



KUSHIRO

RAW/COLD

👍 SCAMPI TARTARE - lobster bisque panna cotta, tomato kanten, nori cracker	\$30
👍 TUNA TACO (3pcs) - cucumber, apple, tomato, avocado, wasabi mayo, onion and mentaiko	\$24
👍 KINGFISH SASHIMI (df) - tosazu, pickled green chili, pickled tomato	\$26
👍 CURED SALMON (df) - ume, daikon, black garlic paste	\$26
NATURAL OYSTER(EA)(df) - ponzu jelly, chilli, chive	\$6
👍 OYSTER SHOOTER(EA)(df, gf, ca)	\$7
WAGYU BEEF TATAKI (df) - tare sauce, onion, fried garlic, spring onion, sesame oil	\$36
TOFU TARTARE (df) (v) - avocado, wasabi soy sauce, goma sesame dressing	\$22

ENTRÉE

👍 SAKE STEAMED ABALONE (EA)	\$22
BAKED SCALLOP (2pcs) - mixed cheese, garlic butter, mentaiko (+\$12.5 extra piece)	\$25
BAKED OYSTERS (2pcs) - mixed cheese, garlic butter, tobiko (+\$7.5 extra piece)	\$15
OYSTER KATSU (5pcs) - cabbage salad, sesame dressing, mayo	\$25
SPICE SALT CALAMARI - wasabi mayo	\$22
👍 KIMOJI (df) - fried chicken with signature spicy sauce	\$23
CIGARILLO (3)(df) - House-made spring rolls with sakura shrimp, minced chicken, black fungus, vermicelli (+\$7.5 extra piece)	\$22
👍 CHEF PO's CHAR-SIU (df) (cp)- honey glazed bbq pork belly	\$25
UNAGI EEL SKEWER (2pcs) - kabayaki sauce	\$24
WAGYU SKEWER (2pcs) - abalone sauce, truffle Salt	\$28
PAN FRIED GYOZA (6) (df) (cp) - minced pork, cabbage	\$18
CRISPY EGGPLANT (df)(v) - yuzu syrup, ume powder, mandarin, mint	\$16
SUSHI TACO ROLL (2pcs) - soft shell crab, tempura prawn, avocado, cucumber, pickled ginger mentaiko wasabi mayo	\$26

Menu items are delivered as they are ready.

Please let us know if you have any food allergies upon ordering.

We will try our best to accommodate special dietaries however we cannot guarantee 100% trace free

(gf) Gluten Free, (v) Vegetarian, (cn) Contains Nuts, (df) Dairy Free, (ca) Contain alcohol, (cp) Contain pork

* All credit card payments incur 1.5% surcharge

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KUSHIRO

LARGE PLATES

👍	SLOW ROASTED BEEF SHORT RIB (df) - rosini pasta, flaming whisky	\$55
	GRILLED LAMB CHOP - miso butter sauce, potato, wasabi (+\$15 extra piece)	\$45
	CONFIT DUCK (df) - shio koji, pickle radish, black plum sauce, seasonal vegetables	\$38
	SEAFOOD TEMPURA (df) - prawns, soft crab, yuzu kosho	\$42
	VEGETARIAN TEMPURA (df)(v) - assorted vegetables	\$35
	MISO BLACK COD (df) - apple puree, mix micro herbs	\$40
👍	KUSHIRO STYLES SEAFOOD RISOTTO	\$40
	TRUFFLE RISOTTO - assorted mushroom	\$42
👍	UNAGI EEL FRIED RICE - unagi eel fillet, egg omelette, Kabayaki Sauce	\$40
	KUSHIRO WAGYU UDON (df) - dashi, nori, roasted sesame, wakame	\$42

SIDES

EDAMAME (gf, df, v)	\$9
CABBAGE SALAD - sesame dressing, spicy soy sauce, flying fish roe	\$12
ROASTED CAULIFLOWER(df,v) - shichimi sauce	\$15
FRIES(df,v) - furikake	\$12
BEETROOT SALAD (df,v) - apple, citrus dressing, walnut	\$15
JAPANESE RICE	\$5

