ようこそ、すめしやへ

1. Entrée

2. Fresh and Raw

Salad
Sashimi (Raw Fish Slices)
Tataki (Lightly grilled on surface of Beef/Fish slices)

3. Sushi

Nigiri and Gunkan (One-Bite Sushi)
Nigiri Plate (Chef choice of One-Bite Sushi Set)
Temaki (Hand-roll Sushi in a seaweed cone)
Tokumaki (Superior Sushi Rolls)
Maki (Standard Sushi Rolls)

4. Donburi (Rice Bowl)

Kaisen Don (Raw and Cold)
Donburi (Hot)

5. Grills and Hot

Teriyaki, Teppan yaki (Grills)
Tofu, Tempura (Deepfried)
Curry
Udon (Noodle Soup)
Sides

6. Desserts and Drinks

1. Entrée

E01 Edamame
Salted Soy Beans in pot
$ 8.00

E02 Renkon Chips
Deep-fried Lotusroot Chips
Mayonnaise on side
$ 8.00

E03 Korokke 2p
Deep-fried Vegetable Croquette
Sweet Chilli Sauce on side
$ 8.00

E04 Chuka Wakame
Seaweed Salad
$ 8.00

E05 Chuka Ika
Squid Salad
$ 8.80

E06 Spring Rolls 5p
Deep-fried Vegetarian Spring Rolls, Sweet Chilli Sauce on side
$ 9.50

E07 Gyoza 5p
Grilled Pork Dumplings
Gyoza Sauce on side
$ 9.50

E08 Takoyaki 6p
Deep-fried Octopus balls with Takoyaki Sauce and Mayonnaise, topped with Bonito Flakes, Seaweed Stripes and Spring Onions
$ 9.00

E09 Yakitori 2p
Grilled Chicken Skewers
Japanese Chilli Powder on side
$ 14.00

E10 Chicken Karaage
Deep-fried Chicken
Mayonnaise on side
$ 13.20

E11 Pork Karaage
Deep-fried Pork
Mayonnaise on side
$ 13.20

E12 Tori Katsu
Deep-fried Chicken in Panko Breadcrumbs
Japanese Katsu Sauce and Mayonnaise on side
$ 14.50

E13 Ebi Katsu 5p
Deep-fried Prawns in Panko Breadcrumbs
Japanese Katsu Sauce on side
$ 18.00

E14 Kaki Katsu 5p
Deep-fried Oysters in Panko Breadcrumbs
Japanese Katsu Sauce on side
$ 18.00

E15 Hotate Katsu 5p
Deep-fried Scallops in Panko Breadcrumbs
Japanese Katsu Sauce on side
$ 18.00

E19 Sabayaki
Grilled Mackerel
Vinegar Sauce on side
$ 14.50

E20 Ikayaki
Grilled Whole Squid
Mayonnaise on side
(*Take at least 15mins)
$ 28.00

E23 Enoki Yaki
Grilled Enoki Mushroom
Garlic Sauce, topped with Spring Onion
$ 9.00

E24 Enoki Beef Rolls 4p
Sliced Beef wrapped on Enoki Mushroom, cooked with Garlic Sauce, topped with Spring Onion
$ 15.50

E26 Soft Shell Crabs
Deep-fried Soft Shell Crabs served with Watermelon
Yuzu sauce on side
$ 20.00

2. Salad

SA00 Garden Salad
Assorted vegetables
(Green leaves, Cucumber, Tomato, Avocado & Carrot)
Served with Sumeshiya homemade dressing on side.
$ 10.00

SA01 Green Salad

Garden Salad with Seaweed Salad
$ 14.00

SA02 Tofu Salad

Garden Salad with Tofu Slices
$ 13.00

SA03 Can Tuna Salad

Garden Salad with Can Tuna
Mayonnaise
$ 14.00

SA04 Raw Salmon Salad

Garden Salad with Raw Salmon
Soy Sauce on side
$ 22.00

SA05 Raw Tuna Salad

Garden Salad with Raw Tuna
Soy sauce on side
$ 22.00

SA06 Chicken Katsu Salad

Garden Salad with Deep-fried
Chicken in Panko Breadcrumbs
Katsu sauce on side
$ 18.80

