



OPEN 7 DAYS

Monday - Sunday

Lunch : 11.00 am - 3.00 pm

Dinner : 5.30 pm - 9.00 pm

Takeaway Sushi Available All Day

Ph: (08) 9304 0010

Please visit our other store locations at www.sushimaster.com.au

Thanks for visiting Sushimaster Currambine.

Take a photo of your meal, post and tag in with #sushimasterperth and tag us @sushimasterperth to get featured in our facebook page and instagram. Go into the draw to win Prizes and Discount.

Currambine Central
Shop 107, 1244 Marmion Avenue
Currambine WA 6028

Appetiser



1 Japanese Dumplings (Gyoza)
Pan seared Japanese dumplings served with vinegared soy. **\$ 8.90**



2 Fried Soft Shell Crab (Kani Karaage)
Gently fried baby soft shell crab served with a vinegared dipping sauce. **\$ 15.90**



3 Spring Rolls (Haru Maki)
Homemade vegetable spring rolls. **\$ 7.50**



4 Vegetable Tempura (Yasai Tempura)
Lightly battered seasonal vegetables served with warm tempura sauce. **\$ 10.90**



5 Miso Soup
Japanese Bean Paste Soup (Miso Shiru) Healthy miso soup with tofu, seaweed and spring onion. **\$ 2.50**



6 Prawn Tempura (Ebi Tempura)
Lightly battered tiger prawns. Spiced, fried until golden and topped with tasty tempura sauce. **\$ 14.90**



7 Assorted Tempura (Tempura Moriawase)
Tempura battered white fish fillet, (3) prawns and selected tempura seasonal vegetables - light, crispy tasty. **\$ 13.90**



8 Crispy Crumbed Chicken (Tori Katsu)
Tender chicken, lightly crumbed then gently fried until golden brown and served with special Katsu sauce. **\$ 10.90**



9 Chicken Karaage (Japanese Chicken Bites)
Bite size chicken pieces, seasoned, soy, ginger marinated and lightly floured, gently fried and served with dipping sauce. **\$ 10.90**

*Appetisers and sides: these delicious smaller portions can be enjoyed as a starter or as a side dish.

Sides



10 Steamed Rice
Gently steamed medium grain white rice. **\$ 3.00**



11 Asian Salad
A mix of seasonal greens, tomato and vegetables served with our special tangy Japanese wafu dressing. **\$ 7.00**



14 Fried Rice
An Asian feast: freshly steam grilled with a mix of chicken, bacon, prawns, egg and vegetables - the perfect accompaniment to a main dish or on its own. **\$ 6.50**



12 Tofu - Agedashi
Dusted with flour, gently fried and served in a traditional Japanese sauce. **\$ 9.90**



13 Tofu Teriyaki
Superior grade Japanese Tofu sauced in our special teriyaki sauce. **\$ 9.90**

Noodles

Your choice of stir fried beef, chicken or crispy fried white fish fillets. All served with your choice of healthy noodles in a light soya soup.



15 Udon Traditional thick white flour **\$ 15.50**



16 Soba Buckwheat **\$ 15.50**



17 Ramen Chewy Japanese Yellow **\$ 15.50**

Sushi



18 Kani Delight Roll
Baby soft shell, gently fried until crisp and golden, served in a reverse sushi roll topped with tasty fish roe and special sauce - 8 pieces. **\$ 18.90**



19 Himalayan Roll
Selected chicken cuts, lightly crumbed and served in a reverse sushi roll with tasty spiced mayonnaise - all topped with seasoned rice crumbs and tasty special sauce. **\$ 14.90**



20 Furious Phoenix Roll
Freshly fried tempura prawns, contained in a reverse sushi roll with tasty spiced mayonnaise - all topped with luxurious lobster salad. **\$ 16.90**

Sashimi



21 Assortment of Raw Fish (Sashimi Moriawase) **\$ 26.00**



22 Salmon - Raw (Shake - Sashimi) Salmon - fresh Tasmanian. **\$ 24.00**



23 Tuna - Raw (Maguro Sashimi) Tuna - fresh Ocean. **\$ 24.00**

Bento Boxes

Served with steamed rice, pickled vegetables, garden salad all in traditional Japanese bento presentation box. Add Fried Rice to your Bento \$ 3.00 extra



24 Teriyaki Chicken Bento (Tori Teriyaki)
Basted tender boneless chicken Marinated and served in our famous home-made traditional teriyaki sauce bath. **\$ 17.90**



25 Kara Chicken Bento (Tori Karaage)
Bite size chicken pieces, seasoned and soy marinated, lightly floured, gently fried and served with special katsu dipping sauce. **\$ 17.90**



26 Katsu Chicken Bento (Tori Katsu)
Tender chicken, lightly crumbed and gently fried until golden, served with our special Japanese katsu sauce - also available with Home-made Japanese Curry sauce. **\$ 18.90**



27 Tempura Fish Bento
Tempura battered white fish fillet served in our famous home-made traditional Tempura sauce. **\$ 16.90**



28 Teriyaki Tofu Bento
Superior grade Japanese Tofu served in our famous home-made traditional teriyaki sauce bath. **\$ 16.90**



29 Grill Salmon Teriyaki Bento
Fresh Tasmanian salmon Teppan grilled and served with our famous Teppanyaki trio of dipping sauces. **\$ 21.90**



30 Beef Steak Bento
Tender 200 days aged beef slices pan fried and sauced in our famous home-made teriyaki sauce. **\$ 27.50**



31 Unagi Bento
Fresh pan broiled river eel sauced in a richly brewed soy based sauce. **\$ 29.00**



32 Garlic Butter King Prawns
Peeled and cleaned large Australian Ocean King Prawns - Grilled Teppan style with garlic butter and hint of soy. **\$ 31.00**