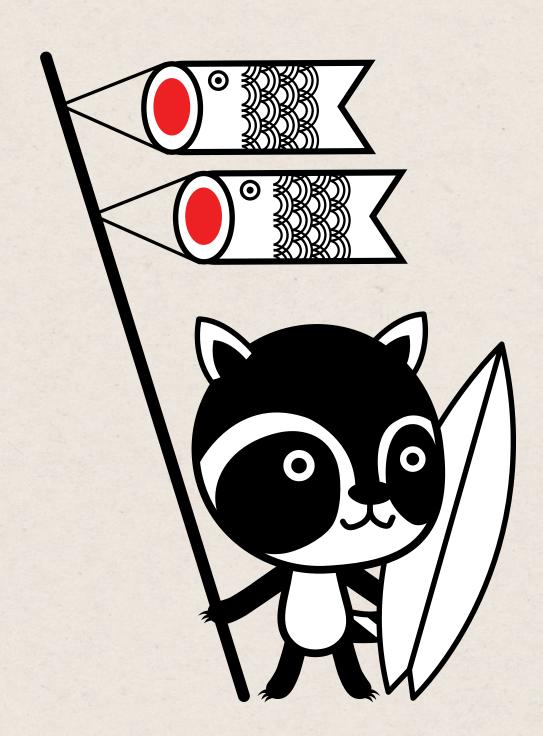


**DINE IN MENU** 





#### 1. Teriyaki Chicken Bento \$22.8

\$23.8

\$22.8

\$22.8

Teriyaki chicken in bento served with fresh daily salad, sushi maki & tempura vegetables

#### 2. Teriyaki Beef Bento

Teriyaki beef in bento with fresh daily salad, sushi maki & tempura vegetables

#### 3. Katsu Curry Bento

Crumbed chicken, onion with curry sauce in bento served with fresh daily salad, sushi maki & tempura vegetables

#### 4. Chicken Karaage Bento

Deep fried marinated chicken served with chilli & wasabi mayo in bento with fresh daily salad, sushi maki & tempura vegetables



#### **EXTRAS**

Extra sashimi \$3.8 Extra nigiri \$3.8 Extra inari \$3.5 Extra meat \$3.5 Dipping sauce \$1.5



\$24.8

\$22.8

\$28.8

\$17.8



#### 5. Ocean No.3 Bento

Seafood combination including 2pcs each of prawns, calamari & octopus in bento served with fresh daily salad, sushi maki & tempura vegetables

#### 6. Agedashi Tofu Bento GFV

Lightly deep fried tofu with sauce in bento served with fresh daily salad, sushi maki & tempura vegetables

# 7. Teriyaki Salmon Bento

Grilled marinated salmon with onion & teriyaki sauce in bento served with fresh daily salad, sushi maki & tempura vegetables

#### 8. Kids Bento

Choice of chicken, beef or tofu in a teriyaki, sukiyaki or curry sauce in bento served with fresh daily salad, sushi maki & tempura



# **STARTERS**

#### 20. Edamame GFV

\$6.0

Lightly salted soy beans

#### 21. Hotate (3pcs) GF

\$18.8

Grilled scallops served with seaweed salad

#### 22. Umisango Variety Sushi Hand Rolls

Chicken, Eb Fry, Cooked Tuna, Crab, Salmon, Spice Prawns, Avocado, Seaweed, Tofu \$4.5

Salmon \$5.0





\$4.5

\$4.5

\$3.8

\$4.5

\$5.0

\$7.0

23. Miso Soup GF

25. Inari

Plain,

Seaweed

Seafood

26. Seaweed Salad (side)

24. Steamed Rice v

# **GREEN SALAD**

#### 27. Seaweed Green Salad

Japanese seaweed & mixed greens served with sesame dressing

#### 28. Salmon Salad

Lightly seared salmon served with fresh green salad & sesame dressing

\$18.8

\$76.8



GF: Gluten Free Option Available V: Vegetarian available Public holiday surcharge 15%





\$25.8

\$11.0

\$13.5

#### 30. King Kong Plate

Premium selection of seafood including 2 grilled calamari skewers, 3 panko ebi (prawns) & 4 octopus balls

#### 31. Okonomiyaki v

Homemade Japanese vegie pancake topped with Okonomiyaki sauce & mayo

#### 32. Gyoza (6pcs) v

Traditional Japanese dumplings. Choice of chicken, pork or vegetables

#### 33. Osaka Spirit Takoyaki (5pcs)

Umisango's octopus balls, inspired by Osaka's famous street food, topped with Japanese mayo, sauce & garnish