SA08 Lobster Salad

Garden Salad with
Flavoured Lobster Salad,
Sesame Mayonnaise
$ 20.80

SA09 Grilled Salmon Salad

Garden Salad with Grilled
Salmon
$ 23.50

SA10 Beef Tataki Salad

Garden Salad with Beef Tataki,
Garlic and Spring Onion
Vinegar sauce on side
$ 23.50

SA07 Kaisen Salad
Garden Salad with Raw Fish (Salmon, Tuna and Kingfish),
Crab meat, Boiled Prawn, Seaweed Salad and Squid Salad
Soy sauce on side
$ 27.00

Extra Dressing $ 2.00

E04 Chuka Wakame

Seaweed Salad
$ 8.00

E05 Chuka Ika

Squid Salad
$ 8.80

2. Sashimi

Sliced raw fish, served with Soy sauce and Wasabi on side

Pickled Ginger on side $ 1.00
Fresh Wasabi $ 1.00

S01
Moriawase (Assorted) Sashimi

Small $ 30.00
(Salmon 3, Kingfish 3, Tuna 3)

Large $ 58.00
(Scallop 2, Salmon 5, Kingfish 5, Tuna 5)

Small 8p / Large 16p

S02

Maguro Sashimi
(Tuna)
S $ 28.00
L $ 54.00

S03

Shake Sashimi
(Salmon)
S $ 24.00
L $ 46.00

S04

Hamachi Sashimi
(Kingfish)
S $ 32.00
L $ 62.00

S05

Hotate Sashimi
(Scallop)
6p
$ 23.00

Yuzu Style

Sliced raw fish, served with Yuzu Sauce
Topped with Garlic and Spring Onion

E28 Yuzu Hamachi
$ 19.50
(Kingfish)

E29 Yuzu Salmon
$ 18.50

Tataki

Rarely grilled on surface of your choice of Meat or Fish
Served with Vinegar Sauce, Garlic and Spring Onion

E16 Beef Tataki
$ 16.50

E17 Tuna Tataki
$ 16.50
(Additional topping; Radish)

E18 Kingfish Tataki
$ 19.00

3. Nigiri

Traditional one-bite sushi as Set of 2 pieces, served with Soy sauce, Neri Wasabi and Pickled Ginger on side

N01

Tamago Nigiri
(Egg Omelette)
$ 4.80

N02

Kani Nigiri
(Crab Meat)
$ 4.80

N03

Tuna Nigiri
(Raw Tuna)
$ 7.50

N04

Salmon Nigiri
(Raw Salmon)
$ 6.80

N05

Hamachi Nigiri
(Raw Kingfish)
$ 8.00

N06

Prawn Nigiri
(Boiled Prawn)
$ 6.80

N07

Hana Nigiri
(Torched Salmon, with Caviar, Sweet chilli mayo sauce)
$ 7.80

N08

Scallop Nigiri
(Raw Scallop)
$ 8.50

N09

Inari Nigiri
(Sweetened Beancurd)
$ 4.80

N10

Beef Nigiri
(Rarely cooked Beef)
$ 7.00

N11

Unagi Nigiri
(Torched Eel)
$ 8.80

N12

Tuna Aburi Nigiri
(Torched Tuna with Spicy mayo sauce)
$ 8.00

N13

Kingfish Aburi Nigiri
(Torched Kingfish with Sweet sauce)
$ 8.50

N14

Salmon Aburi Nigiri
(Torched Salmon with Sweet chilli mayo sauce)
$ 7.30

N15

Scallop Aburi Nigiri
(Torched Scallop with Sweet sauce)
$ 9.00

N17

Mentai Nigiri
(Torched Salmon and Spicy cod caviar)
$ 8.00

Nigiri plate

Chef choice of traditional one-bite sushi, served with Soy sauce, Neri Wasabi and Pickled Ginger on side
(*Take at least 15mins)

NS01 Sushi Set
6 Nigiris, 1 Gunkan and 4 Mini Prawn rolls
$ 30.00

NS02 Aburi Sushi Set
6 Aburi Nigiris and 4 Mini Unagi rolls
$ 30.00

3. Gunkan

Traditional one-bite mini boat sushi with Seaweed belt or Inari (Sweetened Beancurd) as Set of 2 pieces, served with Soy sauce, Neri Wasabi and Pickled Ginger on side

