

SUSHI WAWA

SUSHI & FRESH JAPANESE FOOD

寿司わわ



DINE IN
MENU

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. ● GF 🍣



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. ● GF 🍣



VEGETARIAN
Avocado, cucumber, carrot, tamago-egg & seasoned tofu w/ sesame, mayo & micro herbs. ● V



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

COOKED TUNA ● GF

CUCUMBER ● VE GF

TAMAGO (EGG) ● V

SALMON ● GF

AVOCADO ● VE GF

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.



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

CARPACCIO
カルパッチョ



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. ● 🍣 [6/7+ marbling]



KINGFISH CARPACCIO
Premium South Australian Hiramasa kingfish topped with finely sliced red & spring onion, mayo & dressing. ●



MENTAIKO SALMON ABURI **NEW!** ●
Seared salmon sushi rolls w/ tangy mentaiko mayo. Topped with flying fish roe caviar.

SASHIMI
刺身



ASSORTED SASHIMI 42 GF
Salmon, kingfish, tuna, scallop, squid, ikura.
[18 pieces] + oyster \$3.30



WAGYU BEEF TATAKI 14.50 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 19.50 GFO
Premium South Australian kingfish (Hiramasa)
sashimi with house-made ponzu, topped with
finely chopped green and red chilli & yuzu kosho.



MIXED SASHIMI 19.80 GF
[3 salmon, 3 tuna, 3 kingfish]



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



SASHIMI PLATES GF
Choice of:
Salmon 8.80 [4 pieces]
Kingfish 10.50 [4 pieces]
Tuna 9.80 [4 pieces]



OYSTERS
Natural GF or ponzu.
3 for \$10.80 6 for \$19.80



TUNA TARTARE 16.80
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.

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
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 11.80
Marinated beef, sliced cabbage, sesame
dressing, topped with mayo & spring onion.



KAKIAGE
Tempura vegetable topped
with nitsume sauce.
 VE

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.



VE



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



VE

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.



GF



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 22.80 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]



SALMON ABURI & PRAWN ROLL 19.80
Panko coated prawn, avocado, topped with lightly seared salmon, spicy mayo, tobiko & tenkasu. [8 pieces]



VOLCANO 24
Salmon & cream cheese inside a tempura battered roll. Topped w/ caviar, nitsume sauce and tenkasu. [8 pieces]



SCALLOP ABURI & CRAB ROLL 20.80 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 19.80
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



SALMON LOVERS PLATE 30 GF
4 pcs salmon nigiri, 4 pcs salmon aburi, 4 slices salmon sashimi.



MENTAIKO SALMON ABURI SHIPS **NEW!** 18.50
Freshly seared salmon sushi rolls w/ tangy mentaiko mayo. Topped with flying fish roe caviar & finely sliced cucumber.

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.



HOT SIDES & SNACKS ホットサイド& おつまみ

TRY SOME OF OUR FAVOURITE SIDES & SNACKS



GYOZA 9.50
Pork or vegetable VE
served w/ vinegar dipping sauce. [5 pieces]



KARAAGE BAO TWIN 12.80 🍗
Karaage fried chicken with spicy mayo & snow pea sprouts in a freshly steamed bun. 1 for \$6.80



SPICY KARAAGE 16.80
Wawa fried chicken. 24 hr marinated in soy, ginger, sake, w/ special house-made “umakara” sweet & spicy sauce.



SQUID TENTACLES 11.80
Tender squid tentacles lightly coated in spices with mayo.



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



CHICKEN GYOZA **NEW!** 9.80
Deep fried chicken gyoza loaded with spicy mayo, Japanese mayo, crispy dried shallots and fresh spring onion.



PANKO PRAWNS 8.80
Crispy panko crumbed prawns with a touch of special katsu sauce, and mayo.



UMAMI FRIES 8.80 VE
Japanese style fries coated with umami (fifth sense of flavour) seasoning with a hint of wasabi.
[Original also available]



TAKOYAKI 9.50
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 21.80
CHICKEN KARAAGE RAMEN 21.80
+ spicy \$1.50 + flavoured egg \$2.80 + corn \$1.80

TEMPURA UDON 17.80
Thick Japanese style noodles, inari tempura beans, prawn, mixed vegetables, wakame & spring onion.

CHICKEN UDON 17.50 🍗
Japanese style noodles w/ grilled teriyaki chicken, wakame, spring onion, sesame seeds & tenkatsu.

VEG TEMPURA UDON 16.80
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 17.80 VE
Silky smooth tofu marinated in teriyaki sauce, w/ red pickle, spring onion & sesame seeds.

TERIYAKI CHICKEN DON 16.80 🍗
Juicy 24 hr marinated chicken thigh w/ red pickle, spring onion & sesame seeds.

CHICKEN KATSU W/EGG DON 17.80
Panko crumbed chicken thigh, simmered and steamed (Japanese style) w/ egg, onion. Topped with spring onion and nori.

SALMON ABURI DON 19.80
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 23.80 🍗
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 18.80 🍗
Wawa favourite! Japanese curry with hand-made tender chicken thigh in a panko crumb.
+ flavoured egg whole \$2.80

PUMPKIN KATSU CURRY 17.80 V
Sweet kabocha pumpkin covered in panko crumbs, with home-style Japanese curry.
+ flavoured egg whole \$2.80

FIND ME ON THE BELT OR ORDER

POKE ポク
HEALTHY BOWL



POKE BOWL - SALMON / TERIYAKI TOFU VE 20.80
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 \$2.80



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



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

TOFU TERIYAKI SALAD 19.80 VE 🍴 **SALMON TERIYAKI SALAD** 23
CHICKEN TERIYAKI SALAD 19.80 **CHICKEN KATSU SALAD** 19.80
WAGYU BEEF YAKINIKU SALAD 22.80 + 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 GFO 🍴
House-made yuzu gelato with biscuit crumb.
[Also available in our popular take home 475g tubs]



NUTELLA BROWNIE 8.80
Nutella chocolate brownie with a sprinkle of nuts & raspberry coulis.

+ vanilla ice cream \$2.50 GF



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

HOW TO
WAWA.
ご案内

SIT
CHOOSE
EAT
PAY

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

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

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

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

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT OUR PRODUCTS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, SHELLFISH AND OTHER ALLERGENS.

IF YOU ARE ALLERGIC TO ANY OF THE ABOVE INGREDIENTS, WE DO NOT RECOMMEND YOU TO CONSUME OUR PRODUCTS. PLEASE UNDERSTAND THAT SUSHI WAWA IS NOT LIABLE FOR ANY ADVERSE REACTIONS FROM CONSUMPTION.



ORDER
ONLINE



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