



# YUUMA

MODERN JAPANESE

## SPRING DINNER MENU 2019

Dinner Service | Wednesday to Monday  
5:30pm to 9:00pm

For reservation, please contact 0404 311 900

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## MAINS

### MISO BLACK COD..... 40.0

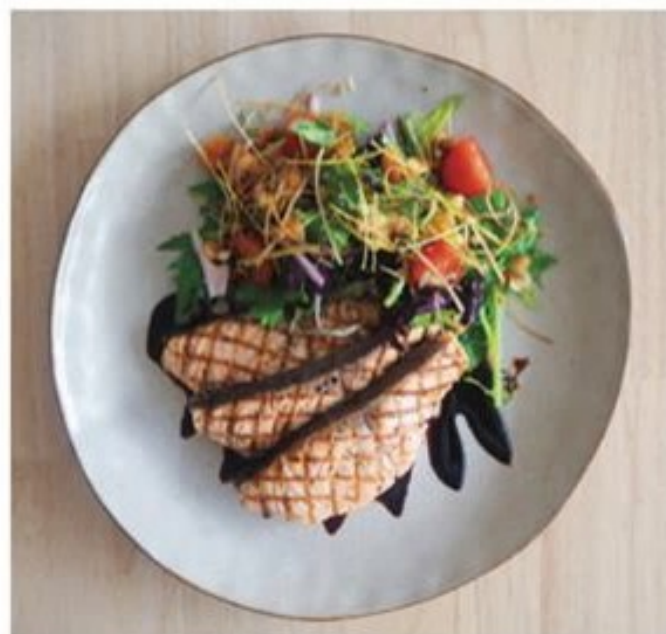
180g miso marinated Alaska black cod, roasted to perfection with miso glazed

### SALMON STEAK PEACH SALAD..... 28.0

200g Tasmanian salmon steak grilled to medium, served with balsamic teriyaki, peach salad and walnut

### SPICY PORK BELLY NABEMONO..... 26.0

Japanese spicy miso hot pot with pork belly, tofu, seasonal vegetables, wakame and sweet corn



### PORK BELLY GINGER TERIYAKI..... 24.0

Twice cooked pork belly served with purple sweet potato, ginger teriyaki and pork crackling

### CHICKEN KARAAGE..... 22.0

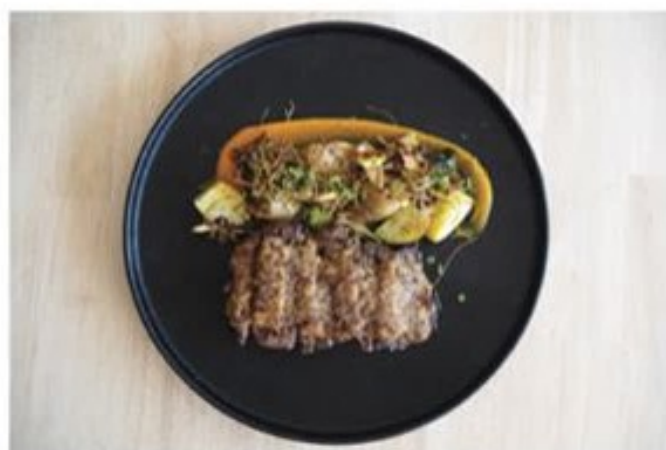
Japanese fried chicken, served with mustard miso aioli, spicy aioli and mesclun

### DUCK BREAST MISO GINGER..... 24.0

Miso ginger marinated duck breast served medium, served with stir fried navy beans, corn and capsicum

### HARVEY SCOTCH FILLET..... 28.0

200g Harvey beef scotchfillet grilled to your liking, with shiitake butter crust, roasted potato, brussel sprout and fried leek







## 悠真 セット YUUMA SETTO

Can't decide on what to eat?  
Let our chef take you on a tour on modern Japanese cuisine, with a selection of various dishes from our menu.

Our Yuuma Setto is perfectly priced at a very reasonable \$39/person (minimum of 2 persons), and the whole table must participate.