DESSERTS

👍	TOFU PANNA COTTA(cn) - kokuto sugar, white chocolate	\$20
	OSMANTHUS YUZU JELLY (df) - osmanthus jelly, yuzu granita, dried peach	\$20
	MATCHA TIRAMISU	\$22
👍	IMPERIAL SEAL(cn) - black sesame milk chocolate	\$22
	BROWN SUGAR YAKIMOCHI - kinako	\$18
	CHEF PO's ICE CREAM – Choice of Flavor:Matcha/Sesame/Plum Wine (ca)	\$6
	AFFOGATO	\$12

Selection of Liqueur: Mr Black, Bailey's, Frangelico, Disaronno, Cherry herring+ \$12 each

Kushihiro Banquet Menu

\$85 pp

Omakase Banquet Menu

\$128 pp



KUSHIRO LUNCH MENU
Saturday Lunch 12PM – 2:30PM

RAW/COLD

NATURAL OYSTER (EA)(df) - ponzu jelly, chilli, chive	\$3
OYSTER SHOOTER (EA)(df,gf) *contain alcohol	\$3
TUNA TACO (2pcs) - cucumber, apple, tomato, avocado, wasabi mayo and mentaiko	\$14

ENTRÉE

OYSTER KATSU (EA) - cabbage salad, sesame dressing, tobiko	\$3
SPICE SALT CALAMARI - wasabi mayo	\$12
BAKED SCALLOP (2pcs) - mixed cheese, garlic butter, mentaiko	\$18
KIMOJI (df) - fried chicken with signature spicy sauce	\$12
PAN FRIED GYOZA (6pcs)(df)(cp) - minced pork, cabbage	\$12
CRISPY EGGPLANT (df,v) - yuzu syrup, ume salt, mandarin, mint	\$12
VEGETARIAN SPRING ROLLS (3pcs)(df,v) - mixed vegetables, sweet chilli sauce	\$12

LARGE PLATES

BBQ PORK UDON (df) - honey glazed BBQ pork, dashi broth, nori, sesame	\$28
CURRY PORK KATSU DONBURI - pork katsu fillet with rice and pickles	\$28
UNAGI KABAYAKI DONBURI - unagi eel with rice and pickles	\$29
MAPO TOFU DONBURI (df,v) – wok toss mapo tofu with rice and pickles	\$24

DESSERT

TOFU PANNA COTTA (cn) - kokuto soy sauce caramel	\$12
ICE CREAM - Choice of of our house-made flavors	\$6

Matcha, Black Sesame, Choya Plum (*ca)



KUSHIRO

LUNCH SET \$38

Minimum 2 guests

TUNA TACO

cucumber, apple, tomato, avocado, wasabi mayo and mentaiko

SPICE SALT CALAMARI

wasabi mayo

Your choice of large plate

CURRY PORK KATSU DONBURI

OR

MAPO TOFU DONBURI

HOUSE ICE CREAM

KUSHIRO LUNCH BEVERAGE OFFERING

KUSHIRO SELECTED HOUSE WINE - \$12

Sparkling (120ml), white and red (150ml)

KUSHIRO SELECTED HOUSE SAKE - \$12

SELECTED CLASSIC COCKTAILS - \$14

ASAHI TAP BEER \$8

Terms & Conditions

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Kushiro Exclusive Sake:		120ml	720ml
Kushiro X Kankoubai 18 - Junmai Daiginjo (釧 X 寒紅梅 18 純米大吟醸) 18% Yamadanishiki Rice polishing: Refine & Delicate Sweetness, Well balanced, Green Apple			\$200
Kikunotsukasa Shinboshi hiire - Junmai Ginjo (菊の司心星 - 火入れ 純米吟醸) 50% Rice polishing: Fresh & Fruity scent of melon and Strawberries, floral on nose			\$115
Kikunotsukasa Shinboshi Nama - Junmai Ginjo (菊の司心星 - 生純米吟醸) 50% Rice polishing: Unpasteurized sake, fresh fruits notes, refreshing and easy to drink		\$20	\$115
Kikunotsukasa Innocent 40 - Junmai Daiginjo (菊の司無垢40 純米大吟醸) 40% Rice polishing: Unfiltered, Unpasteurized , simultaneously yeasty, fruity, and sweet, Refreshing and rich at the same time			\$168
Kikunotsukasa Innocent 50 - Junmai Ginjo (菊の司 - 無垢50 純米吟醸) 50% Rice polishing: Unfiltered, Unpasteurized, Crisp aroma and rich umami contrast			\$135
Kikunotsukasa Shichifukujin Super Dry - Junmai (菊の司七福神 超辛口特別純米) 60% Rice polishing: Rich Mouthfeel, clean and sharp finish		\$18	\$105

