

22. Teriyaki Chicken Udon	\$16.80
<i>Chicken cooked with teriyaki sauce and vegetables</i>	
23. Niku Udon	\$16.80
<i>Stir fried beef with seasonal vegetables</i>	
24. Tonkotsu Ramen	\$16.80
<i>Thin sliced pork belly cooked in pork broth and vegetable</i>	
25. Katsu Chicken Udon	\$16.80
<i>Bread crumbed chicken breast with seasonal vegetables</i>	
26. Tempura Udon	
-With assorted tempura vegetables	\$18.80
-With tempura prawns	\$16.80
27. Kaisen Udon/Ramen	\$20.80
<i>Assorted seafood with seasonal vegetables</i>	
28. Teriyaki Salmon Udon/Ramen	\$21.80
<i>Grilled salmon fillet and seasonal vegetables</i>	

Fried Noodles

29. Vegetarian Fried Noodle	\$16.80
30. Chicken or Beef Fried Noodle	\$18.80
31. Seafood, Salmon, or Unagi	\$21.80

BENTO BOX

(SERVED WITH MISO SOUP)

Bento A Vegetarian Bento Box	\$17.80
Bento B Teriyaki Chicken Bento Box	\$19.80
Bento C Teriyaki Beef Bento Box	\$19.80
Bento D Teriyaki Salmon Bento Box	\$21.80
Bento E Seafood Bento Box	\$21.80
Bento F Chicken Karrage Bento	\$21.80

**Prices may change without prior notice*

PARTY PLATTER (BROWN/BLACK RICE AVAILABLE)

Assorted Nori-Maki Platter (60 pieces)	\$70.00
Vegetarian Nori-Maki Platter (60 pieces)	\$65.00
Fully Cooked Platter (56 pieces)	\$88.00
Crazy For Fish (56 pieces)	\$92.00
Assorted Sashimi Platter (40 pieces)	\$98.00
Rice Paper Roll Platter (30 pieces)	\$85.00
Rainbow Sashimi Platter (52 pieces)	\$98.00
Assorted Hosono-Maki Platter (150 pieces)	\$105.00
DIY (Design It Yourself)	Price to suit your budget

CATERING SERVICES (DELIVERY AVAILABLE)

- ✔ ONSITE CATERING
- ✔ RESIDENTIAL CATERING
- ✔ CORPORATE CATERING
- ✔ ALL VENUES AND EVENTS



Aburi Nigiri



SHINOBI SUSHI

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SLICED WITH CARE
SERVED WITH PRECISION

TRADING HOURS

MON - WED & SAT	: 10 AM - 7PM
THU - FRI	: 10 AM - 9PM
SUN	: 10 AM - 3PM

PUBLIC HOLIDAY : CLOSED

Trading hours may change at any time.
Please check online.

ADDRESS

SHOP 23, SHOWGROUNDS VILLAGE
320 - 380 EPSOM RD, FLEMINGTON VIC
03 9972 9851

www.shinobisushi.com.au



HAND ROLLED SUSHI

All sushi are created with our unique recipes.
Gluten free and vegan options are available.
Alternative choices with brown rice and black rice

FANCY SUSHI

	(\$2.80/\$3.10) or
4 pieces of any flavour from	\$10.90
8 pieces of any flavour from	\$19.80

Crispy Chicken/Crispy Prawn/Crunchy Tuna/
Crunchy Veggie/Cooked Prawn
Wasabi Pea/Caterpillar
Salmon Alaska/Salmon Aburi/Tuna Tuna
Soft shell Crab/Ginger Squid/Melting Duck
Black Rice Veggie/Dragon Roll

INARI

Plain Inari	\$3.00
Seaweed/ Mushroom salad	\$3.10
Fresh Salmon	\$4.60
Prawn and Avocado Inari	\$4.60

SUSHI PACKS & BENTO

Vegetarian pack	\$12.80
Salmon Nigiri Pack	\$14.80
Salmon Futomaki with Nigiri	\$14.80
Salmon Tobiko Pack	\$14.80
Salmon Sashimi Pack (small)	\$14.80
Salmon Sashimi Pack (large)	\$19.80
Salmon Aburi Nigiri Pack	\$14.80
Assorted Sashimi	\$18.80
Salmon Tataki Pack	\$14.80

*Prices may change without prior notice

NAMA HARUMAKI ROLL

(FRESH RICE PAPER ROLL)

Vegetarian	\$4.40
Cooked Tuna/Fresh Salmon	\$4.40
Cooked Prawn/Tempura prawn	\$4.40
Teriyaki Chicken/Beef/Crispy Chicken	\$4.40
Any 3 rolls for	\$10.90

