

SUSHI  
WAWA

FOOD



# FIND ME ON THE BELT OR ORDER

## ROLLS 巻き寿司 NORI ROLLS WITH RICE



### SPICY SALMON

Salmon, cucumber, cream cheese, caviar topped with mayo, sriracha, dried onion & teriyaki sauce.



### CHICKEN KATSU, CREAM CHEESE & AVO

Panko crumbed chicken with red Japanese pickle & cream cheese. Topped with sliced avocado, spicy mayo & sriracha.



### FRIED SALMON ROLL

Fried salmon w/ tamago egg, avocado, tobiko. Topped w/ spicy mayo, nitsume sauce & spring onion.



### SALMON & AVOCADO

Fresh salmon & avocado rolled in black sesame.



### PEKING DUCK

100% Australian duck breast, cucumber, topped with yukari. With hoisin sauce.



### SALMON ABURI & CRAB ROLL

Tasmanian salmon on top of crab salad, mayo, cucumber, avocado. Topped w/ spicy mayo, teriyaki sauce. & spring onion. Blow torched aburi style.



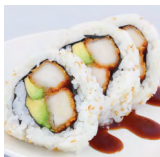
### SALMON BLOSSOM

Crab salad roll topped w/ diced Tasmanian salmon mixed w/ tobiko & spicy mayo with black sesame & nitsume sauce.



### PANKO PRAWN & AVO

Panko prawn, avocado, sprouts Rolled in white & black sesame, topped with Japanese mayo.



### CHICKEN KATSU AVO

Panko crumbed chicken katsu, avocado & mayo. Rolled in sesame on a touch of special tangy katsu sauce.



### TUNA AVO

Cooked tuna & mayo with avocado rolled in white sesame.



### VEGETARIAN

Avocado, cucumber, carrot, tamago-egg & seasoned tofu. W/ sesame, mayo & micro herbs.



### TERIYAKI CHICKEN, AVO & MAYO ROLL

An Aussie favourite! 24 hour marinated chicken rolled with avocado & topped with teriyaki sauce & Japanese mayo.



### SMALL NORI ROLL WITH FILLING

AVOCADO

COOKED TUNA ● GF

CUCUMBER ● VE GF



SALMON

TAMAGO (EGG) ● V

SALMON ● GF

AVOCADO ● VE GF



CUCUMBER

CHICKEN KATSU ●

## GO MISO

Anti-aging, immune boosting, digestion helping, and packed with zinc, iron, riboflavin and magnesium, your miso does more than just taste good.

味噌



## ABURI 炙り FLAME SEARED



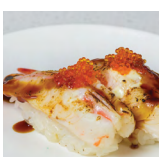
### SALMON ABURI ●

Topped with nitsume sauce & spring onion.



### SALMON MAYO ABURI ●

Freshly cut Tasmanian salmon topped w/ mayo, nitsume sauce & tobiko, lightly seared with a blow torch for a delicious taste.



### PRAWN MAYO ABURI ●

Poached, butterflied prawn topped with mayo, nitsume sauce & tobiko, lightly seared with a blow torch for a delicious taste.



### SCALLOP MAYO ABURI ●

Juicy scallops topped with mayo, nitsume sauce & tobiko, lightly seared with a blow torch for a delicious taste.



### SCALLOP ABURI

Juicy scallops topped with nitsume sauce & spring onion.



### SALMON & SCALLOP ABURI 9.90 ●

With tobiko & nitsume sauce.



### WAGYU BEEF ABURI NEW! 9.90 [6/7+ marbling]

Premium grade waygu beef w/cream cheese, Yarra Valley Salmon Caviar (ikura), nitsume sauce & tenkasu.



### SALMON CARPACCIO

Fresh hand-cut salmon topped with finely sliced red & spring onion, mayo & dressing.



### WAGYU BEEF CARPACCIO

Premium grade wagyu beef topped with finely sliced red & spring onion, mayo & dressing.



### KINGFISH CARPACCIO

Premium South Australia Hiramasa kingfish topped with finely sliced red & spring onion, mayo & dressing.



### MENTAIKO SALMON ABURI NEW! 6.80

Seared Salmon sushi rolls w/ tangy mentaiko mayo. Topped with flying fish roe caviar.

