

FUJISAKI

DAILY SELECTION

sashimi 10 piece / 20 piece	25 / 48
sushi 5 piece / 10 piece	25 / 48

SUSHI ROLLS *(8 pieces)*

avocado cucumber & shiso	12
salmon grilled or raw with avocado	15
prawn salt & pepper fried with pickled cucumber	15
tamagoyaki japanese omelette with fresh herbs & chilli mayo	15

SKEWERED BITES

wagyu MS9+ intercostal, cured egg yolk & ponzu	10
zucchini tofu & shio koji (v)	7
chicken preserved chilli & sesame	7
octopus guanciaie & chilli	8
king salmon soy, mustard & lime	8

SMALL SHARE PLATES

rock oyster natural or nashi & ponzu	4
tempura seasonal vegetables, crisp fried with tosa zu	15
silken tofu chilled with fried enoki & shiitake dashi (v)	15
j.f.c japanese fried chicken with our secret seasoning	15
prawns tempura fried with tosa zu dipping sauce	16
beef tartare smoked wagyu dressing & lettuce cups	19
wagyu katsu crumbed wagyu steak sandwich, tonkatsu & potato crisps	25
chirashizushi sushi rice bowl, marinated raw fish, omelette & avocado	18
add on sea urchin roe, spanner crab, salmon caviar	5ea

LARGE PLATES AND SIDES

glacier 51 toothfish saikyo miso, sugarloaf & spring onion	35
salmon baked in cedar with wood ear mushrooms	35
wagyu slow cooked rump, kombu butter, dai dai & scallion	45
rice steamed koshihikari	4
pickles selection of accompaniments	8
miso soup house blend with spring onion & wakame	5
seaweed salad lemon & cucumber (v)	12
cos lettuce sansho ranch dressing	12
spring greens with lemon & sesame sauce	12

LUNCH SETS

Served with miso soup, steamed rice, pickles, omelette, seaweed salad & tempura vegetables

agedashi tofu	35
sashimi & sushi	35
prawn tempura	35
karaage chicken	35
teriyaki wagyu beef	45
glacier 51 toothfish	45

 @fujisaki_sydney

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