

# FUSHIMI

*Sushi & Eastern Cuisine*

## Tapas

Served as Bites, Portion Sizes Vary,  
Order a Few to Make up a Meal

- Spicy Baked Mussels 75
- Spicy Baked Scallops 110
- Seared Beef Fillet Sashimi 75 **NEW**
- Crispy Shiitake Mushrooms 65 **NEW**
- Chicken Kara-Age 50
- Uyzo Japanese Dim Sum (pork) 65
- Stuffed Giant Local Squid 95 **NEW**
- Edamame Spicy or Plain 65

## Chef's Kitchen

Meticulously Sourced Ingredients Interpreted by our  
Specialists Constituting Main Meals

- Black Pepper Crispy Ribs 95
- Thai Green Chicken Curry 90
- Thai Green Seafood Curry 110
- Black Pepper Squid 75
- Black Pepper Crispy Prawns 5Q
- Bake Steamed Clams 80
- Asian Style Line Fish (on availability) 120
- Spicy Blue Crab (on availability) 120
- Cubed BBQ Fillet 160
- Hot Drumlets & Wings 85
- Oyster Glazed Chicken Noodles 85
- Jasi Goreng 70
- Vok Flamed Rice 45 (Accompaniment)

## Salads

Delicate Seafood laced with Mixed Seasonal Greens

- Japanese Seafood Salad 110
- Seaweed Salad 70
- Crabstick & Prawn Salad 70
- Unomono Sashimi Salad 95
- Seared Tuna Salad 115

## Tempura Bar

Elegant Rice Flour Battered Fried in a  
Additional Japanese Technique

- Tempura Prawn(each) 5Q
- Calamari Tempura 65
- Pinjal, Butternut & Sweet Potato 45
- Messy Kakiage with Chicken 65 **NEW**
- Kakiage 45

## Soups

Deriving From Various Eastern Descent

- Tom Yum Soup (Seafood) 50
- Spicy Chicken Noodle Soup 50
- Ofu Miso Soup 40

## Desserts

- Mascarpone Martini 45
- Galva Ice Cream 55
- Sada Cake Deli Variety 5Q **NEW**
- Gelato Ice Cream Bar: **NEW**

## Poke Menu **NEW**

Variety of Fresh Vegetables &  
Rice with your choice of toppings

- Salmon Poke Bowl 85
- Tuna Poke Bowl 85
- Prawn Poke bowl (Wasabi Mayo) 85
- Sukiyaki Beef Poke Bowl 85
- Crumbed Pork Cutlet 85
- Vegetarian Poke Bowl 65

**All Dishes Served with House Poke Dressing  
(Substitute rice for Kale)**

## Raw Bar & Ceviche

Variety of Cured and Fresh Seafood Served as Canape's

- Crusted Tuna Sashimi 70
- Aburi Sushi (Seared) 55
- Leah's Salmon Roses 62
- Rock Shrimp Roses 75 **NEW**
- Ahi Tuna Tartare 70
- Smoked Trout Martini 55
- Octopus Ceviche 70
- Scallop Ceviche 125 **NEW**
- Linefish Ceviche 60 **NEW**

## Matthew's Tokyo Street Bar

**Traditional Japanese Sushi**

- Vegetarian Maki Rolls
- Avo 35 Cucumber 30
- Seafood Maki Rolls
- Prawn 45 Tuna 40 Salmon 50
- Temaki Bar (Hand Roll)
- Prawn 65 Tuna 55 Salmon 70 Eel 95
- Futomaki 90 (Big Maki Roll)

## Traditional Sushi

NIGIRI		SASHIMI	
2 pieces		5 slices	
30	Yellowfin Tuna	60	
35	Norwegian Salmon	90	
30	Prawns	65	
95	Australian Eel	145	
25	Octopus	55	

## New Style Sashimi **NEW**

- Aburi Nigiri Platter 95  
An Arrangement of Flamed Nigiri
- Crayfish Sashimi A Rand A Gram  
Choose a Crayfish and let the Chef prepare  
it for You (Note, this dish is served live to  
Ensure Safety and Freshness)
- Linefish Platter 95  
A Chefs Arrangement and Special Cuts using  
the Variety of Linefish Available on the Day
- Shellfish Platter 125

## SUSHI BAR

**URAMAKI SPECIALITY**

- Fushin Roll 120  
Rainbow Reloaded
- New York 132  
Tuna & Avo topped with Japanese Style Prawns & Spicy Mayo
- Mangrove Roll 105 (on availability) **NEW**  
Mozambican orange Crab Topped with Spicy Mango Sauce
- Salmon Crunch Roll 105 **NEW**  
Fresh Salmon Wrapped in Uramaki Topped with Crispy Salmon
- Tempura Unagi (Eel on availability) 195  
Eel wrapped in Prawns, Cream Cheese, Avo & Tempura
- Red Rock Roll 105 **NEW**  
Whole Grain Red Rice topped with Crispy Caper Tuna Tart
- Dragon (Eel on Availability) 195  
Prawn & Avo with Smoked Eel and Tsume
- Blue Flame 125  
Tuna or Salmon with Avo, Seared with Tsume
- Tiger Eye 110  
Prawn Tempura, Cream Cheese, Salmon Topped with

- Rainbow Roll 120  
Prawn, Avo topped with Salmon, Avo & Tuna
- Green Mamba 75  
Zero Carb Roll, Veg, Prawn & Salmon laced in Cucum
- Prawn Caterpillar 90  
Steamed Prawn & Avo
- Mexican Tuna 85  
Spicy Tuna, Avo topped with Sesame Oil & Chilli Spice
- Norwegian 90  
Norwegian Salmon & Avo
- Godzilla 90  
Tempura Prawn, Cream Cheese & Avo

- Tempura Sunset 85 (Dessert Roll) **NEW**  
Tempura Fried Camembert & Fig
- Sunset Philly 75  
Camembert, Fig & Avo
- Veganator 65  
Fresh Veg, Avo & Tsume Sauce

## 4 X 4 Rolls **NEW**

**Choose any Two Half Portions**

- Fushin 60
- New York 66
- Salmon Crunch Roll 52
- Mangrove Roll 52
- Red Rock Roll 50
- Blue Flame Salmon 63
- Blue Flame Tuna 63
- Tiger Eye 55
- Rainbow 60
- Prawn Caterpillar 45
- Mexican Tuna 43
- Norwegian 45
- Godzilla 45