



**YUKI** 

**Japanese Dining**

**Fusion of Traditional &  
Modern Flavours**



## COURSE MENU

DIVE INTO OUR COURSE MENU - A TASTY TOUR OF OUR BEST SELECTION

### 4 COURSE \$89

#### Garlic Edamame GF/DF

*Salt, Chilli flakes, Crispy garlic*

#### Chef's selection of Entrées GF/DF

*Wagyu tataki, Chicken karaage, Agedashi tofu*

*\*Amanoto Junmai Ginjo / SMV +1.0 / Akita*

#### Sushi & Sashimi GF/DF

*Chef's choice of daily best selection*

*\*Dassai 39 Junmai Daiginjo / SMV +3.0 / Yamaguchi*

#### Main

##### choose 1

- Pork Katsu DF
- Chicken Teriyaki GF/DF
- Grilled Salmon & Yuzu GF/DF

*\*Hakkaisan Snow Aged Junmai Daiginjo / SMV -1.0 / Niigata*

#### Dessert

##### choose 1

- Yuzu Rare Cheesecake
- Ice-cream DF0

*\*Choya Umeshu / Osaka*

**\*ADD SAKE PAIRING 4 GLS - \$65**

COURSE MENU AVAILABLE FOR PARTIES OF 2 OR MORE

- Please inform us dietary requirements before order
- 15% Surcharge apply on Public holiday



## COURSE MENU

DIVE INTO OUR COURSE MENU - A TASTY TOUR OF OUR BEST SELECTION

### 6 COURSE \$120

#### Garlic Edamame GF/DF

*Salt, Chilli flakes, Crispy garlic*

#### Japanese Style Salad GF/DF

*Mixed salad, Carrot, Cucumber, Avocado, Onion, Pumpkin, Potato, Mushroom, Lotus root chips, Citrus yuzu dressing*  
*\*Ippongi 'Utagebiyori' Sparkling Sake / Katsuyama*

#### Chef's selection of Entrées GF/DF

*Wagyu tataki, Chicken karaage, Agedashi tofu*

*\*Amanoto Junmai Ginjo / +1.0 / Akita*

#### Sushi & Sashimi GF/DF

*Chef's choice of daily best selection*

*\*Dassai 39 Junmai Daiginjo / SMV +3.0 / Yamaguchi*

#### Tempura DF

*Deep-fried king prawn, Pumpkin, Sweet potato, Asparagus*

*\*Yoshinogawa Gensen Karakuchi / SMV +7.0 / Niigata*

#### Main

choose 1

- Pork Katsu DF

- Chicken Teriyaki GF/DF

- Grilled Salmon & Yuzu GF/DF

*\*Hakkaisan Snow Aged Junmai Daiginjo / SMV -1.0 / Niigata*

#### Dessert

choose 1

- Yuzu Rare Cheesecake

- Ice-cream DFO

*\*Choya Umeshu / Osaka*

**\*ADD SAKE PAIRING 6 GLS - \$95**

**COURSE MENU AVAILABLE FOR PARTIES OF 2 OR MORE**

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## ALA CARTE

### Entrée

#### SA Oyster GF/DF

Ponzu sauce, Sake jelly, Salmon roe, Spring onion, Daikon oroshi, Yuzu kosho

- 2pc \$12
- 1/2 dozen \$30
- 1 dozen \$52

#### Garlic Edamame GF/DF/V/VG \$14

Salt, Chilli flakes, crispy garlic

#### Agedashi Tofu GF/DF/V/VG \$16

Deep-fried soft tofu, Spring onion, Radish, Seaweed, Seasoned broth

#### Chicken Tasuta-Age GF/DF \$20

Deep-fried marinated chicken, Spring onion, Tartare, Yuzu salt, Spicy teriyaki sauce

#### Tosazu Scallop Yaki GF/DF \$18

Baked scallop, Tosazu sauce, Onion, Garlic, Salmon roe

#### Magyu Tataki GF/DF \$28

Thinly sliced wagyu, Seaweed paste, Red radish, Pear, Deep fried leek & garlic, Soy wasabi dressing

#### Age-Nasu GF/DF/V/VG \$16

Deep-fried Eggplant, Miso sauce, Mixed salad, topped with chilli

#### On Yasai GF/DF/V/VG \$18

Miso mashed potato, Grilled assorted vegetables, Miso marinated kale, Deep fried lotus root and potato, Smoked beetroot, Pine nut

