAKURA DROPS

lychee, strawberry, pink grapefruit, spice syrup



12

KYOTO PEACH ICED TEA

brewed lemongrass jasmine tea, peach puree, orange

9

HIBISCUS ICED TEA

brewed hibiscus tea, lychee, orange blossom

9

STRAWBERRY MATCHA LATTE

strawberry puree, full cream milk, matcha

9

MANGO MATCHA LATTE

mango puree, full cream milk, matcha

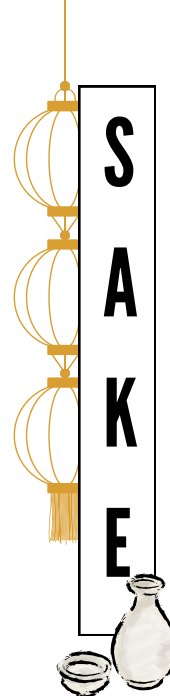
9

MELON SODA FLOAT

melon soda, vanilla ice cream

7





COLD



SHIRAKABEGURA MIO 'sparkling sake' 300ml

refreshing, fruity, unique sweet aroma

6.5

33

JOZENMIZUNOGOTOSHI 'Shirataki' Junmai 300ml

light, elegant, hint of lemon grass & crisp dry finish

7

35

HAKUSHIKA, Sennenju, Junmai Daiginjo 300ml

hint of watermelon, strawberry, very mild sweetness

9

45

DASSAI 45, Junmai Daiginjo 300ml

light, balance, clean, elegant aroma

45

THE CHOYA SINGLE YEAR 'Original Plum Wine'

sweet and rich flavour of plum

8

CHOYA YUME 'Plum Wine' 750ml

mild sweetness with light & refreshing plum flavour, balance with white win

6

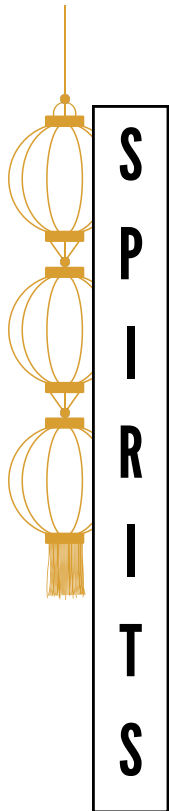
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HOT



HAKUSHIKA CHOKARA (small / large)

11 | 20



WHISKY

Suntory 'Yamazaki' 12yrs old, Kyoto JAPAN	25
Suntory 'Hibiki Harmony' JAPAN	20
Nikki 'Taketsuru' JAPAN	16
Nikki 'Miyagikyo' JAPAN	16
Jack Daniel's	10
Jim Beam	10
Johnny Walker BLACK	10
Jameson	10
Canadian Club	9

30ML

SHOCHU

Ichiko, JAPAN	9
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VODKA

Suntory 'Haku' Osaka, JAPAN	10
Eiko, Hokkaido, JAPAN	11
Belvedere	11
Grey Goose	11

GIN

Roku, JAPAN	11
Hendricks	11
Bombay Sapphire	9

RUM

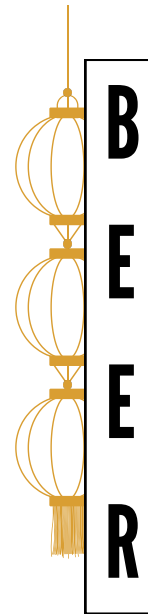
Havana Club Anejo Especial	10
Havana CLUB 3ys	10

TEQUILA

Donjulo	11
Jose Cuervo	10

COGNAC

Hennessey VSOP	11
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BEER

BEER

	BTL
SUNTORY THE PREMIUM MALTS, DRAFT BEER, JAPAN	13
KIRIN ICHIBAN	10
ASAHI	9
SAPPORO	9
CORONA	9
LORD NELSON BREWERY, Pale Ale CRAFT BEER, NSW	10
ASAHI SOUKAI LIGHT BEER (LOW ALCOHOL)	9