**SASHIMI**  
刺身



**ASSORTED SASHIMI** 38 GF   
Salmon, Kingfish, Tuna, Scallop, Squid, Ikura. [18 pieces] + oyster \$3.30



**WAGYU BEEF TATAKI** 13.50 GFO   
Premium wagyu beef sliced to perfection w/ house-made yuzu ponzu jelly. [6/7+ marbling]



**TUNA TATAKI** 16.80 GFO   
Freshly sliced maguro tataki w/ house-made ponzu sauce.



**KINGFISH PONZU** 19.00 GF   
Premium South Australian Kingfish (Hiramasa) sashimi with house-made ponzu, topped with finely chopped green and red chilli & yuzu kosho.



**MIXED SASHIMI** 18.80 GF   
[3 Salmon, 3 Tuna, 3 Kingfish]



**SALMON TATAKI** 15.80   
Freshly cut slices of Tasmanian salmon, seared & marinated in house-made ponzu yuzu dressing. Topped with spring onion and ichimi. [5 pieces]



**SASHIMI PLATES** 8.80 GF   
Choice of Salmon, Tuna or Kingfish. [4 pieces]



**TUNA TARTARE** 16.00   
Fresh cuts of raw tuna w/ finely cut red & green chilli, house-made ponzu jelly on avocado. Topped w/ black squid ink caviar & ichimi powder.



**OYSTERS**   
Natural GF or Ponzu.   
3 for \$10.50 | 6 for \$19.50

**新鮮**  
**SHINSEN**  
That's Japanese for fresh.  
At Sushi Wawa we love it fresh!

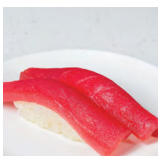
**NIGIRI 握り寿司**  
SUSHI RICE TOPPED WITH RAW FISH OR OTHER FRESH INGREDIENTS



**SALMON**   
Fresh cuts of premium Tasmanian salmon.   
● GF



**KINGFISH**   
Premium South Australian Hiramasa kingfish.   
● GF



**TUNA**   
Slices of sashimi-grade tuna.   
● GF



**SALMON TRUFFLE**   
Fresh cuts of Tasmanian salmon topped with truffle mayonnaise and spring onion.   
●



**EBI**   
Poached and seasoned butterflied prawn.   
● GF



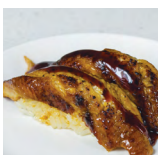
**PANKO PRAWN**   
Prawn coated in Japanese panko crumbs with a touch of special katsu sauce.   
●



**SCALLOP**   
Juicy scallops.   
● GF



**IKA**   
Finely sliced cuttlefish topped with lemon zest.   
● GF



**UNAGI** 7.90   
Large slices of freshwater eel topped with nitsume sauce.



**TAMAGO**   
House-made Japanese egg omelette wrapped in nori on sushi rice.   
● V

**NORI TACO のりタコス**  
HOUSE-MADE TEMPURA BATTERED NORI TACO SHELLS W/ FRESH FILLINGS



**SALMON TACO** 11.80   
Salmon, avo, ponzu jelly, finely diced fresh chilli, topped with caviar and fresh sprouts.



**BEEF TACO** 10.80   
Marinated beef, sliced cabbage, sesame dressing, topped with mayo & spring onion.



**KAKIAGE**   
Tempura vegetable topped with nitsume sauce.   
● VE

## MADE TO ORDER

### HOT SIDES & SNACKS ホットサイド& おつまみ

TRY SOME OF OUR FAVOURITE SIDES & SNACKS



**GYOZA** 8.80  
Pork or Vegetable  VE  
served w/ vinegar dipping sauce. [5 pieces]



**KARAAGE BAO TWIN** 11.80 🍷  
Karaage fried chicken with spicy mayo & snow pea sprouts in a freshly steamed bun. [1 for \$6]



**SPICY KARAAGE** 15.80  
Wawa fried chicken. 24 hr marinated in soy, ginger, sake, w/special sweet & spicy sauce.



**SQUID TENTACLES** 10.80  
Tender squid tentacles lightly coated in spices with mayo.



**PANKO OYSTERS** 15.80  
Lightly fried panko crumbed oysters with tonkatsu dipping sauce.

**KARAAGE** 10.50 🍷  
WWFC - Wawa Fried Chicken. Crunchy karaage pieces. 24 hr marinated in soy, ginger & sake. W/ mayo & cabbage salad.

**RICE** 3.50  VE  GF  
Steamed rice.

**MISO SOUP** 3.50  GF  
Soybean based soup with bean curd & bonito stock with added seaweed & spring onion.

**LOTUS CHIPS** 7.80  V  GF  
Crispy & addictive! Renkon chips with house-made seasoning and mayo. The perfect beer snack.

