SUSHI HOUSE

BY SHAWS BAY HOTEL

SIGNATURE ROLLS
8 pieces

BALLIFORNIA DREAMING • 22
Ballina king prawns, crab, avocado, cucumber, tobiko, spicy mayo, toasted sesame seeds (M)

DYNAMITE CHICKEN • 19.5
panko chicken, teriyaki, ginger, cucumber, fried onions, spicy mayo

TEMPURA VEGETARIAN • 22
cream cheese, kakiage, teriyaki, cucumber

SHAWSY SURF & TURF • 26
pepper crusted rare beef, Ballina king prawn, sweet potato, cucumber, tonkatsu (A)

MISO SOUP • 6.5

EDAMAME • 9.5

SEASONAL NIGIRI PLATE
8 pieces • 34

Tasmanian salmon, Spencer Gulf kingfish, Yellowfin tuna, seared Hokkaido scallop (A)

MIXED SASHIMI • 30
Tasmanian salmon, Spencer Gulf kingfish, Yellowfin tuna, wakame (A)

SALMON TATAKI • 28
herb & sesame crusted salmon, puff wild rice, ponzu emulsion, daikon, fried chilli (A)

WATERMELON TATAKI • 18
toasted sesame, avocado, fermented chilli, fried garlic, ginger dressing, mint

AGEDASHI EGGPLANT • 22
spicy dashi broth, spring onions, grated ginger, fried chilli

CROCODILE & LEMON MYRTLE SPRING ROLLS (4) • 16
sweet and sour sauce (A)

TEMPURA WHOLE KING PRAWNS (3) • 32
ponzu, kewpie, tonkatsu (A)

YAMITSUKI CABBAGE SALAD • 19
miso and sesame shredded cabbage, pickled carrot, rice, avocado

+ tuna sashimi 13 (A), salmon sashimi 12 (A)

Gluten Free Dairy Free Contains Nuts Vegetarian Vegan
(A) Australian (I) Imported (M) Mixed Australian & Imported

Shaws Bay Hotel endeavours to accommodate requests from customers with food allergies and intolerances, however we cannot guarantee meals will be completely allergy-free or gluten free. Please see our friendly staff for dietary requirements.