



JIZAKANA
JAPANESE RESTAURANT

MENU | ALL DAY

APPETIZER

前菜 | ぜんさい

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| 1. CHAWAN-MUSHI ADD ON - IKURA \$6 / UNI \$9 (v/df)
organic egg, prawn meat, shitake mushroom & chive | 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 2PCS (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 2PCS (gf)
grilled scallops, shio kombu & soy sauce | 16 |
| 9. SHIITAKE MUSHROOM & PRAWN TEMPURA 2PCS (df)
prawn stuffed shiitake mushroom | 16 |
| 10. SASHIMI TACO 2PCS (gf/df)
assorted sashimi, spicy mayo, crunch rice cracker, rump fish roe & shio konbu | 19 |

SALAD

サラダ

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|---|----|
| 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

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| 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

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| 1. TUNA & SALMON SASHIMI 10PCS (gf/df) | 40 |
| 2. ASSORTED SASHIMI SMALL 12PCS (gf/df)
4 variation of daily fish | 42 |
| 3. ASSORTED SASHIMI MEDIUM 18PCS (gf/df)
6 variation of daily fish | 63 |
| 4. ASSORTED SASHIMI LARGE 28PCS (gf/df)
8 variation of daily fish with scallop | 98 |

SUSHI

寿司 | すし

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| 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 | 36 |
| 3. ASSORTED SUSHI MEDIUM 12PCS (gf/df)
6 variations of daily fish | 58 |
| 4. ASSORTED SUSHI LARGE 18PCS (gf/df)
9 variations of daily fish | 84 |

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JIZAKANA SPECIAL

CHEF'S SELECTION FISH OF DAY

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1. SPECIAL SUSHI FOR 2 | 16PCS (gf/df) 130
chef's selection of fish with toro, scampi & uni

 2. SPECIAL SASHIMI FOR 2 | 22PCS (gf/df) 140
chef's selection of fish with toro, scampi & uni

 3. SPECIAL SUSHI & SASHIMI FOR 2 | 20PCS (gf/df) 150
chef's selection of fish with toro, scampi & uni

 4. SUSHI PLATTER FOR 3 | 27PCS (gf/df) 150
assorted sushi with scallop & toro

 5. SASHIMI PLATTER FOR 3 | 39PCS (gf/df) 172
assorted sashimi with scampi, scallop & uni

 6. "1 METRE" SASHIMI PLATTER | 80PCS (gf/df) 350
chef's selection of fish with toro, scampi & uni
**Pre-order minimum 1day in advance*

 7. LOBSTER SASHIMI(PER KG) WITH LOBSTER MISO SOUPS (gf/df) 260
**Pre-order minimum 2days in advance*

 8. GRILLED TUNA HEAD (MAGURO NO KABUTOYAKI) (gf/df) 120
**Pre-order minimum 1day in advance*

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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	25
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. MIX VEGGIE TEMPURA 6PCS (ve/df)	23
2. PRAWN TEMPURA 5PCS (df)	25
3. WHITING FISH TEMPURA 6PCS (df)	25
4. WHOLE ANAGO (SEE EEL) TEMPURA (df)	28
5. PRAWN & VEGGIE TEMPURA 7PCS (df)	29
6. TEMPURA PLATTER (df) 3 prawns, 3 whiting fish, 4-5 seasonal veggies & half-piece anago	53

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1. PORK BUNS 2PCS (df) slow cooked pork belly in bao buns	21
2. MISO EGGPLANT (ve/gf/df) aka miso, chives & arare rice cracker bits	22
3. BAKED TRUFFLE CABBAGE (ve/df) baked cabbage, truffle oil, ponzu & crunch sweet potato	21
4. BAKED BROCCOLINI (ve/gf/df) with pine nut & lemon	23
5. CHARGRILLED OCTOPUS (gf/df) slow cooked octopus, aka miso, fennel pickle & lemon zest	38
6. TOFU SUKIYAKI (v/df) cabbage, shiitake mushroom served with soft egg & steam rice	28
7. BEEF SUKIYAKI (df) cabbage, shiitake mushroom served with soft egg & steam rice	32
8. CAULIFLOWER KARAAGE (df) romesco sauce, black tenkasu & soy sauce marinated cauliflower	22
9. CRISPY KARRAGE CHICKEN (df) mayo & house made spicy mayo	27
10. POPCORN LOBSTER (df) fermented spicy mayo & leek	39
11. GRILLED FISH COLLAR 2PCS (gf/df) dry aged salmon / kingfish collar	20/28
12. GRILLED KING PRAWNS 5PCS (gf/df) large king prawns with shio kombu, garlic herb butter and teriyaki glazed soft shiitake mushrooms & lemon	58

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ROBATA GRILL

炉端焼き | ろばたやき

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| 1. UNAGI KABAYAKI (df) | 35 |
| whole unagi, japanese cucumber salad, egg flakes, pickled ginger & nori | |
| 2. TERIYAKI SALMON STEAK (gf/df) | 42 |
| daikon oroshi, shallot & sesame seed | |
| 3. SAIKYO MISO CURED BLACK COD (gf/df) | 47 |
| saikyo miso marinated black cod, capsicum, white radish & caramelised white miso sauce | |
| 4. MB9+ WAGYU STEAK 200g | 65 |
| MB score 9+ with bone marrow, wasabi, garlic purée & ponzu | |

DINNEER ONLY

ROBATA YAKITORI

炉端焼鳥 | ろばたやきとり

CHARCOAL GRILLED SKEWER (EACH SERVING CONTAINS 2 SKEWERS)

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| 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) | 12 |
| miso or spicy miso | |
| 4. WAGYU BEEF (df) | 18/19 |
| salt or tare(house made sweet soy) | |

EXTRAS

お椀 | おわん

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

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