

## SUSHI PACKS

### SUSHI ROLLS PACKS 9pcs

All packs served with fresh ginger, wasabi and dipping soy sauce container



<b>SALMON AVOCADO</b> <span>GF</span>	
Fresh salmon & avocado rolled in black sesame	14.90
<b>TUNA AVOCADO</b> <span>GF</span>	
Cooked tuna & mayo w/ avocado rolled in white sesame	13.50
<b>TUNA CUCUMBER</b> <span>GF</span>	
Cooked tuna & mayo w/ with cucumber	11.90
<b>TERIYAKI CHICKEN AVOCADO</b>	
Teriyaki marinated chicken w/avocado	13.50

### HOUSE SPECIALTY ROLL PACKS

All packs served with fresh ginger, wasabi and dipping soy sauce container



<b>CRAB SALMON ROLL</b> <span>8pcs</span>	
Crab salad, avocado, cucumber topped with fresh salmon and spring onion (seared w/nitsume sauce add \$3)	19.80
<b>CHICKEN KATSU AVOCADO</b> <span>9pcs</span>	
Panko crumbed chicken thigh w/avocado rolled in white sesame. With special katsu sauce	13.90
<b>SPICY SALMON CREAM CHEESE</b> <span>8pcs</span>	
Salmon w/cucumber, caviar, rolled in dried onion, topped w/ mayo, sriracha, teriyaki sauce & spring onion	18
<b>PEKING DUCK</b> <span>8pcs</span>	
100% Australian duck breast, cucumber, topped with yukari. With Hoisin sauce	18
<b>VEGETABLE ROLL</b> <span>9pcs</span>	
Asparagus, cucumber, avocado, carrot, kakiage rolled in aonori sprinkles	13.50
<b>VOLCANO</b> <span>9pcs</span>	
Salmon in a tempura battered roll. Topped with cream cheese, caviar & nitsume sauce	24

### NIGIRI 4pcs

Sushi rice topped with raw fish or other fresh ingredients



<b>SALMON</b>	
Fresh cuts of premium Tasmanian salmon	9.90
<b>TUNA</b>	
Slices of sashimi-grade tuna	11
<b>KINGFISH</b>	
Premium South Australian Hiramasa kingfish	9.90
<b>SCALLOP</b>	
Juicy scallops	11.80
<b>PRAWN</b>	
Poached Butterflied prawn	9.50
<b>TAMAGO (EGG)</b>	
Sushi rice topped w/ large slices of house-made Japanese egg omelette, wrapped in nori	8.80
<b>KAKIAGE (TEMPURA VEG)</b>	
Sushi rice topped w/ tempura vegetable w/ nitsume sauce	9.50
<b>UNAGI</b>	
Sushi rice topped w/slices of freshwater eel & nitsume sauce	15
<b>PRAWN TEMPURA</b>	
Tempura prawn topped with nitsume sauce	9.90
<b>SALMON CARPACCIO</b>	
Fresh hand-cut salmon topped w/ finely sliced red & spring onion, mayo & dressing	11.60
<b>TUNA CARPACCIO</b>	
Fresh Tuna topped w/ finely sliced red & spring onion, mayo & dressing	13.80
<b>WAGYU BEEF CARPACCIO</b>	
Premium grade Wagyu beef topped with finely sliced red & spring onion, mayo & dressing	13.80

### HOSOMAKI 6pcs

Small nori roll with filling



<b>AVOCADO</b>	4.90	<b>COOKED TUNA</b>	4.90
<b>CUCUMBER</b>	4.40	<b>SALMON</b>	5.80

### ABURI

Flame seared



<b>SALMON</b> <span>4pcs</span>	
Freshly cut flame seared Tasmanian salmon topped w/ nitsume sauce & spring onion	11.50
<b>SCALLOP</b> <span>4pcs</span>	
Juicy flame seared scallops topped w/ nitsume sauce & spring onion	13.50
<b>SALMON &amp; MAYO</b> <span>4pcs</span>	
Freshly cut Tasmanian salmon topped w/ mayo, nitsume sauce & tobiko. Flame seared	11.90
<b>WAGYU BEEF</b> <span>2pcs</span>	
Premium wagyu beef (5+ marbling) w/cream cheese, caviar & nitsume sauce	9.50
<b>SALMON &amp; SCALLOP</b> <span>2pcs</span>	
Sushi rice wrapped in flame seared Tasmanian salmon topped with juicy scallops and nitsume sauce	9.50

