

FUJISAKI

## DAILY SELECTION

<b>sashimi</b>   10 piece / 20 piece	25 / 48
<b>sushi</b>   5 piece / 10 piece	25 / 48

## SUSHI ROLLS *(8 pieces)*

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

## SKEWERED BITES

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

## SMALL SHARE PLATES

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

## LARGE PLATES AND SIDES

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

# BANQUETS

*Our banquet menus are designed to be shared we ask they are ordered by the entire table.*

*Most dietary requirements can be catered for. Please consult your waiter regarding serious allergies*

\$69 per person

**rock oyster** | nashi & ponzu

**sashimi** | daily selection of fresh & seared fish, pickled ginger & wasabi

**seaweed salad** | lemon & cucumber

**beef tartare** | smoked wagyu dressing & lettuce cups

**kobujime** | lightly cured kingfish with beer ponzu & prawn anglaise

**silken tofu** | chilled with fried enoki & shiitake dashi (v)

**chicken skewers** | preserved chilli & sesame

**wagyu** | slow cooked rump, kombu, dai dai & scallion

**cos lettuce** | sansho ranch dressing

**kuchi naoshi** | robata grilled pineapple with coconut granita

**sake kasu bavarois** | crème anglaise & seasonal fruit

 @fujisaki\_sydney

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