

Hot small dishes

1 surf & turf / 23.90 ★
Ginger soy braised wagyu beef and local jumbo tiger prawn with Sweet potato mash.

3 kakuni crepe / 14 ★
Pork belly 'kakuni' pieces (3), in a house made soba crepe. You can use your fingers.

4 tuna karaage / 16 ★
Tuna marinated with soy, mirin, and sake lightly deep fried. Wasabi mayo to finish.

5 agedashi & friends / 15
Mini agedashi tofu with assorted vegetable tidbits (beans with sesame sauce etc).

6 beef yakiniku sliders (2) / 17 ★★
Grilled yakiniku beef, spicy coleslaw, onion ring. Mini hamburgers. Big sliders. Whatever.

8 gyoza / 13 ★★
Quail dumplings made on the premises (not bought frozen in a packet) (4) on julienned gobo (burdock). Unique in the world.

9 chicken karaage / 14.50 ★
Koji and sake marinated chicken lightly deep fried. Chili jam on side. Koji makes it tender.

12 kushikatsu / 15.50 ★★
Assorted skewers in panko breadcrumbs (5). Chicken, fresh Narrogin mushrooms, quail egg, prawn & takoyaki.

13 lamb ribs / 20 ★★★
Braised & roasted with spicy yellow capsicum. Very rich, very delicious. And very very popular.

14 tempura mixed / 19 ★★
Prawns (3), seasonal fresh vegetables (5).

15 vegetarian tempura / 18
Various non meaty tempura items, including bocconcini. Varies according to season and what's best at the markets.

Seafood Hot

10 takusan ashii / 18 ★
tempura prawns and soft shell crab in creamy spicy sauce.

16 marinated black cod / 20.90 ★★★
Sake kasu (sake lees) and miso marinated black cod, eggplant, broccolini & lotus chips.

20 salmon / 18 ★★
Tasmanian salmon teppan grilled, green tea macha noodles & sweet potato mash.

Cold small dishes

2 wagyu tataki / 15 ★★
Smoked wagyu beef & japanese mushrooms.

7 tuna carpaccio / 17 ★
Seared thinly sliced fresh tuna with citrus soy & wasabi herb oil.

11 japanese 'tostada' / 9.90 ★★
salmon, tuna & shiromi tartare, avocado & truffle dressing. Squeeze the lime on the tartare for extra Olé.

21 Ceviche / 14.90 ★★
Scallops and aburi shimesaba (torched marinated Spanish mackerel) cucumber, tomato, onions, garlic and ginger, marinated quickly in lemon.

Sushi Rolls

22 tsunami roll / 16.90 ★
Inside out with roasted black and white sesame seeds, tempura prawn & avo. (8)

23 cancan roll / 18.90 ★★★
Prawn tempura garlic inside. Smoked wagyu outside. Jalapeno balsamic. (8)

24 smokey prawn roll / 18.90
Rice cracker salmon and avo with smokey prawn and green chilli sauce. (8)

25 fish & chips roll / 15
White fish tempura and roe with mixed chips, tartare and ginger salsa.(8)

42 hotate roll / 18.90 ★★
Hokkaido scallops, salmon, avo, wasabi salsa and mentaiko mayo. (8)

43 kani-kani roll / 17.90
Soft shell crab, kanikama ('crab stick'), avocado, spicy aoli, and tobiko (6)

44 volcano roll / 18.90 ★
Salmon, avo, spicy mayo, tobiko, kabayaki.(8)

45 gekko roll / 16.90 ★★
Unagi and avocado, wrapped with salmon & torched, plus tartare & chilli sauce.(8)

46 vegetarian roll / 16
Tempura veges, served with spicy mayo (6)

48 seared tuna roll / 19.90
Tuna & avo inside, ginger, scallion, aburi (torched) tuna outside. No Mayo added. (8)

