

SUSHI PACKS

SUSHI ROLLS PACKS 9pcs

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



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

HOUSE SPECIALTY ROLL PACKS

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



CRAB SALMON ROLL 8pcs	
Crab salad, avocado, cucumber topped with fresh salmon and spring onion (nitsume sauce add \$3).....	21
CHICKEN KATSU AVOCADO 9pcs	
Panko crumbed chicken thigh w/avocado rolled in white sesame. With special katsu sauce.....	13.90
SPICY SALMON CREAM CHEESE 8pcs	
Salmon w/cucumber, caviar, rolled in dried onion, topped w/ mayo, sriracha, teriyaki sauce & spring onion. 18	
PEKING DUCK 8pcs	
100% Australian duck breast, cucumber, topped with yukari. With Hoisin sauce.....	18
VEGETABLE ROLL 9pcs	
Cucumber, avocado, carrot, kakiage rolled in aonori sprinkles.....	13.50
VOLCANO 9pcs	
Salmon in a tempura battered roll. Topped with cream cheese, caviar & nitsume sauce.....	24
SPICY SALMON & CRAB ABURI 8pcs	
Tasmanian salmon on top of a crab salad, mayo, cucumber, avocado. Topped w/spicy mayo, teriyaki sauce & spring onion. Blow torched aburi style.....	26.50
MUSHROOM ROLL 8pcs	
Seasoned shiitake mushrooms, cucumber, carrot rolled in white and black sesame. Topped with truffle mayo and fried carrot.....	17.60

NIGIRI 4pcs

Sushi rice topped with raw fish or other fresh ingredients



SALMON	
Fresh cuts of premium Tasmanian salmon.....	9.90
TUNA	
Slices of sashimi-grade tuna.....	11
KINGFISH	
Premium South Australian Hiramasa kingfish.....	9.90
SCALLOP	
Juicy scallops.....	11.80
PRAWN	
Poached Butterflied prawn.....	9.50
TAMAGO (EGG)	
Sushi rice topped w/ large slices of house-made Japanese egg omelette, wrapped in nori.....	8.80
KAKIAGE (TEMPURA VEG)	
Sushi rice topped w/ tempura vegetable w/ nitsume sauce.....	9.50
UNAGI	
Sushi rice topped w/slices of freshwater eel & nitsume sauce.....	15.80
PANKO PRAWN	
Prawn coated in Japanese Panko crumbs with special katsu sauce.....	9.90
SALMON CARPACCIO	
Fresh hand-cut salmon topped w/ finely sliced red & spring onion, mayo & dressing.....	11.60
TUNA CARPACCIO	
Fresh Tuna topped w/ finely sliced red & spring onion, mayo & dressing.....	13.80
WAGYU BEEF CARPACCIO	
Premium grade Wagyu beef topped with finely sliced red & spring onion, mayo & dressing.....	13.80
SALMON TRUFFLE	
Fresh cuts of Tasmanian salmon topped with truffle mayonnaise and spring onion.....	13.50

ABURI

Flame seared



SALMON 4pcs	
Freshly cut flame seared Tasmanian salmon topped w/ nitsume sauce & spring onion.....	11.60
SCALLOP 4pcs	
Juicy flame seared scallops topped w/ nitsume sauce & spring onion.....	13.80
SALMON & MAYO 4pcs	
Freshly cut Tasmanian salmon topped w/ mayo, nitsume sauce & tobiko. Flame seared.....	13.80
WAGYU BEEF 2pcs	
Premium wagyu beef (5+ marbling) w/cream cheese, caviar & nitsume sauce.....	9.90
SALMON & SCALLOP 2pcs	
Sushi rice wrapped in flame seared Tasmanian salmon topped with juicy scallops and nitsume sauce... 9.90	

SASHIMI

TUNA TATAKI	
Sesame crusted tuna tatakai w/ ponzu sauce.....	15
WAGYU BEEF TATAKI	
Premium wagyu beef (5+ marbling) sliced to perfection w/ ponzu jelly.....	11.50
KINGFISH 8pcs	
Fresh hand-cut slices of South Australian Hiramasa Kingfish w/ fresh ginger, wasabi & soy sauce.....	17
SALMON 8pcs	
Fresh hand-cut slices of Tasmanian salmon w/ fresh ginger, wasabi & soy sauce.....	17
TUNA 8pcs	
Fresh hand-cut slices of sashimi grade tuna w/ fresh ginger, wasabi & soy sauce.....	17
ASSORTED SASHIMI 18pcs	
Salmon, Kingfish, Tuna, Scallop, Squid, Ikura and Raw Prawn.....	38
SALMON TATAKI 5pcs	
Fresh hand-cut slices of Tasmanian salmon, seared and marinated in house-made ponzu yuzu dressing. Topped with spring onion and ichimi.....	15

INARI

Tofu pouches filled w/sushi rice and fresh ingredients

PLAIN INARI 4pcs	
Sweet golden tofu bag filled with sushi rice.....	7.80
SEAWEED INARI 4pcs	
Marinated mixed seaweed salad w/ edamame and carrot.....	9.80

HOSOMAKI 6pcs

Small nori roll with filling



AVOCADO	4.90	COOKED TUNA	4.90
CUCUMBER	4.40	SALMON	5.80

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.

