

# hi sushi

## Japanese Restaurant

fully licensed & BYO (wine only)

Geelong's renowned Japanese restaurant - Hi Sushi serving high quality new sushi set and extended Japanese traditional hot food.

Japanese all under one roof. Whatever you like there will be something for you at Hi sushi, enjoy your meals, thank you.



### Hi Sushi in

76 Malop St. Geelong in  
Market square shopping centre.

(Opposite Time Zone)

(03) 5223 3288

(03) 5223 3118

Sun - Thur: 10am - 10pm

Fri - Sat: 10am - 11pm

Shop G15A Corio Shopping Centre  
in Food Court

(opposite Subway)

(03) 5275 5888

Trading as:

shopping centre trading hours

Shop 2284 Level 1 Food Court,  
Westfield Geelong Shopping Centre

(next to KFC)

(03) 5298 1387

Trading as:

shopping centre trading hours

Leopold Shopping Centre

621/659 Bellarine Hwy

Leopold VIC 3224

0423 561 168

Open 7 Days 9am - 10pm

Shop T801A

Waurin Ponds Shopping Centre

(03) 5241 2688

(03) 5241 2088

Sun - Thur: 10am - 10pm

Fri - Sat: 10am - 11pm

Email: [feedback@hisushi.com.au](mailto:feedback@hisushi.com.au)  
[www.hisushi.com.au](http://www.hisushi.com.au)





## WHITE WINES

	Bottle
<b>Knappstein Handpick Riesling</b> <i>Clare Valley S.A</i>	\$32
<b>Wynn Coonawarra Riesling</b> <i>Coonawarra S.A.</i>	\$25
<b>Four Sisters Semillon Sauvignon Blanc</b> <i>Victoria &amp; N.Z.</i>	\$25
<b>Peter Lehmann Chardonnay</b> <i>Barossa Valley S.A.</i>	\$25
<b>Jamiesons Run Chardonnay</b> <i>Coonawarra S.A.</i>	\$27
<b>Preece Chardonnay</b> <i>Goulburn Valley VIC</i>	\$25
<b>Scotchmans Hill Chardonnay</b> <i>Geelong VIC</i>	\$38
<b>De Bortli Chardonnay</b> <i>House</i>	\$5.5/glass

## RED WINES

	Bottle
<b>Jamiesons Run Red</b> <i>Coonawarra S.A.</i>	\$28
<b>Annies Lane Shiraz</b> <i>Clare Valley S.A</i>	\$30
<b>Hollick Shiraz Cabernet Sauvignon</b> <i>Coonawarra S.A.</i>	\$30
<b>Preece Cabernet Sauvignon</b> <i>Goulburn Valley VIC</i>	\$25
<b>De Bortoli Merlot</b> <i>House</i>	\$5.5/glass

## CHAMPAGNE & SPARKLING

	Bottle
<b>Croser</b> <i>Piccadilly Valley S.A.</i>	\$50
<b>Seaview Pinot Chardonnay</b>	\$30

## SPIRIT

	Glass
<b>Gin, Vodka, Scotch, Bourbon</b>	\$6.8
<b>Southern Comfort, Jameson Whiskey</b>	

## PREMIUM SPIRIT

	Glass
<b>Johnnie Walker Black Label, Jack Daniel</b>	\$7.8

## BEER

	Bottle		Bottle
<b>Victoria Bitter</b>	\$6.8	<b>Corona</b> <i>Mexico</i>	\$7.8
<b>Cascade Premium Light</b>	\$6.8	<b>Heineken</b> <i>Holland</i>	\$7.8
<b>Crown Lager</b>	\$6.8	<b>Asahi</b> <i>Japan</i>	\$7.8
<b>James Boag Premium Lager</b>	\$6.8	<b>Sapporo</b> <i>Japan</i>	\$7.8
<b>Cascade Premium Lager</b>	\$6.8	<b>Kirin</b> <i>Japan</i>	\$7.8
<b>Tiger</b> <i>Singapore</i>	\$6.8		

