

CATERING MENU

*Prices may vary depending on shops and seasonal products

*Seafood sources: A for Australian, I for Imported, M for Mixed origin

DELUXE PLATTERS

*24 hours preparation time

*Customised platters are available for order

Grilled Platter (M)

\$105.00

- Eel nigiri x5
- Salmon nigiri x5
- Kingfish/cuttlefish nigiri x5
- Prawn nigiri x5
- Panko prawn avocado & salmon inside-out rolls
- Salmon & kingfish/cuttlefish maki x4



Manga Selection Platter (M)

\$110.00

- Grilled salmon nigiri x4
- Salmon nigiri x4
- Prawn nigiri x4
- Kingfish nigiri x4
- Raw tuna nigiri x4
- Salmon avocado inside-out rolls
- Salmon & tuna sashimi



Sashimi & Nigiri Platter (M)

\$120.00

- Salmon sashimi x8
- Tuna sashimi x8
- Kingfish sashimi x8
- Salmon nigiri x2
- Raw tuna nigiri x2
- Prawn nigiri x2
- Kingfish/cuttlefish nigiri x2
- Flying fish roe gunkanmaki x2
- Lobster gunkanmaki x2
- Salmon & kingfish/cuttlefish maki x4



SUSHI PLATTERS

*45 minute preparation time

*Customised platters are available for order

Salmon delight platter (A)

\$70.00

- Salmon baby roll (GF)
- Salmon avocado roll (GF)
- Salmon cucumber roll (GF)
- Teriyaki salmon roll
- Salmon avocado brown rice roll (GF)
- Salmon nigiri (GF)



Baby roll platter (M)

\$60.00

- Salmon roll (GF)
- Cooked tuna roll (GF)
- Chicken katsu roll
- Avocado baby roll (V) (GF)
- Cucumber roll (V) (GF)



Mix sushi platter (M)

\$70.00

- Salmon baby roll (GF)
- Avocado baby roll (V) (GF)
- Seaweed salad inari (V)
- Steamed prawn nigiri
- Salmon nigiri (GF)
- Salmon Aburi (grilled salmon)
- Tuna nigiri (GF)
- Plain inari (V)



Vegetarian platter (V)(I)

\$60.00

- Edamame
- Avocado baby roll (GF)
- Seaweed salad roll (GF)
- Satay tofu roll
- Brown rice avocado cucumber roll (GF)
- Mushroom inari
- Seaweed salad inari



Mix roll platter (M)

\$60.00

- Cooked tuna baby roll (GF)
- Satay tofu roll (V)
- Salmon avocado roll (GF)
- Cooked tuna avocado roll (GF)
- Chicken katsu avocado roll
- Teriyaki chicken roll



Hot food platter (I)

\$65.00

- Prawn parcel
- Chicken karaage
- Crab cocktail
- Takoyaki
- Vegetarian spring roll
- Panko prawn
- Edamame



Healthy rice platter (brown & black rice) (M)

\$65.00

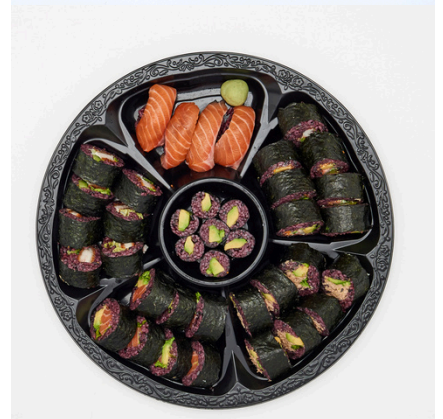
- California roll (black)
- Teriyaki chicken roll (black)
- Salmon avocado roll (brown) (GF)
- Tuna cucumber roll (brown) (GF)
- Teriyaki salmon roll (brown)
- Avocado baby roll (black) (V) (GF)



Black rice platter (all black rice) (M)

\$65.00

- Salmon avocado roll (GF)
- Chicken katsu cucumber roll
- Cooked tuna avocado roll (GF)
- California roll
- Salmon nigiri (GF)
- Avocado baby roll (V) (GF)



