



## YOSHI SUSHI & BENTO – CATERING MENU

### SUSHI

#### Maki Sushi (order in multiples of 9)

salmon & avocado (gf*)	1.8
tuna mayo w lettuce & carrot	1.8
teriyaki chicken & avocado	1.8
teriyaki chicken w lettuce & carrot	1.8
double avo & sesame seeds (vegan, gf*)	1.8
seaweed w lettuce & carrot (vegan, gf*)	1.8
teriyaki shiitake mushroom w lettuce & carrot (vegan)	1.8

#### Uramaki/Reverse Sushi (order in multiples of 9)

sweet chilli prawn w lettuce & carrot	2.2
spicy fresh tuna & avo (gf*)	2.2
pepper mayo chicken w lettuce & carrot	2.2
teriyaki chicken avo (brown rice)	2.2
salmon & avocado (brown rice) (gf*)	2.2
salad crunch lettuce, carrot, avo, red capsicum (brown rice) (v, vegan, gf*)	2.2

#### Uramaki/Reverse Sushi Roll (9p)

vege tempura & avo w teri sauce (vegan)	22
teriyaki chicken & avo w teri sauce & wasabi mayo	22
rainbow roll w mixed sashimi & avocado (gf*)	25

#### Nigiri Sushi

inari (vegan)	2.2
avocado (vegan, gf*)	2.6
salmon (gf*)	2.8
tuna (gf*)	2.8
aburi (seared) salmon w teriyaki sauce & spring onion	3.0
aburi (seared) scallop w teriyaki sauce & shichimi chilli	3.0
aburi (seared) tuna w wasabi mayo & spring onion	3.0
aburi (seared) prawn w mayo	3.0
aburi (seared) eel w teriyaki sauce & white sesame	3.0

### SASHIMI (piece price)

salmon (gf*)	2.8
tuna (gf*)	2.8
scallop	2.8
prawn	2.8

### SIDES

crispy vege gyoza (vegan)	1.7
crispy pork gyoza	2.8
korokke (Japanese croquette) (v)	2.4
ebifurai (crumbed prawns)	2.8
ponzu karaage chicken	2.4
ponzu tofu pieces (vegan)	2.2
negi takoyaki octopus ball w otafuku sauce, mayo, spring onions & kizami nori	2.0
FR karaage chicken pieces (6-8 pieces per portion) Japanese style crispy chicken pieces w kewpie mayo	17

### SMALL PLATES

edamame w salt (vegan, gf*)	8.5
yoshi slaw w yuzu soy dressing (vegan, gf*)	8.5
cabbage (red & green), carrot, rocket	
okonomiyaki – Japanese style savoury pancake w otafuku sauce & mayo	14

### SWEETS

daifuku - mochi w sweet red bean	4.5
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(v) = vegetarian (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.\*\*\*