#### Japanese Taco \$22

- Spicy Tuna

Raw tuna, Harissa sauce, Avocado, Shredded cabbage, Capsicum, Tomato, Edamame, Onion, Corn, Shiso

- Sweet Yuzu Salmon

Raw salmon, Sweet yuzu tzatziki sauce, Avocado, Shredded cabbage, Capsicum, Tomato, Edamame, Onion, Corn, Shiso

\*Extra taco- \$10 pp

### Salad

#### Spring Soba Salad DF/V/VG \$24

Buckwheat noodle, Salad, Orange miso dressing

#### Japanese Style Salad \$16

Mixed salad, Carrot, Cucumber, Avocado, Onion, Pumpkin, Potato, Mushroom, Lotus root chips

#### \*Sauce

choose 1

- Citrus yuzu dressing GF/DF/V/VG
- Soy wasabi dressing GF/DF/V/VG
- Sesame dressing DF/VG/V

#### \*Protein

Fresh salmon \$8  
 Chicken teriyaki \$8  
 Tofu & Beancurd \$6

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## ALA CARTE

### Sashimi

**Sashimi Moriwase** GF/DF \$58  
*Chef's best sashimi, Oyster, Scampi, Scallop, Tamago*

**Smoked Tataki** GF/DF \$36  
*Smoked tuna & bonito tataki combination, Soy yuzu dressing, Micro herb mix*

### Nigiri sushi

**Sushi 8** \$52  
*Chef's choice of daily best 8 pieces of sushi*

**OR make your own sushi platter**  
\*If you order Sashimi Moriwase, will get 80 cent discount for each sushi order

<b>Salmon</b>	\$7 / \$6.20
<b>Snapper</b>	\$7 / \$6.20
<b>Kingfish</b>	\$8 / \$7.20
<b>Tuna Akami</b>	\$10 / \$9.20
<b>Paradise Prawn</b>	\$14 / \$13.20
<b>Scampi</b>	\$16 / \$15.20
<b>Unagi</b> (Eel)	\$10 / \$9.20
<b>Ikura</b> (Salmon roe)	\$14 / \$13.20
<b>Toro</b> (Tuna belly)	\$16 / \$15.20
<b>Uni</b> (Sea urchin)	\$18 / \$17.20
<b>A5 Wagyu</b>	\$18 / \$17.20

### Sushi Roll

**FUTOMAKI**  
*Japanese Traditional Thick Sushi Rolls*

**The Lot** DF \$32  
*Fresh tuna, Fresh salmon, Deep-fried king prawn, Tamago, Cucumber, Radish, Wasabi, Ikura*

**BBB - Big Beef Bliss** GF0/DF \$38  
*Raw wagyu beef, Tamago, Cucumber, Radish, Miso marinated kale, Gampyo, Wasabi, Kombu & garlic oil sauce*

**Yasai Forest** GF/DF/V/VG \$26  
*Inari, Cucumber, Radish, Mixed salad, Carrot, Avocado, Shiitake mushroom, Wasabi*

**URAMAKI**  
*Inside Out Rolls*

**Crave Crispy** DF \$32  
*Deep-fried king prawn, Mixed salad, Seasoned tuna, Tobiko, Cucumber, Avocado, Furikake, Ten-katsu, Soy glaze sauce*

**Summer Tuna Delight** GF/DF \$30  
*Cooked tuna, Avocado, Salmon, Orange, Ikura, Dill, Uni miso sauce*

**Katsu-Mite** \$34  
*Pork-katsu, Cream cheese, Avocado, Mayo, Cheese mayo, Mustard mayo, Spicy mayo, Soy glaze, Ten-katsu*

**Smoke & Yuzu** GF0 \$32  
*House-made smoked salmon, Radish, Cucumber, Avocado, Yuzu cream cheese sauce, Smoked beetroot, Micro herb mix*

**Soft-Shellfire** DF \$36  
*Spicy crab meat, Deep-fried soft-shell crab, Cucumber, Avocado, Shichimi, Mayo, Harissa sauce*

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## ALA CARTE

### poultry

#### Duck Breast Kaori \$52 GF/DF

*Grilled duck breast, Japanese Tare sauce, Steamed vegetables, Grilled brussels, Smoked beetroot, Tofu senbei*

