

## Hot small dishes

1 **teba gyoza / 10.90 ★**  
Chicken wings stuffed with prawn & seafood & sake kasu & sweet sake pickles.

3 **kakuni crepe / 14 ★**  
Pork belly 'kakuni' pieces (3), in a house made soba crepe. You can use your fingers.

4 **tuna tatsuta age / 15 ★**  
Tuna marinated with soy, mirin, and sake. Wasabi mayo to finish.

5 **agedashi & friends / 15**  
Mini agedashi tofu with assorted vegetable tidbits.

6 **beef yakiniku sliders (2) / 17 ★★**  
Grilled yakiniku beef, spicy coleslaw, onion ring. Mini hamburgers. Big sliders. Whatever.

8 **gyoza / 13 ★★**  
Hunter Valley quail dumplings (4) on julienned gobo (burdock).

9 **tori / 13**  
Chicken (boneless crispy deep fried 'tenders') with rice crackers and spicy red chilli jam.

12 **tonkatsu / 13.50 ★★**  
Pork loin cutlet in Japanese panko breadcrumbs with asian coleslaw. Oishee.

13 **lamb ribs / 18 ★★**  
Braised & roasted with spicy yellow capsicum. Very rich, very delicious. Will break your diet.

14 **tempura mixed / 18 ★★**  
Tempura prawns (3), vegetables (5) dipping sauce.

15 **vegetarian tempura / 16**  
Various non meaty tempura items, including bocconcini. Varies according to season and what's best at the markets.

### Izakaya Style

Tsunami's menu is based on sharing dishes, large and small. It's called izakaya in Japan, tapas in Europe etc. Entree size dishes - served as they are cooked, bit by bit.

If you want to have normal entrees and mains just let your waitperson know and we'll arrange it for you.

## Cold small dishes

2 **wagyu tataki / 15 ★★**  
Smoked wagyu beef & japanese mushrooms.

7 **tuna carpaccio / 17 ★**  
Seared thinly sliced fresh tuna with citrus soy & wasabi herb oil.

11 **japanese 'tostada' / 9.90 ★★**  
salmon, tuna & shiromi tartare, avocado & truffle dressing. Squeeze the lime on the tartare for extra Olé.

21 **salmon confit / 16 ★★**  
Slow cooked salmon with bocconcini, wasabi, sake kasu (lees) & truffle oil.

## Sushi Sashimi

17 **nigiri selection / 29 ★★★**  
Tuna, salmon, unagi, prawn. 9 pcs

18 **small sashimi / 19**  
Thinly sliced (9 pcs). (All tuna or all salmon or 'all tuna & salmon' = \$5 extra)

19 **large sashimi / 34**  
Thickly sliced (15 pcs). (All tuna or all salmon or 'all tuna & salmon' = \$5 extra)

## Rolls

22 **tsunami roll / 16.90 ★**  
Inside out with roasted black and white sesame seeds, tempura prawn & avo. (8)

23 **cancun roll / 18.90 ★★★**  
Prawn tempura garlic inside. Smoked wagyu outside. Jalapeno balsamic. (8)

42 **hotate roll / 18.90 ★★**  
Hokkaido scallops, salmon, avo, wasabi salsa and mentaiko mayo. (8)

43 **kani-kani roll / 17.90**  
Soft shell crab, kanikama ('crab stick'), avocado, spicy aoli, and tobiko (6)

44 **volcano roll / 18.90 ★**  
Salmon, avo, spicy mayo, tobiko, kabayaki sauce. (8)

45 **gekko roll / 16.90 ★★**  
Unagi and avocado, wrapped with salmon & torched, plus tartare & chilli sauce. (8)

46 **vegetarian roll / 16**  
Tempura veges, served with spicy mayo (6)

48 **seared tuna roll / 19.90**  
Tuna & avo inside, ginger, scallion, aaburi (torched) tuna outside. No Mayo added. (8)

## Seafood Hot

10 takusan ashii / 18 ★  
tempura prawns and soft shell crab in creamy spicy sauce

16 patagonian toothfish / 16.5 ★★  
Saikyo miso marinated toothfish, eggplant, broccolini & lotus chips. Going soon.

20 salmon / 18 ★  
Tasmanian salmon teppan grilled, green tea macha noodles & sweet potato mash

## Ishiyaki (volcanic rocks)

- Meals served on volcanic rock @ 400°C.
- Food cooks naturally in its own juices.
- Dipping sauces provided.
- Please DON'T put chilli on stone.
- All stonegrills come with rice except #76 new style sashimi.

30 teriyaki chicken / 26.90 ✖  
Chicken served on a bed of onions with rice and small salad. Not our fave but we lose our license if we don't have one.

62 wagyu steak / 33.90 ★★  
Mayura Station 100% Wagyu rump cut into cubes grade 7, potato salad, dipping sauce.

70 wagyu & scallops / 39.90 ★★  
Wagyu rump as above with 2 Hokkaido scallops, potato salad, dipping sauce.

