



MENU | ALL DAY

APPETIZER

前菜 | ぜんさい

1. CHAWAN-MUSHI ADD ON - IKURA 6 / UNI 9 (v/df) organic egg, shio konbu, chive & prawn meat	10
2. LOTUS ROOT CHIPS (ve/gf/df)	8
3. TRUFFLE EDAMAME (ve/gf/df) orange zest & truffle oil	10
4. SPICY EDAMAME (ve/gf/df) chilli, garlic & sesame seed	10
5. FRESH OYSTER 1PC (df) ponzu, finger lime & chive	6
6. DEEP FRIED OYSTERS 2PC (df) tasmanian pacific oyster, tartar sauce & lemon	12
7. AGEDASHI TOFU (v/gf/df) crispy bean curd, shallot, dashi & sweet soft shitake mushrooms	16
8. SHIO KOMBU BUTTER SCALLOPS 2PC (gf) grilled scallops, shio kombu & soy sauce	16
9. SASHIMI TACO 2PC (gf/df) assorted sashimi, spicy mayo, crunch rice cracker, rump fish roe & shio konbu	19

SALAD

サラダ

1. AVOCADO AND TOMATO (ve/df) with yuzu dressing dressing & crunch batter	18
2. SOFT SHELL CRAB SALAD (df) with wasabi dressing, crunch sweet potato & tomato	24

**Please inform staff for all allergies and dietary. Not all ingredients are listed.*

RAW

鮮菜 | せんさい

- | | |
|--|----|
| 1. KINGFISH LIME (gf/df)
finger lime & konbu dressing | 29 |
| 2. WAGYU TATAKI (df)
9+rump cap, ponzu sauce & radish | 30 |
| 3. YUZU NANBAN ASSORTED SASHIMI ZUKE (gf/df)
chef's assorted sashimi, yuzu ponzu sauce, ikura & avruga caviar | 32 |

SASHIMI

刺身 | さしみ

- | | |
|---|----|
| 1. TUNA & SALMON SASHIMI 10PCS (gf/df) | 40 |
| 2. ASSORTED SASHIMI SMALL 12PCS (gf/df)
4 variation of daily fish | 38 |
| 3. ASSORTED SASHIMI MEDIUM 18PCS (gf/df)
6 variation of daily fish | 58 |
| 4. ASSORTED SASHIMI LARGE 28PCS (gf/df)
8 variation of daily fish with scallop | 95 |

SUSHI

寿司 | すし

- | | |
|---|-------|
| 1. ABURI SUSHI 6PCS/10PCS (gf/df)
3 variation of daily grilled fish | 28/45 |
| 2. ASSORTED SUSHI SMALL 8PCS (gf/df)
4 variations of daily fish | 32 |
| 3. ASSORTED SUSHI MEDIUM 12PCS (gf/df)
6 variations of daily fish | 56 |
| 4. ASSORTED & ABURI SUSHI COMBO 20PCS (gf/df)
6 variations of daily fish, 4 variations of daily grilled fish | 88 |

**Please inform staff for all allergies and dietary. Not all ingredients are listed.*

JIZAKANA SPECIAL

CHEF'S SELECTION FISH OF DAY

1. SPECIAL SUSHI FOR 2 16PCS (gf/df) chef's selection of fish with toro, scampi & uni	130
2. SPECIAL SASHIMI FOR 2 22PCS (gf/df) chef's selection of fish with toro, scampi & uni	140
3. SPECIAL SUSHI & SASHIMI FOR 2 20PCS (gf/df) chef's selection of fish with toro, scampi & uni	150
4. SUSHI PLATTER FOR 3 26PCS (gf/df) assorted sushi with scallop & toro	150
5. SASHIMI PLATTER FOR 3 39PCS (gf/df) assorted sashimi with scampi & scallop	172
6. "1 METRE" SASHIMI PLATTER 80PCS (gf/df) chef's selection of fish with toro, scampi & uni <i>*Pre-order minimum 2days in advance</i>	350
7. LOBSTER SASHIMI(PER KG) WITH LOBSTER MISO SOUPS (gf/df) <i>*Pre-order minimum 2days in advance</i>	260
8. GRILLED TUNA HEAD (MAGURO NO KABUTOYAKI) (gf/df) <i>*Pre-order minimum 2days in advance</i>	120