Finger food platter (I)

\$65.00

- Squid skewer
- Vegetarian spring rolls
- Prawn, pork or chicken dumplings
- Pumpkin croquette
- Chicken karaage
- Takoyaki



Rice paper rolls platter (M)

\$60.00

- Salmon avocado
- Cooked tuna avocado
- Satay chicken
- California rolls
- Prawn avocado
- Satay tofu



Inside-out rolls platter (white rice) (M)

\$70.00

- Salmon avocado
- Cooked tuna avocado
- Chicken katsu avocado
- Vegetarian rolls (pumpkin katsu & avo cucumber)
- Baby cucumber or baby avocado roll



Inari platter (M)

\$60.00

- Flying fish roe
- Lobster salad
- Crab flakers
- Seaweed salad
- Mushroom salad
- Plain inari
- Baby rolls (salmon/cooked tuna/chicken katsu/avocado/cucumber)



HOT FOOD BENTO

*Approx 15 minutes preparation time

Wagyu beef (GF option available)	\$20.90
Grilled salmon (A)	\$20.90
Grilled eel (I)	\$22.90
Chicken katsu	\$19.90
Vegetarian tempura (V)	\$19.90



HOT UDON NOODLES

*Approx 15 minutes preparation time

Manga Combo (I)	\$16.90
Teriyaki salmon (A)	\$16.90
Teriyaki beef	\$16.90
Wagyu beef	\$16.90
Chicken katsu	\$14.90
Panko prawn (I)	\$14.90
Vegetarian tempura (V)	\$14.90
Plain udon (V)	\$13.90



HOT FOOD

*Approx 15 minutes preparation time

Chicken Gyoza	\$6.90
Pork Gyoza	\$6.90
Takoyaki (I)	\$6.90
Vegetarian Spring Roll (V)	\$6.90
Prawn Parcel (I)	\$6.90
Mixed Entree (I)	\$6.90



BENTO BOX

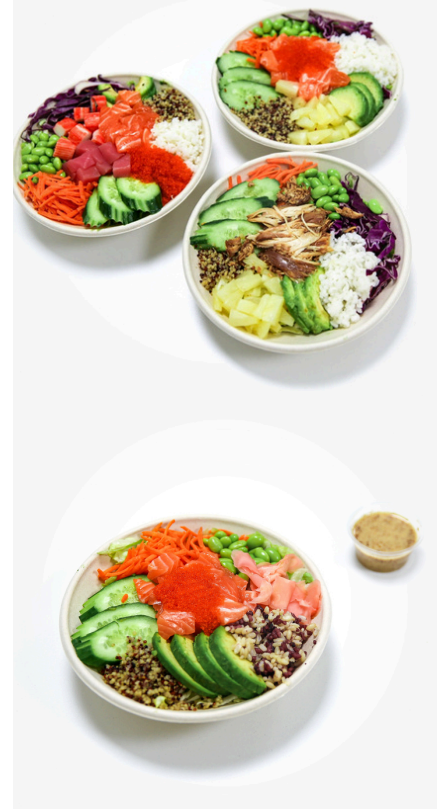
Salmon delight (black & white rice) (A)	\$15.90
Salmon sushi & sashimi (white rice) (A)	\$15.90
Grilled delight (black & white rice) (M)	\$15.90
Seafood (white rice) (M)	\$15.90
Grilled salmon nigiri (white rice) (A)	\$13.90
Salmon nigiri (white rice) (GF) (A)	\$12.90
Salmon inside-out rolls (white rice) (A)	\$11.90
Cooked tuna inside-out rolls (white rice) (I)	\$10.90
Chicken katsu inside-out rolls (white rice)	\$10.90
Salmon sashimi (GF) 8 pieces (A)	\$14.90
Mixed sashimi (salmon/tuna/kingfish 2 pcs each) (M)	\$15.90
Salmon & kingfish sashimi (4 pieces each) (A)	\$15.90
Kingfish nigiri (6 pieces) (A)	\$13.90
Plain inari (white rice, 2 inari) (V)	\$4.60