JAPANESE POKE PACKS

Teriyaki Chicken/Beef/Tofu Poke	\$16.80
Fresh Salmon/ Crispy Chicken	\$16.80
Grilled Salmon/Wagyu Beef Poke	\$16.80

APPETIZERS

Homemade Miso Soup	\$4.00
Edamame	\$5.00
Okonomiyaki (Seafood/Veggie Pancake)	\$9.80
Agedashi Tofu	\$9.80
Takoyaki (Octopus Puff)	\$9.80
Vegetarian Tempura	\$9.80
Chicken Karrage	\$9.80
Gyoza (Pork/Veggie)	
5 pieces/10 pieces	\$9.80/16.80
Tempura Prawn with Special Sauce (5 pieces)	\$13.80
Assorted Tempura (Seafood and Veggie)	\$14.80

MAINS

Donburi (served with steam rice)

1.Teriyaki Vegetable Don	\$14.80
Stir fried seasonal vegetables with teriyaki sauce	
2.Mapeo Tofu	\$15.80
Stir fried medium firm tofu with chilli bean sauce	
3.Curry Tofu	\$15.80
Deep fried medium firm tofu with Japanese curry	
4.Teriyaki Chicken Don	\$16.80
Chicken cooked in teriyaki sauce with seasonal vegetables	

5.Teriyaki Beef Don	\$16.80
Beef cooked in teriyaki sauce with seasonal vegetables	
6.Black Pepper Sauce Beef	\$16.80
Stir fried beef with vegetables with black pepper sauce	
7.Oyakodon	\$17.80
Pan fried chicken with seasonal vegetables and egg	
8.Chicken Katsu Don	\$17.80
Bread crumbed chicken breast with egg	
9.Ginger Pork Don	\$18.80
Stir fried pork and seasonal vegetables with ginger sauce	
10.Katsu Chicken Curry Don	\$18.80
Bread crumbed chicken breast with Japanese curry	
11.Unagi Don (Add an egg for \$1)	\$18.80
Grilled eel with seasonal vegetables	
12.Ebi Tamago Don	\$19.80
Tiger prawns cooked in sukiyaki sauce with egg & vegetable	
13.Teriyaki Salmon Don	\$21.80
Pan fried salmon fillet with seasonal vegetables	

Fried Rice

14.Golden Fried Rice	\$12.00
Fried rice with egg	
15. Vegetarian Fried Rice	\$13.80
Fried rice with seasonal vegetables & egg	
16. Chicken Fried Rice	\$15.80
Fried Rice with chicken, seasonal vegetables & egg	
17. Beef Fried Rice	\$15.80
Fried rice with beef, seasonal vegetables & egg	
18. Kaisen Fried Rice	\$17.80
Fried rice with seafood, seasonal vegetables & egg	
19. Unagi Fried Rice	\$17.80
Fried rice with grilled eel, seasonal vegetables & egg	

Noodle Soup (Udon, Ramen or Soba)

20. Kitsune Udon	\$12.00
Sweet fried tofu cakes cooked in dashi broth	
21. Vegetarian Udon	\$14.80
Seasonal vegetables and tofu cakes in dashi broth	



Dining Menu

TASTING SETS

Tasting menu guides you through a sequence of meticulously crafted dishes, each offering a unique exploration of flavor and artistry.

Sashimi Selection

Fresh-cut salmon, yellow fin tuna, and kingfish, elegantly presented. (9 pieces)

Aburi Nigiri Selection

Hand-pressed sushi with premium toppings, made of seared salmon, tuna, and scallop. (6 pieces)

Uramaki Selection

Chef crafted inside-out style maki roll, balanced in flavour and texture. with Alaska, Aburi and Rainbow. (6 pieces)

Threefold Set

\$ 26

Savour a trio of refined flavors with your choice of ONE selection above.

Sixfold Set

\$ 49

Expand your tasting experience by selecting TWO options, featuring premium ingredients and a broader variety.

Ninefold Set

\$ 72

Enjoy the best value of our tasting menu by selecting the nine-dish set.

Our food is prepared in an environment where cross-contact with various ingredients may occur. Please inform our staff of any allergies or dietary concerns.
Please note that our set menus cannot be modified.





Dining Menu

SMALL BITES

Wagyu Aburi Nigiri

\$14

Lightly torched Wagyu atop hand-pressed sushi rice, finished with soy glaze and creamy sauce - rich, tender, and elegantly smoky. (2 pieces)

Oysters

\$22

Choose from freshly shucked, served chilled with house-crafted dipping sauce or delicately fried panko oysters served with our signature sweet chili mayo. (4 pieces)

Tataki Selection

\$24

Choose **ONE** your favourite tataki - tuna, salmon, or kingfish. Served in 8 elegant slices, lightly seared and artfully presented.

