



	PRICE	VI
SUSHI		
Velassaru Nigiri Selection (8 pieces, suitable for sharing) S	25	7
Teppanyaki Signature (6 pieces) Salmon, Tuna, Reef Fish, Shitake, Cream Cheese, Eel, Crab Stick, Avocado, Mango	22	-
California Roll Manila (6 pieces) Crabstick, Red and Green Flying Fish Roe, Japanese Mayonnaise	22	-
Dynamite (6 pieces) Salmon, Tuna, Reef Fish, Tabasco, Japanese Mayonnaise, Sesame, Onions, Dynamite Sauce S H	22	-
The Dragon (6 pieces) Poached Prawns, Lemon Garlic Sauce, Avocado, Eel, Asparagus, Sweet and Sour Mayonnaise Sauce, Roe S H	22	7
Hot Salmon Medley Roll (6 pieces) S A Fresh Salmon, Salmon Gravlox, Salmon Roe, Cream Cheese, Malibu Velouté, Cucumber, Cooked in Tempura	22	-
The Vegan (6 pieces) V Avocado, Cucumber, Mango, Asparagus, Japanese Mayonnaise	20	-
Velassaru Sashimi Selection S Selection of Fresh Fish, Suitable for Sharing.	22	7

V Vegetarian **P** Pork **S** Seafood **A** Alcohol **H** Hot

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	PRICE	VI
SALAD		
Seaweed Salad V Mixed Greens Topped with Cherry Tomato, Cucumber, Marinated Seaweed Dressed with Lime Ponzu Vinaigrette	17	-
Kani Salad Strips of Crab Stick in a Bed of Iceberg Lettuce with Mango, Flying Fish Roe and Japanese Mayonnaise S	26	-
Seafood Poke Salad S Mixed Greens with Hawaiian Style Sashimi Cubes, Marinated in Poke Sauce	26	-
SEA		
Catch of the Day - Today's Market Reef Fish	35	-
Drunken Prawns Flamed in Garlic, Lemon & Sake, Spicy Lemon Garlic Sauce S A	35	-
Grilled Scallops, Ginger Vinaigrette S	35	13
Yellow Fin Tuna Loin & Mango Salsa with Yuzu Miso Sauce S	35	-
Tasmanian Salmon with Miso Butter Sauce S	35	-
Lobster with Spicy Lemon Garlic Sauce S	64	17

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LAND

	PRICE	VI
Hibachi Angus Beef Tenderloin	35	-
Australian Wagyu Beef for Two Served with Garlic Rice and Grilled Vegetable	76	29
Australian Pasture Fed Lamb Short Loin A	35	-
Corn Fed Chicken Breast Teriyaki	35	-

(Each Main course meat option comes with your personal choice of sauce)

SAUCE

Honey Guava Sauce
Mustard Sauce
Sesame Pepper Sauce

ACCOMPANIMENTS

Fried Rice with Chicken	7	-
Fried Rice with Seafood S	9	-
Garlic Fried Rice with Vegetables V	7	-
Shitake & Enoki Mushrooms V	7	-
Asparagus Tips V	8	-
Mixed Medley of Asian Vegetables V	7	-

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DESSERTS

	PRICE	VI
Yuzu Tart White Chocolate, Yuzu And Raspberry Tart with Yuzu Sorbet	17	-
Green Tea Opera Cake Green Tea Parfait and Espresso Ice Cream, Cocoa Sauce	17	-
Strawberry Carpaccio A Strawberry Carpaccio with and Lemon Grass Cream Cheese, Orange Sponge	17	-

KIDS' MENU

Vegan Sushi Roll (3 pieces) V Avocado, Cucumber, Mango, Asparagus, Japanese Mayonnaise	10	-
Asian Tempura Vegetables Mixed Vegetable served with Mango Mayo	10	-
Catch of the Day (90g) Vegetable Fried Rice and Honey Guava Sauce	17	-
Chicken Breast Teriyaki Served with Asian Style Grilled Vegetables and Chunky French Fries	17	-
Chocolate Brownie with Chocolate Chips Cookie N	9	-
Chocolate Mousse with Mixed Berries, Oreo Chocolate Cookie	9	-

Our small persons menu is designed for young diners under 12 years old

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