75 seafood combination / 29.50  
Fresh local fish, prawn, scallops & squid. Teriyaki & aoli dip sauces on volcanic rock.

76 new style sashimi / 33  
Sashimi (12 pcs) served on a volcanic rock. All tuna or all salmon = 5 extra  
1) Dip fish well in yellow dipping sauce,  
2) lay fish on 400°C stone 7 seconds each side  
3) Eat. (Dip AFTER in chilli sauce if ordered)  
4) Don't put any green chilli sauce on the stone or else you and everyone at the table will cry.

78 wagyu grade 9 / 33 ★★  
Mayura Station 100% wagyu brisket sliced finely. Very rich and may spatter a bit on the volcanic so please watch out. Don't put chilli salt on the stone.

77 wagyu sirloin grade 7 / 55 ★★  
200g Mayura Station 100% purebred (not crossed with other breeds) sirloin, grade 7 with a fresh Narrogin shiitake. Mayura's one of the best producers in Australia & export all over Australia & the world.

## Rating dishes

- ★ Recommended - good dish
- ★★ Highly recommended - worth a detour
- ★★★ Really recommended - worth special trip
- ✖ Not our cup of tea but can be popular

## Sukiyaki

26 Sukiyaki pots / 29 ★  
All sukiyaki come in a cast iron 'nabe' pot with a shallow sukiyaki broth, thinly sliced Mayura Station 100% purebred wagyu beef, cooked vegetables (Chinese cabbage, onions, tofu, vermicelli noodles, shiitake, fresh enoki mushrooms plus udon noodles, bowl of rice.

- 29 optional vegetarian version  
As above but with agedashi tofu 29

- 28 Seafood Sukiyaki ★★  
optional seafood instead of beef (Salmon, prawn, mussel, tempura fish surimi in miso broth) +3  
- ★ optional raw egg +1.50

## Side orders

49 seaweed salad 6.90

50 steamed Koshihikari rice 3

51 miso shiru soup 3.50

52 konsai chips (lotus root & burdock) \$8.50

53 gari (pickled ginger) 2.90

54 edamame 6.50

55 kimuchi & tsukemono (pickles) 6.90

56 Japanese green salad 6.90

## Kids Under 10

57 teriyaki chicken set on a bullet train 13.90

## Gluten free dishes

Whilst most Tsunami dishes contain gluten from soy sauce, a separate gluten free menu is available on request. We've modified the dishes to suit. Ask for Tamari with sashimi.

## Frequently asked questions

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Q Can I have a spoon for miso soup?

A No.

Q Can I have a knife and fork?

A Absolutely. Don't be embarrassed. We use them all the time.

Q Where are the toilets?

A Toilets are 1) in the passage connecting the front section to the rear area, on the right as you proceed down to the back room. 2) In the garden - Men's at the rear, also Disabled unisex, Ladies - bottom of stairs turn left then right.

Q This place doesn't look very Japanese to me.

A Neither does Japan nowadays.

Q Why do you have a 'cross' (not recommended) rating?

A Some dishes we 'have' to do. Teriyaki chicken for example. People like & want them. And who are we to say no? We're simply here to feed people. But honestly, there are better things on the menu. IOHO.

Q Is the chef Japanese? (We get that a lot).

A Yes. Head chef is Tetsuya Sakamoto, recently from Nobu Crown Casino & Bang Mirai, Dubai.

Q What's with the volcanic rock?

A We like it because 1) the steaks don't get cold, 2) it cooks in it's own juices rather than added oils which makes it healthier and taste better and 3) it's traditional. In Japan they cooked on rocks from volcanoes.

Q What shouldn't I do with the Stonegrill?

A Touching it will hurt. Putting chilli sauce (or salt) will make chilli smoke and hurt your eyes. Don't do it.

Q Can I have my party/function here? What about rain? How many people will fit? Do you have a private room?

A Tsunami can take up to 250 people comfortably. Have a look at the garden or 'ripple area' or ask to speak to staff about booking a party or function. We have lots of weddings and corporate functions. It is under cover (look closely). And many people book out 'Fuku' next door for private parties. But they can only have 20 persons max (and we're cheaper than them). Break out the iPhone/Android and go to [tsunamifunctions.com](http://tsunamifunctions.com) - all the info is there. Or [thefuku.com](http://thefuku.com)

Q I have a sesame / soy / peanut / something-else allergy. Do you use any of it in your cooking?

A Please please please ask to see the manager or someone with fluent English.

Q I want to have a small wedding/birthday - just family and friends, say 30-40 people. Do you have anything?

A Our new 'ripple area' has been built with your wedding/party/function in mind. Behind the garden. Ask to see it.

Q Do you have a web site? Can I book on it?

A Yes. [www.tsunamisushi.com.au](http://www.tsunamisushi.com.au). See menu, book a table, or get function & wedding prices.

Q Do you have celiac friendly food?

A Yes. We have some marked as such, and also you can have sushi or sashimi which is gluten free and if you ask we will bring you tamari wheat free soy.

Q Do you have teppanyaki?