### SASHIMI

<b>TUNA TATAKI</b>	
Sesame crusted tuna tatakai w/ ponzu sauce	15
<b>WAGYU BEEF TATAKI</b>	
Premium wagyu beef (5+ marbling) sliced to perfection w/ ponzu jelly	11.50
<b>KINGFISH</b> <span>8pcs</span>	
Fresh hand-cut slices of South Australian Hiramasa Kingfish w/ fresh ginger, wasabi & soy sauce	15.80
<b>SALMON</b> <span>8pcs</span>	
Fresh hand-cut slices of Tasmanian salmon w/ fresh ginger, wasabi & soy sauce	15.80
<b>TUNA</b> <span>8pcs</span>	
Fresh hand-cut slices of sashimi grade tuna w/ fresh ginger, wasabi & soy sauce	15.80
<b>ASSORTED SASHIMI</b> <span>20pcs</span>	
Fresh salmon, tuna, kingfish, scallop, squid, plus uni (sea urchin) & ikura	32

### INARI

Tofu pouches filled w/sushi rice and fresh ingredients

<b>PLAIN INARI</b> <span>4pcs</span>	
Sweet golden tofu bag filled with sushi rice	7.80
<b>SEAWEED INARI</b> <span>4pcs</span>	
Sweet golden tofu bag filled w/ marinated seaweed salad	8.80
<b>TUNA MAYO INARI</b> <span>4pcs</span>	
Sweet golden tofu bag filled w/ cooked tuna & mayo	8.80

# MORE SUSHI. LESS DOLLARS.

DOUBLE POINTS EVERY MONDAY AT SUSHI WAWA!

Regular VIP savings of 7.5% has now doubled to 15% savings for every dollar spent, every Monday. Meaning more sushi, less dollars!

See website for full T&C's.

<b>CONDIMENTS</b>	MAYO \$1   SPICY MAYO \$1   WASABI MAYO \$1   KATSU SAUCE \$1 SWEET CHILLI SAUCE \$1   TERIYAKI SAUCE \$1   FRESH GINGER \$1.50
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## HOT MEALS

### CURRY

Traditional Japanese style mild vegetable curry

<b>CHICKEN KATSU CURRY</b>	
Japanese curry w/ hand-made tender chicken thigh in panko crumbs w/steamed rice & cherry tomato	16

### DONBURI

Rice bowls



<b>TERIYAKI CHICKEN</b>	
Juicy teriyaki marinated chicken thigh w/green leaf, pickle, spring onion & sesame seed	13
<b>KATSU CHICKEN W/EGG</b>	
Panko crumbed chicken thigh w/egg onion, spring onion & nori	14
<b>KATSU CHICKEN W/ SAUCE</b>	
Hand-crumbed panko chicken thigh w/green leaf, pickles, Japanese BBQ sauce & sesame seed	13
<b>WAGYU BEEF</b>	
Tender wagyu beef w/ green leaf, pickles, teriyaki sauce, spring onion & sesame seed	18
<b>TOFU TERIYAKI</b>	
Teriyaki Tofu w/ green leaf, pickles, teriyaki sauce, spring onion & sesame seed	14
<b>SALMON TERIYAKI DON</b>	
Salmon teriyaki on rice w/green leaf, pickles, spring onion & sesame seed	20
<b>UNAGI DON</b>	
A Japanese favourite! Freshwater eel w/ green leaf, pickles, spring onion & sesame seed	20
<b>SALMON IKURA DON</b>	
Fresh slices of raw salmon w/ tamago, cucumber, spring onion & salmon ikura caviar	23

### RAMEN / UDON

Noodle goodness



<b>CHICKEN UDON</b>	
Japanese style noodles w/ grilled teriyaki chicken, wakame & spring onion	14
<b>PORK RAMEN</b>	
Pork cha-shu, shimeji mushroom, corn, spring onion, 1/2 nitimago egg, sesame seed & shredded ito chilli. Tonkotsu broth (spicy \$1)	15