G02

Chuka Wakame Gunkan
(Seaweed Salad)
$ 5.50

G03

Chuka Ika Gunkan
(Squid Salad)
$ 6.00

G04

Tobikko Gunkan
(Flyfish Caviar)
$ 7.50

G01

Tuna Mayo Gunkan
(Can Tuna, Mayonnaise)
$ 4.80

G05

Salmon Mayo Gunkan
(Grilled Salmon, Mayonnaise)
$ 5.80

G07

Lobster Gunkan
(Lobster Salad, Sesame Mayonnaise)
$ 6.50

G11

Kani Mayo Gunkan
(Crab meat, Mayonnaise)
$ 5.80

G08

Tuna Mayo Inari Gunkan
(Can Tuna, Mayonnaise)
$ 7.80

G09

Salmon Mayo Inari Gunkan
(Grilled Salmon, Mayonnaise)
$ 8.50

G10

Kani Mayo Inari Gunkan
(Crab meat, Mayonnaise)
$ 8.50

G12

Lobster Inari Gunkan
(Lobster Salad, Sesame Mayonnaise)
$ 8.80

G13

Scallop Gunkan
(Raw Scallop, Caviar)
$ 8.80

G14

Salmon Mentai Gunkan
(Raw Salmon, Spicy Cod Caviar, Mayo)
$ 8.80

G15

Spicy Tuna Gunkan
(Raw Tuna, Spicy sauce)
$ 7.50

G17

Unagi Gunkan
(Torched Eel)
$ 8.80

Temaki

Hand roll sushi in a seaweed cone, wrapped your choice of filling with Lettuce, Avocado, Cucumber, Tobikko (Flyfish Caviar) and Mayonnaise
Served with Soy sauce and Neri Wasabi on side

TH01
California Temaki
Crab meat, Egg Omelette
$ 7.50

TH02
Vegetable Temaki
Sweetened Beancurd, Carrot, Sesame Seeds (No Mayonnaise, Caviar)
$ 7.00

TH03
Salmon Temaki
Raw Salmon (No Mayonnaise)
$ 8.50

TH04
Tuna Temaki
Raw Tuna (No Mayonnaise)
$ 8.50

TH05
Hamachi Temaki
Raw Kingfish (No Mayonnaise)
$ 9.20

TH06
Prawn Temaki
Boiled Prawn
$ 7.80

TH07
Ebi Ten Temaki
Deep-fried Prawn in batter
$ 8.80

TH08
Soft Shell Crab Temaki
Deep-fried Soft Shell Crab
$ 9.50

TH09
Unagi Temaki
Grilled Eel, Sesame seeds (No Mayonnaise)
$ 10.00

TH10
Spicy Tuna Temaki
Raw Tuna, Spicy Mayo Sauce
$ 8.80

TH13
Spicy Chicken Temaki
Deep-fried Chicken in Panko Breadcrumbs, Spicy Mayo Sauce
$ 7.50

TH12
Salmon Mentai Temaki
Raw Salmon, Spicy Cod Caviar
$ 9.50

TH14
Chicken Katsu Temaki
Deep-fried Chicken in Panko Breadcrumbs
$ 7.50

3. Tokumaki

Superior sushi rolls, served with Soy sauce, Neri Wasabi and Pickled Ginger on side

(*Takes at least 15mins)

Small - 5 pieces, Large - 10 pieces

TM01

California Tokumaki

Egg Omelette, Crab meat, Avocado, Cucumber, Mayonnaise, Caviar

S $ 15.00

L $ 28.50

TM02

Tempura Tokumaki

Raw Salmon, Caviar, Avocado, Cream Cheese, Sweet chilli Mayonnaise (Deep-fried Sushi)

S $ 15.00

L $ 28.50

TM03

Philadelphia Tokumaki

Raw and Smoked Salmon, Avocado, Cucumber, Cream Cheese, Sweet chilli Mayonnaise, Caviar

S $ 15.00

L $ 28.50

TM04

Rainbow Tokumaki

(8p)

Raw Scallop/Salmon/ Kingfish/Tuna, Boiled Prawn, Egg Omelette, Crab meat, Caviar, Avocado, Cucumber, Mayonnaise