A No, that's Fuku next door. Try it out. Menus start from \$65/head (walk-in). To get in press the buzzer and they'll open up and let you in.

Q Where do I pay?

A At the front. Or ask for us to bring the bill and our mobile eftpos thingy and we'll do it in one hit without you losing sight of your credit card. (Please tell us if you have gift vouchers or anything else that would alter the bill before we print it out).

Q How strong is sake

A Not strong. It's about the same strength as a zinfandel (red) wine (15-16%). They differ like wines.

Q Should I have my sake hot or cold.

A Rough (very) rule of thumb. Cold sake is good. Hot sake is not. (There are exceptions. You might be skiing).

Q How do I know if a wine from your menu is any good?

A Check out the rating, ie '93/100' etc. They are from James Halliday. Anything above 90 is great.

84-86 Fair - good. Wines with plenty of flavour (usually varietal) & good balance; free of technical faults

87-89 Recommended. Wines of above-average quality, fault-free, & with clear varietal expression.

90-93 Highly recommended. Wines of great quality, style & character, worthy of a place in an cellar

94-100 Outstanding. Wines of the highest quality, usually with a distinguished pedigree.

Q What do you recommend?

A Check out the 'star' ratings. Lamb ribs popular at time of writing but recently we're loving the pork katsu.

Q How much should I order? Can I order entree and main any more or are you a izakaya (tapas) place now?

A We are an izakaya place now but don't let that put you off. If you want to order izakaya style then order 5-6 small dishes (based on 2 people) and ask for it to come out in '2 hits' (Sukiyaki pots and volcanic rocks count as 2).

If you're an 'entree - main' person then order a small dish as an entree and then have a sukiyaki or volcanic rock as a main. (A sushi roll can do 2 people). Clear as mud? Don't worry - just order, it's just food. There is no right or wrong.

Q Why are you an 'izakaya' place now? What was wrong with the old style?

A What can we say? It's trendy. (Don't judge us :-)

Q Why do you do what you do?

A Because we love it.

## Sake List

Shuzo	Name	Region	SMV	Price
<b>300mL</b>				
Gozenshu	Junmai Manetsu	Okayama	4	15.00
Maitsuru	Maitsuru Junmai Shu	Niigata	3	15.00
Gozenshu	junmai Biroku	Okayama	5	16.00
Hourai	Hourai Junmai Ginjo Kaden	Gifu	3	18.00
Gozenshu	Junmai Mimasaka	Okayama	5	18.00
Gassan	Gassan Junmai Ginjo Izumo (Pink)	Shimane	1	19.00
Katafune	Katafune Junmai	Niigata	-4	19.00
Kounotsukasa	Junmai yama	Aichi	1.5	19.00
Kounotsukasa	Junmai ginjo sasayurinosato	Aichi	2	19.00
Gozenshu	Junmai Ginjo Nyoisan	Okayama	4	25.00
Katafune	Katafune Junmai Ginjo Sake	Niigata	-4	25.00
Gozenshu	Junmaidaiginjo Kei	Okayama	5	30.00
<b>500mL</b>				
Gozenshu	Gonzenshu 9 Blue (Bodaimoto method)	Okayama	5	38.00
Gozenshu	Gonzenshu 9 Regular (Bodaimoto method)	Okayama	5	38.00
<b>720mL</b>				
Hakuro	Hakuro Junmai	Niigata	6	38.00
Hourai	Hida no tanbo Junmai	Gifu	-2	38.00
Koshigoi	Junmai Koshigoi	Chiba	4	38.00
Maitsuru	Maitsuru Junmai Shu	Niigata	3	38.00
Gozenshu	Junmai Manetsu	Okayama	4	38.00
Hourai	Hourai Hatukuni	Gifu	0	42.00
Gassan	Gassan Houjun Junmai (Blue)	Shimane	8	42.00
Gozenshu	Junmai Biroku	Okayama	5	42.00
Gozenshu	Junmai Mimasaka	Okayama	5	42.00
Kounotsukasa	Junmai shaku	Aichi	3	42.00
Katafune	Katafune Junmai	Niigata	-4	43.00
Koshigoi	Fusanomai Junmai ginjo	Chiba	0	45.00
Gassan	Gassan Junmai Ginjo Izumo (Pink)	Shimane	1	45.00
Hourai	Hourai Kaden Tezukari Junmai Ginjo	Gifu	3	45.00
Kounotsukasa	Junmai choukarakuchi	Aichi	3	48.00
Kaiun	Kaiun Tokubetsu Junmai	Shizuoka	3	48.00
Kounotsukasa	Junmai ginjo sasayuri no sato	Aichi	2	49.00
Kounotsukasa	Junmai ginjo yume sansui kanzui	Aichi	1.5	49.00
Koshigoi	Junmaiginjo Yamadanishiki	Chiba	1	49.00
Kounotsukasa	Junmai yama	Aichi	1.5	49.00
Kounotsukasa	Junmai yamadanishiki	Aichi	3	49.00
Hakuro	Hakuro Gold Leaf Junmai	Niigata	5.5	50.00
Gassan	Gassan Junmai Daiginjo (Red)	Shimane	3	59.00
Hourai	Iro otoko Junmai Daiginjo	Gifu	3	61.00
Gozenshu	Junmai Ginjo Nyoisan	Okayama	4	61.00
Katafune	Katafune Junmai Ginjo Sake	Niigata	-4	61.00
Kaiun	Kaiun Junmai Ginjo	Shizuoka	4	63.00
Koshigoi	Junmai daiginjo Ginnomai	Chiba	-1	66.00
Gozenshu	Junmaidaiginjo Kei	Okayama	5	79.00
Kuheiji	Eau du Désir Junmai Ginjo	Nagoya	0	89.00