CIDER

SOMERSBY APPLE CIDER	8
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TEA

HOT

	Per.Person
GREEN TEA, SENCHA	4
GENMAICHA, roasted rice pop green tea	4
HOJICHA, roasted green tea	4
JASMINE	4
HIBISCUS EGYPTIAN MIX	4

COLD

	BTL/CAN
ITO EN GREEN TEA, SUGAR FREE	5
ITO EN OOLONG TEA, SUGAR FREE	5
LIPTON PEACH ICED TEA	6.5
LIPTON LEMON ICED TEA	6.5



S O F T D R I N K

CARBONATED DRINKS

GLS BTL

LEMON LIME BITTERS	5.5
JAPANESE LEMONADE 'RAMUNE'	5.5
CALPIS WATER, LIGHT YOGURT DRINK	5.5
FANTA ORANGE	5.5
SPRITE	5.5
COKE NO SUGAR	5.5
COCA COLA	5.5
BUNDABERG GINGER BEER	5.5
BUNDABERG PINK GRAPEFRUIT	5.5
FUJI SPARKLING APPLE JUICE	5.5
POKARI SWEAT	5.5
MELON SODA	5.5

JUICE

GLS BTL

FRESHLY SQUEEZED ORANGE JUICE	7.5
ORANGE	5.5
APPLE	5.5
ALOE VERA	5.5

MINERAL WATER

GLS BTL

STILL SPARKLING WATER SMALL	4.5
STILL SPARKLING WATER LARGE	8.5

DESSERTION

\$ 69 P/P minimum 2 pax

\$ 85 P/P with wine matching

Wine : R .Paulazzo Premium Cuvée 60 ml

Atlas Riesling Rhineland 60ml

Moment of Clarity Shiraz 60ml

Choya Yume 45ml

SPICY EDAMAME

pan-fried edamame | garlic chilli sauce

MISO SOUP

soybean soup | tofu | spring onion | wakame

KINGFISH CARPACCIO

yuzu ponzu | baby herbs | lemon oil

SPICY TUNA CANAPE

spicy tuna tartare on tempura nori

SUSHI & SASHIMI COMBINATION

chef's selection of sushi and sashimi

SALMON NORI TACO

homemade pickles | chilli mayo | amadare

MISO CREAM SCALLOP

shitake mushrooms | truffle oil

POPCORN PRAWN

tempura prawn | yuzu juice | bean paste | spicy mayo

WAGYU KUSHIYAKI

wagyu skewers glazed with amayaki

CHEF'S SELECTION OF DESSERT

NOTE:

Surcharges apply to all dine-in and takeaway on **Sunday 10%**
& **public holidays 15%**

(H) * halal

(GF) * gluten free

(V) * vegan

Gluten-free soy sauce is available on request

Corkage charge of **\$4** per person

Please inform our wait staff of your dietary requirement



COLD DISHES

TUNA TARTARE

spicy tuna tartare | edamame | avocado | onion dressing **24**

PACIFIC OYSTERS (4 pcs)

yuzu ponzu | ginger vinaigrette, truffle oil **24.5**

SPICY TUNA CANAPE (H) (4 PCS)

spicy tuna tartare | nori tempura **19**

SPICY SALMON CRISPY RICE (H)(GF) (4 PCS)

spicy salmon tartare | crispy rice **19**

KINGFISH or SALMON CARPACCIO

yuzu ponzu | lemon oil **23.5**

BEEF TATAKI

caramelised onion | perilla dressing | truffle oil **22.5**

SALMON or SOFT SHELL CRAB NORI TACO (2pcs)

homemade pickles | chilli mayo | ama-dare **20**

MIXED SASHIMI CEVICHE

mixed sashimi | corn | cherry tomato | ceviche dressing **24.5**

SUSHI & SASHIMI

ASSORTED SASHIMI & SUSHI

7 pcs sashimi | 6 pcs nigiri | chirashi tartare **30.5**

SASHIMI TWENTY ONE (GF)(H)