$ 33.00

TM05

Spider Tokumaki

Deep-fried Soft Shell Crab, Cream Cheese, Caviar, Avocado, Mayonnaise, Sesame seeds

S $ 16.00

L $ 30.00

TM06

Volcano Tokumaki

Raw Tuna, Lettuce, Avocado, Cucumber, Chilli Mayo sauce

--Spicy--

S $ 16.00

L $ 30.00

TM07

Unagi Tokumaki

Grilled Eel, Cream Cheese, Avocado, Cucumber, Sesame seeds

S $ 17.50

L $ 33.00

TM08

Kaisen Tokumaki

Cooked Seafood, Cream Cheese, Avocado, Cucumber, Mayonnaise, Assorted Raw Fish, Caviar --Spicy--

S $ 18.50

L $ 33.00

TM09

Tobikko Prawn Tokumaki

Deep-fried Prawn in batter, Cream Cheese, Mayonnaise, Avocado, Caviar

S $ 18.00

L $ 34.00

TM10

Summer Tokumaki

(8p)

Grilled and Torched Salmon, Cream Cheese, Caviar, Avocado, Sweet chilli Mayonnaise

$ 35.00

TM11

Twisted Tokumaki

(8p)

Raw Salmon, Deep-fried Prawn in batter, Cream Cheese, Caviar, Avocado, Mayonnaise

$ 35.00

TM12

Inari Tokumaki

Sweetened Beancurd, Egg Omelette, Can Tuna, Avocado, Cucumber, Sesame seeds, Mayonnaise

S $ 14.00

L $ 26.00

Extra Condiments; Sauce / Neri Wasabi $ 0.50
Pickled Ginger / Fresh Wasabi $ 1.00

TM13

Beef Tokumaki

Tataki Beef, Avocado, Cucumber, Lettuce, Spring onions, Japanese BBQ sauce

S $ 17.00
L $ 32.00

TM14

Winter Tokumaki

Deep-fried Prawn in batter, Cream Cheese, Avocado, Cucumber, Caviar, Lobster Salad, Sesame Mayonnaise

S $ 16.00
L $ 30.00

TM15

Mentaiko Tokumaki

Raw Salmon, Cream Cheese, Avocado, Cucumber, Caviars (Flyfish/Spicy cod) Mayonnaise

S $ 18.00
L $ 34.00

TM16

Hokkai Tokumaki (8p)

Torched Scallop, Deep-fried Prawn in batter, Avocado, Cucumber, Caviar

$ 35.00

Maki

Standard sushi rolls, served with Soy Sauce, Neri Wasabi and Pickled Ginger on side

Small - 5 pieces, Large - 10 pieces

M01 Cucumber Roll
Cucumber, Sesame Seeds
S $ 7.00
L $ 13.00

M02 Avocado Roll
Avocado, Mayonnaise
S $ 7.00
L $ 13.00

M03 Tamago Roll
Egg Omelette
S $ 7.00
L $ 13.00

M04 Can Tuna Roll
Can Tuna, Avocado, Cucumber, Mayonnaise
S $ 7.00
L $ 13.00

M05 Chicken Teriyaki Roll
Teriyaki Flavoured Chicken, Avocado, Cucumber, Mayonnaise
S $ 11.00
L $ 20.00

M06 Chicken Katsu Roll
Deep-fried Chicken in Panko Breadcrumbs, Avocado, Cucumber, Mayonnaise
S $ 11.00
L $ 20.00

M07 Salmon Roll
Raw Salmon, Avocado
S $ 12.00
L $ 22.00

M08 Tuna Roll
Raw Tuna, Sesame seeds
S $ 12.00
L $ 22.00

M09 Vegetable Roll
Sweetened Beancurd, Lettuce, Avocado, Cucumber, Carrot
S $ 8.50
L $ 16.00

M10 Prawn Tempura Roll
Deep-fried Prawn in batter, Avocado, Carrot, Mayonnaise
S $ 12.50
L $ 23.00

M11 Spicy Chicken Roll
Deep-fried Chicken in Panko Breadcrumbs, Avocado, Cucumber, Spicy Mayo Sauce
S $ 11.50
L $ 21.00