Junmai = 'pure' no added ethyl alcohol, ~30% polishing. Ginjo usually 40% polished. Daiginjo = 50%+ and is ultra premium sake. As Tsunami has an unrestricted tavern license, all sakes (except Hourai nigori's) can be purchased for takeaway when you leave. Great as gifts for friends or simply to take and enjoy at home (or byo to an unlicensed restaurant). (Not ours please :-)

Shuzo	Name	Region	SMV	Price	
				pot	bottle
<b>180mL Pot / 1.8L bottle</b>					
Hourai	Hida no tanbo Junmai	Gifu	-2	11.50	95.00
Koshigoi	Junmai Koshigoi	Chiba	4		95.00
Hourai	Hourai Hatsugumi	Gifu	0		101.00
Gozenshu	Junmai Manetsu - 60% polished, tokubetsu	Okayama	4		105.00
Hourai	Jikagumi	Gifu	2		120.00
Kounotsukasa	Junmai shaku	Aichi	3	15.50	155.00
Hourai	Hourai Kaden Tezukari Junmai Ginjo	Gifu	3		155.00
Gozenshu	Junmai Biroku - yamadanishiki 70%	Okayama	5		155.00
Gozenshu	Junmai Mimasaka	Okayama	5		155.00
Gozenshu	Gonzenshu 9 Blue	Okayama	5		160.00
Gozenshu	Gonzenshu 9 Regular	Okayama	5	18.50	160.00
Kounotsukasa	Junmai ginjo sasayurinosato	Aichi	2		190.00
Kounotsukasa	Junmai choukarakuchi	Aichi	13		190.00
Kounotsukasa	Junmai yamadanishiki	Aichi	3	19.90	190.00
Dassai 39	Junmai Daiginjo	Yamaguchi	3		203.00
Kounotsukasa	Junmai ginjo yume sansui kanzui	Aichi	1.5		220.00
Gozenshu	Junmai daiginjo Kei	Okayama	5		245.00
Gozenshu	Junmai ginjo Nyoisan	Okayama	4		225.00
Koshigoi	Junmaiginjo Yamadanishiki	Chiba	0	26.00	230.00
Kuheiji	Eau du Désir Junmai Ginjo	Nagoya	0	32.00	
Kounotsukasa	Junmai daiginjo kanzui	Aichi	1.5		300.00
Jozen	Mizuno Gotoshi Black Junmai Daiginjo	Niigata	3		305.00
Gozenshu	Junmaidaiginjo Ho-o	Okayama	1		360.00
Kubota	Hekijyu Junmai Daiginjo	Niigata	2		309.00

### Nigori Sake

Hourai	Ichiban nigori futuushu 300mL	Gifu	-15		27.00
Hourai	Hida no dobu futuushu 300mL	Gifu	-15		30.00
Hourai	Ichiban nigori futuushu pot / 720mL	Gifu	-15	16.50	66.00
Hourai	Hida no dobu futuushu pot / 720mL	Gifu	-15	17.50	75.00
Gozenshu	Gozenshu Bodaimoto 'usu' nigori hiire 720mL	Okayama	-6		49.00
Gozenshu	Junmai Bodaimoto 'usu' nigori nama genshu	Okayama	-6		190.00

### Unpasteurized (nama), undiluted (genshu) or unfiltered (muroka) (or all 3)

Gozenshu	Sumiya Yaheii Junmai Muroka nama genshu 720mL	Okayama	5		46.00
Gozenshu	Junmai Ginjo Akihikari 50 Muroka namagenshu 720mL	Okayama	3		49.00
Gozenshu	Sumiya Yaheii Junmai ginjo muroka namagenshu 720mL	Okayama	5		49.00
Kounotsukasa	Yamadanishiki nama genshu Junmai daiginjo 720mL	Aichi			49.00
Kounotsukasa	Yumesansui nama genshu Junmai daiginjo 720mL	Aichi			49.00
Kounotsukasa	Muroka Nama Junmai Daiginjo 720mL	Aichi	2		57.00
Hourai	Hibaihin no sake 1.8L	Gifu	-15		155.00
Gozenshu	Junmai Mimasaka Namagenshu 1.8L	Okayama	5		190.00
Gozenshu	Sumiya Yaheii Junmai ginjo muroka nama genshu (pot/b)	Okayama	5	25.00	190.00
Gozenshu	Sumiya Yaheii Junmai Muroka nama genshu (1.8L bottle)	Okayama	5		190.00
Gozenshu	Junmai Ginjo Akihikari 50 Muroka nama genshu (pot/b)	Okayama	3	25.00	195.00