Kids Under 10

57 teriyaki chicken on a 'bullet train' with ebi fry, spring roll, potato salad and fruit. 13.90

Sushi Sashimi

17 nigiri selection / 29 ★★★
Tuna, salmon, unagi, prawn. 9 pcs

18 small sashimi / 19

Thinly sliced (9 pcs). (All tuna or all salmon or 'all tuna & salmon' = \$5 extra)

19 large sashimi / 35

Thickly sliced (15 pcs). (All tuna or all salmon or 'all tuna & salmon' = \$5 extra)

Ishiyaki (volcanic rocks)

- Meals served on volcanic rock @ 400°C.
- Food cooks naturally in its own juices.
- Dipping sauces provided.
- Please **DON'T** put chilli on stone.
- All stonegrills come with rice except #76 new style sashimi.

30 teriyaki chicken / 26.90 ✖

Chicken served on a bed of onions with rice and small salad. Not our fave but we lose our license if we don't have one.

69 wagyu steak / 33.90 ★★★

Mayura Station 100% Wagyu rump cut into cubes grade 7, potato salad, dipping sauce.

70 wagyu & scallops / 39.90 ★★★

Wagyu rump as above with 2 Hokkaido scallops, potato salad, dipping sauce.

75 seafood combination / 29.50

Fresh local fish, prawn, scallops & squid. Teriyaki & aoli dip sauces on volcanic rock.

76 new style sashimi / 33

Sashimi (12 pcs) served on a volcanic rock. All tuna or all salmon = 5 extra

78 wagyu grade 9 / 33 ★★★

Mayura Station 100% wagyu brisket sliced finely. Very rich and may spatter a bit on the volcanic so please watch out.

Don't put chilli salt on the stone.

77 wagyu sirloin grade 9 / 65 ★★★

200g Mayura Station 100% purebred (not crossed with other breeds) sirloin, grade 9 with a fresh Narrogin shiitake. Mayura's one of the best producers in Australia & export all over Australia & the world.

Gluten free dishes

Whilst most Tsunami dishes contain gluten from soy sauce, a separate gluten free menu is available on request. We've modified the dishes to suit. Ask for Tamari with sashimi.

Sukiyaki

26 sukiyaki pots / 29 ★

All sukiyaki come in a cast iron 'nabe' pot with a shallow sukiyaki broth, thinly sliced Mayura Station 100% purebred wagyu beef, cooked vegetables (Chinese cabbage, onions, tofu, vermicelli noodles, shiitake, fresh enoki mushrooms plus udon noodles, bowl of rice.

- ★ optional raw egg +1.50

29 vegetarian Sukiyaki / 29

As above but with agedashi tofu piece.

28 seafood Miso Nabe ★★ / 32

Salmon, mussels, chickuan, cooked vegetables (Chinese cabbage, onions, tofu, vermicelli noodles, shiitake, fresh enoki mushrooms plus udon noodles) in a miso broth with a bowl of rice.

Side orders

49 seaweed salad 6.90

50 steamed rice 3

51 miso shiru soup 3.50

52 konsai chips (lotus root & burdock) 8.50

53 gari (pickled ginger) 2.90

54 edamame 6.50

55 kimuchi & tsukemono (pickles) 6.90

56 jxapanese green salad 6.90

99 round of beers for the kitchen 19.90

Dishes Ratings

★ Recommended - good dish

★★ Highly recommended - worth a detour

★★★ Really recommended - worth special trip

✖ Not recommended but popular so we keep it on

Izakaya Style

Tsunami's menu is based on sharing dishes, large and small. Called izakaya in Japan. Entree size dishes – served as they are cooked, bit by bit.

How many? 5-6 small per couple. Depends how hungry you are. 1 roll, Suki or stonegrill counts as 2 entrees.

Or if you like entree/main then entree and a nabe or stonegrill as a main.

If you want to have normal entrees and mains just let your waitperson know and we'll arrange it for you.