

OSHU

JAPANESE RESTAURANT MENU

Prices are in AUD. Please advise our staff of any allergies or dietary requirements.

ENTREE

Agedashi Tofu	\$14.00
potato starch fried bean curd, bonito flakes with dashi	
Ankimo	\$7.50
Monkfish liver; soy vinegar ponzu; fresh wasabi; shallot; grated radish; ikura (salmon roe)	
Ankimo roll	\$12.50
Cauliflower karaage	\$7.00
shichimi, ponzu sauce	
Chicken Karaage	\$14.50
deep fried marinated chicken with BBQ mayo	
Edamame	\$6.00
Fried Corn Rib	\$12.00
Deep fried corn with seasoning powder	
Grilled Kingfish Collar	\$16.50
Includes miso sauce	
Gyoza	\$15.00
Pork or vegetable pan-fried dumplings	
Lotus Chip	\$9.00
Miso, Truffle Scallop	\$27.50
Grilled scallop, miso cream, truffle oil	
Salmon Ceviche	\$14.00
Salmon, onion, tomato, cucumber with rice paper (2pcs)	
Sashimi Mountains	\$20.50
Chef's seasonal selections sashimi; kelp sesame oil with kanpyo	
Spring Rolls	\$7.50
Vegetable	
Sweet Miso Eggplant	\$15.00
eggplant, miso sauce, roasted nuts	
Sweet Mustard Prawn (5pcs)	\$20.00
Wholegrain mustard ()	
Takoyaki	\$9.00
Octopus ball; seasoning sauce & mayonnaise	
Wagyu beef tataki	\$35.00
M7 Wagyu beef (6pcs); Parmigiano cheese, tomato, onion, cucumber, garlic flakes, olive oil, soy sauce, vinegar	

SPECIAL SET

Curry Katsu & Noodle SET	\$27.50
Katsu & Noodle SET	\$26.00
Sashimi & Noodle SET	\$31.00
Sashimi 8pcs; choice noodle: plain udon / spicy don ...	
Sushi & Noodle SET	\$29.00
Sushi 6pcs; choice noodle: plain udon / spicy don ...	

Sushi-Sashimi & Noodle SET	\$30.00
Sushi 4pcs, Sashimi 2pcs; choice noodle: plain udon	

SALAD

Oshu Salad	\$25.00
Prawn, tomato, cucumber, mix salad, mustard dressing, mango ...	
Salmon & Avocado Salad	\$20.00
Salmon, avocado, crab stick, tobiko, cabbage with sesame dressing	
Seaweed Salad	\$6.00
Softshellcrab salad	\$24.00
mix vegetables, tomato, carrot, avocado, wholegrain mustard mayonnaise sauce	
Tuna & Avocado Salad	\$20.00
Raw tuna, cooked tuna, avocado, tobiko, cabbage with sesame dressing	

TEMPURA

Assorted Tempura	\$28.00
Oshu Assorted Tempura	\$30.00
Vege 8pcs, prawn 2pcs	
Oshu Prawn Tempura (4pcs)	\$20.00
Oshu Vegetable Tempura (8pcs)	\$24.00
Oshu vegetable tempura (pumpkin, sweet potato, zucchini, eggplant), battered with crispy coating	
Prawn Tempura (4pcs)	\$18.50
Vegetable Tempura (8pcs)	\$22.00

SIDES/DESSERT

Black sesame Ice-cream	\$5.50
With sweet red bean paste & chestnut	
Miso Soup	\$3.00
Rice	\$3.50
Sweet potato creme Brulee	\$7.00

SUSHI & SASHIMI

DELUXE Sashimi 20pcs	\$68.00
included oysters; recommended for 2-4 people	
DELUXE sushi 14pcs, sashimi 18pcs	\$97.50
Includes oysters; recommended for 2-3 people	
DELUXE Sushi 18pcs	\$64.00
Recommended for 2-3 people	
OSHU SPECIAL sushi 20pcs, sashimi 24pcs	\$135.00
Includes oysters & toro; recommended for 4-5 people	
Prawn Sashimi	\$26.50
Paradise prawn with prawn head tempura, seaweed, snowpea	
REGULAR Sashimi 15pcs	\$49.50
recommended for 2-3 people	
REGULAR Sushi 10pcs	\$36.00
Recommended for 1-2 people; image may differ due to seasonal fish	
REGULAR sushi 8pcs, sashimi 10pcs	\$55.50
recommended for 1-2 people	