## SOFT DRINKS

<b>Nemo or Can Drink (375ml)</b>	\$2.5
<b>350ml Juice</b> <i>apple juice, orange juice or apple blackcurrant</i>	\$3.0
<b>300ml Bottle Drink</b> <i>coke, diet coke or zero coke</i>	\$3.2
<b>450ml Bottle Drink</b> <i>coke, diet coke or zero coke</i>	\$3.5
<b>600ml Mount Franklin Water</b>	\$3.5
<b>600ml Bottle Drink</b> <i>coke, diet coke, zero coke, fanta, sprite or lift</i>	\$3.8
<b>750ml Pump Water ( plain )</b>	\$3.8
<b>Different flavour of Powerade</b>	\$4.0
<b>Different flavour of Ice Tea</b>	\$4.0
<b>Different flavour of Vitamin Water</b>	\$4.0
<b>Can 'V'</b>	\$3.5
<b>Bottle 'V'</b>	\$4.0

Corkage (per bottle) \$4



## JAPANESE SOFT DRINKS

Guava, Lychee ice tea, Melon Soda, Aloe

Japanese Lemonade *melon, peach, blue hawaii*

\$3.5

Japanese Tea

\$1/cup \$3.8/pot

## HOUSE SAKE

Small (180ml)

\$8

Large (300ml)

\$12

An excellent standard 'house' sake. This well-balanced sake has an all-around drinkability that you will never tire of. Enjoy on the rocks, chilled, at room temperature or gently warmed.

## JAPANESE SAKE

**HAKUTSURU Draft Sake**

**Namachozoshu 300ml \$12.5**

Easy to drink, this sake is characterised by its light, fresh and smooth taste. Enjoy Japan's number 1 Draft Sake Chilled.



**OZEKI Tatewaki Junmai Shu**

300ml \$13.8

Great for the beginner. Underlying the cedar notes is a clear, sweet, and lightly tangy brew with pleasant mouthfeel and finish. Enjoy chilled or at room temperature.



**HINOKUNI SHUZOU**

**Bishonen Junmai 300ml**

**\$15.8**

A Semi-dry sake with strong aromas and finish of a longer aged sake. Enjoy room temperature or chilled.



**HAKUTSURU Sho-Un Junmai**

**Daiginjyo 300ml \$18.8**

This graceful Japanese Sake with fruity scents, velvety smoothness, delicate sweetness yet dry after taste can be enjoyed chilled or at room temperature.



**HAKUTSURU Plum Wine**

**Glass \$8**

**Bottle (750ml) \$32**

HAKUTSURU plum wine is an aromatic and fruity plum wine with a wellbalanced acidity, sweetness and richness. Enjoy with a meal, as well as an aperitif or dessert wine. Served with ice.



**OZEKI Hana Awaka 250ml**

**\$11**

'Sparkling Flower' Gently sweet with balanced tartness this low alcohol volume sparkling sake will compliment sweet dishes and desserts. Enjoy chilled.



**HAKUTSURU Tanrei Junmai**

**180ml \$8.8**

Using the finest rice and pure natural spring water from Mt Rokko. It is characterized by its smooth and semi-dry taste with a crisp finish -- excellent with Sashimi! Enjoy hot, warmed, room temperature and chilled.



**Hinokuni Bishonen Ginzu-kuri Ginjo**

**\$12**

This elegant ginjo is characterized by a mellow ginjo fragrance and a rich and medium dry flavors. Medium dry, fruity, smooth. Serving Suggestion: Hot or warmed.



**HAKUTSURU Sayuri Nigori Sake 300ml \$13.8**

'SAYURI' is brewed up carefully with the natural spring water from Mount Rokko, using only selected rice and rice koji. It has a refreshing aroma, natural sweetness and smooth aftertaste. Enjoy chilled. Shake well before serving.



