



YOSHI SUSHI & BENTO – PRESS HALL

SMALL PLATES

miso soup w spring onions and wakame	4.5
side rice – red, white sushi, or, brown sushi	5.5
hot edamame w salt (<i>vegan, gf</i>)	8.5
yoshi slaw w yuzu soy dressing (<i>vegan, gf</i>)	8.5
cabbage (red & green), carrot, rocket	
agedashi tofu (<i>vegan upon request</i>)	13
crispy tofu served in a hot dashi broth	
okonomiyaki – Japanese style savoury pancake	14
w otafuku sauce & mayo	
negi takoyaki (8p) octopus balls w otafuku	16
sauce, mayo, spring onions & kizami nori	
karaage chicken pieces	17
FR Japanese style fried chicken w mayo	
pork gyoza (6p) w ponzu dipping sauce	18

SIDES

ebifurai (crumbed prawns) (2p)	6
korokke (Japanese croquette) (2p) (<i>v</i>)	6
crispy vege gyoza (4p) (<i>vegan</i>)	7.5
ponzu karaage chicken (3p)	8

NIGIRI SUSHI (4P)

inari (<i>vegan</i>)	12
avocado (<i>vegan, gf</i>)	12
salmon (<i>gf</i>)	13
tuna (<i>gf</i>)	13
4p aburi (seared) salmon / scallop / eel or tuna	14
2p each of aburi (seared) salmon & scallop	14

MAKI SUSHI ROLL (9P)

salmon & avocado (<i>gf</i>)	19
tuna mayo w lettuce & carrot	19
teriyaki chicken & avocado	19
teriyaki chicken w lettuce & carrot	19
double avo & sesame seeds (<i>vegan, gf</i>)	19
seaweed w lettuce & carrot (<i>vegan, gf</i>)	19

URAMAKI/REVERSE SUSHI ROLL (9P)

vege tempura & avo w teri sauce (<i>vegan</i>)	22
teriyaki chicken & avo w teri sauce & wasabi mayo	22
rainbow roll w mixed sashimi & avocado (<i>gf</i>)	25
sweet chilli prawn w lettuce & carrot	22
spicy fresh tuna & avo (<i>gf</i>)	22
pepper mayo chicken w lettuce & carrot	22

SASHIMI

6p salmon, 6p tuna, or half each (<i>gf</i>)	18
6p sashimi set (salmon, tuna, scallop) (<i>gf</i>)	18
8p sashimi set (salmon, tuna, scallop, prawn) (<i>gf</i>)	23

PLATES

karaage free range chicken plate	19.5
w red rice, yoshi slaw, mayo & shichimi chilli	
karaage crispy tofu plate	18.5
w red rice & yoshi slaw (<i>vegan</i>)	

BENTO BOWLS

w red rice & slaw (cabbage, carrot, rocket)	
teriyaki chicken	16
chicken katsu	16
teriyaki wagyu beef	16
teriyaki salmon	16
vegetable tempura (<i>vegan</i>)	16

POKE BOWLS

on rice w avocado, edamame, cucumber, slaw	
kizami nori & roasted sesame seeds	
salmon sashimi poke (<i>white rice</i>) (<i>gf</i>)	22.5
tuna sashimi poke (<i>white rice</i>) (<i>gf</i>)	22.5
salmon & tuna sashimi poke (<i>white rice</i>) (<i>gf</i>)	22.5
teriyaki salmon poke (<i>red rice</i>)	22.5
teriyaki chicken poke (<i>red rice</i>)	22.5
teriyaki wagyu beef poke (<i>red rice</i>)	22.5
karaage tofu poke (<i>white rice</i>) (<i>vegan</i>)	22.5
vegetable tempura poke (<i>red rice</i>) (<i>vegan</i>)	22.5
seaweed poke (<i>white rice</i>) (<i>gf, vegan</i>)	22.5

UDON

udon noodles in a hot konbu seaweed broth	
w beef, chicken, or vegetable tempura	16

RAMEN

ramen noodles, egg, spinach, spring onion & wakame seaweed	
tonkotsu (pork & chicken broth w chashu pork)	23
umami shoyu (soy & chicken broth w chicken)	23

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.