#### Chicken Teriyaki Taishoku \$33 GF/DFO

*Grilled chicken thigh fillet, Teriyaki sauce, Stir-fried vegetables, Tsukemono, Deep-fried dumpling, Miso soup, rice*

### Pork

#### Pork Miso-Yaki \$38 GF/DF

*Slow cooked miso marinated pork belly, Stir-fried vegetables, Onion & chive salad, Soy onion dressing, Jalapeño pickle*

#### Pork Katsu \$34 DF

*Pork loin katsu, Cabbage salad, Tsukemono, Katsu sauce*

### Seafood

#### Black Cod Saikyo \$58 GFO/DFO

*Miso marinated black cod, Roasted vegetables, Kale wrapped umeboshi rice, Deep-fried Kanikama, Edamame purée*

#### Una-Jyu \$48 GF/DFO

*Roasted unagi, Rice, Shredded cooked egg, Spring onion, Pickled ginger, Wasabi, Tsukemono, Deep-fried dumpling, Miso soup*

#### Grilled Salmon & Yuzu \$35 GF/DF

*Grilled salmon, Assorted vegetables, Truffle mashed potato*

#### Japanese Traditional Braised Kingfish \$32 GF/DF

*Japanese traditional soy sauce braised Kingfish & assorted vegetables*

#### Kaisen-Don Taishoku \$46 GFO/DF

*Assorted sashimi, Rice, Tsukemono, Donburi sauce, Deep-fried dumpling, Miso soup*

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## ALA CARTE

# Tempura

### King Prawn Tempura \$25 DF

*Delicated deep-fried king prawn, Matcha salt, Tempura sauce*

### Tempura Moriamase \$32 DF/V0/VGO

*Deep-fried king prawn, White fish, Assorted vegetables, Matcha salt, Tempura sauce*

# Udon

**\$22** DF

*Inari, Abura-Age, Dried wakame, Spring onion, Kamaboko, Ten-katsu, Shiitake mushroom*

*\*Add thin sliced beef brisket \$5  
King prawn tempura \$4.5*

*\*House-made chilli oil / Shichimi powder on request*

# Ramen

**\$28** DF

*Corn, Edamame, Menma, Naruto, Ajituke tamago, Spring onion, Deep-fried seaweed, Ginger*

### Step 1. Choose your base

*Chicken Broth  
Pork Broth*

### Step 2. Choose Your sauce

*Shoyu  
Tonkotsu  
Shio*

### Step 3. Choose your protein

*Pork Chashu  
Chicken Thigh  
Seafood **+\$4***

*\*House-made chilli oil / Shichimi powder on request*

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## A LA CARTE

### Curry

#### Hasami-Age Tomato Curry \$26 DF/V/VG

*Japanese tomato curry & rice, Deep-fried eggplant rolled with tofu & vegetable katsu, Assorted vegetables*

### Add

#### Japanese wagyu fried rice \$18 GF/DF

*Wagyu, Egg, Vegetable, Teriyaki sauce*

#### Steamed rice \$5

#### Miso soup \$4

### Kids

**AVAILABLE FOR KIDS ONLY**

#### Pork Katsu \$25 DFO

*Deep-fried pork katsu, Potato koroke, Fruit salad, Yuzu cheesecake*

#### Chicken Teriyaki \$22 DFO

*Grilled chicken, House-made teriyaki sauce, Potato koroke, Fruit salad, Yuzu cheesecake*

#### Udon \$17 DFO

*Japanese Udon, Potato koroke, Fruit salad, Yuzu cheesecake*

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## ALA CARTE

### Dessert

#### Yuzu Rare Cheesecake \$21

*Yuzu rare cheesecake, Vanilla crumble & cream, Blueberry purée, Fresh strawberry, Candied lemon peel*

#### Matcha Mousse Cake \$21

*Sweet matcha mousse cake, Chocolate crumble & white chocolate cream, Fresh strawberry & purée*

#### Chocolate Fondant \$18

*Chocolate fondant, Chocolate crumble, Vanilla cream, Caramel sauce, Meringue cookie*

#### Ice-cream \$16

Choose 3 flavours

- *Chocolate*
- *Vanilla*
- *Strawberry*
- *Matcha*
- *Black Sesame*
- *Red Bean*

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