**AGEDASHI TOFU** 9.80  
Silky smooth deep-fried tofu in house-made soy broth with seaweed & spring onion.

**CHICKEN KATSU** 13.50  
Delicious hand-made panko crumbed chicken thigh w/ katsu sce, mayo, sesame seeds, cabbage salad w/ sesame dressing.

**TERIYAKI CHICKEN** 13.80  
Juicy 24 hr marinated teriyaki chicken w/ sesame seeds, spring onion, cabbage salad w/ sesame dressing.

**KANITSUME** 5.80  
Sweet & delicious! Golden crumbed balls of crab meat with mayo.



**CHICKEN GYOZA NEW!** 8.90  
Deep fried chicken gyoza loaded with spicy mayo, Japanese mayo, crispy dried shallots and fresh spring onion.



**PANKO PRAWNS** 7.90  
Crispy panko crumbed prawns with a touch of special katsu sauce, and mayo.



**UMAMI FRIES**  VE 7.80  
Japanese style fries coated with Umami (fifth sense of flavour) seasoning with hint of wasabi. [Original also available]



**TAKOYAKI** 8.80  
Osaka's No.1 street food! Lightly battered octopus balls with mayo, tonkatsu sauce & bonito flakes. [6 pieces]

### RAMEN / UDON ラーメン/うどん



**RAMEN** 🍷  
Tonkotsu broth w/seaweed, spring onion, sesame seed, shredded chilli, and Japanese noodles.

**PORK RAMEN** 18.80  
**CHICKEN KARAAGE RAMEN** 18.80  
+ spicy \$1.50 + flavoured egg \$2.50 + corn \$1.80

**TEMPURA UDON** 16.80  
Thick Japanese style noodles, inari tempura beans, prawn, mixed vegetables, wakame & spring onion.

**CHICKEN UDON** 16.50 🍷  
Japanese style noodles w/ grilled teriyaki chicken, wakame, spring onion, sesame seeds & tenkatsu.

**VEG TEMPURA UDON** 15.80  
Japanese style noodles with tempura beans, inari, mixed vegetables & wakame.

### DONBURI どんぶり RICE BOWL



**WAGYU BEEF DON** 19.80  
Tender teriyaki wagyu beef w/ red pickle, onion, spring onion, & sesame seeds.. [6/7+ marbling]

**TOFU TERIYAKI DON** 16.80  VE  
Silky smooth tofu marinated in teriyaki sauce, w/ red pickle, spring onion & sesame seeds

**TERIYAKI CHICKEN DON** 15.80 🍷  
Juicy 24 hr marinated chicken thigh w/ red pickle, spring onion & sesame seeds.

**CHICKEN KATSU W/EGG DON** 16.80  
Panko crumbed chicken thigh, simmered and steamed (Japanese style) w/egg, onion. Topped with spring onion and nori.

**SALMON ABURI DON** 18.80  
Freshly cut Tasmanian salmon, lightly seared w/ nitsume sauce. Topped w/ tobiko, spring onion, white ginger, shredded nori.  
+ avo \$3.50

### TEMPURA 天ぷら



**MISO EGGPLANT** 15.80  V  
Fresh cuts of tempura battered eggplant with house-made miso dressing. Topped with Fresh green sprouts.

**PRAWN TEMPURA** 22.80 🍷  
Wawa favourite! Tempura battered prawns with spicy mayo. Topped with shredded chilli.

### CURRY カレー

Traditional Japanese style mild vegetable curry + rice.

**CHICKEN KATSU CURRY** 17.80 🍷  
Wawa favourite! Japanese curry with hand-made tender chicken thigh in a panko crumb.  
+ flavoured egg whole \$2.50

**PUMPKIN KATSU CURRY** 16.80  V  
Sweet kabucha pumpkin covered in panko crumbs, with home-style Japanese curry.  
+ flavoured egg whole \$2.50

**INARI いなり寿司**  
ABURAAGE TOFU POUCHES



**KANIKAMA MAYO**  
Shredded crab with mayo & sushi rice.



**PLAIN**  
Sweet golden tofu bag filled with sushi rice.



**WAWA SEAWEED**  
Marinated mixed seaweed salad w/edamame, carrot.



**SHIPS 軍艦巻き**  
SUSHI RICE ENCASED WITH NORI



**SALMON IKURA** 10.90  
Fresh salmon topped w/ Yarra Valley Salmon Caviar (Ikura).



**TOBIKO**  
Topped with flying fish caviar.



**SALMON TOBIKO**  
Diced salmon mixed w/ spicy mayo & tobiko.



**WAWA SPECIAL ROLLS**  
ワワスペシャルロール



**SPICY KINGFISH ROLL** 22 GF

South Australian Hiramasa kingfish, sashimi grade tuna, avocado. Topped w/ mayo, ichimi and finely chopped green and red chilli. Served w/ house-made spicy dipping sauce. [8 pieces]



