



YOSHI SUSHI & BENTO – PRESS HALL

SMALL PLATES

miso soup w spring onions and wakame	4
side rice – red, white sushi, or, brown sushi	5
hot edamame w salt (<i>vegan, gf</i>)	7.5
yoshi slaw w yuzu soy dressing (<i>vegan, gf</i>)	7.5
cabbage (red & green), carrot, rocket	
agedashi tofu (<i>vegan upon request</i>)	12
crispy tofu served in a hot dashi broth	
okonomiyaki – Japanese style savoury pancake	12
w otafuku sauce & mayo	
negi takoyaki (8p) octopus balls w otafuku	15
sauce, mayo, spring onions & kizami nori	
karaage chicken pieces	16
FR Japanese style fried chicken w mayo	
pork gyoza (6p) w ponzu dipping sauce	16

SIDES

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

NIGIRI SUSHI (4P)

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

MAKI SUSHI ROLL (9P)

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

URAMAKI/REVERSE SUSHI ROLL (9P)

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

SASHIMI

6p salmon, 6p tuna, or half each (<i>gf</i>)	17
6p sashimi set (salmon, tuna, scallop) (<i>gf</i>)	17
8p sashimi set (salmon, tuna, scallop, prawn) (<i>gf</i>)	22

PLATES

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

BENTO BOWLS

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

POKE BOWLS

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

UDON

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

RAMEN

ramen noodles, egg, spinach, spring onion & wakame seaweed	
tonkotsu (pork & chicken broth w chashu pork)	21
umami shoyu (soy & chicken broth w chicken)	21

SWEETS

gelissimo gelato – yuzu / matcha (<i>vegan</i>)	6
castella – Japanese light sponge cake	3
daifuku - mochi w sweet red bean	4

(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.