



YOSHI SUSHI & BENTO – LAMBTON QUAY

SMALL PLATES

miso soup w spring onions and wakame (<i>gf*</i>)	5.5
side rice – red, white sushi, or, brown sushi (<i>gf*</i>)	6
hot edamame w salt (<i>vegan, gf*</i>)	11
yoshi slaw w yuzu soy dressing (<i>vegan, gf*</i>)	11
cabbage (red & green), carrot, rocket	
agedashi tofu (<i>v or vg upon request</i>) crispy tofu served in a hot dashi broth w spring onions & kizami nori	15
negi takoyaki (8p) octopus balls w otafuku sauce, mayo, spring onions & kizami nori	18
karaage chicken pieces	19
FR Japanese style fried chicken w mayo	

SIDES

ebifurai (crumbed prawns) (2p)	8.5
korokke (Japanese croquette) (2p) (<i>vegetarian</i>)	8.5
crispy vege gyoza (4p) (<i>vegan</i>)	11
ponzu karaage chicken (3p)	11

NIGIRI SUSHI (4P)

inari (<i>vegan</i>)	14
avocado (<i>vegan, gf*</i>)	15
salmon (<i>gf*</i>)	16
tuna (<i>gf*</i>)	16
4p aburi (seared) salmon/scallop/tuna/prawn or eel	17
2p each of aburi (seared) salmon & scallop	17

MAKI SUSHI ROLL (9P)

salmon & avocado (<i>gf*</i>)	23
tuna mayo w lettuce & carrot	23
teriyaki chicken & avocado	23
teriyaki chicken & vege w lettuce & carrot	23
double avo & sesame seeds (<i>vegan, gf*</i>)	23
seaweed w lettuce & carrot (<i>vegan, gf*</i>)	23
teriyaki shiitake mushroom w lettuce & carrot (<i>vegan</i>)	23

URAMAKI/REVERSE SUSHI ROLL (9P)

vege tempura & avo w teri sauce (<i>vegan</i>)	26
teriyaki chicken & avo w teri sauce & wasabi mayo	26
rainbow roll w mixed sashimi & avocado (<i>gf*</i>)	29
sweet chilli prawn w lettuce & carrot	26
spicy fresh tuna & avo (<i>gf*</i>)	26
pepper mayo chicken w lettuce & carrot	26

SASHIMI

6p salmon, 6p tuna, or half each (<i>gf*</i>)	20
6p sashimi set (salmon, tuna, scallop) (<i>gf*</i>)	20

PLATES

karaage free range chicken plate	23
w red rice, yoshi slaw, mayo & shichimi chilli	
karaage crispy tofu plate	23
w red rice & yoshi slaw (<i>vegan</i>)	

BENTO BOWLS

on red rice w mayo (except vegan options), slaw & sesame seeds

teriyaki chicken w mayo	19
chicken katsu w mayo	19
teriyaki wagyu beef w mayo	19
teriyaki salmon w mayo	19
vegetable tempura (<i>vegan</i>)	19

POKE BOWLS

on rice w avocado, edamame, cucumber, slaw

kizami nori & roasted sesame seeds	
salmon sashimi poke (<i>white rice</i>) (<i>gf*</i>)	26
tuna sashimi poke (<i>white rice</i>) (<i>gf*</i>)	26
salmon & tuna sashimi poke (<i>white rice</i>) (<i>gf*</i>)	26
teriyaki salmon poke (<i>red rice</i>)	26
teriyaki chicken poke (<i>red rice</i>)	26
teriyaki wagyu beef poke (<i>red rice</i>)	26
karaage tofu poke (<i>white rice</i>) (<i>vegan</i>)	26
vegetable tempura poke (<i>red rice</i>) (<i>vegan</i>)	26
seaweed poke (<i>white rice</i>) (<i>gf*, vegan</i>)	26

UDON

udon noodles in a hot konbu seaweed broth

w beef, chicken, or vegetable tempura	19
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RAMEN

ramen noodles, egg, spinach, spring onion & wakame seaweed

tonkotsu (pork & chicken broth w chashu pork)	27
umami shoyu (soy & chicken broth w chicken)	27

SWEETS

daifuku - mochi w sweet red bean	5
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(v) = vegetarian, (vg) = vegan, (gf*) = gluten free*

While we take all reasonable efforts to accommodate customers dietary needs, we cannot guarantee that all the ingredients we use will be allergen free. Please talk to one of our staff if you have any dietary requirements or allergies.