### Ginjo / Daiginjo ('straight' daiginjo, ginjo - small amount of jozo alcohol added for fragrance)

Hourai	Ginjo Dentou karakuchi (dry) 300mL	Gifu			19.00
Koshigoi	Daiginjo 720mL	Chiba	4.5		89.00
Hourai	Ginjo Dentou karakuchi (dry) 720mL / 1.8L	Gifu		45.50	155.00
Koshigoi	Daiginjo 1.8L bottle	Chiba	4.5		280.00

Gen-shu is raw, undiluted, rich and full-bodied sake. Most sake is diluted with water after brewing to lower the alcohol content from 18-20% down to 14-16%, but 'Gen-shu' is not. Nama is unpasteurised sake. Nigori is roughly filtered sake, 'usu' nigori, less so. Muroka is unfiltered. These sakes are seasonal, uncommon and recommended for those who want something different. Our 'non junmai' sakes have a tiny amount of 'jozo' alcohol added for fragrance only. They are uncommon.

## Cocktails

Margarita	(all) 14.50
Amaretto Sour	
Caipirinha	
Strawberry Daiquiri	

## Non Alcoholic Cocktails

Calpisberry Strawberry & Calpico Mix	7.50
Hazelberry Fizz Strawberry & Hazelnut Mix	7.50
Citrus Bliss Citrus Lychee Mix	8.50
Tsunami Punch Orange, mango, pineapple, grenadine, lime	8.50

## Non Alcoholic Beverages

Mineral water 750ml (sparkling or still)	7.0
Coke, Diet Coke, Sprite, Lemon Squash	3.90
Lychee Coke	4.50
Lemon Lime & Bitter	4.50
Orange or Apple juice	4.50

## Fentimans Botanical Soft drinks

Dandelion & Burdock	4.90
Rose Lemonade	4.90
Orange & Mandarin	4.90
Curiosity Cola	4.90
Brewed Ginger Beer	4.90

## Japanese Tea

Genmaicha (Gourmet Japanese Green Tea)	4.50
Hot water refill	2.00

## Plum Wine & other

	Glass	Bottle
Herb Umeshu	10.90	79
Shibata Umeshu	10.90	79
Choya Extra Years (aged)	13.50	
Kounotsukasa Mikan-shu (mandarin)	8.90	55.00
Kounotsukasa Yuzu-shu Aichi	8.90	55.00



## Beers

Hahn Premium Light	6.50
Tooheys Extra Dry	6.50
Heineken	7.90
Sapporo Black Label	7.90
Asahi	8.50
Hofbrau	8.50
Chimay Blue trappist ale 9%	13.50

## Sake (180ml pots)

(See separate Sake list). However here are our top picks ...

- (A) Hourai 'Hida no tanbo' junmai 11.50  It's certainly dry but acidic finish quickly complemented by gentle fruitiness - can be heated but better we think cold.
- (B) Kounotsukasa junmai 'Shaku' 15.50  Approachable style, soft rice flavours, matches most food.
- (C) 'Akihikari' Gozenshu junmaiginjo murokanamagenshu 25.00  Unpasteurised, undiluted, unfiltered, high polish rate. Bold flavour. Don't heat. This baby's got them all. Sugoii
- (D) Hourai Jikagumi 15.00  Literally 'direct off the press'. Namagenshu (unpasteurised, undiluted) sake. This sake is full and distinctive with bright, cheerful, fresh but fruity clarity. It's slight sweet tendencies are balanced well by its crisp but sharp finish.
- (E) Hourai Ichiban nigori 16.50  'Crazy Milk' :-). Powerful taste, subtle sweetness. Has to be tasted to be believed. Only available at Tsunami. Cold.
- (F) Gonzenshu 9 (Regular) Bodaimoto method 18.50  Bodaimoto method pre-dates even kimoto & yamahei. Savoury with background hints of earthiness and touch of shiitake. Spritely and fresh with a tangy acid profile reminiscent of kimoto style. Finishes slightly peppery.
- (G) Koshigoi junmai ginjo Yamadanishiki 26.00  Uses the 'king' of sake rice and high polishing rate to produce classic rice driven sake flavour, but not too dry.
- (H) Gozenshu Junmai daiginjo 'Kei' 26.00  Crisp fresh apple flavours, high polish rate & uses Omachi, the 'queen' of sake rice, best grown in Okayama region.

