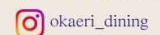


Opening Hours
Tuesday - Wednesday
5:30 pm - 10:00 pm
Thursday - Sunday
12:00 pm - 2:30 pm
5:00 pm - 10:00 pm

Okaeri

おかえり Dining

Follow our Instagram
for future special offers



Starter

EDAMAME (U/GF) Murray river pink salt	\$6.5
SPICY EDAMAME (U/GF) house spicy sauce	\$7.5
KINGFISH CEVICHE (GF) Micro coriander, Jalapeno, Truffle yuzu soy	\$21
SALMON MINI TACO Crispy nori, sushi rice flamed salmon, onion, micro coriander	\$8 EACH
CRISPY EGGPLANT (U/GF) Deep fried eggplant, apple miso glaze, crushed sesame, chive	\$15
MIXED CAULI TEMPURA (GF) Tempura cauli, broccoli, parmigiano reggiano, mustard mayo	\$14.5
POPCORN PRAWN spicy creamy mayo, chive	\$16.5
O.F.C Okaeri Fried Chicken Karaage, shichimi mayo	\$15.5
PORK GYOZA 5PCS mustard seed ponzu	\$12
PRAWN GYOZA 5PCS chilli crisp, ponzu	\$14
VEG GYOZA 5PCS (U) quinoa, shiso ponzu	\$11
OKONOMI YAKI STICK bulldog mayo	\$5.5 EACH

Salad

OKAERI GARDEN SALAD (U/GF) Mixed leaf, quinoa, cherry tomato, corn, avocado, edamame bean, shredded radish, soy dressing	\$14
SASHIMI POKE SALAD (GFO) Mixed leaf, cherry tomato, corn, avocado, edamame bean, mixed sashimi, shredded radish, yuzu wafu dressing	\$24.5
ORGANIC MATCHA SOBA SALAD (U) Mixed leaf, cherry tomato, corn, edamame bean, organic matcha soba noodle, quinoa, shredded nori, crispy renkon chip, soy dressing	\$16

Add On

CHICKEN TERIYAKI	\$10
GRILLED SALMON	\$12
CHASHU	\$5
ONSEN TAMAGO	\$4
KIMCHI	\$4

Bowl

CHICKEN TERIYAKI DON (GFO) Grilled chicken thigh, teriyaki sauce, side of vegetables	\$21.5
BUTA SHOGAYAKI DON (GFO) Grilled sliced pork belly, shogayaki sauce, side of vegetables	\$23.5
WAGYU YAKINIKU DON (GFO) Sliced wagyu beef, house yakiniku sauce, side of vegetables	\$24.5
GRILLED SALMON DON (GFO) Grilled salmon, side of vegetables (teriyaki sauce can be added upon request)	\$24.5
YASAI CURRY (U) Capsicum, kale, roasted kabocha pumpkin, serve with house blend Japanese curry	\$21.5
PANKO KING PRAWN CURRY Bread crumbed whole king tiger prawn, seasonal veg, serve with house blend Japanese curry	\$26.5
OKAERI CHASHU RAMEN Home made chashu, onsen egg, vegetables with rich donkotsu broth	\$25
OKAERI TEMPURA UDON Tempura panko prawn, tempura vegetables, seaweed, naruto with bonito dashi broth	\$24

Sashimi

SALMON SASHIMI 9PCS	\$23.5
KING FISH SASHIMI 9PCS	\$25.5
TUNA SASHIMI 9PCS	\$26.5
ASSORTED SASHIMI 20PCS Chef's choice of seleted sashimi	\$48
OKAERI SASHIMI&SUSHI PLATTER SMALL 6pcs assorted sushi, 3pcs hosomaki, 4pcs sushi roll, 12pcs assorted sashimi	\$53
OKAERI SASHIMI&SUSHI PLATTER LARGE 12pcs assorted sushi, 6pcs hosomaki, 8pcs sushi roll, 24pcs assorted sashimi	\$105

Sushi

(ALL SUSHI SERVES 2PCS EXCEPT MIXED)

SALMON	\$7
PRAWN COOKED	\$7
IKA (SQUID)	\$7
KINGFISH	\$8
TUNA	\$8
SNAPPER	\$8
EEL	\$8
SCALLOPE	\$9
PARADISE PRAWN RAW	\$11
TUNA BELLY	\$18
MIXED SUSHI 7PCS Chef's choice of seleted sushi	\$28

Rolls

FLAMED SALMON ROLL (8PCS) Lobster salad, avo, cucumber, Flamed Salmon on top, mayo, fresh lemon juice	\$23
UNAGI TAMAGO ROLL (8PCS) Unagi, Tamago, cucumber, sliced avo on top, Unagi sauce	\$24
OKAERI FUTOMAKI (5PCS) Salmon, Kingfish, tuna, ebi tempura, cucumber, pickled radish, Kampyo, avocado	\$28
SOFT SHELL CRAB FUTOMAKI (5PCS) Softshell crab, avocado, cucumber, nix leaf, Spicy mayo, tobiko	\$22
UEG FUTOMAKI (5PCS) Avo, cucumber, Kampyo, pickled radish, Inari	\$18.5

Hosomaki

(ALL HOSOMAKI SERVE 6PCS)

SALMON	\$7
TUNA	\$7.5
AVOCADO	\$6.5
CUCUMBER	\$6
TAMAGO	\$6

Extra

JAPANESE KOSHIHIKARI RICE	\$5
STEAMED BAO BUN	\$3 EACH
MISO SOUP	\$4
EXTRA SAUCE	\$2

Sharing is Caring

MISO PORK BELLY (GF) Miso marinated grilled pork belly, pickle ginger, kimchi, lettuce	\$35
KARUBI BEEF SHORT RIB (GFØ) Sous vide beef short rib with karubi sauce, lettuce, creamy Ssanjang	\$39
MISO SALMON YAKI (GF) Saikyo miso marinade salmon, warn vegetables	\$31
GRILLED UME TERIYAKI DUCK Grilled boneless duck with charred spring onion and ume teriyaki sauce	\$35
SAKE STEAMED MIXED SHELLS (GF) Asari clams, scollops, cherry tomato, garlic butter, sake	\$34
DRAGON BOWL Flame grilled whole unagi, pickled ginger, tanago rice bowl	\$33

Dessert

CHOCOLATE BROWNIE Chocolate brownie, vanilla ice cream, honey comb, crushed peanut, miso caramel	\$11
MOCHI MOCHI Ice tiramisu mochi, vanilla ice cream, strawberry, biscuit soil	\$16
APPLE CRUMBLE W YUZU SORBET Apple cinnamon crumble cake, yuzu sorbet, meringue cookie, berry compote	\$17