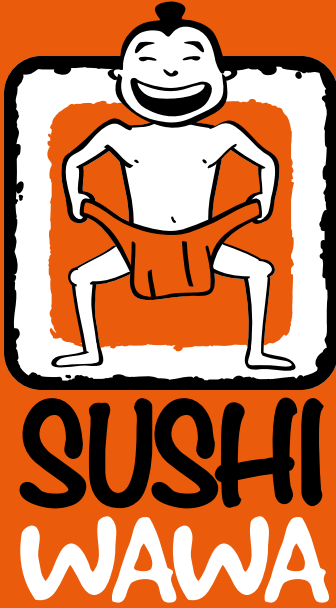




**Irasshaimase!**  
Welcome to Sushi WAWA  
**MENU**



## How it works

- 1 Make your selections from the sushi train OR order from our Sushi Wawa menu.
- 2 Enjoy every mouthful & then your plates will be added by our waitstaff.
- 3 Pay at the register. Arigatou Gozaimasu! Please come and see us again soon!

## Become a VIP



**Become a Sushi Wawa VIP & we'll reward you for coming back to dine with us.**

Join for FREE & simply present your VIP member key tag each time you visit. For every \$100 spent, you'll receive \$7.50 off your bill. To redeem, please ask at the register. Our VIP membership is for life, with no expiry date. Offer is valid for dine-in, takeaway & party platters.

**Ask for your FREE VIP key tag at the counter!**

All plates are colour coded to show the price



G - Gluten free V - Vegan 🤖 - Specialty

# Aburi WAWA style

Treat yourself to Aburi "WAWA" style. Flame-seared to perfection to enhance flavour and texture, served with amazing creative garnishes



## Wagyu Beef ●

Wagyu Beef Aburi, with Cream Cheese, Caviar, Nitsume sauce and Tenkasu batter bits



## Yari-Ika Squid ●

Yari-Ika squid with Tentacle Aburi, Uni (Sea Urchin) & Caviar topping



## Hiramasa ●

Hiramasa & seasoned Cod Roe with Avocado & Spring Onion



## Salmon & Scallop ●

Rice wrapped with Salmon & Scallop Aburi, Tobiko & Nitsume sauce

## Aburi & Carpaccio

Aburi is slightly seared  
Carpaccio is raw and with dressing



## Salmon Aburi ●

Slightly torched Salmon on Sushi Rice



## Shimesaba Aburi ●

Slightly torched Marinated Mackerel on Sushi Rice



## Scallop Aburi ●

Slightly torched Scallop on Sushi Rice



## Salmon Carpaccio ●

Salmon with a Mayo Dressing



## Hiramasa Carpaccio ●

Premium quality Kingfish with Mayo dressing



## Tuna Carpaccio ●

Tuna with Mayo Dressing



## Wagyu Beef Carpaccio ●

Wagyu Beef with Mayo Dressing



## Kanikama Carpaccio ●

Crab Stick with Mayo Dressing

# Nigiri

Sushi Rice topped with raw fish or other fresh ingredients some wrapped in nori (seaweed)



**G Maguro** ●  
Tuna



**G Uni** ●  
Sea Urchin. A real delicacy!



**G Ika** ●  
Cuttlefish




**G Wagyu Beef Tafaki** ●  
We only use wagyu rump



**G Salmon** ●



 **Spanner crab** ●  
Beautiful Spanner Crab topped with caviar



**G Hofate** ●  
Scallop



**Shimesaba** ●  
Marinated Mackerel



**G Hiramasa** ●  
Premium quality Kingfish



**G Ebi** ●  
Prawn



**G Tako** ●  
Octopus



**Kanikama** ●  
Crab Stick



**Chicken Katsu** ●  
Crumbed chicken with special sauce



**Ebi Ten** ●  
Tempura Prawn



**Unagi** ●  
Freshwater Eel  
(May contain edible fishbone)



**Tamago** ●  
Egg



Home-made  
Japanese style  
Tamagoyaki



All Wawa Nigiri is  
hand crafted to  
perfection



G - Gluten free V - Vegan  - Specialty

- White  
\$3.50
- Green  
\$4.40
- Blue  
\$4.90
- Yellow  
\$5.80
- Red  
\$6.90
- Purple  
\$7.90
- Black  
\$8.90
- ala  
carte

# Vegetarian



**G V Lotus chips** ○



**Kampyo** ○  
Japanese Vegetable Shaving



**G V Pickled Radish** ○



**V Seaweed** ○



**G V Edamame** ○  
Soy Beans, slightly salted



**Kakiage** ●  
Tempura Vegetable



**V Vegetable roll** ●  
Cucumber, Avocado, Carrot,  
Asparagus, Kakiage & Aonori  
sprinkle



**Ingen** ●  
Tempura Long Beans



**G V Asparagus** ●



**G V Kappa** ○  
Cucumber




**G V Avocado** ●


# Oshi Sushi

Kansai-style rice squares with filling delicately placed in layers



 **Chicken Katsu** ●



 **Salmon & Avocado** ●

 **wagyu beef oshi sushi** ●  
Great for Meat lovers



# Uramaki

An inside-out roll: Sushi rice on the outside of nori (seaweed) & delicately-placed ingredients