M12 Kani Roll
Crab meat, Mayonnaise
S $ 8.00
L $ 15.00

4. Kaisen Don

Rice bowl dish with Raw/Cold toppings, Sesame seeds, Neri Wasabi and Pickled Ginger
Served with Miso soup and Soy sauce on side

KD01 Salmon Don

Raw Salmon
$ 25.00

KD02 Tuna Don

Raw Tuna
$ 26.00

KD07 Hamachi Don

Raw Kingfish
$ 28.00

KD08 Salmon Belly Aburi Don

Torched Salmon Belly
$ 28.00

KD05 Spicy Tuna Don

Diced Raw Tuna
Spicy sauce
$ 28.00

KD03 Chirashi Don

Assorted Raw Fish, Caviar,
Crab meat, Boiled Prawn,
Egg Omelette,
Seaweed/Squid Salad
$ 35.00

KD04 Konayuki Don

Kingfish, Scallop, Crab meat,
Lobster Salad, Caviar,
Spicy Cod Caviar,
Vinegar jelly
$ 33.00

KD06 Sanshoku Don

Lightly Flavoured and
Diced 3 Raw Fish
$ 26.00

KD09 Sumeshiya Don

Diced 3 Raw Fish, Crab meat,
Scallop and Caviar
on Flavoured Rice with Seafood
(Unagi, Octopus, Mussel, Scallop)
Vinegar jelly on side
$ 36.00

KD11 Tokusen Chirashi

Assorted Raw Fish, Scallop,
Caviar, Spicy Cod Caviar,
Crab meat, Boiled Prawn
$ 37.00

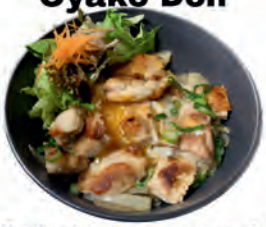
KD12 Seafood Aburi Don

Lightly Toached Seafood
(Scallop, Unagi, Mussel),
Crab meat, Caviar
$ 35.00

Donburi

Rice bowl dish with Hot toppings
Served with Miso soup on side

D01
Oyako Don



Grilled Chicken and Onions cooked in Egg sauce
Seaweed stripes

$ 18.80

D02
Tori Katsu Don

Deep-fried Chicken in Panko Breadcrumb and Onions cooked in Egg sauce, Seaweed stripes

$ 18.80

D03
Ten Don

Assorted Tempura (Deep-fried Prawn, Fish and Vegetable), Sweet sauce

$ 23.00

D04
Gyu Don

Sliced Beef and Onions cooked in Soy based sauce

$ 20.00

D05
Spicy Beef Don

Sliced Beef and Onions cooked in Spicy sauce

$ 22.00

D06
Yakiniku Don

Sliced Beef and Onions cooked in Garlic sauce

$ 22.00

D07
Karaage Don

Deep-fried Chicken and Onions cooked in Egg sauce, Sesame Mayonnaise

$ 19.50

D08
Pork Rib Don

Stewed Pork Rib
Sweet sauce
Sesame Mayonnaise

$ 20.50

D10
Salmon Teriyaki Don

Grilled Salmon with Teriyaki sauce
Sesame seeds

$ 24.00

D11
Una Don

Grilled Eel
Sesame seeds

$ 25.00

D12
Una Ten Don

Deep-fried Eel in batter
Sesame seeds

$ 26.00

D13
Una Tama Don

Grilled Eel and Onions cooked in Egg sauce

$ 26.00

5. Teriyaki

Simply grilled and finished with Teriyaki sauce
Served with small salad

TR01

Chicken Teriyaki
$ 18.80

TR02

Fish (Bassa) Teriyaki
$ 18.80

TR03

Salmon Teriyaki
$ 24.50

TR04

Beef Teriyaki
$ 27.50

Teppan yaki

Grilled with onion, garlic, butter, salt & pepper
Served with a small salad and sauce on side

TY01

Chicken Teppanyaki
(Teriyaki Sauce)
$ 19.50

TY02

Fish (Bassa) Teppanyaki
(Vinegar Sauce)
$ 19.50

TY03

Salmon Teppanyaki
(Vinegar Sauce)
$ 25.00

TY04

Beef Teppanyaki
(Japanese BBQ Sauce)
$ 28.50

TY05

Prawn Teppanyaki
(Vinegar Sauce)
$ 33.00

Tofu

Deep-fried Fresh Tofu (Beancurd) in batter with one of sauces of your choice, topped with Bonito flakes, Seaweed stripes and Spring onion

