



JIZAKANA
JAPANESE RESTAURANT

MENU | ALL DAY

APPETIZER

前菜 | ぜんさい

1. CHAWAN-MUSHI ADD ON - IKURA \$9 / UNI \$9 (v/df)(A)	12
organic egg, prawn meat, shiitake mushroom & chive	
2. LOTUS ROOT CHIPS (ve/gf/df)	9
3. TRUFFLE EDAMAME (ve/gf/df)	11
orange zest & truffle oil	
4. SPICY EDAMAME (ve/gf/df)	11
chilli, garlic & sesame seed	
5. FRESH OYSTER 3PCS / 6PCS (df)(A)	18/35
ponzu, finger lime & chive	
6. CRISPY OYSTER 2PCS (df)(A)	13
tasmanian pacific oyster, tartar sauce & lemon	
7. AGEDASHI TOFU (v/gf/df)	17
crispy bean curd, shallot, dashi & sweet soft shiitake mushrooms	
8. SHIO KOMBU BUTTER SCALLOPS 2PCS (gf)(I)	17
Hokkaido scallops, shio kombu & soy sauce	
9. CRISPY PRAWN – STUFFED SHIITAKE 2PCS (df)(I)	16
prawn stuffed shiitake mushroom	
10. SASHIMI TACO 2PCS (gf/df)(M)	20
assorted sashimi, spicy mayo, crunch rice cracker, lump fish roe & shio kombu	

SALAD

サラダ

1. AVOCADO AND TOMATO (ve/df)	19
with yuzu dressing dressing & crunch batter	
2. SOFT SHELL CRAB SALAD (df)(I)	25
with wasabi dressing, crunch sweet potato & tomato	

* 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)(A) finger lime & kombu dressing	30
2. WAGYU TATAKI (df) 9+rump cap, ponzu sauce & radish	32
3. JIZAKANA YUZU SASHIMI (gf/df)(M) chef's assorted sashimi, yuzu ponzu sauce, ikura & avruga caviar	33

SASHIMI

刺身 | さしみ

1. TUNA & SALMON SASHIMI 10PCS (gf/df)(A)	42
2. ASSORTED SASHIMI SMALL 12PCS (gf/df)(M) 4 variation of daily fish	44
3. ASSORTED SASHIMI MEDIUM 18PCS (gf/df)(M) 6 variation of daily fish	65
4. ASSORTED SASHIMI LARGE 30PCS (gf/df)(M) 8 variation of daily fish with Hokkaido scallop	98

SUSHI

寿司 | すし

1. ABURI NIGIRI 6PCS/10PCS (gf/df)(A) 3 variation of daily grilled fish	30/48
2. ASSORTED NIGIRI SMALL 8PCS (gf/df)(M) 4 variations of daily fish	38
3. ASSORTED NIGIRI MEDIUM 12PCS (gf/df)(M) 6 variations of daily fish	60
4. ASSORTED NIGIRI LARGE 18PCS (gf/df)(M) 9 variations of daily fish	88

(v) vegetarian (ve) vegan (df) dairy free (gf) gluten free | (A) Australian (I) Imported (M) Mixed origin

JIZAKANA SPECIAL

CHEF'S SELECTION FISH OF DAY

1. SIGNATURE SUSHI FOR 2 16PCS (gf/df)(M) chef's selection of fish with toro, scampi & uni	138
2. SIGNATURE SASHIMI FOR 2 22PCS (gf/df)(M) chef's selection of fish with toro, scampi & uni	150
3. SIGNATURE SUSHI & SASHIMI FOR 2 20PCS (gf/df)(M) chef's selection of fish with toro, scampi & uni	160
4. SUSHI PLATTER 27PCS (gf/df)(M) assorted sushi with Hokkaido scallop & toro	160
5. SASHIMI PLATTER 39PCS (gf/df)(M) assorted sashimi with scampi, Hokkaido scallop & uni	180
6. "1 METRE" SASHIMI PLATTER 80PCS (gf/df)(M) chef's selection of fish with toro, scampi & uni <i>*Pre-order minimum 1day in advance</i>	370
7. LOBSTER SASHIMI(PER KG) WITH LOBSTER MISO SOUPS (gf/df)(A) <i>*Pre-order minimum 2days in advance</i>	270
8. GRILLED TUNA HEAD (MAGURO NO KABUTOYAKI) (gf/df)(A) <i>*Pre-order minimum 1day in advance</i>	125