**California** ●

Avocado, Prawn, Cucumber & Flying Fish Caviar



**G East meets west** ●

Beetroot, Onion, Cream Cheese, Cucumber & Black Sesame



**Chicken Katsu and Avocado** ●

Katsu Chicken, Avocado & White Sesame



**G Salmon Avo** ●

Salmon, Avocado & Black Sesame



**G Tuna Avo** ●

Tuna, Avocado & White Sesame



**Ebi Ten** ●

Tempura Prawn, Japanese Vegetable with White Sesame



**Volcano** ●

Salmon, Tempura, Cream Cheese, Flying Fish Caviar, topped with Nitsume Sauce



**V Vegetable roll** ●

Cucumber, Avocado, Carrot, Asparagus, Kakiage & Aonori sprinkle

# Chu Maki

Sushi Rice rolled in nori (seaweed) filled with delicious, fresh ingredients



**Spicy Tuna** ●  
Karaage Tuna



**Teriyaki chicken & Avocado** ●



**G Tuna Mayo cucumber** ●



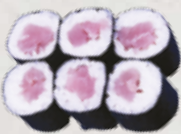
**G Salmon, Avocado & cucumber** ●



**Chicken Katsu & Salad** ●

# Hosomaki

6 Small-rolled sushi pieces with nori (seaweed) on the outside. Kids love the avocado!



**G Tekka** ●  
Sashimi Tuna



**cooked Tuna** ○



**G Salmon** ●  
Sashimi Salmon



**Tamago** ●  
Egg



**Prawn** ●

# Inari

Bags of deep-fried tofu stuffed with Sushi rice & topped with fresh ingredients



**Kanikama Mayo** ●  
Crab Stick



**Seaweed** ●



**Plain Inari** ○



**Tuna Mayo** ●



**Spanner crab** ●

This is a lovely exquisite dish



**Squid Salad** ●

# Ships

Sushi Rice encased with nori (seaweed) topped with fresh ingredients



**Tobiko** ●

Flying Fish Caviar with Seaweed & Sushi Rice



**V Seaweed** ○

Seaweed & Sushi Rice



**Ikura** ●

Salmon Caviar with Seaweed & Sushi Rice



**Kanikama Mayo** ●

Crab Stick



**Squid Salad** ○



**G Tuna Mayo** ○

**Salmon Ikura** ●

Sashimi Salmon with Salmon Caviar





# Hot Dishes

If you would like your cooked dish extra (temp) hot, please order from our waitstaff



## Crumbed Whiting ●

Served with creamy Sesame dressing



## Salt & Pepper Squid ●

Crispy and Tender



## Popcorn Prawn Sm \$6.90 Lg \$13.50

We are famous for this dish, if you love prawns with a hint of chilli, you'll be back for more (large pictured)



## Takoyaki ●

Battered Octopus with Japanese sauce & mayo



## Kanitsume ●

Deep-fried Crab Claw in Golden Crumbs



## Calamari ●

Deep-fried Calamari coated in Golden Crumbs



## Soft Shell Crab ●

Lightly fried, served with Yuzu Miso dressing. An absolute must!



## Ebi Fry ●

Deep-fried Breadcrumb Prawns



## Chicken Katsu ●

Deep-fried Chicken Drizzled with Japanese Sauce



## ✓ Spring Rolls ●

Vegetarian



## Prawn Twister ●

Crunchy & yummy!



## Karaage ●

Wow, the best!!! Deep-fried Marinated Chicken



## Teriyaki Chicken ●

Chicken thigh cooked with Teriyaki sauce



## G Miso Soup \$3

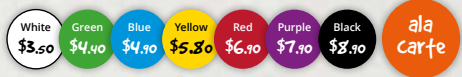
Soy Bean-based Soup with Seaweed, Bean Curd & Bonito Stock



## ✓ Rice \$2.50



G - Gluten free V - Vegan 🍷 - Specialty



## WAWA Ramen Noodles \$13 🍷

Ramen Noodle, Chicken,  
in a tonkotsu broth



## Assorted Tempura \$17

Prawn, Ingen Beans, Sweet Potato,  
Pumpkin with Wawa dipping sauce.  
This dish is always changing with  
new and exciting food



## V Assorted Veg Tempura \$14

Ingen beans, Sweet Potato,  
Pumpkin & Dipping Sauce



## Prawn Tempura \$15

Get your Prawn fix! 5 pieces of Deep-fried  
Prawn & Dipping Sauce

## Agedashi Tofu \$6.90

Soy Broth, Seaweed, Spring  
Onion, with Deep-fried Tofu



# Salads

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



## Mixed Sashimi \$16

Salmon, Kingfish, Tuna & Crabstick  
G - Gluten free option available,  
please ask when ordering



## Salmon Avocado \$16

Sashimi Salmon & Avocado  
G - Gluten free option available,  
please ask when ordering



## Vegetarian Salad \$12

Avocado & Seaweed



## Yakiniku wagyu beef on salad \$19

Juicy and tender  
Wagyu rump



## unagi on salad \$20

Eel with Nitsume Sauce,  
great brain food  
(May contain edible  
fishbone)