**Kikusui Junmai**

**\$15**

This junmai sake is the best candidate for warm sake on Kikusui's line up, as its full and rich flavors are enhanced through warming. Full body, smooth, rich. Serving Suggestion: Warm or room temperature



**HAKUTSURU Superior Junmai Ginjo \$18.8**

Smooth, light sake with floral aroma Recommend- ed food pairings: Yakitori, Sashimi, Pickles. Serving Suggestion: Chilled or room temperature



Corkage (per bottle) \$4

# SOUP

1. **MISO SHIRU** (V) **\$3.20**  
Traditional Japanese soya bean paste soup
2. **OSUIMONO** **\$3.80**  
Fish and chicken clear soup
3. **FISHERMAN'S MISO SOUP** **\$7.80**  
Traditional style miso soup with the addition of seafood
4. **KEMCHEE JIRU** (V) **\$3.20**  
A variety of vegetable and bean curd, seaweed clear soup



# SALAD



- 5. Kaisen Sashimi Salad** (GF) **\$9.00**  
Raw fish & avocado salad with Japanese style dressing



- 6. Warm Prawn Tempura Salad** **\$9.80**  
Green Salad with warm prawn tempura & Japanese style dressing



- 7. Tofu Salad** (V) **\$8.00**  
Fresh bean curd salad with Japanese style dressing



- 8. Nama Yasai** (V, GF) **\$6.80**  
Green salad with vinegared dressing

- 9. Seaweed Salad** **\$5.80** (V)