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ROLLS

巻き物 | まきもの

1. SALMON & AVOCADO ROLL (gf/df)(A)	21
2. SPICY TUNA ROLL (gf/df)(A) fresh tuna, cucumber, radish pickle, spicy sauce & crunch batter	27
3. GRILLED SALMON & CRAB ROLL (gf/df)(M) grilled salmon, avocado & blue swimmer crab meat	30
4. CRUNCH PRAWN TEMPURA ROLL (df)(I) prawn tempura, avocado with mayo sauce & crunchy flake	28
5. SOFT SHELL CRAB ROLL (gf/df)(I) deep-fried soft-shell crab, avocado & cucumber	27
6. VOLCANO SCALLOP ROLL (gf/df)(I) Hokkaido scallop, blue swimmer crab meat , avocado & cucumber	32
7. VEGE TEMPURA ROLL (df) okra, pumpkin, sweet potato & avocado	24

TEMPURA

天麩羅 | てんぷら

1. VEGETABLE TEMPURA 6PCS (ve/df)	24
2. PRAWN TEMPURA 5PCS (df)(I)	27
3. WHITING TEMPURA 6PCS (df)(A)	26
4. ANAGO TEMPURA (df)(I) Japanese sea eel	28
5. PRAWN & VEGETABLE TEMPURA 7PCS (df)(I)	31
6. TEMPURA PLATTER (df)(M) 3 prawns, 3 whiting fish, 4-5 seasonal veggies & half-piece anago	56

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1. PORK BUNS 2PCS (df)	22
slow cooked pork belly in bao buns	
2. MISO EGGPLANT (ve/gf/df)	22
aka miso, chives & arare rice cracker bits	
3. TRUFFLE CABBAGE (ve/df)	22
baked cabbage, truffle oil, ponzu & crunch sweet potato	
4. CAULIFLOWER KARAAGE (df)	23
romesco sauce, black tenkatsu & soy sauce marinated cauliflower	
5. CRISPY BROCCOLINI (ve/gf/df)	24
with pine nut & lemon	
6. CHARGRILLED OCTOPUS (gf/df)(A)	39
slow cooked octopus, aka miso, fennel pickle & lemon zest	
7. TOFU SUKIYAKI (v/df)	30
cabbage, shiitake mushroom served with soft egg & steam rice	
8. BEEF SUKIYAKI (df)	34
cabbage, shiitake mushroom served with soft egg & steam rice	
9. CRISPY KARRAGE CHICKEN (df)	28
mayo & house made spicy mayo	
10. POPCORN LOBSTER (df)(I)	41
fermented spicy mayo & leek	
11. GRILLED FISH COLLAR 2PCS (gf/df)(A)	27/35
dry aged salmon / kingfish collar	
12. GRILLED KING PRAWNS 2PCS (gf/df)(A)	30
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)(I)	36
whole unagi, japanese cucumber salad, egg flakes, pickled ginger & nori	
2. TERIYAKI SALMON STEAK (gf/df)(A)	44
daikon oroshi, shallot & sesame seed	
3. SAIKYO MISO CURED BLACK COD (gf/df)(I)	49
saikyo miso marinated black cod, capsicum, white radish & caramelised white miso sauce	
4. MB9+ WAGYU STEAK 200g	68
MB score 9+ with bone marrow	

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)	14/15
salt or tare (house made sweet soy)	
2. PORK BELLY (df)	17/18
salt, miso or spicy miso	
3. WAGYU BEEF (df)	19/20
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

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