The menu will be decided by our Chef upon your arrival, and will be based off our ala-Carte menu.

The Yuuma Setto allows you to experience a wide variety of our dishes, no matter the size of your group.

Please let us know if you have any dietary requirements.

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## VEGETARIAN

### MISO EGGPLANT..... 16.0

Char-grilled eggplant finished with miso glazed

### YUZU MUSHROOM COS LETTUCE..... 18.0

Sautéed mix mushroom, served on charred cos lettuce, yuzu dressing, fried leek and chives

### ROASTED CAULIFLOWER..... 16.0

Roasted cauliflower, with house greenracha sauce, fried shallot and chives



## RICE & SIDES



### STEAMED RICE ..... 3.0

Short grain steamed rice

### SHOYU UDON..... 5.0

Udon noodle served with shoyu broth, enoki mushroom and spring onion

### MISO SOUP..... 3.0

### TORI GOHAN..... 19.0

Teriyaki chicken served with shiitake dashi flavoured rice, smoked cheese, fried shallot and spring onion

### KINOKO GOHAN..... 16.0

Vegetarian option; House shiitake dashi flavoured rice, served with sautéed mushroom, parmesan and chives







## COLD ENTREES

### SASHIMI GOTENMORI..... 40.0

3 pieces each of 5 daily sashimi variety

### SASHIMI SANTENMORI..... 23.0

3 pieces each of yellowfin tuna, king fish, Tasmanian salmon

### NINE SALMON SASHIMI..... 23.0

9 pieces of Tasmanian salmon sashimi

### KING FISH CRUDO..... 23.0

King fish sashimi served with yuzu soy, jalapeno, coriander and olive oil

### SALMON TATAKI..... 21.0

Quick seared Tasmanian salmon, served with tomato salsa, garlic chips, chives and citrusy ponzu sauce

### BEEF CARPACCIO..... 19.0

Quick seared beef tenderloin served with sesame ponzu sauce, coriander, red onion, nashi pear, and cherry tomatoes

### SASHIMI SALAD..... 19.0

Tasmanian Salmon tataki, mesclun salad, cherry tomatoes, edamame and lotus chips with yuzu dressing

### TOFU SALAD..... 15.0

Organic silken tofu, mesclun salad, lotus chip, red onion, sesame, cucumber and house made sesame dressing

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## HOT ENTREES

**PORK BELLY GYOZA..... 15.0**

Pork belly dumpling, served with pork jus, chilli oil and ponzu sauce

**SQUID WATERMELON..... 17.0**

Squid tempura served with watermelon and coriander salsa

**UMAMI FRIES..... 9.0**

Shoestring fries tossed with house bonito seasoning

**YUZU TRUFFLE PAMERSAN FRIES..... 12.0**

Shoestring fries tossed with parmesan, chives and yuzu truffle aioli

**TACO PLATTER..... 15.0**

Wonton skin tacos; spicy crab, salmon avocado, miso pulled pork and miso eggplant



## SUSHI ROLLS



**RAINBOW ROLL..... 20.0**

Crab stick, cucumber, tamagoyaki rolled with fish roe, avocado, tuna, salmon and king fish

**PRAWN TEMPURA ROLL..... 19.0**

Crunchy prawn tempura, spicy aioli, asparagus rolled with fish roe and chives

**BLACK DRAGON ROLL..... 19.0**

Tamagoyaki, cucumber, avocado rolled with avocado and smoked eel

**TUNA, TUNA, TUNA ROLL..... 19.0**

Yellowfin tuna, spicy aioli, cucumber, spring onions rolled with tuna sashimi and tuna floss

**SOFT SHELL CRAB ROLL..... 19.0**

Crunchy soft shell crab, fish roe, avocado and spring onion rolled with daikon

**DOUBLE SALMON ROLL..... 18.0**

Tasmanian salmon sashimi and avocado rolled with spicy aioli then torched

**VEGETARIAN ROLL..... 16.0**

Spring onion, avocado, cucumber, asparagus and mesclun rolled with daikon

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