

OSUSHI



From traditional Japanese to contemporary Asian fusion, OSushi offers an extensive, ever changing selection of dishes complete with vegetarian and vegan options. All our dishes are MSG free and wherever possible, we use free range, organic and local produce from the Northern Rivers Region.

Lunch

ZENSAI

Edamame Soy Beans Murray River Pink Salt (GF, VE) Or Soy, Garlic, Chilli (GF, VE)	4,5/5,5
Miso Soup Spring Onions, Tofu, Wakame Seaweed (DF)	4

COLD

Hiramasa Lotus Flower Carpaccio Miso Balsamic, Purple Potatoes, Pickled Daikon (GF, DF)	19.5
New Style Salmon Sashimi Zuke Marinated Salmon Sashimi, Pickled Leek, Ikura (GF, DF)	22
Seared Kingfish Sashimi Aburi Kingfish served with Sakiyo Miso Sauce, Pickled Wasabi, Pumpkin and Leek (GF, DF)	20
Tuna Sashimi with Garlic Confit Tuna Sashimi, Garlic Confit, Lime and Onion Dressing (GF, DF)	20
Freshly Shucked Oysters Singular, 1/2 Dozen, Dozen (GF, DF)	5 29 59

HOT

Sweet Miso Eggplant Crispy Eggplant, Yuzu Miso Dressing, Shichimi Pepper, Chives Mixed Sesame (VE, GF)	16
Crispy Soft Shell Crab Steamed Buns 2pcs Soft Shell Crab Tempura, Red Onion Pickles, Greens, Shichimi Pepper, Miso Mayo	17
Tempura Halloumi Steamed Buns 2pcs Tempura Halloumi, Red Onion Pickles, Shichimi Pepper, Greens, Miso Mayo (V)	16
Karaage Chicken Spiced Karaage with Wasabi Mayonnaise, Rice-Wine Vinegar Dipping Sauce (GF Option, DF)	19.5
Karaage Cauliflower Spiced Cauliflower Florets in a Miso Marinade (GF, DF, VE)	16

BENTO BOXES

Free-Range Chicken Breast (DF)	28
Tasmanian Salmon (DF)	30
Crispy Silken Tofu (V, VE Option, GF, DF)	26
Lightly Battered Prawns (DF)	30
Sashimi Bento (GF, DF)	30
<i>All Served With Short Grain Steamed Rice, Seasonal Salad, Home Made Pickles & Miso Soup</i>	

SOUP & SALAD

OSushi Poke Bowl Today's Fish of The Day, Rice, Kizami Nori, Red Radish, Edamame, Wakame, Carrot, Daikon, Yuzu Chilli Dressing (GF, DF)	20
Baby Corn And Mixed Mushroom Ramen Egg Noodles, Garlic Miso Broth, Enoki, Shitake, Spring Onion, Soft Boiled Egg, Sprouts (V, VE Option)	23
Chilli Chicken Ramen Egg noodles, Free Range Chicken, Soft Boiled Egg, Spicy Miso Broth, Spring Onion, Nori, Sprouts, Chilli Strand	23
OSushi House Salad Mixed Leaves, Avocado, Cherry Tomato, Cucumber, Seaweed, Daikon, Japanese Citrus Soy Dressing (V, GF, VE Option)	16
ADD: Crispy Silken Tofu 8pcs (V, GF) +7.5 Grilled Tasmanian Salmon (GF) +15 Salmon Sashimi (GF) +15	
Baby Spinach Salad Marinated Grilled Yuzu Prawns, Crispy Leek, Truffle Oil, Parmesan and Dried Miso (GF)	23

GYOZA

Prawn Gyoza 5pcs White Cabbage, Garlic, Ginger, Spring Onion, Citrus Ponzu (DF)	15
Vegetable Gyoza 5pcs White Cabbage, Carrot, Garlic, Ginger, Spring Onion, Citrus Ponzu (VE, DF)	14

TEMPURA

Prawn W/Tempura Dipping Broth (DF)	18.5
Vegetarian Broccoli, Shitake Mushrooms, Green Beans, Sweet Potato and Pumpkin W/Tempura Dipping Broth (VE, DF)	15.5
Mixed Seafood Prawn and Chef's Fish Selection with Tempura Dipping Broth and Wasabi Mayo (DF)	18

Dinner

ZENSAI

Edamame Soy Beans Murray River Pink Salt (GF, DF, VE) Or Soy, Garlic, Chilli (GF, DF, VE)	4,5/5,5
Miso Soup Spring Onions, Tofu, Wakame Seaweed (GF, DF, VE)	4