- 10. Squid Salad** **\$6.80**

- 11. Scallop Salad** **\$6.80**

## COLD APPETISERS



**12. Mixed Sushi \$8.80**  
Assorted California & Nigiri  
Sushi Mixed



**13. Sashimi (GF) \$10.80**  
Fresh raw fish slices served with  
wasabi & soy



**14. Kaisen Sashimi  
Salad (s) \$8.80**  
Raw fish and avocado salad with  
Japanese style dressing



**15. Gyu No Tataki \$8.80**  
Raw beef slices with garlic and  
wine sauce



**16. Salmon Nigiri \$7.80**  
Sushi Rice Ball Topped with  
Grilled Salmon with Teriyaki



**17. Salmon Sashimi \$9.80**  
Fresh raw salmon slices served  
with wasabi & soy



**18. Nama Yasai (V) (S) \$6.80**  
Green salad with vinegared dressing

## HOT APPETISERS



**19. Warm Prawn Tempura  
Salad (s) \$9.80**  
Green Salad with warm prawn tempura  
& Japanese style dressing



**20. Agedashi Tofu (V) \$5.50**  
Fried bean curd with light soya &  
ginger sauce with bonito flakes on top



**21. Gyoza (8pcs)**  
**Meat \$7.80 Prawn \$8.80**  
Pan fried Japanese style dumping  
with pork/prawn and cabbage



**22. Nasu Dengaku (V) \$6.80**  
Fried eggplant with soyo bean paste



**23. Yakitori (3 sticks) \$7.00**  
Grilled chicken skewers with teriyaki sauce



**24. Tatsuta Age \$7.80**  
Deep fried marinated chicken served with salad



**25. Harumaki (6pcs)**  
**Vege \$6.00 Seafood \$6.50**  
Japanese style mini vege/seafood spring rolls



**26. Okonomiyaki**  
Entree \$7.80 (seafood or vege)  
Main \$12.80  
Japanese style seafood & vegetable pancake



**27. Ika Yaki \$7.80**  
Grilled squid with butter garlic sauce



**28. Hotate Fry \$8.80**  
Fried crumbed scallops  
With Japanese BBQ sauce



**29. Edamame (V, GF) \$6.80**  
Boiled and lightly salted young soybeans in their pods



**30. Takoyaki \$4.80**  
Light egg dumplings with an octopus centre served with dipping sauce



**31. Kaki Fry \$8.80**  
Deep Fried crumbed oysters with Japanese tartare sauce

**32. Yasai Croquette**  
(V) 3pcs **\$4.80**  
Fried veggie potatoes cake with Japanese BBQ Sauce

**33. Softshell Crab \$7.80**  
Fried softshell crab with salad

# SUSHI

The Actual presentation may vary (V) Vegetable (GF) Gluten Free



**34. Hana Maki** (8pcs) **\$11.50**  
Inside out roll with crabmeat, shred pork, egg, cucumber, mushroom, bean



**35. Aya Maki** (6pcs) **\$11.50**  
Variety fish on top of inside out California rolls



**36. Salmon Nigiri Sushi** (8pcs) **\$9.80**  
Salmon nigiri



**37. Sushi Deluxe** (12 pcs) **\$10.80**  
Nigiri and small inside out rolls mixed



**38. Prawn & Maki** (10 pcs) **\$11.50**  
Crumbed prawn nigiri & inside out rolls mixed



**39. Chef's Choice** (9 pcs) **\$10.80**  
Nigiri Sushi & Maki Mixed



**40. Sakuroku** (6 pcs) **\$8.80**  
Futo maki & inari mixed



**41. Chirashi** **\$10.50**  
Sliced raw fish, prawn, Omelette, mushroom, Shred fish & pickles over sushi rice



**42. Ebi Sun Flower Roll** (6 pcs) **\$12.50**  
Inside out rolls with crumbed prawn, avocado, cucumber & Mayonnaise



**43. Crunchy Tempura roll** (8 pcs) **\$13.80**  
Our famous roll containing a crispy tempura prawn with flying fish roe & mayonnaise



**44. The Dream Team** (10 pcs) **\$11.80**  
Our selection of nigiri sushi, California rolls & hosotate maki



**45. Chef's Special** (7 pcs) **\$8.80**  
Our selection of salmon nigiri sushi, inside out roll & California rolls



#### 46. Salmon Sushi

(12pcs) **\$8.80**

Salmon Nigiri Sushi & small salmon seaweed rolls



#### 47. Assorted Sushi

(11pcs) **\$8.80**

Nigiri sushi & hosomaki mixed



#### 48. Spicy Salmon Roll

(6pcs) **\$11.80**

Inside out roll with salmon, avocado, Cucumber & chilli mayonnaise



#### 49. Moriawase

**Entrée**(10pcs) **\$11.80**



#### 50. California Rolls (6pcs)

**\$8.80**

Crab meat, avocado, flying fish roe, Lettuce & cucumber seaweed roll



#### 51. Moriawase Main

(19pcs) **\$17.80**

A combination of sushi & sashimi



#### 52. Sashimi

**Entrée**(10pcs) **\$10.80**

**Main**(16pcs) **\$16.80**

Fresh raw fish slices served with wasabi & soya



#### 53. Spicy Tuna Roll (8pcs)

**\$9.80**

Inside out rolls with raw or cooked, tuna avocado, Cucumber & chilli mayonnaise



#### 54. Inari Sushi (4pcs) **\$8.80**

Variety of sweet bean curd rice rolls



#### 55. Mix Sushi (8pcs) **\$8.80**

Nigiri Sushi & assorted slices hand rolls



#### 56. Dragon Dynamite roll

(8pcs) **\$14.80**

Spicy Salmon roll layered with grilled eel and avocado



#### 57. Sushi & Sashimi (13pcs)

**\$15.80**

Sushi, Sashimi & California roll mixed



**58. Spicy Crunchy Tempura Prawn Roll (8pcs) \$13.80**

Inside out rolls with chilli mayonnaise, crispy tempura prawns, lettuce, tobiko and cucumber



**59. Avocado Vegie rolls (8pcs) \$11.80**

Avocado inside rolls with lettuce, sweet bean curd, mayonnaise, cucumber, carrot, topping with mayonnaise and tobiko



**60. Spider Roll (8pcs) \$13.80**

Crunchy soft-shell crab with crab meat, avocado, cucumber, Mayonnaise & sprinkled with Japanese rice seasoning (dried Japanese herb)



**61. Dragon Roll (6pcs) \$12.80**

Roast Duck and cucumber inside out rolls topped with Avocado, Mayonnaise and tobiko dressing



**62. Salmon Sushi Cake (8pcs) \$15.80**

Salmon, tobiko, cucumber, lettuce with sushi rice



**63. Spicy Deluxe Salmon Roll (8pcs) \$15.80**

Avocado inside rolls with lettuce, sweet bean curd, mayonnaise, cucumber, carrot, topping with mayonnaise and tobiko