POKE BOWL

*Shredded lettuce base

*Available with Yuzu, Japanese soy, Roast onion, Roast sesame dressings

Hawaiian salmon (white sushi rice/soba)(A)	\$16.90
Salmon (black & brown rice/soba)(A)	\$16.90
*GF with soy sauce	
Cooked tuna (black & brown rice/soba)(I)	\$15.90
*GF with soy sauce	
Teriyaki chicken (black & brown rice/soba)	\$15.90
Teriyaki beef (black & brown rice/soba)	\$16.90
Hawaiian chicken (white sushi rice/soba)	\$15.90
Tofu & seaweed salad (black & brown rice/soba) (V) (I)	\$15.90
Plain poke (black & brown rice/soba) (V)	\$13.90
*GF with soy sauce	



SALAD

*Shredded lettuce base

*Available with Yuzu, Japanese soy, Roast onion, Roast sesame dressings

Salmon salad (GF)(A)	\$16.90
Cooked tuna salad (GF)(I)	\$15.90
Teriyaki chicken salad	\$15.90
Teriyaki beef salad	\$16.90
Tofu & seafood salad (V) (I)	\$15.90
Plain salad (V) (GF)	\$13.90
Seaweed salad (V)(GF)(I)	\$4.60
Jellyfish salad (I)	\$5.60

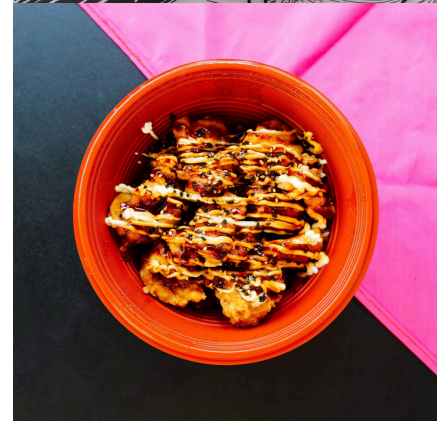


HOT RICE BOWL

*With black and brown rice

*White rice hot bowls are available for order

Wagyu beef (GF)	\$12.90
Teriyaki salmon (A)	\$12.90
Chicken katsu	\$11.90
Teriyaki beef	\$12.90
Vegetarian tempura (V)	\$11.90
Chicken katsu curry	\$11.90
Chicken katsu donburi	\$11.90
Chicken karaage	\$11.90
Spicy chicken karaage	\$11.90
Panko prawn curry (I)	\$11.90
Panko prawn donburi (I)	\$11.90
Vegetarian tempura curry (V)	\$11.90



WHITE RICE SUSHI ROLLS

Salmon avocado (GF)(A)	\$4.80
Spicy salmon avocado (A)	\$4.80
Salmon cucumber (A)	\$4.80
Salmon cream cheese (A)	\$4.90
Teriyaki salmon (A)	\$4.80
Spicy teriyaki salmon (A)	\$4.80
Cooked tuna avocado (GF)(I)	\$4.60
Spicy cooked tuna avocado (I)	\$4.60
Cooked tuna cucumber (GF)(I)	\$4.60
Teriyaki chicken	\$4.60
Teriyaki beef	\$4.80
California roll (I)	\$4.60
Panko prawn (I)	\$4.60
Spicy panko prawn (I)	\$4.60
Chicken katsu avocado	\$4.60
Spicy chicken katsu avocado	\$4.60
Chicken katsu cucumber	\$4.60
Satay chicken	\$4.60
Seaweed salad (V) (GF) (I)	\$4.60
Mushroom salad (V)	\$4.60
Pumpkin katsu avocado (V)	\$4.60
Pumpkin katsu cucumber (V)	\$4.60
Avocado cucumber (V) (GF)	\$4.60
Satay tofu (V)	\$4.60
Vegetarian tempura (V)	\$4.60
Raw tuna avocado (GF)(I)	\$4.90
Spicy raw tuna avocado (I)	\$4.90
Raw tuna cucumber (GF)(I)	\$4.90