 Cold  Hot → Sake temperature suggestions (if no symbol assume it's cold)

## Wines by the Glass



### Sparkling

NV Monmousseau (Loir, France)	9.00
NV Cava Vallformosa (Spanish sparkling)	9.00
Sparkling Herb Umeshu (plum wine)	9.00
NV Domaine Chandon Brut	11.90

### White ~150ml

2013 Willow Bridge Chenin Blanc	6.50
2012 Willow Bridge Rose	6.50
2011 Zarephath Chardonnay	8.90
2014 Voyager Sauvignon Blanc Semillon	9.90

### Red ~150ml

2012 O'leary Walker Shiraz	8.90
2013 Haha Pinot Noir, Marlborough, NZ	9.90
2009 Chimes Estate Cabernet Sauvignon	9.90
2011 Black Dog Shiraz Geographe, WA	14.00

## White Wine

### *Champagnes & Sparklings*

		James Halliday Rating	
NV Monmousseau Brut	38.50		Loire, France
NV Billecart Salmon Brut	137.00		Mareuil-sur-Aÿ, France
NV Taittinger Brut	112.00		Reims, France
NV Mœt et Chandon	129.00		Epemay, France

### *Sauvignon Blanc & Blends*

2014 Willow Bridge Semillon Sauvignon Blanc	31.00		Geographe, WA
2013 Haha Sauvignon Blanc	34.00		Marlborough, NZ
2014 Voyager Sauv Blanc Semillon	43.00		Margaret River, WA

### *Chardonnay*

2011 Zarephath	46.00	94/100	Porongerups, WA
2013 Willow Bridge 'Winemakers'	49.50	96/100	Geographe, WA
2012 Cherubino	69.00	96/100	Margaret River, WA
2013 Shaw & Smith M3	77.00	96/100	Adelaide Hills, SA
2011 Voyager Estate Chardonnay	77.00	96/100	Margaret River, WA
2012 Moreau Chablis Vaillon Premiere Cru	109.00		Chablis, France

### *Other Varietals & Blends*

2014 Breathing Space Pinot Gris	36.00		Margaret River, WA
2014 O'Leary Walker Polish Hill Riesling	38.50	94/100	Clare Valley, SA

## Red Wine

### *Pinot Noir*

2014 Haha	37.50		Marlborough NZ
2013 Tightrope Walker	42.00		Yarra Valley, Vic
2013 Ata Rangi 'Crimson'	59.00		Martinborough, NZ
2011 Te Whare Ra	84.50		Marlborough, NZ
2010 Yabby Lake Vineyard	105.00	97/100	Mornington Peninsula, Vic
2013 Felton Road	120.00		Central Otago, NZ

### *Shiraz*

2013 Willow Bridge Gravel Pit	39.00	94/100	Geographe, WA
2012 O'Leary Walker Shiraz	42.00	93/100	Clare Valley, MacLaren Vale, SA
2011 Voyager	63.00	94/100	Margaret River, WA
2013 Willow Bridge Black Dog	69.00	96/100	Geographe, WA
2012 Shaw & Smith	83.00	97/100	Adelaide Hills, SA

### *Cabernet Sauvignon & Blends*

2009 Chimes Estate	38.00	94/100	Margaret River, WA
2012 Hayshed Hill	45.00	96/100	Margaret River, WA
2012 Majella	66.00	96/100	Coonawarra, SA

### *Other Varietals & Blends*

2013 Willow Bridge Cabernet Shiraz Merlot	30.00		Geographe, WA
2012 Chateau Mont-Redon Cotes du Rhone	47.00		Cotes du Rhone, France
2012 John Duval 'Plexus' GSM	62.50	96/100	Barossa Valley, SA
2012 Seghesio Sonoma Zinfandel	76.50		Sonoma California, USA
2008 Voyager Estate Cabernet Merlot	99.00	96/100	Margaret River, WA
2001 Chateau Musar	115.00		Bekaa Valley, Lebanon

### *Dessert Wine*

2005 Grande Maison 'Cuvee des Anges'	45.00		Manbazillac, France
2010 Plantagenet Ringbark Riesling 375ml	47.00	94/100	Margaret River, WA
2009 De Bortoli Noble One	59.00		Riverina, NSW
2007 Royal Tokaji Ats Cuvee 500ml	69.00		Hegyalji, Hungary

# Reserve List

\* Subject to availability

## Shiraz

07 Gimblett Gravels, Trinity Hills, NZ	83.50
93 Henschke Hill of Grace, Eden Valley, SA	1300.00
99 Henschke Hill of Grace, Eden Valley, SA	770.00
01 Henschke Hill of Grace, Eden Valley, SA	860.00
05 Henschke Hill of Grace, Eden Valley, SA	980.00
06 Henschke Hill of Grace, Eden Valley, SA	1000.00
05 Henschke Mount Edelstone, Eden Valley, SA	980.00
06 Henschke Mount Edelstone, Eden Valley, SA	169.00
08 Henschke Mount Edelstone, Eden Valley, SA	176.00
07 Katnook Estate, Coonawarra, SA	75.00
06 Mitchelton Print, Central Vic	112.00
06 O'Leary Walker Reserve, Clare Valley, SA	146.00
96 Penfolds Grange, Barossa Valley, SA	1200.00
95 Penfolds Grange, Barossa Valley, SA	950.00
02 Penfolds Grange, Barossa Valley, SA	920.00
04 Penfolds Grange, Barossa Valley, SA	1000.00
05 Penfolds Grange, Barossa Valley, SA	940.00
06 Penfolds Grange, Barossa Valley, SA	1000.00
01 Penfolds Magill Estate, Adelaide Hills, SA	139.00
04 Penfolds Magill Estate, Adelaide Hills, SA	157.00
05 Penfolds Magill Estate, Adelaide Hills, SA	171.00
05 Penfolds RWT, Barossa Valley, SA	265.00
08 Penfolds RWT, Barossa Valley, SA	280.00
05 Penfolds St Henri, Various, SA	180.00
06 Penfolds St Henri, Various, SA	159.00
07 Penfolds St Henri, Various, SA	153.00
08 The Lake House, Denmark, WA	79.00
12 Thorne Clarke William Randell, Barossa Valley, SA	106.00

