

SUSHI

We offer an extensive, ever changing selection of fresh and healthy gourmet sushi & hand rolls, complete with vegetarian & bio-dynamic brown rice options.

You are welcome to explore the train or order something special with our friendly wait staff.

SPECIALS

Please see the specials board, or ask one of our staff for today's freshly prepared specials.

OSushi uses gluten free soy sauce (we do use light soy containing gluten for our vegetarian broth and Udon soups).

All our gluten free options are for dietary purposes, not for allergy or intolerance.

*All of our ingredients are **MSG** additive free.*

For special dietary or allergy requirements please see our staff.

ENTREE

Gyoza Japanese Dumplings (5 pcs)

Vegetarian (steamed)	9
Chicken & Vegetables (steamed)	9.5
Prawn & Vegetables (fried)	9.8

Agedashi Eggplant 12.8

Agedashi Tofu 12.5

Kushi Yaki - grilled skewers - 2 per dish

Haloumi	9
Chicken	10
Beef Rib Eye Fillet	11
+ side salad add	3.5
+ steamed rice add	3

Tempura Haloumi 10.5

Rice Paper Roll

Teriyaki tofu, avocado & fresh vegetables	10
Raw tuna & fresh vegetables	13.5
Seared beef & fresh vegetables	13

Tempura Sushi Roll

Filled w/zucchini, cream cheese, ume (plum) paste, sun dried tomato & avocado 12

Filled w/salmon, prawn, avocado, cucumber, cream cheese & roe (fish eggs) 13

SIDES

Miso Soup	3.5
Steamed Rice - brown & white mixed	3
Steamed Biodynamic Brown Rice	4
Green Side Salad with tahini dressing	3.5
Wakame - seaweed side salad	4.5
Spring Rolls - vegetarian (5 pcs)	4
Edamame - boiled young soy beans	4
Garlic Edamame	5
Lotus Chips	4
Homemade Japanese Pickles	4.5

ZENSAI

Tapas to Share

Seared Kingfish Carpaccio In citrus (ponzu) dressing and pickled jalapeno	21
Tempura Snapper (4pcs) Topped with Japanese Yuzu (citrus) salsa & crispy potato angel hair	19
Karaage Chicken Balls (free range) fried & crispy Topped with sweet vinegar, soy sauce and hint of chilli	11.5
Salmon on Cubic Crispy Rice (6 pcs) Marinated salmon, avocado, roe (fish eggs) on top of crispy rice cubes with a hint of cream cheese.	15
Eye Fillet Beef Tataki Finely sliced seared beef topped with yuzu (citrus) salsa - served cold	15.5
Seared Salmon Carpaccio Served with fresh green leaves, red onion tobiko (fish eggs) and dressed with (Yuzu) citrus soy.	14.5
Fresh Tuna Platter Ship + hosomaki + nigiri selection	16.5

SIGNATURE ROLLS

O' Sushi Roll Soft-shell crab, prawn, avocado & cucumber	23
Rainbow Roll Salmon, tuna, kingfish & prawn	22
Spicy Salmon Roll Seared Salmon, avocado, cucumber, tobiko (roe)	21
All the above made with organic brown rice option	add 2

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OSushi is Fully Licensed.

SASHIMI

Dressed raw fish on a bed of fresh green side salad

Salmon (7 pieces)	20
Tuna (7 pieces)	23
Mixed (3 salmon, 3 tuna, 3 kingfish)	25.5
Add scallops	8

SALADS

Seafood Soba Noodles Salad 19

Pan fried prawns and scallops served on Soba noodles (chilled) mixed fresh mizuna leaves, fresh chilli, edamame beans, crispy potato angel hair, dressed with coriander, garlic, chilli, lime, dressing

○ Sushi House Salad 14.5

Assorted fresh lettuce & mizuna, mint, coriander, cherry tomato, avocado, green pawpaw strings, pickled ginger, dressed with Nanjum sauce – lime, chilli, garlic, coriander

