

Hot small dishes

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

4 braised wagyu / 19 ★
Wagyu Grade 9 served over red miso reduction.

5 agedashi & friends / 15
Mini agedashi tofu with assorted vegetable tidbits

6 beef yakiniku sliders (2) / 17 ★★
Grilled yakiniku beef, spicy coleslaw, onion tempura. 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.

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.

25 wagyu beef katsu / 20 ★★
wagyu beef cooked with panko crumb and seasonal vegetables with red miso demi glaze.

Cold small dishes

1 crispy tuna roll / 16 ★
Panko tuna roll with wasabi salsa.

2 tataki / 15 ★★
Smoked wagyu tataki

7 tuna carpaccio / 17 ★
Seared thinly sliced fresh tuna with citrus soy & wasabi Salsa

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

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

Seafood small hot dishes

10 tempura salmon / 18 ★
Served rare with a yellow pepper sauce.

16 marinated black cod / 22 ★★★
Sake kasu (sake lees) and miso marinated black cod, eggplant, broccolini & lotus chips.

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

Sushi Rolls

21 teriyaki chicken special / 16 ★
Karaage chicken wrapped teriyaki chicken and avocado roll with chilli and teriyaki sauce. (6)

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

23 Cancun roll / 18.90 ★★★
Prawn tempura garlic inside. Smoked wagyu outside. Jalapeno balsamic. (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 / 18.90 ★★
Unagi and avocado, wrapped with salmon & torched, plus tartare & chilli sauce. (8)

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

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

47 spicy seafood combo roll / 19.90 ★★
Inside out spicy salmon roll topped with a homemade spicy seafood mix. (8)

Dishes Ratings

- ★ Recommended - good dish
- ★★ Highly recommended - worth a detour
- ★★★ Really recommended - worth special trip
- ✘ Not recommended but popular so we keep it on

Sushi Sashimi

17 nigiri selection / 28 ★★★
Tuna, salmon, unagi, prawn. 9 pcs. Elegant.

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)

24 sushi & sashimi platter / 35 ★
For those who want it all. 6 pcs sashimi, 6 nigiri and 8 Hosomaki. Tuna, salmon, prawn, shiromi (white fish) etc. The usual suspects.

27 entree sushi combo / 22 ★
Nigiri (6) and hosomaki (4) combo. Good value.

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. By law we have to have this dish on the menu. Seriously, you can do better.

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 & aioli 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 & exports all over the world.

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, chikuwa, 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 japanese green salad 6.90
- 99 round of beers for the kitchen 19.90
- 98 steamed fresh veges with dengaku miso sauce and ito togarashi (dried chilli strands). 8.90



Kids Under 10

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

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.

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.

Frequently asked questions

Q Can I have a spoon for miso soup?

A No.

Q Where are the toilets?

A Toilets are 1) in the passage connecting the front section to the rear area, on the right as you proceed down to the back room. 2) In the garden – Men's at the rear, also Disabled unisex, Ladies - around the corner.

Q This place doesn't look very Japanese to me.

A Neither does Japan nowadays.

Q Why do you have a 'cross' (not recommended) rating?

A Some dishes we 'have' to do. Teriyaki chicken for example. People like & want them. And who are we to say no? We're simply here to feed people. But honestly, there are better things on the menu.

Q Is the chef Japanese? (We get that a lot).

A Yes. Head chef is Tetsuya Sakamoto, recently from Nobu Crown Casino & Bang Mirai, Dubai.

Q What's with the volcanic rock? What shouldn't I do with it?

A Touching it will hurt. Putting chilli sauce (or salt) will make chilli smoke and hurt your eyes. (We like them because the steaks don't get cold, and the food cooks without added oil etc).

Q Can I have my party/function here? What about rain? How many people will fit? Do you have a private room? Can I have my wedding here? Where can I find out prices etc?

A Tsunami can take up to 250 people comfortably. Have a look at the garden or 'ripple area' or ask to speak to staff about booking a party or function. We have lots of weddings and corporate functions. It is under cover (look closely). And many people book out 'KO' next door for private teppanyaki parties. Break out the smartphone and go to tsunamifunctions.com.

Q I have a sesame / soy / peanut / something-else allergy. Do you use any of it in your cooking?

A Please please please ask to see the manager or someone with fluent English.

Q Do you have gluten free food?

A Yes. We have a special menu (please ask for it), and also you can have sushi / sashimi / volcanic rock steak or seafood, which is gluten free and if you ask we will bring you tamari wheat free soy.

Q Do you have teppanyaki?

A Yes. Next door. Try it out. Menus start from \$45/head (walk-in). It's cool how they cook in front of you. They have special 'omakase' dinners available, up to \$170/head also (advance booking required) for that special occasion. Or you can book it out for a birthday celebration (20 max).

Q Where do I pay?

A At the front. Or ask for us to bring the bill and our mobile eftpos thingy and we'll come to the table. (Please tell us if you have gift vouchers or anything else that changes the bill before we print it out).

Q How strong is sake? Is it like vodka or schnapps?

A Sake is 15% ABV so it's similar to a stronger red wine like Zinfandel. Just because it looks like vodka doesn't mean it's as strong.

Q Should I have my sake hot or cold.

A Most of our sake is junmai which means 'pure made'. It doesn't have any jozo alcohol (a bit like metho) added like its cheaper 'futsushu' cousins. So it's enjoyed better cold. Having said that some sake tastes nicer warm (like Kaiun), or you might just like warm sake, or it might be cold outside.

Q "Wow, I really enjoyed that sake. Can I buy a bottle to take home?"

A You sure can. Not only that, we will take 20% off the price. It also makes a great birthday present, and we sell sake pots & cups also.x`

Q How much should I order? Can I order entree and main any more or are you a izakaya now?

A We *are* an izakaya place now but don't let that put you off. If you want to order izakaya style then order 5-6 small dishes (based on 2 people) and ask for it to come out in '2 hits' (Sukiyaki pots and volcanic rocks count as 2).

If you're an 'entree - main' person then order a small dish as an entree and then have a sukiyaki or volcanic rock as a main. (A sushi roll can do 2 people). Clear as mud? Don't worry — just order, it's just food. There is no right or wrong.