## Cabernet Sauvignon

07 Houghton Mann CS, Frankland River, WA	178.00
08 Howard Park Abercrombie CS, WA	128.00
09 Moss Wood, Margaret River, WA	196.00
07 Penfolds Bin 407, Various, SA	94.00
00 Thomas Hardy CS, Reynella, SA	159.00
01 Thomas Hardy CS, Reynella, SA	150.00
06 Thomas Hardy CS, Barossa Valley, SA	97.00
95 Wynns, Coonawarra, SA	225.00
98 Wynns, Coonawarra, SA	185.00
12 Cape Mentelle, CS, WA	135.00

## Pinot Noir

12 Bannockburn de la Terre, Geelong, Vic	104.00
11 Mercurey, Le Clos Du Roy, Burgundy, France	82.00
06 Paringa Estate, Mornington Peninsula, Vic	112.00
07 Pittnauer, Burgenland, Austria	89.00

## Other Varietals & Blends

10 Chateau Teyssier Bordeaux, St. Emilion, FR	85.00
07 Henschke Cyril, CS Merlot Cab Franc, Eden Valley, SA	185.00
08 Katnook Merlot, Coonawarra, SA	99.00
97 Penfolds Cab Shiraz Bin 389, Barossa Valley	140.00
98 Penfolds Cab Shiraz Bin 389, Barossa Valley	160.00
05 Penfolds Cab Shiraz Bin 389, Barossa Valley	105.00
07 Penfolds Cab Shiraz Bin 389, Barossa Valley	79.00
92 Penfolds St Henri Red, SA	139.00
06 Petaluma Merlot, Coonawarra, SA	112.00
02 Sandalford Merlot, Mt Barker, WA	79.00
13 '1000 Candles' Shiraz Pinot Sauv Blanc, Yarra V1	135.00

## Champagnes & Sparkling

NV Moët & Chandon Impérial Brut, Épernay	129.00
99 Belle Époque, Épernay, FR	350.00
04 Belle Époque, Épernay, FR	350.00
NV Gosset Grand Reserve, FR	130.00
NV Lanson Sparkling, Reims, FR	130.00
NV Veuve Moisans Sparkling, FR	40.00
05 Seppelt Sparkling Shiraz, SA	55.00
NV Billecart Salmon, Mareuil-sur-Aÿ, France	137.00
NV Bollinger Special Cuvée, Aÿ, France	140.00
NV Pommery Brut, Reims, France	105.00
NV Taittinger Brut, Reims, France	112.00
NV Veuve Cliquot, Reims, France	129.00
NVMoët et Chandon, Epernay, France	129.00

## White Various

03 Brokenwood ILR Semillon, Hunter Valley	83.50
07 Brokenwood ILR Semillon, Hunter Valley	90.00
07 Brokenwood FE Chardonnay, Hunter Valley	60.00
12 Grosset Piccadilly Chardonnay, Adelaide H.	99.00
01 Lucien Albrecht Gewurztraminer, Alsace, FR	89.00
10 Moss Wood Chardonnay, Margaret River	101.00
05 Tyrrell's Stevens Semillon, Hunter Valley	69.50
05 Tarrawarra Chardonnay, Yarra Valley, Vic	97.00
07 Willow Bridge Reserve Semillon, Geographe	46.00
00 Penfolds Reserve Chard., Adelaide Hills, SA	168.00
06 Willow Bridge Reserve Semillon, Geographe	66.00



# take-out menu

tsunami 🍷 japanese izakaya  
🍷 sake & whisky bar 🍷 functions

Phone 92847788 Tues-Sun ♦ 18 Glyde St Mosman Park  
Open Tues - Sun from 5:00pm (soon 7 days)

## ENTRES

1 Agedashi tofu (vegan available)	6.50
6 Gyoza (pork & vege dumplings)	6.50
A Seafood gyoza dumplings (5)	5.50
B Harumaki spring rolls (6)	5.00
C Ebi fry prawns in Jap. panko (5)	8.00
D Crab claws deep fried (3)	10.50
E Kaki Age vege and prawn tempura (2)	6.50
G Kerokke, (Veg) Jap. curry flavour (2)	5.50
Extra cupie mayo container	1.50