**VOLCANO** 23

Salmon & cream cheese inside a tempura battered roll. Topped w/ caviar, nitsume sauce and tenkasu. [8 pieces]

**SALMON ABURI & PRAWN ROLL** 19.50

Panko coated prawn, avocado, topped with lightly seared salmon, spicy mayo, tobiko & tenkasu. [8 pieces]



**SCALLOP ABURI & CRAB ROLL** 19.80 GF

Juicy scallops on top of crab salad, avocado and shredded cucumber roll. Topped with nitsume sauce, black & orange tobiko & spring onion. [8 pieces]

**SPICY TEMPURA PRAWN ROLL** 18.80

Prawn tempura, house-made tamago, avocado, rolled in tobiko. Topped w/ spicy mayo and nitsume sauce. [8 pieces]

**SHARE PLATES シェア**  
PLATES TO SHARE

SUPER FOOD



**GO GREEN**

Anti-oxidants + vitamin E, green tea has been sipped for centuries to guard against infection, boost immunity and for its anti-inflammatory properties.



**SALMON LOVERS PLATE** 29 GF

4 pcs salmon nigiri, 4 pcs salmon aburi, 4 slices salmon sashimi



**MENTAIKO SALMON ABURI SHIPS** NEW! 16.50

Freshly seared salmon sushi rolls w/ tangy mentaiko mayo. Topped with flying fish roe caviar & finely sliced cucumber

FIND ME ON THE BELT OR ORDER

## POKE ポク HEALTHY BOWL



**POKE BOWL - SALMON / TERIYAKI TOFU** VE 19.80  
Choose from Salmon in ponzu sauce, or Teriyaki Tofu. With corn, baby tomato, wawa seaweed salad, cucumber, mixed green leaf w/ yuzu dressing, wakame, sesame seed and teriyaki sauce.

+ avo \$3.50 + flavoured egg whole \$2.50



**EDAMAME**  
Tasty edamame beans in their pods & ready to be popped! Lightly salted.

VE GF [not served hot]



**WAWA SEAWEED SALAD**  
Marinated mixed seaweed salad, w/ edamame, carrot in ponzu dressing.

VE GF



**FRESH SALAD** 9  
Fresh mixed green leaf, tomato, carrot, sprouts, red onion with Wawa house-made Japanese salad dressing.

+ avo \$3.50 VE

## SALADS サラダボウル



CHICKEN TERIYAKI SALAD

Mixed leaf, tomato, carrot, sprout & onion with soy-based yuzu dressing.

**TOFU TERIYAKI SALAD** 17.80 VE 🍴 **SALMON TERIYAKI SALAD** 23  
**CHICKEN TERIYAKI SALAD** 17.80 **CHICKEN KATSU SALAD** 17.80  
**WAGYU BEEF YAKINIKU SALAD** 20.80 + avo \$3.50

## DESSERTS デザート SOMETHING SWEET OR A TEMPTING TREAT



**CHOCOLATE MOUSSE** 🟡 GF 🍴  
Chocolate indulgence! Sweet, fluffy chocolate mousse topped with fresh strawberry.



**YUZU GELATO** 6.80 GF 🍴  
House-made Yuzu gelato with biscuit crumb.



**NUTELLA BROWNIE** 8.80  
Nutella chocolate brownie with a sprinkle of nuts & raspberry coulis.  
+ vanilla ice cream \$2.50 GF



**CRÈME BRÛLÉE** 🟡 🍴  
Sweet, smooth & creamy custard with a hint of vanilla. Topped with caramelised sugar coating.

## HOW TO WAWA.

ご案内

**SIT**

After being seated, relax, we provide full table service.

**CHOOSE**

Choose plates from the belt or ORDER straight from the menu.

**EAT**

Eat delicious Japanese food. Colour of the plates indicates price.

**PAY**

When you're done, we'll count your plates & you pay at the counter.



ORDER  
ONLINE



OPEN 7 DAYS | DINE IN | TAKEAWAY  
**SUSHIWAWA.COM.AU**