Vegetarian tempura (V)	\$4.60
Salmon baby rolls (GF)(A)	\$4.80
Cooked tuna baby rolls (GF)(I)	\$4.60
Avocado baby rolls (V) (GF)	\$4.60
Cucumber baby rolls (V) (GF)	\$4.60
Chicken katsu baby rolls	\$4.60



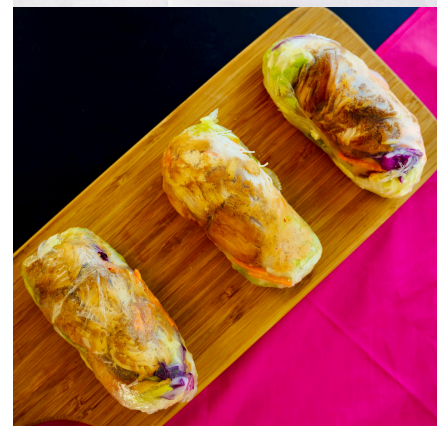
BROWN RICE SUSHI ROLLS

Salmon avocado (GF) (A)	\$4.90
Spicy salmon avocado (A)	\$4.90
Salmon cucumber (GF) (A)	\$4.90
Teriyaki salmon (A)	\$4.90
Spicy teriyaki salmon (A)	\$4.90
Cooked tuna avocado (GF)(I)	\$4.80
Spicy cooked tuna avocado (I)	\$4.80
Cooked tuna cucumber (GF)(I)	\$4.80
California roll (I)	\$4.80
Lobster salad (I)	\$4.80
Chicken katsu avocado	\$4.80
Spicy chicken katsu avocado	\$4.80
Chicken katsu cucumber	\$4.80
Teriyaki chicken	\$4.80
Teriyaki beef	\$4.90
Panko prawn avocado (I)	\$4.80
Spicy panko prawn avocado (I)	\$4.80
Tofu pickled ginger (V)	\$4.80
Tofu kimchi (V)	\$4.80
Avocado cucumber (V) (GF)	\$4.80



BLACK RICE SUSHI ROLLS

Salmon avocado (GF) (A)	\$4.90
Spicy salmon avocado (A)	\$4.90
Salmon cucumber (GF) (A)	\$4.90
Teriyaki salmon (A)	\$4.90
Spicy teriyaki salmon (A)	\$4.90
Cooked tuna avocado (GF)(I)	\$4.80
Spicy cooked tuna avocado (I)	\$4.80
Cooked tuna cucumber (GF)(I)	\$4.80
California roll (I)	\$4.80
Lobster salad (I)	\$4.80
Chicken katsu avocado	\$4.80
Spicy chicken katsu avocado	\$4.80
Chicken katsu cucumber	\$4.80
Teriyaki beef	\$4.90
Panko prawn avocado (I)	\$4.80
Spicy panko prawn avocado (I)	\$4.80
Avocado cucumber (V) (GF)	\$4.80



RICE PAPER ROLLS

*Rice paper wrap, vermicelli, salad, Manga sauce

Salmon avocado (A)	\$4.90
Cooked tuna avocado (I)	\$4.80
Prawn avocado (I)	\$4.80
California roll (I)	\$4.80
Satay chicken	\$4.80
Satay tofu (V)	\$4.80

SOFT DRINKS

Spring water	\$3.00
Alkalife water 600ml	\$5.00
S.Pellegrino sparkling water 500ml	\$5.00
Iced tea 500ml	\$4.00
Soft drink 375ml	\$3.50/can
Cold pressed juice 260ml	\$5.50
Miso soup	\$4.00
Hot green tea	\$4.00
Matcha latte (with water)	\$4.50
Matcha latte (with milk)	\$5.50



NOTES

- *Each sushi roll comes with a free soy sauce
- *Extra soy sauce, ginger & wasabi \$0.10
- *Sweet chilli, teriyaki sauce, mayo, spicy mayo \$0.50
- *We use gluten free vinegar in rice
- *V – Vegetarian
- *GF – Gluten free

Seafood sources:

- *A for Australian
- *I for Imported
- *M for Mixed origin