Other Japanese Sake:

2022 Kuheiji Eau Du Desir - Jumai Daiginjo (醸し人 九平次 純米大吟醸) 50% Yamadanishiki Rice polishing: floral notes, hints of lemon and apricot, a finish of white pepper			\$188
Mutsu Hassen Tokubetsu Red Label - Junmai (陸奥八仙赤ラベル特別純米) 55-60% Rice polishing: Fresh & Fruity, hints of apple, pear & orange. Zesty and strong traces of melon			\$176
Kuzuryu - Junmai (黒龍 九頭龍 爛たのし純米酒) 65% Rice polishing: light-bodied but full flavored. Notes of pear and apple mingle with a hint of nuttiness. Slightly on the dry side of the scale with fantastic balance and an extremely smooth finish.		\$20	\$116

Draught Beer:

Asahi Schooner \$13

Non-Alcoholic Beer:

Asahi0.0% \$10

Hot Drinks:

Green Tea \$6

Coffee \$6

Soft Drinks / Water:

Coke/Coke Zero/Lemonade \$6

Juice-Apple/Orange/Mango Banana \$8

Tonic/Soda/Ginger Ale \$6

Ginger Beer \$7

Aqua Panna 750ml \$12

San Pellegrino 750ml \$12

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Kushiro Spirit List

Agave:

Don Julio Blanco	\$16
Don Julio Reposado	\$18
Casamigos Anejo	\$22
Casamigos Mezcal	\$27

Aperitif:

Aperol	\$12
Campari	\$12

Vodka:

Haku (Japan)	\$16
Grey Goose (France)	\$17
Ketel One (Netherlands)	\$13

Rum:

Diplomatico Rum Reserva Exclusiva (Venezuela)	\$24
Plantation 3 Stars White (France)	\$14
Plantation O.F.T.D Overproof Dark (France)	\$23
Havana Club Anejo 7 Anos (Cuba)	\$15

Whisk(e)y:

Toki (Japan) - Blended	\$17
Nikka from the Barrel (Japan) - Blended	\$22
Hibiki Harmony (Japan) - Blended	\$34
Hakushu 12 Year Old (Japan) - Single Malt	\$68
Yoichi Grande Limited Edition (Japan) - Single Malt	\$62
Yamazaki 12 Year Old (Japan) - Single Malt	\$66
Jameson (Ireland) - Blended	\$14
Johnnie Walker Black Label (Scotland) - Blended	\$14
Glenmorangie 10 Years Old (Highland, Scotland) - Single Malt	\$18
Ardbeg 10 Years Old (Islay, Scotland) - Single Malt	\$23
The Glenturret 2022 12 Year Old (Highland, Scotland) - Single Malt	\$26
Starward Two-Fold Double Grain Whisky (Australia)	\$14
Sullivans Cove Single Cask French Oak (Tasmania) - Single Malt	\$88
Sullivans Cove Single Cask American Oak (Tasmania) - Single Malt	\$66
Sullivans Cove Double Cask Rare (Tasmania) - Single Malt	\$58
Marker's Mark Bourbon (U.S.)	\$14
Rittenhouse Rye 100 Proof (U.S)	\$24

Gin:

Four Pillars Rare Dry (Australia)	\$15
Four Pillars Bloody Shiraz (Australia)	\$17
Hendricks (Scotland)	\$17
Ki No Bi (Japan)	\$22
Ki No Tea (Japan)	\$22
Roku (Japan)	\$16
Tanqueray Original (U.K.)	\$13
Nordes (Spain)	\$18

Brandy:

Hennessy VSOP (Cognac, France)	\$20
Calvados Selection 2 Years Old Christian Drouin (Normandy, France)	\$15
Macchu Pisco Organic Quebranta (Peru)	\$15
Sullivans Cove XO (Tasmania)	\$38



Kushiro Cocktails List

Signature Cocktails:

Ume Yume: (Tart, Light) - Umeshu, Disaronno, Plum bitters, Egg White	\$24
Kamakura Garden: (Light Savoury, Floral) - Seaweed Shochu,Nordes Gin,Crème de Violette, Nori	\$25
Red Dot: (Balanced, Light) - Bourbon, White Wine syrup, Barrel Aged Sake, Mulled Wine Jelly	\$24
Ichigo: (Sweet,Chocolate) - Haku Vodka,Sandalwood Vermouth,Mixed Berry Puree,Chocolate	\$25
Momo-taro: (Fruity, Light, Peach) - Roku Gin, Japanese Peach, Jasmine Tea, Honey	24
Fuji Alexander: (Sweet,Creamy) - Haku Vodka, Chestnut, Banana, Cream, Matcha	26
Oyasumi: (Sweet,Boosy) - Toki Whisky, Hojicha, Coffee, Red Bean, Hinoki Bitters	26

Non-Alcoholic Cocktails:

Yuzu-Jasmine Highball: (Refreshing,Light)-Seedlip Garden 108, Yuzu, Jasmine Tea, Honey, Tonic	\$18
Okinawa Spritz: (Savoury,Light) Lyre's Agave Blanco, Shiso Leaves, Ginger, Lime, Demerara Syrup, Soda Water	\$18

Quintessential Cocktails:

Gimlet Highball: Roku Gin, Lime, Simple Syrup, Soda Water	\$24
Hemingway Daiquiri: Plantation 3 stars, Luxardo Maraschino, Grapefruit, Lime	\$24
Classic Martini Upon Request: Your Choice of : Dry, Wet, Dirty with Gin or Vodka	\$24
Espresso Martini: Haku Vodka, Mr. Black, Espresso, Simple Syrup	\$24
Margarita: Don Julio Blanco, Cointreau, Lime, Simple Syrup	\$24
Tommy's Margarita: Don Julio Blanco, Lime, Agave Nectar	\$24
French Martini: Haku Vodka, Chambord, Pineapple, Berry Puree	\$24
Manhattan: Toki Whisky, Carpano Vermouth Rosso, House-blended Bitters	\$24
Old Fashioned: Toki Whisky, Simple Syrup, House-blended Bitters	\$24
Negroni: Roku Gin, Campari, Sweet Vermouth	\$24



Kushiro Wine List

Sparkling:

	G	B
N.V Chandon Blanc De Blanc, Yarra Valley, Victoria	\$18	\$85
N.V Punt Road Airlie Bank Sparkling Brut, Yarra Valley, Victoria		\$75
N.V Rockford Sparkling Black Shiraz, Barossa Valley, SA		\$220
N.V Bollinger Special Cuvee Brut (375ml), Champagne, France		\$135
N.V Delamotte Brut, Champagne, France		\$180

White:

2023 Rockford white Frontignac, Barossa Valley, SA	\$18	\$85
2023 Rockford Hand Picked Riesling, Eden Valley, SA		\$90
2023 Dr. Loosen Riesling, Mosel, Germany	\$17	\$80
2023 Tar & Roses Pinot Grigio, Goulburn Valley, Victoria		\$80
2023 Vidal Estate Reserve Sauvignon Blanc, Marlborough, New Zealand	\$15	\$70
2022 Rockford Local Growers Semillon, Barossa Valley, SA		\$95
2023 Punt Road Chardonnay, Yarra Valley, Victoria	\$18	\$85

Rose:

2021 Saint Max IGP Mediterranee Rose, Cotes de Provence, France	\$17	\$80
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Red:

2022 Bass River '1835' Pinot Noir, Gippsland, Victoria		\$110
2023 Rob Hall Pinot Noir, Yarra Valley, Victoria	\$20	\$90
2021 Epsilon Shiraz, Barossa Valley, South Australia	\$20	\$90
2019 Frankland Estate Rocky Gully Cabernet Blend, Frankland River, Western Australia		\$90
2019 Craiglee Vineyard Cabernet Sauvignon, Sunbury, Victoria		\$115
2020 Rockford Rod & Spur Shiraz Cab, Barossa Valley, SA	\$28	\$130
2020 Rockford Basket Press Shiraz, Barossa Valley, SA		\$280

Dessert Wine:

2020 De Bortoli 'Noble One' Botrytis Semillon (60ml)	\$18
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