HOT MEALS

CURRY

Traditional Japanese style mild vegetable curry

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

DONBURI

Rice bowls



TERIYAKI CHICKEN	
Juicy teriyaki marinated chicken thigh w/green leaf, pickle, spring onion & sesame seed.....	13.50
KATSU CHICKEN W/ SAUCE	
Hand-crumbed panko chicken thigh w/green leaf, pickles, Japanese BBQ sauce & sesame seed.....	13.50
WAGYU BEEF	
Tender wagyu beef w/ green leaf, pickles, teriyaki sauce, spring onion & sesame seed.....	18
TOFU TERIYAKI	
Teriyaki Tofu w/ green leaf, pickles, teriyaki sauce, spring onion & sesame seed.....	15
SALMON TERIYAKI DON	
Salmon teriyaki on rice w/green leaf, pickles, spring onion & sesame seed.....	20
UNAGI DON	
A Japanese favourite! Freshwater eel w/ green leaf, pickles, spring onion & sesame seed.....	20
SALMON IKURA DON	
Fresh slices of raw salmon w/ tamago, cucumber, spring onion & salmon ikura caviar.....	23

RAMEN

Tonkotsu broth w/seaweed, black fungus, spring onion, sesame seed, shredded chilli, and Japanese noodles



PORK RAMEN	15	CHICKEN KARAAGE RAMEN	15
Add +spicy \$1 +flavoured egg \$2 +corn \$1.50 +mushroom \$2			

POKE BOWLS

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

SALMON	18	TUNA	18
Add avocado \$3.50			

TEMPURA



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

ASSORTED SUSHI BOXES

SALMON LOVERS BOX

SALMON NIGIRI	4pcs	SALMON	6pcs
SALMON ABURI	4pcs	COOKED TUNA	6pcs
SALMON SASHIMI	4pcs	AVOCADO	6pcs
PACK PRICE	29	PACK PRICE	14.50

MIXED MAKI BOX

CONDIMENTS	MAYO \$1 SPICY MAYO \$1 WASABI MAYO \$1 KATSU SAUCE \$1 SWEET CHILLI SAUCE \$1 TERIYAKI SAUCE \$1.50 FRESH GINGER \$1.50
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HOT SIDES & SNACKS

GYOZA 8pcs	
Pork gyoza w/ soy vinegar dipping sauce.....	11.80
KARAAGE BAO 2pcs	
Karaage fried chicken w/ spicy mayo & snow sprouts in a freshly steamed bun.....	11.50
KARAAGE W/ MAYO 8pcs	
Fried chicken pieces marinated in soy, ginger & sake w/ mayo.....	13.80
KANITSUME 4pcs	
Golden crumbed balls of crab meat w/ mayo.....	10.50
TAKOYAKI 8pcs	
Lightly battered octopus balls topped w/ may, tonkatsu sauce & bonito flakes.....	9.50
SPRING ROLLS 8pcs	
Mini vegetarian spring rolls w/ sweet chilli sauce.....	8.80
CALAMARI 8pcs	
Panko coated squid rings w/mayo.....	8.80
PANKO PRAWNS 6pcs	
Crispy Panko Crumbed prawns with a touch of special katsu sauce and mayo.....	13.80
WA-FU FRIES	
Japanese style fries coated in house-made wasabi seasoning (also available in original).....	6.50
LOTUS CHIPS	
Crispy & addictive Renkon chips w/ house-made seasoning. Perfect beer snack. Not served Hot.....	6.50
AGEDASHI TOFU	
Silky smooth deep-fried tofu in house-made soy broth w/ seaweed & spring onion.....	8.50
RICE	
Steamed rice.....	3.50
MISO SOUP	
Soybean based soup with bean curd & bonito stock with added seaweed & spring onion.....	3
EDAMAME	
Edamame beans in their pods. Lightly salted. Not served hot.....	6

SALADS

WAWA SALADS

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



TERIYAKI CHICKEN	15
WAGYU BEEF	19
TOFU TERIYAKI	15
AVOCADO & SEAWEED SALAD ☒☒	13
CHICKEN KATSU SALAD	14
SALMON TERIYAKI SALAD	23

DESSERTS

NUTELLA BROWNIE	7.90
CHOC MOUSSE	5.80