**Please inform staff for all allergies and dietary. Not all ingredients are listed.*

ROLLS

巻き物 | まきもの

1. SALMON & AVOCADO ROLL (gf/df)	20
2. SPICY TUNA ROLL (gf/df) fresh tuna, cucumber, radish pickle, spicy sauce & crunch batter	25
3. LOCAL GRILLED SALMON ROLL (gf/df) grilled salmon, avocado & blue swimmer crab meat	29
4. CRUNCH PRAWN TEMPURA ROLL (df) prawn tempura, avocado with mayo sauce & crunchy flake	27
5. SOFT SHELL CRAB ROLL (gf/df) deep-fried soft shell crab, avocado & cucumber	22
6. VOLCANO SCALLOP ROLL (gf/df) scallop, blue swimmer crab meat, avocado & cucumber	30
7. VEGE TEMPURA ROLL (df) okra, pumpkin, sweet potato & avocado	23

TEMPURA

天麩羅 | てんぷら

1. SHIITAKE MUSHROOM & PRAWN TEMPURA 2PCS (df) prawn stuffed shiitake mushroom	16
2. MIX VEGGIE TEMPURA 6PCS (ve/df)	23
3. PRAWN TEMPURA 5PCS (df)	25
4. WHITING FISH TEMPURA 6PCS (df)	25
5. WHOLE ANAGO (CONGER EEL) TEMPURA (df)	26
6. PRAWN & VEGGIE TEMPURA 7PCS (df)	29
7. TEMPURA PLATTER (df) 3 prawns, 3 whiting fish, 4-5 seasonal veggies & half-piece anago	48

**Please inform staff for all allergies and dietary. Not all ingredients are listed.*

1. PORK BUNS 2PCS (df)	21
slow cooked pork belly in bao buns	
2. MISO EGGPLANT (ve/gf/df)	22
aka miso, chives & arare rice cracker bits	
3. BAKED TRUFFLE CABBAGE (ve/df)	21
baked cabbage, truffle oil, ponzu & crunch sweet potato	
4. BAKED BROCCOLINI (ve/gf/df)	23
with pine nut & lemon	
5. CHARGRILLED OCTOPUS (gf/df)	38
slow cooked octopus, aka miso, fennel pickle & lemon zest	
6. TOFU SUKIYAKI (v/df)	25
cabbage, shiitake mushroom served with soft egg & steam rice	
7. BEEF SUKIYAKI (df)	28
cabbage, shiitake mushroom served with soft egg & steam rice	
8. CAULIFLOWER KARAAGE (df)	22
romesco sauce, black tenkasu & soy sauce marinated cauliflower	
9. CRISPY KARRAGE CHICKEN (df)	27
mayo & house made spicy mayo	
10. POPCORN LOBSTER (df)	39
fermented spicy mayo & leek	
11. GRILLED FISH HEAD (gf/df)	20/25/28
salmon / snapper / kingfish	
12. GRILLED KING PRAWNS 5PC (gf/df)	58
large king prawns with shio kombu, garlic herb butter and teriyaki glazed soft shiitake mushrooms & lemon	

ROBATA GRILL

炉端焼き | ろばたやき

1. UNAGI KABAYAKI (df)	35
whole unagi, japanese cucumber salad, egg flakes, pickled ginger & nori	
2. TERIYAKI SALMON STEAK (gf/df)	38
daikon oroshi, shallot & sesame seed	
3. SAIKYO MISO CURED BLACK COD (gf/df)	42
saikyo miso marinated black cod, capsicum, white radish & caramelised white miso sauce	
4. WAGYU BEEF STEAK 200g	56
MB score 9+ with bone marrow & ponzu	

DINNEER ONLY

ROBATA YAKITORI

炉端焼鳥 | ろばたやきとり

CHARCOAL GRILLED SKEWER (EACH SERVING CONTAINS 2 SKEWERS)

1. CHICKEN THIGH (df)	13/14
salt or tare(house made sweet soy)	
2. PORK BELLY (df)	16/17
salt & miso or spicy miso	
3. MISO EGGPLANT (df)	11
miso or spicy miso	
4. WAGYU BEEF (df)	18/19
salt or tare(house made sweet soy)	

EXTRAS

お碗 | おわん

1. MISO SOUP (v/gf/df)	5
2. STEAM RICE (ve/gf/df)	5

**Please inform staff for all allergies and dietary. Not all ingredients are listed.*