



## YOSHI SUSHI & BENTO – LAMBTON

### SMALL PLATES

<b>miso soup</b> w spring onions and wakame	4
<b>side rice</b> – red, white sushi, or, brown sushi	5
<b>hot edamame</b> w salt ( <i>vegan, gf</i> )	7.5
<b>yoshi slaw</b> w yuzu soy dressing ( <i>vegan, gf</i> )	7.5
cabbage (red & green), carrot, rocket	
<b>agedashi tofu</b> ( <i>vegan upon request</i> )	12
crispy tofu served in a hot dashi broth	
<b>negi takoyaki</b> (8p) octopus balls w otafuku	15
sauce, mayo, spring onions & kizami nori	
<b>karaage chicken pieces</b>	16
FR Japanese style fried chicken w mayo	

### SIDES

<b>ebifurai</b> (crumbed prawns) (2p)	5.5
<b>korokke</b> (Japanese croquette) (2p) ( <i>v</i> )	5.5
<b>crispy vege gyoza</b> (4p) ( <i>vegan</i> )	6.5
<b>ponzu karaage chicken</b> (3p)	7

### NIGIRI SUSHI (4P)

<b>inari</b> ( <i>vegan</i> )	10
<b>avocado</b> ( <i>vegan, gf</i> )	11
<b>salmon</b> ( <i>gf</i> )	11
<b>tuna</b> ( <i>gf</i> )	11
<b>aburi</b> (seared) salmon, scallop, eel, or tuna	13
2p each of aburi (seared) salmon & scallop	13

### MAKI SUSHI ROLL (9P)

<b>salmon &amp; avocado</b> ( <i>gf</i> )	17
<b>tuna mayo</b> w lettuce & carrot	17
<b>teriyaki chicken &amp; avocado</b>	17
<b>teriyaki chicken</b> w lettuce & carrot	17
<b>double avo &amp; sesame seeds</b> ( <i>vegan, gf</i> )	17
<b>seaweed</b> w lettuce & carrot ( <i>vegan, gf</i> )	17
<b>teriyaki shiitake mushroom</b> w lettuce & carrot ( <i>vegan</i> )	17

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

<b>vege tempura &amp; avo</b> w teri sauce ( <i>vegan</i> )	20
<b>teriyaki chicken &amp; avo</b> w teri sauce & wasabi mayo	20
<b>rainbow roll</b> w mixed sashimi & avocado ( <i>gf</i> )	23
<b>sweet chilli prawn</b> w lettuce & carrot	20
<b>teriyaki salmon</b> w lettuce & carrot	20
<b>spicy fresh tuna &amp; avo</b> ( <i>gf</i> )	20
<b>pepper mayo chicken</b> w lettuce & carrot	20

### SASHIMI

<b>6p salmon, 6p tuna, or half each</b> ( <i>gf</i> )	17
<b>6p sashimi set</b> (salmon, tuna, scallop) ( <i>gf</i> )	17

### PLATES

<b>karaage free range chicken plate</b>	18
w red rice, yoshi slaw, mayo & shichimi chilli	
<b>karaage crispy tofu plate</b>	17
w red rice & yoshi slaw ( <i>vegan</i> )	

### BENTO BOWLS

w red rice & slaw (cabbage, carrot, rocket)	
<b>teriyaki chicken / chicken katsu</b>	15
<b>teriyaki wagyu beef / teriyaki salmon</b>	15
<b>vegetable tempura</b> ( <i>vegan</i> )	15

### POKE BOWLS

on rice w avocado, edamame, cucumber, slaw	
kizami nori & roasted sesame seeds	
<b>salmon sashimi poke</b> ( <i>gf</i> )	21
<b>tuna sashimi poke</b> ( <i>gf</i> )	21
<b>salmon &amp; tuna sashimi poke</b> ( <i>gf</i> )	21
<b>teriyaki salmon poke</b>	21
<b>teriyaki chicken poke</b>	21
<b>teriyaki wagyu beef poke</b>	21
<b>karaage tofu poke</b> ( <i>vegan</i> )	21
<b>vegetable tempura poke</b> ( <i>vegan</i> )	21
<b>seaweed poke</b> ( <i>gf, vegan</i> )	21

### UDON

udon noodles in a hot konbu seaweed broth	
<b>w beef, chicken, or vegetable tempura</b>	14

### SWEETS

<b>castella</b> – Japanese light sponge cake	3
<b>daifuku</b> - mochi w sweet red bean	4
<b>hi chew</b> – mango/grape/apple/strawberry	3

(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.\*\*\*