T14
Agedashi Tofu $ 8.80
with Tentsuyu (soy based) Sauce

T15
Teriyaki Tofu $ 8.80
with Teriyaki Sauce

Tempura

Deep-fried Seafood and Vegetables in batter, served with Tentsuyu sauce

TP01
Vegetable Tempura
Zucchini, Pumpkin, Sweet Potato, Eggplant 2p each
$ 15.80

TP02
Prawn Tempura
Prawns 5p, Vegetable 2p
$ 20.50

TP03
Assorted Tempura
Prawns 2p, Fish 2p, Vegetable 4p
$ 20.50

TP04
Kakiage Tempura
Shredded vegetable
$ 15.50

Sides

X01	**Rice**	**$ 3.00**
X02	**Miso Soup**	**$ 4.50**
X03	**Rice and Miso Soup**	**$ 6.80**

5. Curry

Rice dish with Japanese Curry Sauce, topped with your choice of Katsu (Deep-fried in Panko Breadcrumbs) or Korokke. Miso soup served on side

C01 Vegetable Curry
$ 16.80

C02 Chicken Katsu Curry
$ 18.50

C03 Beef Katsu Curry
$ 22.00

C04 Pork Katsu Curry
$ 18.50

C05 Fish Katsu Curry
$ 18.50

Udon

Japanese wheat noodle soup bowl

U02 Plain Udon
Udon Noodle with Seaweed, Naruto, Sesame seeds and Spring Onion
$ 9.50

U03 Chicken Udon
Plain Udon with Grilled Chicken
$ 17.00

U11 Garlic Chicken Udon
Plain Udon with Flavoured Chicken, Cabbage, Onion and Garlic
$ 18.50

U05 Curry Udon
Udon in Curry Sauce, Deep-fried Chicken in Panko Breadcrumbs on top
$ 18.80

U04 Beef Udon
Udon Noodle with Grilled Beef, Cabbage, Onions and Garlic
$ 20.00

U06 Vegetable Tempura Udon
Set of Plain Udon and Vegetable Tempura
$ 20.80

U07 Prawn Tempura Udon
Set of Plain Udon and Prawn Tempura
$ 25.50

U08 Assorted Tempura Udon
Set of Plain Udon and Assorted Tempura
$ 25.50

Desserts

Z01 Cream Daifuku $ 5.80
Round Mochi filled with Cream and Sweetened & flavoured red bean paste (Smooth Koshi-An)
Choice of Green tea or Black Sesame

Z02 Mochi Daifuku $ 5.00
Round Mochi filled with Sweetened & mashed red bean paste (Tsubu-An) Choice of Plain and Yomogi (Japanese Herb)

Drinks

W01 Canned Soft Drink $ 3.20
Choice of
Coke, Coke No Sugar,
Sprite, Lemonade, Fanta/Sunkist

W02 Mt.Franklin Sparkling
450ml $ 3.80
1.25L $ 6.50

W03 Ginger Beer $ 4.80

W04 Lemon Lime & Bitter $ 6.50

W05 Ramune $ 3.80

W06 Green Tea Bottled (Cold) $ 3.50

W07 Green Tea Per person (Hot) $ 2.50

W10 Calpis Water $ 3.80

W11 Ume Sparkling Water $ 6.80

W12 Yuzu Sparkling Water $ 6.80

W13 Flavoured Iced Tea $ 4.50
Bottled (Lemon, Peach, Lychee)

BYO (Per person) $ 3.00
Extra charges may apply when requesting for multiple glasses or breakage

Extras

Extra Condiment

1*Mayonnaise, Cut Chilli, Neri Wasabi, Sauce (Katsu, Sweet Chilli, Spicy Chilli, Chilli Mayo, Gyoza, Tataki vinegar) etc $ 0.50

2*Pickled Ginger, Fresh Wasabi, Sauce (Tentsuyu, Teriyaki, Yuzu vinegar, BBQ) etc $ 1.00

3*Salad Dressing $ 2.00

Takeaway Supplies

Container, Paper Bag $ 0.50

All Price Include GST and Subject to Change Without Notice