**64. Sanshoku (24pcs) \$10.80**

Salmon, tuna, cucumber small seaweed rolls



**65. Deluxe Sushi (9pcs) \$10.80**

Nigiri sushi & California rolls mixed

**66. Deluxe California rolls (8pcs) \$9.80**

Salmon, flying fish roe, avocado and cucumber seaweed rolls

**67. Futomaki (8pcs) \$9.80**

Egg, cucumber, carrot, bean mushroom and Japanese pickle seaweed rolls

**68. Unagi Sushi (6pcs) \$13.80**

Grilled eel on top of Vinegared rice

## SUSHI A-LA CARTE (2pcs per serve)

Maguro tuna.....\$ 4.00  
Shiromi white fish .....\$ 4.00  
Avocado .....\$ 3.50  
Tobiko flying fish roe .....\$ 5.00  
Mushroom.....\$ 3.50  
Scallop .....\$ 4.60  
Kani Crabmeat .....\$ 4.00

Sake salmon .....\$ 4.00  
Tamago egg omelette .....\$ 3.50  
EBI prawn.....\$ 4.50  
Unagi Eel .....\$ 5.00  
Tako Octopus .....\$ 4.00  
Squid .....\$ 4.00

## SUSHI PLATTER SPECIAL



**69. Combination Sushi Platter**

36pcs	\$32
48pcs	\$39.80
64pcs	\$53.80



**70. House Special**

(36pcs) \$43.80



**71. Sushi Combo**

(32pcs) \$35.80



**72. Hosomaki Platter**

64pcs	\$32
80pcs	\$38
96pcs	\$43.80

**73. California Roll Platter**

26pcs	\$30
36pcs	\$40
46pcs	\$50

**74. Nigiri Sushi Platter**

27pcs	\$32.80
36pcs	\$41.80
45pcs	\$50.80

**75. California Roll & Nigiri Sushi Platter**

24pcs	\$29.80
34pcs	\$39.80
44pcs	\$49.80

**76. Hosomaki & Nigiri Sushi Platter**

45pcs	\$36.80
56pcs	\$42.80
70pcs	\$51.80

## HAND ROLLS

*(White rice, brown rice & gluten free sushi available now)*

### Hand Rolls (Vegies)

Carrot & Avocado	\$ 2.50
Avocado	\$ 2.50
Vegetable	\$ 2.50
Special	\$ 2.50
Seaweed & Cucumber	\$ 2.50
Egg & Avocado	\$ 2.50
BeanCurd & Cucumber	\$ 2.30
Vegetable Inside Out	\$ 1.60

### Hand Rolls (Seafood / Meat)

Tuna Inside Out	\$ 1.60
California	\$ 2.70
Smoked Salmon	\$ 2.70
Cooked Tuna & Avocado	\$ 2.70

Prawn & Avocado	\$ 2.70
Tempura Salmon	\$ 2.70
Plain Tuna	\$ 2.70
Raw Tuna & Avocado	\$ 2.70
Spicy Prawn	\$ 2.70
Spicy cooked tuna	\$ 2.70
Spicy Salmon Roll	\$ 2.70
Tempura Prawn	\$ 2.70
Tobiko & Avocado	\$ 2.70
Beef Teriyaki	\$ 2.70
Chicken Teriyaki	\$ 2.70
Crispy Chicken	\$ 2.70
Tonkatsu Roll	\$ 2.70
Peking duck & Cucumber	\$ 3.00
Grilled Eel & Cucumber	\$ 3.00
Crispy Softshell Crab	\$ 3.60

## INARI SUSHI

**Variety of Inari Sushi \$ 2.50**

*with your choice of:*

*Seaweed Salad, Avocado, Mushroom, Egg, Prawn, Tobiko, Squid salad, Scallop salad*

**Plain Inari \$ 1.80**

# RICE DISHES



## 77. Tori Garlic Yaki Rice \$10.80

Chicken fillet cooked in special chilli and garlic cream sauce on rice with one bowl of free miso soup



## 78. Beef teriyaki Don \$10.80

Sliced beef and onion with teriyaki sauce on rice with one bowl of free miso soup