# 34. Teriyaki Crispy Tofu GFV \$12.9 (5pcs)

\$9.5

Lightly deep fried tofu served with Umisango's housemade tasty sauce, spring onion & garnish

#### 35. Soft Shell Crab Tempura \$14.9

Lightly deep fried tempura crab served with lemon and dipping sauce





#### 36. Pop Star Chicken Karaage \$12.9

Deep fried marinated chicken served with wasabi & chilli mayo

#### 37. Tempura Prawns (3pcs) \$13.9

Traditional Tempura prawns, tempura dipping sauce & lemon



38. Vege Tempura v

Tempura variety of chef select vegetables with dipping sauce

\$10.9

\$9.5

\$12.9

\$13.9

39. Homemade Vegetable
Spring Rolls v

40. Crispy Chicken/Pork Katsu

> Lightly deep fried Japanese Panko crumbs chicken or pork served with Tonkatsu sauce

41. Calamari Skewers (Ika Sukiyaki)

Garnished with Japanese sauce & sesame seeds



GF: Gluten Free Option Available V: Vegetarian available Public holiday surcharge 15%

# RAMEN & UDON

GF: Gluten Free Option Available V: Vegetarian available Public holiday surcharge 15%

# 45. Spicy Ramen

Choice of grilled marinated pork, chicken, beef, or tempura prawn, vegetable. Served in spicy sesame paste based ramen soup

# 46. Udon (Thick Wheat Noodles)

Choice of grilled marinated pork, chicken, beef, or tempura prawn, vegetable. Served in Miso based noodle soup





## **Extras**

Chashu Pork \$5.0 Tempura Prawns \$4.5

### <sup>47.</sup> Tonkotsu Ramen

Grilled marinated pork, vegetables and garnish served in creamy pork noodle soup

\$22.8

# SASHIMI PLATES



#### 50. Mix Sashimi GF

Chef Recommended!
Sashimi Plate \$29.9
(around 10 pieces)
Large Sashimi plate
(around 20 pieces)

\$25.0

\$62.0

51. Mixed Nigiri plate GF

Salmon, Tuna, Kingfish, Aburi Salmon, Ebi Scallops

52. Deluxe plate GF

Mixed Sashimi, nigiri, maki rolls (Please allow prep time)

53. Salmon Sashimi plate (7pcs) \$23.8

Sliced fresh salmon

54. Salmon Nigiri plate (6pcs) \$22.0

Sliced fresh salmon

55. Maguro Aburi Sashimi (6pcs) GF

\$23.8

\$32.0

Lightly seared sluced tuna in sesame oil served with wasabi mayo

56. Deluxe Spicy Salmon Maki (8pcs)

> Salmon, avocado, cucumber, homemade spicy mayo, topped with aburi salmon.





60. Oyakodon

61. Poker Face

\$22.8

Grilled marinated chicken, egg, onion and sukiyaki

\$22.8

Crumbed chicken, egg, onion in sukiyaki sauce

\$ 22.8

62. Teriyaki Chicken Don

Grilled marinated chicken, onion in teriyaki sauce



63. Gyu Don

\$23.8

\$22.8

Thinly sliced beef, onion in sukiyaki sauce

64. Curry Chicken/Beef Don

Grilled marinated chicken or beef, onion with curry sauce

65. Unagi Don

\$24.8

Grilled eel fillet with vegetables with Umisango's special unagi sauce

66. Sashimi Don GF

\$28.0

Raw assorted fish, fish roe on sushi rice

67. Katsu Curry Don

· Crumbed chicken, onion in curry \$22.8 · Crumbed Pork, onion in curry

sauce

\$24.0

68. Chicken Karaage Don

\$22.8

Deep fried marinated chicken served with Japanese mayo

69. Curry Tofu Don (4pcs) v \$22.8

> Lightly deep fried tofu & vegetables in curry sauce



# **DRINKS**

#### **Soft Drinks**

Coke, Coke Zero, Sprite, Fanta	Can \$4.0 Bottle
	\$5.5
Oi Ocha	\$4.5
Unsweetened green tea	
Fuji Ramune Original	\$5.0
Japanese soda pop	
Lemon Lime Bitter	\$5.0
Iced Tea	\$5.0
Bottled Water	\$4.0
Sparkling Water	\$5.0
Japanese Hot Green Tea	\$6.0
Ginger Beer	\$5.0

## **BAR MENU**

Dine in only

#### Japanese Beer

Asahi Silver	\$9.0
Kirin Ichiban	\$10.0
Japanese Plum Wine	\$38.0

(bottle)

Sake (Chilled or Hot)

Premium Sake (bottle) \$19.0