21 pcs assorted sashimi **50.5**

SASHIMI TWELVE

12 pcs assorted sashimi | chirashi tartare **29.5**

SUSHI TEN

10 pcs assorted sushi **28.5**

SUSHI ROLLS



VEGETARIAN ROLL (V)(H)

carrot | cucumber | snow pea sprouts | inari | avocado | quinoa **18.5**

NIJI ROLL (GF)(H)

prawn | salmon | tuna | kingfish | avocado | cucumber **23.5**

DYNAMITE ROLL (H)

fresh tuna | cucumber | chilli sauce | chilli powder | spicy ten-katsu **21.5**

SPIDER ROLL (GF)(H)

soft shell crab | cucumber | chives | lettuce | tobiko | wasabi mayo **22**

DRAGON

tamago | avocado roll | topped with unagi | unagi sauce **22**

VOLCANO

tempura fried | crab stick | avocado | cucumber | spicy mayo

spicy tenkatsu | ama-dare **24**

SEARED SALMON ROLL

prawn | avocado | cucumber | topped with seared salmon **24.5**

TIGER

tempura prawn | cucumber | avocado | spicy ten-katsu | chili mayo | ama-dare **23.5**

COOKED TUNA SPECIAL or CRUMBED CHICKEN SPECIAL

cucumber | avocado | spicy ten-katsu | chili mayo | ama-dare **22**

PERI PERI CHICKEN (H)

crumbed chicken | peri peri sauce | avocado | mozzarella | mayo **22**

CRUNCHY CHICKEN

crumbed chicken | tonkatsu sauce | avocado | cucumber | mayo | tenkatsu **20.5**

DUCK SKIN

roasted duck | avocado | cucumber | duck skin | coriander | onion

amadare | plum sauce **25.5**

WAGYU BEEF ROLL (H)

wagyu and cabbage roll | topped with seared wagyu slices | truffle oil | fried onions

amadare, mayo **29.5**



SALAD

SALTED EDAMAME (GF)(H)(V)

edamame | sea salt **7**

SPICY EDAMAME (H)

edamame | garlic chilli sauce **8**

WAKAME SALAD (V) (H)

green seaweed salad **8**

GOMA SPINACH (V)(H)

spinach | sesame dressing **14**

SALMON or TUNA POKE BOWL

green salad | brown rice | onion dressing **23.5**

NIJI SALAD

mixed sashimi | green salad | miso dressing | ten-katsu **22**

SOUP

MISO SOUP (GF)(H)

soybean soup | tofu | spring onions | wakame **5**

MINI WAGYU SUKIYAKI NABE

wagyu slices | seasonal vegetables | onsen tamago
sweet soy-based broth **28.5**

NOODLES



NIJI UDON

choice of **vegetable kakiage, karaage chicken, prawn tempura** or **wagyu beef**
light soy broth | bok choy | wakame | bean sprouts **19 | 20 | 22 | 22**

PORK RAMEN

miso tonkotsu soup | pork belly | bean sprouts | ajitama **21**

TORI PAITAN SHOYU RAMEN (H)

creamy chicken broth | fried chicken fillet | bean sprouts | ajitama **21**

YAKISOBA (H)

choice of **veggie, chicken, or beef**

stir fried egg noodle | mix vegetables **19 | 20 | 23**

DUCK SOBA

duck soup | duck breast | bean sprouts | bok choy | coriander **24**

DONBURI

UNAGI DON

grilled eel over rice | green salad | miso soup **24**

CHIRASHI DON (H)

assorted sashimi over sushi rice | green salad | miso soup **26**

CHICKEN KATSU DON or CHICKEN KATSU CURRY DON (H)

crumbed chicken over rice | green salad | miso soup **22 | 24**

BEEF DON (H)

stir fried beef and onion over rice | onsen tamago | green salad | miso soup **24**

CHASHU DON

braised and grilled pork belly slices over rice | onsen tamago | amadare
green salad | miso soup **22.5**

WAGYU STEAK DON (H)

180g sliced wagyu steak over rice | onsen tamago | amayaki sauce
green salad | miso soup **47**