## 79. Oyakodon \$10.80

Chicken, egg and onion with special sauce on rice with one bowl of free miso soup



## 80. Teriyaki Salmon Don \$13.80

Pan fried fillet of salmon with teriyaki sauce on rice with one bowl of free miso soup



## 81. Tori Don \$10.80

Grilled chicken with teriyaki Sauce on rice with one bowl Of free miso soup



## 82. Gyudon \$10.80

Sliced beef & vegetable with sukiyaki sauce on rice with one bowl of free miso soup



## 83. Katsu Don \$10.80

Crumbed pork cooked with onion & egg on rice with one bowl of free miso soup



## 84. Katsu Curry Rice \$10.80

Chicken or pork, deep fried crumbed pork/chicken fillet in curry sauce on rice with one bowl of free miso soup



## 85. Yaki meshi (GF)

**Vegetable \$8.80**

**Chicken \$9.80 Seafood \$11.80**



## 86. Tendon \$10.80

Tempura prawn & vegetables on rice with one Bowl of free miso soup



## 87. Una Don \$14.80

Grilled eel with a sweet glaze sauce on rice with one bowl of free miso soup



## 88. Fried Tofu Don (V) \$10.80

Fried Tofu with Teriyaki sauce on rice with one bowl of free miso soup



**89. Torimayo Don \$10.80**

Grilled chicken topped with mayonnaise & garlic chives on rice with one bowl of free miso soup



**90. Unagi Fried Rice**

**\$14.80**

Stir fried rice with grilled eel, egg & salad with one bowl of free miso soup



**91. Fried Ebi Don \$11.80**

Fried Bread Crumbed Prawn with Egg & onion on rice with one bowl of free miso soup



**92. Chicken/Pork Katsu Curry Rice**

**\$10.80**

Deep fried crumbed chicken/pork and salad in curry sauce on rice with one free miso soup

**93. Beef Curry Don**

**\$10.80**

Traditional Japanese beef, Japanese curry on rice with one bowl of free miso soup

**94. Gohan \$2.00 per head**

Steamed rice

## HOT POT DISHES



**95. SUKIYAKI**

**\$17.80**

Thinly sliced quality beef and vegetables cooked in sukiyaki stock on hot pot



**96. Kaisen Udon**

**\$15.80**

Assorted seafood in thick noodle soup



**97. Gokuraku Nabe \$19.50**

Variety of seafood, chicken and vegetables boiled together with delicious soup

**98. YOSENABE \$19.80**

Variety of seafood & vegetables & udon noodle hot pot for 1 person

## NOODLE DISHES



### 99. Tonkatsu Ramen \$10.80

Deep fried crumbed pork fillet in thin noodle soup



### 100. Tori Karaage Ramen

**\$10.80**

Deep fried marinated chicken in thin noodle soup



### 101. Hot Sour Ramen

**\$10.80**

Sliced pork and veges in hot & sour egg flower in thin noodle soup



### 102. Vegetable Udon \$10.80

Seasonal vegetables cooked in soup



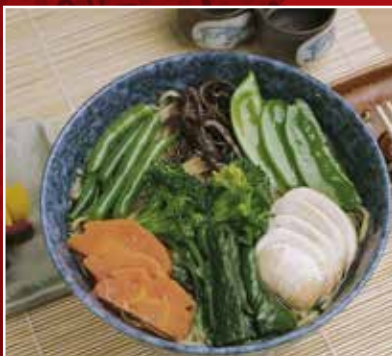
### 103. Kaisen Udon \$15.80

Assorted seafood in thick noodle soup



### 104. Kaisen Ramen \$13.80

Assorted seafood in thin noodle soup



### 105. Yasai Ramen

**\$10.80**

Seasonal vegetable in thin noodle soup



### 106. Niku Udon \$10.80

Sliced beef & onion in thick noodle soup



### 107. Tempura Udon \$10.80

Deep fried prawn & veges in thick noodle soup



### 108. Nabeyaki Udon \$12.80

Tempura prawn, chicken, veges & egg in thick noodle soup



### 109. Yakisoba

**Vegetables \$10.80**

**Chicken or beef \$11.80**

**Seafood & Vege \$14.80**

Stir fried chicken, vegetables or seafood with thin noodle with one bowl of free miso soup



