



OUSHOU

王匠 | おうたくみ

JAPANESE RESTAURANT

FOOD MENU

OUSHOU 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 Saikyoyaki

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)

\$18

seared assorted sushi

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 pumkin california roll

\$15

Spider roll

\$17

Soft shell crab ,cucumber,avocado

Oushou roll

\$24

tuna, salmon, scallop, kingfish, avocado,cucumber



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

japanese seaweed salad , mix salad & chef selected vegetables with soy & sesame dressing

\$16

Salmon Yuzu Salad

salmon , mix salad & chef selected vegetables with yuzu wasabi dressing

\$19



ENTRÉE

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



MAIN COURSE

Tempura

crispy deep fried assorted vegetables & prawns in light batter (3 pieces prawns)

\$28

Tatsuta Age

japanese style fried chicken fillet with mix salad and mayo

\$27

Tonkatsu pork/ chicken katsu

bread crumbed deep fried pork/chicken with tonkatsu sauce

\$29

Teriyaki Chicken

chicken with seasonal vegetables in teriyaki sauce

\$27

Oushou Eyefillet Steak

grilled eye fillet steak with homemade mayo-teri sauce served with seasonal vegetables

\$34

Salmon Saikyoyaki

grilled the miso marinated salmon fillet served with seasonal vegetables

\$33

Grilled Barramundi Fillet

grilled barramundi fillet served with steamed broccoli with ginger soy

\$29

Oushou Pork Ribs

premium pork ribs braised with oushou yakiniku sauce

\$28



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 oushou 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

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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Cocktail

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

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
<i>Pineapple juice, Lemon juice, Coconut Syrup and Elderflower syrup</i>	
Hokkaido Dream	18
<i>Coffee, Milk, Chocolate powder, Whipped Cream, Chrispy Egg Roll</i>	

DRINKS LIST

SPARKLING & ROSE

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

ROSE

Pfeiffer Rose	Rutherglen, Vic	11	38
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WHITE WINE

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

DRINKS LIST

RED WINE

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

0% ALCOHOL BEER

Heineken		7
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DRAFT BEER

Asahi		9
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BEER

Kirin	330ML	9
Sapporo	330ML	9