Scampi	\$15.00
SINGLE Sashimi 10pcs	\$35.00
recommended for 1-2 people	
SINGLE sushi 4pcs, sashimi 6pcs	\$28.50
recommended for a person	
SINGLE Sushi 6pcs	\$22.50
Recommended for 1 person; image may differ due to seasonal fish	
SPECIAL Sashimi 30pcs	\$100.00
included oysters & toro; recommended for 3-5 people	

SUSHI / OYSTER

Akaebi (I)	\$4.00
Raw prawn	
AMAEBI (I)	\$4.50
Sweet raw prawn	
CUTTLE FISH (M)	\$4.50
EEL (UNAGI) - I	\$5.00
grilled mix nigiri (4pcs) - M	\$16.50
tuna, salmon, prawn, white fish; cheese mayo, teriyaki sauce	
grilled salmon nigiri (3pcs) - A	\$11.00
cheese mayo, teriyaki sauce	
Ikura (A)	\$9.00
KINGFISH (M)	\$4.00
Oyster 2pcs (A)	\$12.00
OYSTER 4pcs (A)	\$23.00
OYSTER 6pcs (A)	\$34.00
Prawn (cooked) - M	\$3.50
SALMON (I)	\$3.50
SALMON BELLY (A)	\$5.50
SCALLOP (I)	\$7.00
SCAMPI (I)	\$15.00
SEA EEL (ANAGO) - I	\$6.00
SNAPPER (I)	\$4.00
Tamago	\$3.50
Tobiko (I)	\$4.50
Flying fish roe	
TORO (I)	\$9.00
Tuna belly	
Tuna (M)	\$4.50

OSHU SIGNATURE ROLL

California Roll	\$25.00
Crab stick, avocado, carrot, cucumber, onion mayo, fish roe	
Cheese Jalapeno Roll	\$25.00
chicken katsu, cucumber, carrot, jalapeno, cheese mayo	
Grilled Salmon Roll	\$25.00
prawn tempura, avocado, salmon, cheese mayo, teriyaki sauce	

Oshu Futomaki Roll	\$28.00
Salmon, tuna, prawn tempura, inari, avocado, cucumber, egg, crabstick, kanpyo	
Rainbow Roll	\$25.00
seasonal selections of fish, egg, avocado, prawn tempura, fish roe	
Salmon Onion Roll	\$25.00
salmon, avocado, red onion, onion mayo	
SASHIMI MOUNTAINS	\$20.50
Chef's seasonal selections sashimi; kelp sesame oil with kanpyo	
Snow Mountain Roll	\$25.00
Prawn tempura, crab stick, avocado, cucumber, cream cheese, sauce, teriyaki sauce, crunch balls	
Soba Maki Roll	\$25.00
buckwheat noodle, eel, inari, egg	
Soft shell crab roll (5pcs)	\$20.00
softshellcrab, tobiko, avocado, cabbage, crabstick, mayonnaise	

ROLLS

Baby Roll 8pcs	\$6.00
Choice of salmon / tuna / chicken katsu / chicken teriyaki / crabstick	
Baby Roll vegetable 8pcs	\$5.00
Avocado / cucumber / carrot / kanpyo (seasoned gourd shavings)	
Large Roll 8pcs	\$16.00
choice of one vegetable (avocado / carrot / cucumber) ...	
Medium Roll 8pcs	\$7.50
choice of one vegetable (avocado / carrot / cucumber); salmon / tuna / chicken k...	
Medium vegetable	\$7.00

NOODLES

Cold Soba	\$16.50
Buckwheat soba noodle, dashi broth, soy sauce, seaweed, shallot	
Cream Chicken Curry Udon	\$20.00
Cauliflower & potato puree, grilled chicken, black sesame	
Hot Soba	\$16.50
Buckwheat soba noodle, dashi broth, soy sauce, seaweed, shallot	
Mazesoba	\$20.00
Udon noodle, spicy pork, chilli oil, Chinese chive, egg yolk, seaweed, dry bonito shaving	
Nagasaki Udon	\$22.00
Dashi broth, chicken soup base, milk, shallot, cabbage, carrot, onion, bean sprouts ...	
Oden Udon	\$25.00
Plain Udon	\$14.00
Dashi broth; fishcake; shallot; seaweed	
Seafood Udon	\$20.00
Dashi broth, fishcake, shallot, seaweed; prawn, squid, black mussels	
Spicy Plain Udon	\$16.00
Dashi broth, fishcake, shallot, seaweed, bean sprouts, chilli paste	
Spicy Seafood Udon	\$22.00
Dashi broth, fishcake, shallot, seaweed, prawn, squid, black mussels, bean sprouts, chilli paste	
Tempura Udon	\$20.00
Dashi broth, fishcake, shallot, seaweed; prawn tempura 1pc; vegetable tempura 3pcs	