### 110. Spicy Noodle Soup

vege \$10.80, chicken, beef or pork \$10.80

seafood \$13.80

meat, seafood, or vege in thin noodle, egg flower, spicy soup

## BENTO



### 111. Tori Bento \$15.50

Teriyaki chicken, curry beef, tofu, harumaki served in traditional Japanese meal box with one bowl of free miso soup



### 112. Butashoga Bento

**\$16.80**

Ginger pork and onions, seafood sticks, fried bean curd and plain rice served in traditional Japanese meal box with one bowl of free miso soup



### 113. Chicken Katsu Bento

**\$15.50**

Fried crumbed chicken, curry beef, harumaki, fried tofu and plain rice served in traditional Japanese meal box with one bowl of free miso soup



### 114. Sashimi Bento

**\$16.50**

Sashimi, misoyaki beef, tofu, harumaki served in traditional Japanese meal box with one bowl of free miso soup



### 115. Tonkatsu Bento

**\$15.50**

Deep fried crumbed pork, wafu beef, Harumaki served in traditional Japanese meal box with one bowl of free miso soup



### 116. Sukiyaki Bento

**\$15.50**

Sukiyaki beef, pork shogayaki, Harumaki served in traditional Japanese meal box with one bowl of free miso soup



### 117. Tempura Bento

**\$16.50**

Assorted tempura, chicken karage, Harumaki served in traditional Japanese meal box with one bowl of free miso soup



### 118. Kaisen Bento \$17.50

Sashimi, pan fried fish & squids, Tempura prawn served in traditional Japanese meal box with one bowl of free miso soup



### 119. Yaki Salmon Bento

**\$16.80**

Grilled salmon, calamari rings, cold buckwheat noodle and spicy salmon rolls served in traditional Japanese bento box with one free miso soup

## MAIN DISHES (VEGETABLE)



**120. Tofu Steak \$12.80**  
Bean curd cooked in teriyaki sauce with mushroom and onion served on hot plate



**121. Yasai Itame \$11.80**  
Stir fried mix vegetable with tofu



**122. Yasai Ramen \$10.80**  
Seasonal vegetable in thin noodle soup



**123. Vegie Bento \$15.50**  
Fried eggplant, tempura vegie, tofu, vegie harumaki served in traditional Japanese meal box with one free miso soup



**124. Vegetable Udon \$11.80**  
Seasonal Vegetables cooked in soup and served in a hot pot

### 125. Vegetable & Tofu Curry Rice \$10.80

Fried bean curd & vegetable in Japanese Curry sauce with rice and salad with free miso soup

### 126. Yaki Udon vege \$10.80

chicken or beef \$10.80, seafood & vege \$13.80  
Stir Fried chicken or beef or vegetables or seafood with thick noodle with teriyaki sauce with one bowl of free miso soup