With added:

Raw Silken Tofu	16
Chicken Karaage <i>crispy chicken balls</i>	19.5
Pan Seared Prawns <i>with a hint of salt & chilli</i>	22
Seared Salmon	23
Eye Fillet Beef	24

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MAINS

Tempura *Japanese style crispy light batter*

Vegetables	15.5
King Prawns & Vegetables	21
Tempura Mixed	24.5

Teriyaki *served with rice & a fresh green salad*

Silken Tofu	16
Chicken <i>(free range)</i>	21.5
Prawn	23.5
Eye Fillet Beef	25
Tasmanian Salmon	25.5
Add super healthy organic brown rice option	add 2

Yaki Stir Fry Noodles

Udon - *thick wheat flour noodles*

Soba - *thin buckwheat & wheat flour noodles*

Mixed Seasonal Vegetables	15.5
Chicken & Vegetables	19.8
Prawn & Vegetables	21
Beef Eye Fillet & Vegetables	22

Noodle Soup *(contains fish stock)*

Udon or Soba Noodles *(Tempura served on the side)*

Tempura or Steamed Vegetables	15.5
Prawn & Vegetables <i>(tempura or steamed)</i>	19.8

CHEF'S SELECTION

Dinner only

Pan Seared Scallops 21.5
Garnished w/ wasabi parsnip puree and topped with seaweed paste

Fish 'N' Chips – Japanese style 25.5
Fresh snapper, Asahi beer battered served with slaw salad, fried chat potato, the house pickles and basil garlic mayo dip

Crispy Skin Salmon Skewers (2) 19
Served with fried eggplant, bowl of rice and the house pickles

Teppan *Traditional sizzling hot plate served with a bowl of rice*

Vegetarian 17.5
Slices of tofu topped with Shitake mushrooms and Mixed Seasonal Vegetables

Tasmanian Salmon & Mixed Seasonal Vegetables 23.5

Beef Eye Fillet & Mixed Seasonal Vegetables 24.5

Seafood Lovers Sashimi & Nigiri Platter 33
Sashimi selection of tuna, salmon & kingfish nigiri, fresh tuna hosomaki & wakame (seaweed) salad

DESSERTS

Chocolate Mousse Cake (gf) 12.5
Served with assorted berries, vanilla ice cream & raspberry coulis

Crème Brulee Green Tea Flavored 10.5
Served with black sesame ice cream

Gelato Messina Green Tea Ice Cream (3 scoops) 10

Black Sesame Ice Cream 9

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VEGETARIAN SELECTION

Steamed Rice - brown & white mixed	3
Steamed Biodynamic Brown Rice	4
Green Side Salad with tahini dressing	3.5
Wakame - seaweed side salad	4.5
Spring Rolls (5 pcs)	4
Edamame - boiled young soy beans	4
Garlic Edamame	5
Lotus Chips	4
Homemade Japanese mixed pickles	4.5
Rice Paper Roll w/ teriyaki tofu, avocado & fresh vegetables	10
○ Sushi House Salad Assorted fresh lettuce & mizuna, mint, coriander, cherry tomato, avocado, green pawpaw strings, pickled ginger, dressed with Nanjum sauce – lime, chilli, garlic, coriander	14.5
With added: Raw Silken Tofu	16
Grilled Haloumi - kushi yaki - (2 skewers)	9
Gyoza - mixed vegetable (5 pcs)	9
Tempura Haloumi	10.5
Agedashi Eggplant	12.8
Agedashi Tofu	12.5
Yaki Stir Fry Noodles (Udon or Soba) with Mixed seasonal vegetables	15.5
Tempura Vegetables Japanese style crispy light batter	15.5
Teriyaki - silken tofu Served with rice and fresh green salad dressed with Tahini miso dressing	16
Teppan (<i>Dinner only</i>) – sizzling hot plate served with rice Slices of tofu topped with shitake mushroom & vegetables	16.5

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