### POKE BOWLS

Served with corn, edamame beans, sautéed shimeji mushrooms, mixed leaf, tamago, crispy lotus chips & rice, w/ sesame dressing

<b>SALMON</b>	16	<b>TUNA</b>	16
Add avocado \$2			

## ASSORTED SUSHI BOXES

### SALMON LOVERS BOX

<b>SALMON NIGIRI</b>	<span>4pcs</span>
<b>SALMON ABURI</b>	<span>4pcs</span>
<b>SALMON SASHIMI</b>	<span>4pcs</span>
<b>PACK PRICE</b>	27

### MIXED MAKI BOX

<b>SALMON</b>	<span>6pcs</span>
<b>COOKED TUNA</b>	<span>6pcs</span>
<b>AVOCADO</b>	<span>6pcs</span>
<b>PACK PRICE</b>	13.50

### LITTLE KIDS BOX (7 & Under)

<b>KARAAGE (FRIED CHICKEN)</b>	<span>2pcs</span>
PLUS 1 OF 2 OPTIONS:	
<b>1. 6 X MINI ROLLS</b>	Choice of cucumber, cooked tuna or avo
<b>2. FRIES</b>	
<b>PACK PRICE</b>	8.90



## HOT SIDES & SNACKS

<b>GYOZA</b> <span>8pcs</span>	
Pork gyoza w/ soy vinegar dipping sauce	10.50
<b>KARAAGE BAO</b> <span>2pcs</span>	
Karaage fried chicken w/ spicy mayo & snow sprouts in a freshly steamed bun	11.50
<b>KARAAGE W/ MAYO</b> <span>8pcs</span>	
Fried chicken pieces marinated in soy, ginger & sake w/ mayo	13.80
<b>KANITSUME</b> <span>4pcs</span>	
Golden crumbed balls of crab meat w/ mayo	10.50
<b>TAKOYAKI</b> <span>8pcs</span>	
Lightly battered octopus balls topped w/ may, tonkatsu sauce & bonito flakes	9.50
<b>SPRING ROLLS</b> <span>8pcs</span>	
Mini vegetarian spring rolls w/ sweet chilli sauce	8.80
<b>CALAMARI</b> <span>8pcs</span>	
Panko coated squid rings w/mayo	8.80
<b>WA-FU FRIES</b>	
Japanese style fries coated in house-made wasabi seasoning (also available in original)	6.50
<b>LOTUS CHIPS</b>	
Crispy & addictive Renkon chips w/ house-made seasoning. Perfect beer snack. Not served Hot	6.50
<b>AGEDASHI TOFU</b>	
Silky smooth deep-fried tofu in house-made soy broth w/ seaweed & spring onion	8.50
<b>RICE</b>	
Steamed rice	3.50
<b>MISO SOUP</b>	
Soybean based soup with bean curd & bonito stock with added seaweed & spring onion	3
<b>EDAMAME</b>	
Edamame beans in their pods. Lightly salted. Not served hot	6



## TEMPURA

<b>POPCORN PRAWN - LGE</b>	
Wawa favourite! Tempura prawns drizzled with spicy mayo & topped with shredded chilli	18
<b>ASSORTED TEMPURA</b>	
Tempura prawns, ingen beans, sweet potato, pumpkin w/ dipping sauce. Some items changing depending on seasons	17

## SALADS

### WAWA SALADS

Mixed leaf, tomato, carrot, sprout & onion with soy-based yuzu dressing



<b>TERIYAKI CHICKEN</b>	15
<b>WAGYU BEEF</b>	19
<b>TOFU TERIYAKI</b>	15
<b>AVOCADO &amp; SEAWEED SALAD</b> <span>GF</span>	13
<b>CHICKEN KATSU SALAD</b>	14
<b>SALMON TERIYAKI SALAD</b>	23

## DESSERTS

<b>NUTELLA BROWNIE</b>	7.50
<b>CHOC MOUSSE</b>	5.80