Nigiri Sushi (2pcs) Classic Hand formed Sushi

Sake(Salmon) Nigiri	\$5.00
Ebi(Prawn) Nigiri	\$5.00
Maguro(Fresh Tuna) Nigiri	\$6.00
Hotate(Scallop) Nigiri	\$7.00
Unagi(Grilled Eel) Nigiri	\$6.50
Tamago Nigiri	\$5.00
Chicken Katsu Nigiri Crumbed chicken slices on sushi rice	\$5.00
Kakiage Vege Nigiri Tempura vege on sushi rice	\$5.00
Inari	\$5.00

Sushi Rice in marinated fried tofu pockets

Aburi Nigiri (2pcs)

Sake(Salmon) Aburi Hotate(Scallop)Aburi Wagyu Beef Aburi Grilled Wagyu Beef with special sauce

Temaki Roll Cone shaped hand roll Sushi

Salmon avocado	
Chicken Avocado	
Fried Prawn avocado	
Teriyaki Chicken	
California	
Unagi Tamago	

Hosomaki (6pcs)

Avocado Maki	\$5.00
Sake(Salmon) Maki	\$5.00
Tuna Salad Maki	\$5.00
Chiken Katsu Maki	\$5.00
Tekka(Raw Tuna) Maki	\$5.80
Kappa Maki Cucumber with sesame seed	\$5.00

Uramaki Roll (4pcs) Morden style inside-out Sus

\$6.00

\$12.00

\$12.00

\$16.00

\$17.00

\$17.00

\$18.00

\$19.00

\$17.00

\$18.00

\$20.00

\$21.00

\$16.00

Salmon Avocado Fresh salmon, avocado and cabbage
Chicken avocado Crumbed chicken and avocado
Teriyaki Chicken Teriyaki chicken and cabbage
Tuna Avocado Tuna salad, avocado and cucumber
Fried Prawn Crumbed prawn and cabbage
California Crab stick, avocado and cucumber
Vegetarian Inari, carrot, avo, cucumber and cabbage
Big Chicken(2pcs) Crumbed chicken and cabbage
Fresh Tuna Avocado

Fusion Sushi

Crunch Chicken Crumbed chicken and cabbage, specially made tempura batter crunch

Cream Cheese Chicken Cream cheese, crumbed chicken and avocado, mayo and sweet chilli sauce

Caterpillar Tuna salad and cucumber inside, avocado and tobiko on top

Ruby Roll Avocado and cream cheese, fresh tuna and piri piri seasoning

Lion King Crab stick, cucumber and avocado, slightly grilled salmon and cheese on top

James Lion King Crab stick, cucumber and avocado, slightly grilled salmon and teriyaki sauce, spring onion

Salmon Lion King Salmon, cucumber and avocado, slightly grilled salmon and cheese on top

Double Shrimp Roll Crumbed prawn and avo, and boiled prawn

Kotobuki Roll Tempura sushi. Crumbed chicken, cream cheese and avocado

Spider Roll Soft-shell crab, crab meat and cucumber, tobiko and special spicy mayo

Dragon Roll Avocado, cucumber and cream cheese, teriyaki grilled eel on top

Vege Caterpillar Cream Cheese, Cucumber, Carrot inside, Avocado and teriyaki sauce on top

\$5.00	
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Calletinet

Vege Tempura

Green Salad

Steamed Rice

Light battered vegetable

Green salad with Kotobuki original dressing

ıshi	Sashimi (8pcs)	23	and the second second
	Salmon Sashimi Tuna Sashimi Mix Sashimi	\$16.50 \$19.00 \$19.00	
	Chirashi Sush	i	
	Chirashi Sushi Salmon, tuna, prawn, avo, egg and to	bbiko serve with Miso soup)0
	Kotobuki Be	ento \$20.00/1	Each
	Grilled Salmon Bento Salted salmon in bento set box	Grilled Wagyu Beef Bento Sliced grilled wagyu beef in ber set box	nto
	Chicken Katsu Bento Crumbed chicken in bento set box	Yakitori Chicken Bento Yakitori skewered chicken in bent	to set box
	Tempura Bento Tempura prawns in bento set box	Vegetarian Deluxe Bento Vegetable croquettes in bento se	et box
	Side Dish		WEIGHT (Party & gauges
	Miso Soup Soybean based soup with seaweed	\$3.50	
	Wakame Salad Marinated Seaweed Salad	\$6.00	
	Okonomiyaki on Stick Battered octopus on skewer	\$5.50	2
	Spring Roll (5pcs) Vegetable Spring rolls	\$7.00	2
	Edamame Boiled soybeans	\$7.00	4
	Gyoza (5pcs) Deep fried vege dumplings	\$7.00	
>	Agedashi Tofu Deep fried tofu dipped in dashi sauce	\$8.50	
	Tori Karaage (4pcs) Japanese style deep fried chicken	\$7.50	
	Yakitori Chicken (2pcs) Skewered chicken grilled with teriyaki s	auce \$7.50	27
2	Prawn Tempura (3pcs) Light battered prawn and vegetable	\$17.00	1

\$12.00

\$7.00

\$3.50



Tourch grilled Sushi

\$7.50 \$7.00



Thin roll Sushi cut into 6