COLD

Hiramasa Lotus Flower Carpaccio Miso Balsamic, Purple Potatoes, Pickled Daikon (GF, DF)	19.5
New Style Salmon Sashimi Zuke Marinated Salmon Sashimi, Pickled Leek, Ikura (GF, DF)	22
Seared Kingfish Sashimi Aburi Kingfish served with Sakiyo Miso Sauce, Pickled Wasabi, Pumpkin and Leek (GF, DF)	20
Tuna Sashimi with Garlic Confit Tuna Sashimi, Garlic Confit Lime, Onion Dressing (GF, DF)	20
Freshly Shucked Oysters Singular, 1/2 Dozen, Dozen (GF, DF)	5 29 59

HOT

Sweet Miso Eggplant Crispy Eggplant, Yuzu Miso Dressing, Shichimi Pepper, Chives Mixed Sesame (VE, GF)	16
Crispy Soft Shell Crab Steamed Buns 2pcs Soft Shell Crab Tempura, Red Onion Pickles, Greens, Shichimi Pepper, Miso Mayo	17
Tempura Halloumi Steamed Buns 2pcs Tempura Halloumi, Red Onion Pickles, Shichimi Pepper, Greens, Miso Mayo (V)	16
Karaage Chicken Spiced Karaage with Wasabi Mayonnaise, Rice-Wine Vinegar Dipping Sauce (GF Option, DF)	19.5
Karaage Cauliflower Spiced Cauliflower Florets in a Miso Marinade (GF, DF, VE)	16

MAINS

Grilled Yuzu Cod Grilled Yuzu Black Cod, Shitake Sake Broth, Caramelised Leek in Sakiyo Miso (GF)	29
Eye Fillet Beef Tataki Kombu Cauliflower Cream, Coriander Chimichurri (GF)	30

SOUP & SALAD

Baby Corn And Mixed Mushroom Ramen Egg Noodles, Garlic Miso Broth, Enoki, Shitake, Spring Onion, Soft Boiled Egg, Sprouts (V, VE Option)	23
Chilli Chicken Ramen Egg noodles, Free Range Chicken, Soft Boiled Egg, Spicy Miso Broth, Spring Onion, Nori, Sprouts, Chilli Strand	23
OSushi House Salad Mixed Leaves, Avocado, Cherry Tomato, Cucumber, Seaweed, Daikon, Japanese Citrus Soy Dressing (V, GF, VE Option)	16
ADD: Crispy Silken Tofu 8pcs (V, GF) +7.5 Grilled Tasmanian Salmon (GF) +15 Salmon Sashimi (GF) +15	
Baby Spinach Salad Marinated Grilled Yuzu Prawns, Crispy Leek, Truffle Oil, Parmesan and Dried Miso (GF)	23

OMAKASE

5 Course Hiramasa Kingfish, Sweet Miso Eggplant, Chef's Sushi & Sashimi Selection Grilled Yuzu Cod or Eye Fillet Beef Tataki, Creme Brulée (V, VE Option)	75 (V) PP 85 PP
7 Course Chef's Favourites Allow our chefs to create you a tailored made experience with a selection of their favourite dishes (V, VE Option)	110 PP

GYOZA

Prawn Gyoza 5pcs White Cabbage, Garlic, Ginger, Spring Onion, Citrus Ponzu (DF)	15
Vegetable Gyoza 5pcs White Cabbage, Carrot, Garlic, Ginger, Spring Onion, Citrus Ponzu (VE, DF)	14

TEMPURA

Prawn W/Tempura Dipping Broth (DF)	18.5
Vegetarian Broccoli, Shitake Mushrooms, Green Beans, Sweet Potato and Pumpkin W/Tempura Dipping Broth (VE, DF)	15.5
Mixed Seafood Prawn and Chef's Fish Selection with Tempura Dipping Broth and Wasabi Mayo (DF)	18

KUSHIYAKI

Kushiyaki Chicken (GF, DF)	15
Kushiyaki Beef (GF, DF)	16

Chef's Selection

Aburi Mixed 10 Piece Selection of Today's Freshest Fish Served Aburi Style	28
Nigiri Mixed 12 Piece Selection of Today's Freshest Fish Served Raw	26
Vegetarian/Vegan Platter 13 Piece Tempura Vegetables with Sundried Tomato Avocado Roll, Rainbow Roll, Organic Tempeh Nigiri, Roasted Red Capsicum Nigiri, Daikon Nigiri and Avocado Hosomaki	18
Mixed Sashimi 9 Piece/18 Piece Chef's Choice of Today's Best Market Fish	26 / 51

Hosomaki Platter 15 Piece / 30 Piece Avocado, Cooked Tuna, Salmon, Cucumber, Chicken	23/ 35
Aburi Tuna Tataki Nigiri 8 Piece with Shiso Chilli and Ginger Dressing	20
Salted Seared Kingfish Nigiri 8 Piece Wasabi Salted Seared Kingfish	20
Sushi & Sashimi Selection 24 Piece Chef's Selection	55
Premium Chef's Selection 52 Piece Sushi & Sashimi Selection Platter (N/A LUNCH)	110