Salmon Tataki

Delicately seared salmon, thinly sliced and finished with wasabi dressing.

Tuna Tataki

Classic choice of tataki. Seared premium tuna, sliced and dressed in wasabi dressing.

Kingfish Tataki

Seared kingfish draped in a zesty yuzu sauce - bright, balanced, and beautifully composed.

Takosu

\$22

We call it "Taco Rice" — a playful fusion inspired by an open-faced Temaki cone. Each set includes 3 pieces. Pick your favorite set!

Sashimi Taco

Crispy open nori filled with fresh salmon, yellow fin tuna, kingfish, seasoned sushi rice, and vibrant garnishes.

Aburi Taco

Nori shells filled with slightly seared, Aburi style salmon, beef, and scallops, layered over seasoned sushi rice and umami rich glaze.

Crunchy Taco

Golden panko prawn, tempura vegetables and karrage chicken nestled in crispy open nori shells with seasoned rice and creamy sauces.





Dining Menu

SOMETHING WARM

Indulge in our signature hot dishes – Yuzu Chicken, Teriyaki Salmon, Tempura Mushroom or Curry Dishes— each thoughtfully paired with fragrant rice and our handcrafted miso soup.

Tempura Mushroom with tempura sauce **\$22**

Crispy field mushroom served with umami tempura sauce.

Yuzu Chicken **\$24**

Chicken grilled and glazed with yuzu marinade.

Teriyaki Salmon **\$28**

Salmon nested in crispy rice paper pockets, pan fried and glazed with teriyaki sauce.

Curry Dish **\$26**

Enjoy our Japanese curry, a beloved comfort food that combines a rich, velvety sauce with your choice of light tempura batter mushrooms OR crispy katsu chicken OR golden tempura prawn.

LITTLE PEOPLE

MAKI SUSHI

\$14

CHICKEN KATSU

\$14

With the choice of single ingredient nori maki: Avocado OR crispy chicken OR cooked tuna.

Japanese katsu chicken, garnished with shredded carrots and side salad.

Make a set meal with an above selection, a glass of juice, and a scoop of rainbow ice cream just for \$18

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Dining Menu

DESSERTS

Green tea ice cream with green tea KitKat	\$12
Black sesame ice cream with Oreo sticks	\$12
Japanese Brulee	\$16

DRINKS

Alcohol free wine and cocktails

Next Destination Barossa Valley Shiraz <i>Dry, and velvety smooth with no sweetness. Has generous notes of dark chocolate, and ripe berries.</i>	\$14
1920 Wines Non-Alcoholic Pinot Grigio - Australia. <i>Robust flavour profile with nashi pear, apple, and lemon notes. Low in calories.</i>	\$12
Altina Le Blanc <i>White bubbles with notes of Australian forestberry, toasted wattleseed, crisp apple, green Tea and a pinch of cayenne pepper.</i>	\$13
Naked Life Yuzu Sake Non-Alcoholic Cocktail <i>Yuzu Sake Spritz with the subtle flavour of Japanese sake. Citrus and umami, top noted with distilled orange blossom.</i>	\$13
The Lyre's pre-mixed G&T <i>The nearest version of classic G&T with the traditional notes of juniper, citrus, and refreshing tonic.</i>	\$12

Japanese drinks

Yuzu Sparkling	\$7
Lychee Ice Tea	\$7

Soft drinks

Please check with our staff for available soft drinks





Dining Menu

CHEF'S SELECTION

\$88

Entree

Compliments of the house: seaweed salad, edamame, and Japanese mushroom salad.

Panko oysters

Oysters delicately coated in golden Japanese panko breadcrumbs and lightly fried to perfection. Served with a house-made dipping katsu sauce. (2 pieces)

Aburi Wagyu beef nigiri

Premium Wagyu beef, lightly torched and draped over seasoned rice. Finished with Japanese BBQ glaze. (1 piece)

Sashimi Selection

Fresh salmon, yellow fin tuna, and kingfish

An artful trio of fresh-cut salmon, yellowfin tuna, and kingfish. Classic Japanese sashimi selection. (6 pieces)

Takosu Trio Set

A set of three crunchy seaweed taco with panko prawn, tempura vegetable, and karrage chicken on hand pressed seasoned rice.

King Fish Tataki

Lightly seared kingfish, thinly sliced and finished with bright yuzu dressing, garnished with shaved radish, citrus zest, and microgreens. (8 pieces)

Hot Plate

Please choose one hot dish from our signature selection: Yuzu Chicken, Teriyaki Salmon, or Tempura Mushroom. Each dish is served with complimentary rice and homemade miso soup.

Dessert

Japanese Brulee

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