Tonkotsu Ramen	\$20.00
Pork broth; pork chasu; fungus mushrooms; roasted garlic	
Yaki Noodle	\$17.50
Vegetable (shallot, cabbage, carrot, onion), with dry bonito (fish)	

DONBURI

Kaisen don	\$38.50
Chef's seasonal selections, 10 pcs	
Katsu don	\$21.00
Fresh bread crumbed katsu with soy base sauce with egg on top	
Salmon don	\$29.50
Fresh raw salmon 8 pcs, chef's special sauce, flying fish roe	
Sashimi don ()	\$25.00
Korean style sashimi with rice bowl; gochujang & vinegar sauce	
Spicy Fish don	\$22.00
Basa fish, bread crumb, chilli sauce, mix salad	
Teriyaki Chicken don	\$20.00
Teriyaki Salmon don	\$30.00
Teriyaki Vegetable don	\$18.00
Tofu, eggplant, cabbage, onion, carrot and more	
Unagi & Anago (eel & sea eel) don	\$37.00
Unagi (eel) don	\$30.00

BENTO

Chicken Katsu bento	\$27.00
Curry Chicken Katsu bento	\$28.50
Curry Pork Katsu bento	\$30.00
Pork Katsu bento	\$28.50
Spicy Chicken bento	\$27.50
Spicy Fish Bento	\$28.00
Spicy Pork Bento	\$27.50
Sushi & Sashimi Bento	\$32.50
Sushi 4 pcs, sashimi 2 pcs, seaweed salad, agedashi tofu, tempura - prawn 1 pc, vegetable 3 pcs (text truncated)	
Teriyaki Chicken bento	\$26.00
Teriyaki Salmon bento	\$32.00
Teriyaki Vegetable bento	\$25.00
Unagi bento	\$33.00
Wagyu bento	\$29.50

WINE

BYO	\$3.50
Catalina Sound 750ml	\$40.00
Sauvignon Blanc; Marlborough, New Zealand	

BEER & SOJU

Asahi Super Dry	\$9.00
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CASS	\$8.00
Korean Beer	
Chamisul Soju ()	\$18.00
Jinro Is Back	\$18.00
Kirin Ichiban	\$9.00
Sapporo Premium	\$9.00
SOMAC SET	\$32.00
1 soju + 2 beer	
TERRA	\$8.00

SAKE

AOSAE NO SUMIKIRI	\$12.00
Junmai; Alcohol 15.5%; Dry 3 / Crisp 1; description truncated	
IPPIN	\$13.50
Junmai; Alcohol 15.5%; Dry 3 / Crisp 2; description partly visible	
NANBU-BIJIN	\$20.50
Tokubetsu Junmai; Alcohol 15.5%; Sweet & Dry; Mellow 2; subtle fruity notes	
OYAMA Tomizu	\$15.50
Tokubetsu Junmai; Alcohol 15%; Sweet 3 / Mellow 5; subtle, bright and fresh fruit notes	
SUIGEI Drunken whale	\$15.00
Tokubetsu Junmai; Alcohol 15%; Dry 5 / Mellow 2; Suigei's signature entry-level sake	
URAKASUMI	\$15.50
Junmai; Alcohol 15%; Dry 4 / Light 2; subtle notes of apple and banana	

DRINK

Aloe 500ml	\$5.50
Calpis	\$4.50
Coke	\$4.00
Dr. Pepper	\$4.50
Ginger Beer	\$5.00
Hot green tea	\$3.50
Hot honey yuzu tea	\$3.50
Ice Green Tea	\$4.50
Ice Lychee Tea	\$4.50
Ice Peach Tea	\$4.50
Lemon Lime Bitter	\$5.50
Milkis Cream soda	\$4.00
MoguMogu Lychee	\$4.50
MoguMogu Peach	\$4.50
Mountain Dew	\$4.00
Oolong Tea	\$4.50
Pocari Sweat Ion supply drink	\$4.50
Pure Coconut Water	\$4.50
Ramune	\$5.50
Sparkling Water	\$5.00
Sprite	\$4.00
Water	\$4.00
Welch's Sparkling grape soda	\$4.50
Yuzu Soda	\$5.50
Zero Coke	\$4.00

Thank you for dining with us.