HOT

SPANNER CRAB CHAWANMUSHI

steamed egg | shitake mushroom | prawn | spanner crab **15**

MISO CREAM SCALLOP (GF)

pan seared scallop | shitake mushroom | truffle oil **25.5**

SMOKED MISO SALMON (GF)

miso marinated salmon fillet | steam vegetables **31**

SALMON TERIYAKI

pan fried salmon fillet | steam vegetables **29**

GYOZA (5 PCS)

steam or **pan fried**

choice of **prawn (H)** or **wagyu (H)** or **pork 14 | 16.5 | 14**

CHICKEN TERIYAKI

pan-fried chicken thigh fillet | bok choy | steam rice **24**

BEEF TERIYAKI

pan-fried beef strip loin | smashed avocado **26**

PORK BELLY (4 PCS)

pork belly braised and smoked | miso sauce | amadare **17.5**

BUN (2 PCS)

choice of **pork** or **karaage chicken**

steam bun | spicy mayo | hoisin | pickles **17**

SIDES

STEAM VEGETABLES (V)(H) 7.5

STEAM RICE (V)(H) 4.5

STEAM BROWN RICE (V)(H) 5

FRIED

CORN RIBS (H)

corn on the cob | furikake | ao-nori **17**

NASU DENGAKU (GF)

eggplant | sweet miso paste **17.5**

AGE-DASHI TOFU

fried tofu | ten-tsuyu broth | bonito flakes **15**

SPICY SQUID (GF)(H)

deep fried squid | green chili | yuzu mayo sauce **20**

SOFT SHELL CRAB (GF)(H)

deep fried soft shell crab | yuzu mayo **20**

TORI KARA-AGE

deep fried marinated chicken pieces | yuzu mayo **20**

GRILLED

CHICKEN YAKITORI (2 PCS)

chicken skewers | shallot | teriyaki sauce **14.5**

WAGYU KUSHIYAKI (2 PCS) (H)

wagyu beef skewers | amayaki sauce **19**

WAGYU BEEF (H)

180g wagyu steak | amayaki | herb salt **42**



TEMPURA

MIXED VEGETABLE TEMPURA (10pcs)

assorted vegetables | ten-tsuyu sauce **18.5**

ZUCCHINI FLOWER TEMPURA

cream cheese stuffed | ten-tsuyu sauce **19**

ASSORTED TEMPURA (10pcs)

assorted seafood | assorted vegetables | ten-tsuyu sauce **25**

PRAWN TEMPURA (6pcs)

prawn tempura | ten-tsuyu sauce **26.5**

POPCORN PRAWN (H)

tempura prawn | yuzu juice | bean paste | spicy mayo **29.5**

DESSERTS

333 TASTING PLATE (H)

chef's selection dessert platter **33**

CHOCOLATE LAVA CAKE (H)

chocolate lava cake serve with ice cream **12**

CRÈME BRÛLÉE (H)

creme brûlée with red bean paste centre **10**

JAPANESE CARAMEL PUDDING (H)

japanese caramel custard **10**

DEEP FRIED ICE CREAM (H)

deep fried crumbed vanilla ice cream **12**

COFFEE JELLY (GF)(H)

homemade Japanese style coffee jelly with Japanese coffee,
topped with custard cream **9**

FRESH MOCHI ICE CREAM (H)

choice of **green tea | vanilla | mango**

fresh mochi skin **6.5**

ICE CREAM (H)

choice of **green tea | vanilla | mango** **5**

please inform our wait staff of your dietary requirements



- **SASHIMI TWENTY ONE**
- **SPICY SALMON CRISPY RICE**
- **MISO SOUP**
- **NIJI SUSHI ROLL**
- **SPIDER ROLL**
- **SATLED EDAMAME**
- **SMOKED MISO SALMON**
- **NASU DENGAKU**
- **SPICY SQUID**
- **SOFT SHELL CRAB**
- **MISO CREAM SCALLOP**



- **VEGETARIAN SUSHI ROLL**
- **SALTED EDAMAME**
- **WAKAME SALAD**
- **GOMA SPINACH**
- **STEAM VEGETABLE**