## Sashimi & Sushi

(Rolls 10 pieces. All with wasabi ginger and soy)	
extra wasabi	1.00
11 Soft shell crab roll (ss crab, tobiko, avo)	15.00
12 Vege Roll (tamago, avo & cucumber)	9.50
14 Alaskan Roll - s/salmon, cuc. & avo	10.50
14B Fresh Alaskan Roll - salmon cuc. & avo	10.50
15 Medium Combo - 6 pcs nigiri, tuna, salmon etc, 2 maki, 4 hosomaki	14.80
17 Sashimi - Chef's special selection 13 pieces, salmon, tuna, shiromi etc	18.50
17B Sashimi 13pc (salmon & tuna only)	23.50
18 Deluxe Sushi Set - 5 tuna, 5 salmon,	22.50
20 Hot Tuna roll (tuna & spring onions)	13.20
21 Tobiko Roll (prawn & avo, insideout, with tobiko flying fish roe)	14.00
22 Tsunami Roll - inside-out prawn & avo, coated with roasted sesame seeds	11.00
23 Teriyaki chicken & avocado roll	9.90
24 Prawn California Roll	11.00
Extra soy sachet	0.30
Small hosomaki (bite-sized) rolls (6/set)	
70 Kappa maki / cucumber	4.00
71 Tekka maki / tuna	5.50
<b>Half Rolls (5 pieces).</b>	
74 Tsunami Rolls	6.50
75 Prawn California	6.50
77 Chicken Avo Roll	6.50
79 Vegetarian Roll (tamago, avo, cucumber)	6.00

## MAINS

25 Yasai Itame don - Stirfry veges on rice	10.00
26 Suki-don - sukiyaki style wagyu beef (chilli chicken opt), shiitake, in suki sauce on rice.	15.90
30 Teriyaki chicken on rice	11.50
Extra chicken	3.20
Extra Teriyaki sauce	1.20
31 Teriyaki fish on rice	12.50
Extra fish	3.80
32 Teriyaki chicken california style* (with jalapenos & spicy sauce)	12.50
33 Teriyaki Sirloin steak on rice	15.90
35 Tempura prawns & vegetables	16.50
36 Tempura vegetables	12.50

## Japanese noodles\*

43 Suki Udon - wagyu sukiyaki beef w /veges, shiitake, tofu in suki soup & udon noodles. Vegetarian available.	15.90
45 Kaisen Yakisoba - prawns, seafood & fresh veges	17.50
46 Tori yakisoba - chicken & fresh veges 'shichimi' 7 spice chilli (multiple uses)	12.50 2.00

## Soups & Side orders

49 Seaweed salad	6.50
50 Gohan - steamed rice	3.00
51 Miso soup	2.70
52 Miso soup with shiitake mushrooms	3.90
53 Gari - pickled ginger	1.70
54 Tsukemono - traditional pickles	5.00
55 Kimuchi - hot cabbage & veges	4.00
56 Green salad with Japanese dressing	6.50

## Platters

90 Budget, chick, vege, crabst. (30 pcs)	31.50
91 Maki, Tsu roll, s/salmon, vege. (34pcs)	38.50
92 Nigiri Maki, tuna salmon & rolls (50)	49.50
93 Deluxe. Sashimi, nigiri, maki (62pc)	65.00

## From restaurant menu (may change)

R1 teba gyoza / Chicken wings w/gyoza	10.90
R3 kakuni crepe / Pork belly 'kakuni'	14.00
R4 tuna tatsuta age / Tuna karaage	15.00
R6 beef yakiniku sliders (2)	17.00
R8 gyoza / Quail dumplings	13.00
R9 tori / Chicken (deep fried) chilli jam	13.00
R12 tonkatsu / Pork loin cutlet panko	13.50
R13 lamb ribs / Braised & roasted	18.00
R2 wagyu tataki smoked w jap mushrooms	15.00
R17 deluxe nigiri selection / 9 pcs	29.00
R23 cancan roll ebi tempura, smoked wagyu	18.90
R42 hotate roll / scallops, salmon, avo	18.90
R43 kani-kani roll / Soft shell crab etc	17.90
R44 volcano roll / kabayaki sauce.	18.90
R45 gekko roll Unagi avo, wrapped w salmon	16.90
R48 seared tuna roll	19.90
R10 takusan ashii / tempura prawns	18.00
R16 Black Cod	19.90
R20 Salmon, grilled, macha noodles	18.00

## Drinks (Takeaway only)

Coke, Diet Coke, Sprite, Club Lemon	2.50
Sapporo Beer 335mL bottle	4.90
Asahi Beer 335mL bottle	4.90
<b>Sake - 300mL bottle (suits two)(or 1 :-)</b>	
'Yama' junmai 300mL	18.90
'Sasayuri' nosato Junmai Ginjo 300mL	19.90
Maitsuru Junmai Ginjo 300mL	14.90
(over 40 types available - please ask)	
Water Dancer Sem Sauv Blanc 750mL	14.90
Water Dancer Cabernet Merlot 750mL	15.90