



## YOSHI SUSHI & BENTO – PRESS HALL

### SMALL PLATES

<b>miso soup</b> w spring onions and wakame ( <i>gf*</i> )	5.5
<b>side rice</b> – red, white sushi, or, brown sushi ( <i>gf*</i> )	6
<b>hot edamame</b> w salt ( <i>vegan, gf*</i> )	11
<b>yoshi slaw</b> w yuzu soy dressing ( <i>vegan, gf*</i> )	11
cabbage (red & green), carrot, rocket	
<b>agedashi tofu</b> ( <i>v or vg upon request</i> ) crispy tofu served in a hot dashi broth w spring onions & kizami nori	15
<b>okonomiyaki</b> – Japanese style savoury pancake w otafuku sauce, mayo, spring onions & kizami nori	18
<b>negi takoyaki</b> (8p) octopus balls w otafuku sauce, mayo, spring onions & kizami nori	18
<b>karaage chicken pieces</b>	19
FR Japanese style fried chicken w mayo	
<b>pork gyoza</b> (6p) w ponzu dipping sauce	22

### SIDES

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

### NIGIRI SUSHI (4P)

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

### MAKI SUSHI ROLL (9P)

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

### URAMAKI/REVERSE SUSHI ROLL (9P)

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

### SASHIMI

<b>6p salmon, 6p tuna, or half each</b> ( <i>gf*</i> )	20
<b>6p sashimi set</b> (salmon, tuna, scallop) ( <i>gf*</i> )	20
<b>8p sashimi set</b> (salmon, tuna, scallop, prawn) ( <i>gf*</i> )	26

### PLATES

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

### BENTO BOWLS

on red rice w mayo (except vegan options), slaw & sesame seeds	
<b>teriyaki chicken</b> w mayo	19
<b>chicken katsu</b> w mayo	19
<b>teriyaki wagyu beef</b> w mayo	19
<b>teriyaki salmon</b> w mayo	19
<b>vegetable tempura</b> ( <i>vegan</i> )	19

### POKE BOWLS

on rice w avocado, edamame, cucumber, slaw kizami nori & roasted sesame seeds	
<b>salmon sashimi poke</b> ( <i>white rice</i> ) ( <i>gf*</i> )	26
<b>tuna sashimi poke</b> ( <i>white rice</i> ) ( <i>gf*</i> )	26
<b>salmon &amp; tuna sashimi poke</b> ( <i>white rice</i> ) ( <i>gf*</i> )	26
<b>teriyaki salmon poke</b> ( <i>red rice</i> )	26
<b>teriyaki chicken poke</b> ( <i>red rice</i> )	26
<b>teriyaki wagyu beef poke</b> ( <i>red rice</i> )	26
<b>karaage tofu poke</b> ( <i>white rice</i> ) ( <i>vegan</i> )	26
<b>vegetable tempura poke</b> ( <i>red rice</i> ) ( <i>vegan</i> )	26
<b>seaweed poke</b> ( <i>white rice</i> ) ( <i>gf*, vegan</i> )	26

### UDON

udon noodles in a hot konbu seaweed broth	
<b>w beef, chicken, or vegetable tempura</b>	19

### RAMEN

ramen noodles, egg, spinach, spring onion & wakame seaweed	
<b>tonkotsu</b> (pork & chicken broth w chashu pork)	27
<b>umami shoyu</b> (soy & chicken broth w chicken)	27

### SWEETS

<b>daifuku</b> - 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.\*\*\*