## MAIN DISHES (MEAT)



**127. Tori No Teriyaki \$15.80**  
Grilled chicken fillet in teriyaki sauce served with salad



**128. Tori No Garlicyaki \$15.80**  
Chicken fillet cooked in special chilli & garlic cream sauce served on hot plate



**129. Gyu No Teriyaki \$19.80**  
Grilled eye fillet with teriyaki sauce on hot plate



**130. Butashoga teppanyaki \$19.80**  
Sliced pork in ginger sauce served on hot plate



**131. Tonkatsu \$16.80**  
Fried crumbed pork served with salad and Japanese BBQ sauce



**132. WAFU STEAK \$19.80**  
Grilled eye fillet with Japanese steak sauce



### 134. Gyu No Misoyaki

**\$19.50**

Eye fillet cooked in miso sauce served with vege on hot plate

### 135. TATSUTA AGE \$15.80

Deep fried marinated chicken served with salad

### 133. Tori No Teriyaki \$15.80

Grilled chicken fillet in teriyaki sauce served with salad

## TEMPURA



### 136. Ebi Tempura (3pcs) \$7.80

Deep fried prawn in light batter



### 137. Tempura

**Entree (8pcs) \$9.80**

**Main Course (15pcs) \$14.80**

Prawn, fish and veges in light batter

### 138. Yasai Tempura

**Entrée(7pcs) \$6.80**

**Main course(12pcs)**

**\$10.80**

Deep fried a variety of mixed veges in light batter

## MAIN DISHES (SEAFOOD)



### 139. Teriyaki Seafood BBQ

**\$17.80**

Barbeque grilled seafood with teriyaki sauce



### 140. Yakisakana \$19.80

Grilled fish of the day cooked in teriyaki sauce served with salad



### 141. Yakisalmon \$19.80

Grilled salmon cooked in teriyaki sauce with salad



### 142. Ika Shoga Teppanyaki

**\$17.80**

Grilled squid in ginger sauce served on hot plate



### 143. Ebi Teppanyaki \$20.80

Grilled prawn cooked in garlic butter served on hot plate



### 144. Kaisen Teppanyaki \$20.80

Seafood combinations in garlic butter served on hot plate

## DESSERTS



**145. TEMPURA BANANA** **\$5.00**

Banana fritter with ice cream

**146. DAIFUKU** **\$4.80**

Japanese red bean rice cake served with ice cream

**147. DORAYAKI** **\$4.80**

Red bean pancake with ice cream

**148. TWO SCOOPS OF ICE CREAM** **\$3.80**

**149. THREE SCOOP OF ICE CREAM** **\$4.50**

**150. MACHA** **\$3.80**

Green tea ice cream

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## BANQUETS- Minimum for Two People

Hi Sushi banquets are an ideal way for TWO OR MORE people to discover the delicious variety choices of Japanese food. They contain the main elements of traditional Japanese foods. If you would like to do so, we can always change items on these banquet menus to suit individual tastes.

### Banquet No. 1 \$24.80 per person

1. MISO SOUP (Traditional Japanese soya bean paste soup)
2. 3 MIXED ENTREES
3. SUSHI SASHIMI PLATTER (Combination of Nigiri Sushi and Sashimi)
4. TERMPURA (Fried prawn, fish and veges in light batter)
5. GARLIC CHICKEN (Chicken fillet cooked in special chilli & garlic cream sauce)  
or  
TERIYAKI CHICKEN (Chicken fillet cooked in teriyaki sauce)
6. STEAM RICE
7. GREEN TEA ICE CREAM
8. JAPANESE TEA

### Banquet No. 2 \$26.80 per person

(NO Raw fish in this banquet)

1. MISO SOUP (Traditional Japanese soya bean paste soup)
2. 5 MIXED ENTREES
3. TERMPURA (Fried prawn, fish and veges in light batter)
4. EBI TEPPANYAKI (Grilled prawn cooked in garlic butter)  
or  
GYU NO TERIYAKI (Grilled eye fillet with teriyaki sauce)
5. STEAM RICE
6. GREEN TEA ICE CREAM
7. JAPANESE GREEN TEA

### Banquet No. 3 \$30.80 per person

1. MISO SOUP (Traditional Japanese soya bean paste soup)
2. 5 MIXED ENTREES
3. SUSHI SASHIMI PLATTER (Combination of Nigiri Sushi and Sashimi)
4. TEMPURA (Fried prawn, fish and veges in light batter)
5. GOKURAKU NABE (Variety of seafood & vegetables & udon noodles hot pot)  
or  
WAFU STEAK (Eye fillet cooked in wafu sauce with veges)
6. STEAM RICE
7. DORAYAKI (Red bean pancake with ice cream)  
or  
GREEN TEA ICE CREAM
8. JAPANESE GREEN TEA

\* Your Entrée will be selected as the followings:

Harumaki  
Gyoza  
Tatsuta Age  
Agedashi Tofu

Takoyaki  
Yasai Corquett  
Seaweed Salad  
Hotate Fry

\*THIS CHOICE MUST BE MADE WHEN ORDERING YOUR BANQUET