

BENTORI JAPANESE

MENU

Sashimi and Sushi

- Aburi Sashimi Platter [M]** \$ 36

Fresh Salmon and Tuna Sashimi 3pcs Each
Salmon Aburi 4pcs / Salmon Nigiri 2pcs /
Aburi scallop 2pcs
- Salmon Sashimi [A]**
10 pcs \$ 25
4 pcs \$ 14

Tuna Sashimi [I]
10 pcs \$ 25
4 pcs \$ 15
- *Half of each can be ordered for tuna prices**
- Salmon Nigiri [A] - 6 pieces** \$ 16

Salmon Aburi [A] - 6 pieces \$ 17
- Hosomaki** \$ 8

cooked tuna / tamago / fresh salmon [A]
Avo (v) / cucumber (v)



Sushi Rolls

- Chicken bomb roll** \$ 18

Chicken Katsu Served with Cucumber
Topped with mayo katsu sauce and fried onions.
- Salmon bomb roll [M]** \$ 23

Panko prawn Avocado Crab-mayo
Topped with Red onion Aburi-salmon and Apple mayo dressing
- Dragon roll [I]** \$ 23

Panko prawn Cucumber Tamago
Topped Spring onion Grilled unagi and Teriyaki sauce Tobiko
- Surf and turf roll [I]** \$ 24

Panko prawn Avocado
Topped Red onion slices Tobiko Grilled-beef tataki Mayo and
Teriyaki sauces
- Softshell chilli crab roll [I]** \$ 23

Fried softshell crab Cucumber Carrots
Topped Chilli mayo Sweet Chilli sauce Tenkatsu Tobiko
- Futomaki [M]** \$ 23

Bean sprouts Carrot Cucumber Tamago Fried-beancurd Panko
prawn with **Salmon or Beef**
- Veg Futomaki (V)** \$ 16

Cabbage salad Carrot Cucumber Fried-beancurd Capsicum
Avocado



Donburi / Bento (Teishoku)

Donburi with Cabbage salad & Edamame, Warm Miso soup
Teishoku (Bento) - Apple kiwi dressing salad, Assorted sushi,
side dishes with condiments, Miso soup

	Donburi	Teishoku
Teriyaki Chicken	19	25
Teriyaki Tofu	19	25
Teriyaki Beef	21	27
Chicken Katsu	20	26
Katsu Curry	21	27
Chicken Karaage	21	26
Chilli Karaage	21	27
Hire Katsu Pork tenderloin		28
Pork Katsu Pork loin		27
Gyu-don Thin sliced beef	22	
Katsu-don Chicken Katsudon	22	
Saba [I] Mackeral		28
Salmon Aburi [A]	26	-
Salmon Sashimi [A]	25	29
Teriyaki Fish [A] Basa	20	28
Grilled Unagi [I]		33
Mixed Tempura [A]		30
Fish Katsu [A] Basa		27
Salmon Steak [A]		30

SMALL THINGS TO SHARE

Edamame (V/VG/GF)	8
Lotus Chips (V/GF)	9
<i>Served with furikage mayo</i>	
Miso Eggplant (V/VG)	13
Gyoza - Veg (V) / Pork	12
<i>Veg - 7pcs</i>	
<i>Pork - 5pcs</i>	
Takoyaki	13
<i>8pcs served. takoyaki sauce with mayo</i>	
<i>katsuobushi on top</i>	
Chicken Karaage	13
Agedashi Tofu (V)	10
<i>Fried tofu with katsuobushi dashi soup</i>	
Popcorn Ebi [I]	15
<i>Tossed with Spicy Mayo</i>	
Top sirloin Tataki	23
<i>Yuzu ponzu with sliced red onion & garlic chips</i>	
Veg Tempura (V/VG)	16
Mix Tempura + 2 EBI [A]	23



NOODLE / SALAD

Plain Udon	13
<i>with wakame naruto aburaage and spring onion</i>	
Tempura Udon [A]	27
<i>Tempura on the side</i>	
Tofu Yaki Noodle (V)	20
<i>Stir - fried Noodles with Veg and Tofu</i>	
Chicken Yaki Noodle	22
<i>Stir - fried Noodles with chicken</i>	
Tenzaru Soba [A] _ Summer only	27
<i>Tempura with Soba</i>	
Chicken Miso Ramen _ Winter only	22
<i>Miso based soup with grilled chicken and boiled egg</i>	
Katsu Chicken Salad	21
Teriyaki Chicken Salad	21
Chirashi Salad [M]	26
<i>Salmon & Tuna & Avo cube cut with tobiko</i>	

SIDE / EXTRA

Extra Meat	6
Miso soup	2.5
Rice	2.5
TA container	0.5
Japanese Curry (V)	6

DRINKS / BYO

Tea pot per Serve	\$ 3
<i>Gemmai tea pot - green tea with brown rice</i>	
<i>Sencha tea pot - green tea</i>	
BYO per person	\$ 3
Water/ Sparkling water	\$3.5
\$ 3.5	Coke Zero Coke Sprite Bong Bong
\$ 4.5	Iced green tea Ramune Lipton iced tea Purple corn tea Milkis Welche's