## Chicken teriyaki on salad \$13

Chicken with unique Sushi  
Wawa Teriyaki Sauce



## Chicken katsu on salad \$14

Deep-fried crumbed Chicken  
with Japanese Sauce



## Salmon teriyaki on salad \$23

Salmon with unique Sushi  
Wawa Teriyaki Sauce



## Tuna Karaage on salad \$23

Deep-fried marinated Tuna



## V Tofu teriyaki on salad \$13

Tofu with Teriyaki Sauce, a  
must for vegetarians

# Healthy Rolls



## G V Vegetable ●

Mixed Leaf, Carrot,  
Cucumber & Avocado



## G Ebi ●

Prawn, Mixed Leaf, Carrot,  
Cucumber & Avocado



## G Salmon ●

Salmon, Mixed Leaf, Carrot,  
Cucumber & Avocado

# Wagyu beef



## Wagyu Beef Tafaki ●

G - Gluten free option available,  
please ask when ordering



# A LA CARTE Menu



**Tempura Udon \$16**

Thick Noodle, Beans, Tempura Prawn, Onion & Carrot



**Chicken Sauce Katsu Don \$14**

Chicken Katsu with Special Japanese Sauce on Rice



**Chicken Udon \$13**

Grilled Chicken, Thick Noodles, Spring Onion, Garnish & Seaweed



**Teriyaki Chicken Don \$13**

Chicken, Teriyaki Sauce, Spring Onion, Sesame Seed & Rice



**Vegetable Tempura Udon \$13**

Thick Noodles, Pumpkin, Sweet Potato, Beans & Mixed Vegetables



**Wagyu Beef Yakniku Don \$19**

Tender Wagyu Rump, Spring Onion & Rice



**Chicken Katsu Don \$14**

Breadcrumbs, Chicken, Egg, Onion, Spring Onion & Rice



**Salmon Ikura Don \$21**

Salmon, Egg, Cucumber & Salmon Caviar on Sushi Rice

## Good old Fashion Japanese Curry's



**Ebi Fry Japanese Curry with rice \$16**



**Japanese Curry with Chicken Katsu and rice \$16**



**Japanese Chicken Curry with rice \$13**



# Sashimi

Sashimi fish can be served with gluten-free soy

## Assorted Sashimi \$25

15 pieces Tuna, Salmon, Hiramasa (Premium Kingfish), Scallop, Squid and Octopus (subject to availability)



**G 3 mix Sashimi ●**



**G Maguro Sashimi ●**

Sashimi Tuna - 3 pieces



**G Salmon Sashimi ●**

3 pieces



**G Hiramasa Sashimi ●**

Premium quality Kingfish - 3 pieces

# Futomaki



**Wawa Futomaki ●**

Wawa Futomaki Salmon, Tuna, Prawn, Unagi, Tobiko & Cucumber

# Chirashi Sushi

**G Chirashi sushi ●**

A little bowl of heaven, Sashimi tuna, salmon, kingfish, cucumber, egg and caviar on rice

**G - Gluten free option available, please ask when ordering**




# Desserts



**G** Chocolate Mousse ●

Bring on the Chocolate!



 Soy Chino ●

Soy-chino Jelly & Vanilla Cream with Chocolate



Creme Brulee ●

A touch of Vanilla & bursting with flavour!

## Green Tea and Roasted Tea Ice cream with Kuromitsu \$9.90

(Dark Molasses)

Oh my, this looks and tastes amazing!



Knives of Sushi Wawa Japanese Chefs George Yamahara, Mitsuonori Nishida and Takahiro Nishizawa.



# Wawa Platters

Everyone loves Sushi - Let us do your catering!  
Corporate - Birthdays - Special Events



## Mixed (No Hot)

**Our most popular platter.**

A selection of our favourite cold dishes. Something for everyone, even non-sushi-eaters will love it!

- 1. Small \$58**    **2. Large \$77**  
38 pieces                      56 pieces

Taste all the flavours of Japan with a Sushi Wawa gourmet platter

**Please give 24hrs notice for all Platter orders**

We recommend dishes be consumed within 2 hours of leaving Sushi Wawa or refrigerated for a maximum of 1 day



# Wawa Platters



## Chicken Lovers

A really popular platter designed for chicken devotees, jam-packed with flavour and variety.

- 3. small \$48**   **4. Large \$65**  
34 pieces   49 pieces



## Hot Selection

Yum, yum, all our hot favourites. A little on the naughty side, but tastes soooo good!

- 5. small \$57**   **6. Large \$76**  
40 pieces   53 pieces



## Seafood

- 7. small \$63**   **8. Large \$84**  
38 pieces   50 pieces



## Vegetarian

- 9. small \$32**   **10. Large \$45**  
56 pieces   78 pieces

VIP membership card is also valid when purchasing Sushi Wawa platters



**SUSHI  
WAWA**

**Arigatou  
Gozaimasu!**

**Please come  
again soon!**



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#sushiwawa

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**sushiwawa.com.au**