



TEMAKI SUSHI

DRINKS

<b>Sake</b>	<b>180ml</b>	<b>300ml</b>
Junmai 40% polished	\$33	\$44
Junmai Daiginjo 60% polished	\$44	\$66
<b>Fruit jelly Sake</b> - Peach, Apple, Plum, Lemon	\$11	
<b>Japanese Beer</b>	<b>Glass</b>	
IPA, Pilsner	\$15	
Yebisu Lager	\$13	
<b>White Wine</b>	<b>Glass</b>	<b>Bottle</b>
<b>Japanese</b>		
Asahi Yoshu - Soleil - Chino Koshu 2022	\$22	\$77
<b>Italian</b>		
Tereza Raiz 'Le Marsure' Pinot Grigio 2021 Friuli DOC	\$17	\$66
<b>French</b>		
Chateau MaCay White Bordeaux Blend 2016	\$17	\$66
Domaine Simone Tremblay Petit Chablis - Burgundy 2021	\$24	\$132
Champagne Brigitte Delmotte NV 100% Pinot Noir	\$24	\$132
<b>Red Wine</b>		
<b>Japanese</b>		
Asahi Yoshu - Soleil - Pinot Noir 2021	\$22	\$77
Asahi Yoshu - Pinot Blend 2021	\$22	\$77
Asahi Yoshu - Classic Red 2021	\$19	\$70
<b>French</b>		
Chateau Puynard 'The Steps' 2018 Merlot/Cab Sav	\$19	\$72
<b>Aussie</b>		
George's Folly 'Pie in the Sky' Shiraz	\$16	\$60
Sparkling Water 750ml		\$13
Coke, Coke Zero, Sprite		\$5.5



TEMAKI SUSHI

SEASONAL MENU

March 2025 \$145

**Welcome Sake** – Junmai Daiginjo

**Appetizer**

Cucumber Wakame Salad

Konnyaku Jelly with Sweet Miso

**Miso soup** with tofu

**Temaki** - served with rice and Nori

Wasabi soy marinated tuna with grated yam (tororo) and okra

Salmon, ricotta and sweet white miso

Seared Wagyu beef with mash potato and Japanese bbq sauce

Tofu and seasonal vegetables

King fish, lotus root (renkon) chip with garlic oil and coriander leaf

Fish of the day with dressing

Steamed garlic soy marinated duck breast with pumpkin purée

Blanched Zucchini and Squash with Basil miso

Seared scallop, with flying fish roe and nikiri soy

Grilled eel and tamagoyaki

Ginger soy marinated eggplant and kiwi with bonito shavings

Pickled ginger

Yuzu pepper

Plum paste (umeboshi)

Wasabi

**Somen noodles** in bonito dashi broth

**Hojicha pudding** with mochi, fresh raspberry, sweet adzuki red bean

Green Tea



Thank you for attending Temaki Sushi Melbourne.  
If you have enjoyed your sushi experience,  
please scan and post a review.

## TEMAKI SUSHI COURSE

What's on the plate



TEMAKI SUSHI

Tuna tartare with grated yam (tororo) and okra	Salmon, ricotta and sweet white miso	Seared Wagyu beef with mash potato and Japanese bbq sauce	Tofu and seasonal vegetables	Yuzu pepper
King fish, lotus root (renkon) chip with garlic oil and coriander leaf	Fish of the day with dressing	Steamed garlic soy marinated Duck breast with pumpkin purée	Blanched Zucchini and Squash with Basil Miso	Plum paste (umeboshi)
Seared scallop, cherry tomato with flying fish roe and nikiri soy	Grilled eel and tamagoyaki	Ginger soy marinated Eggplant and kiwi with bonito shavings	Pickled ginger	Wasabi

**Ingredients:** We use the best quality seasonal meat and seafood in our dishes along with organic vegetables & herbs grown at our local farm, Ferndale.

**Tableware:** All of our pottery tableware, including plates, cups, bowls and serving platters are hand made at our pottery studio from authentic Japanese clay and glazes.