

## Sushi and Sashimi

### Sushi Sashimi Boat

Assortment of sliced fresh fish and fish on vinegar rice

	normal	no white fish
Mini	\$40.00	\$45.00
Small	\$65.00	\$75.00
Medium	\$80.00	\$90.00
Large	\$95.00	\$120.00



**Sashimi** - Assortment of thin slices of fresh fish

	normal	no white fish
Entrée	\$17.00	\$21.00
Main	\$27.00	\$35.00

**Sushi** - Assortment of fresh fish on vinegar rice

	normal	no white fish
Entrée	\$15.00	\$18.00
Main	\$25.00	\$31.50

### California Rolls

Avocado, crab and prawn with mayonnaise

Entrée

\$12.00

Main

\$20.00

### Eliza Roll

Roll with Fresh Salmon, Prawn, Avocado and Cucumber

\$14.00

### Makimono

Raw Tuna and Salmon Rolls

\$14.00

**Butsugiri** - cubed fish lightly marinated in soy sauce, topped with mayonnaise and avocado

Salmon

\$17.00

Tuna

\$20.00

## Drinks

### Cask Wines - (glass)

De Bortoli Shiraz Cabernet	\$7.50
Hardy's Sauvignon Blanc	
Hardy's Chardonnay	

### Stumpy Gully (glass)

Shiraz	\$9.50
Sauvignon Blanc	
Chardonnay	

### Sake

Tateyama (Japanese decanter) 320ml	\$19.00
Kizakura Yamahai 300ml	\$19.50
Namacho 180 ml	\$11.50

### Beer

Sapporo 650ml	\$12.00
Asahi 300ml	\$6.00

### Non-alcoholic

Green tea	\$3.00
Coke	\$4.50
Diet coke	\$4.50
Lemonade	\$4.50





OYAMA 24  
@ mt. eliza

AUTHENTIC JAPANESE FOOD



## Entrée

<b>Gyoza</b> Japanese pork dumplings	\$12.00
<b>Okonomiyaki</b> Seafood pancake	\$12.00
<b>Kakuni</b> Slow cooked pork belly	\$14.50
<b>Agedashi Tofu</b> Deep fried tofu in special sauce	\$12.00
<b>Gyu Tataki</b> Thinly sliced eye fillet	\$19.00
<b>Nasuden</b> Eggplant with sweet miso paste	\$13.00
<b>Tatsuta Age</b> Deep fried chicken	\$13.00
<b>Soft Shell Crab</b> Crispy fried	\$20.00
<b>Garfish Roll</b> Deep fried Garfish	\$20.00



## Lunch Specials

<b>Ramen</b> Noodles with a choice of soft shell crab, kakuni or tatsuta age	\$16.00
<b>Curry Rice</b> Wagyu beef curry with rice and pickles	\$17.50
<b>Sukiyaki Don</b> Simmered thinly sliced beef on rice	\$20.00
<b>Katsu Don</b> Crumbed Pork cooked with onion, egg and a light teriyaki sauce on rice	\$20.00
<b>Teriyaki Don</b> Chicken with teriyaki sauce on rice	\$18.00
<b>Special Dinner Bento</b> Assorted small dishes with your choice of main: • Salmon Teriyaki/Fish of the day • Chicken Teriyaki • Beef Yakiniku • Pork Tonkatsu	\$33.00

## Shokado – Bento

<b>Special Dinner Bento</b> A variety of seasonal small dishes sushi or sashimi	\$33.00
<b>Wafu Steak Bento</b> Lean Scotch Fillet steak with three kinds of Wafu sauce	\$45.00
<b>Sakura Bento</b> Duck, Grilled Fish, and small dishes	\$45.00
<b>Yasu's Fuji Bento</b> Sashimi, Wagyu Beef, Crab, and small dishes	\$65.00



## Special Meals

<b>Tempura</b> – Lightly fried seafood and vegetable	
	Small \$17.50 Large \$26.00
<b>Patagonian Toothfish</b> – grilled miso-marinated fish	
	Small \$27.00 Large \$40.00
<b>Wafu Steak with wafu sauce</b>	
	Small Large – \$34.00 Beef scotch fillet \$30.00 \$50.00 Wagyu steak (100g) (200g)



## Main Course

<b>Tokyo Duck</b> Miso-marinated roast duck breast	\$35.00
<b>Chicken Teriyaki</b>	\$25.00
<b>Beef Yakiniku</b> Stir-fried scotch fillet with yakiniku sauce	\$27.00
<b>Sukiyaki</b> – simmered thinly sliced beef with sukiyaki sauce for one \$30.00 for two \$48.00	
<b>Tonkatsu</b> Deep fried crumbed pork eye fillet	\$28.00