



Raw Bar uses the finest ingredients combined with the freshest produce to create an authentic Japanese dining experience.

As the menu style requires the food to be freshly prepared and served immediately, it is not always possible that all dishes will arrive at the same time.

So we invite you to experience this culinary style which is best enjoyed by sharing the dishes as they arrive fresh at your table.

Whether it's a cosy tucked-in winter night or a breezy summer lunch, at Raw Bar we want to make sure you have a great experience. So feel free to ask your wait staff about the food, sake, wine or any other menu item so we can make your time with us all the more enjoyable.

KIM YOUNG HO

Head Chef

➤ **APPETISERS** ◀

Edamame Beans	6.5
Spicy Edamame Beans	7
Japanese Pickles	8
Marinated Seaweed Salad	7
Miso Soup	5



➤ SASHIMI

	18 pcs	12 pcs	6pcs
Assorted Sashimi	39	29	18
Tuna Sashimi			18
Salmon Sashimi			17
Kingfish Sashimi			17

➤ NIGIRI

Assorted Sushi			6pcs	19
Tuna Sushi				19
Salmon Sushi				18
Kingfish Sushi				18
Tuna & Kingfish Sushi				19
Seared Mixed Selection				20
Seared Salmon				19

➤ SMALL ROLLS

	8pcs
Salmon Maki Roll	10
Avocado Maki Roll (v)	8
Cooked Tuna Maki Roll	9
Cucumber Maki Roll (v)	7

➤ A LA CARTE NIGIRI

	2pcs
Maguro (tuna)	9
Sake (salmon)	8
Hiramasa (kingfish)	8
Ebi (prawn)	7
Unagi (eel)	8
Tobiko (flying fish roe)	8
Ikura (salmon roe)	9.5

➤ SUSHI COMBO ◀

Sushi & Sashimi Combo 45
5 pcs assorted sushi, 9 pcs assorted sashimi,
6 pcs inside out rolls & miso soup

➤ SIGNATURE ROLLS

Crispy Salmon Roll

A dragon roll of salmon sashimi, avocado and crunchy tempura flakes served as an inside-out roll

Spicy Tuna Roll

Japanese-spice marinated raw tuna with cucumber, lettuce & chives

Spicy Prawn Tempura Roll

Tempura prawn, lettuce, cucumber with a hint of spicy jalapeño mayonnaise & topped with crunchy tempura flakes

Mt Fuji Roll

A dragon roll of seared salmon sashimi, cooked prawn, lettuce, cucumber & avocado with ponzu mayonnaise, seared to perfection as an inside-out roll

6pcs

21

15

16

22

Ocean Roll

Salmon, avocado, cucumber, fish roe & mayonnaise

Kyoto Roll

Chargrilled salmon, avocado, fish roe & mayonnaise

Riceless Vegetarian Nori Roll

Avocado, carrot, cucumber & wakame seaweed wrapped in fresh nori paper.

Add fresh prawn \$5

4pcs

13

14

8pcs

19

20

17

➤ HAND ROLLS

Tuna Hand Roll

Avocado, cucumber, fish roe & Japanese mayonnaise

Prawn Tempura Hand Roll

Avocado, cucumber, fish roe & Japanese mayonnaise

Salmon Hand Roll

Avocado, cucumber, fish roe & Japanese mayonnaise

Spider Crab Hand Roll

Soft shell crab, cucumber, fish roe & jalapeño sauce

➤ INSIDE-OUT ROLLS

15

14

13

16

Salmon Roll

Avocado, mayonnaise, fish roe

Tuna Roll

Avocado, mayonnaise, fish roe

Spider Crab Roll

Soft shell crab, cucumber, fish roe & jalapeño sauce

Chicken Teriyaki Roll

Avocado, lettuce, cucumber & sesame seeds

Cooked Tuna Roll

Avocado, mayonnaise & sesame seeds

Vegetarian Roll (v)

Avocado, spinach & sesame seeds

6pcs

13

14

16

13

11

10



➤ COLD

Japanese Pickles

A sweet and tangy mix of house made cucumber & shiitake mushroom pickles

Kingfish Carpaccio

Kingfish sashimi with white soy dressing, cucumber and seasonal herbs

Tuna Tataki

Tuna sashimi with a seared mild spice crust and wasabi mayo

Ohitashi

Braised spinach with sesame dressing
served warm

Marinated Seaweed Salad

Sesame-infused wakame

Raw Bar Salad

Spinach, seaweed, avocado, tomato, carrot, lettuce cabbage, cucumber, pickled daikon with sweet tangy Japanese dressing

➤ TEMPURA

8 Prawn Tempura 18

Lightly fried prawns with tempura sauce

Soft Shell Crab 19

Deep fried soft shell crab with chilli spice & wasabi mayonnaise

White Fish Tempura 16

Perfectly battered white fish with tempura sauce

Vegetarian Tempura Selection 13

Lightly fried vegetables with tempura sauce

➤ UDON

Traditional Japanese soup with udon noodles and master stock served with your choice of:

Tempura Seafood 18

Tempura Vegetables 17

Steamed Vegetables 17

Beef and Vegetables 18

➤ BENTO BOX ◀

Lunch Bento Box 33

Assorted sashimi, inside-out rolls, tempura, teriyaki chicken, miso soup & gohan

Vegetarian Bento Box 35

Vegetarian inside-out rolls, tempura vegetables, ohitashi, mixed seasonal salad & gohan

Dinner Bento Box 49

Assorted sashimi, inside-out rolls, mixed tempura, ohitashi, teriyaki chicken, miso soup & gohan

➤ HOT

Miso Soup

Tofu, spring onion and wakame

Gohan (v)

Japanese steamed rice

Edamame Beans (v)

Seasoned with Maldon sea salt

Spicy Edamame Beans (v)

Slightly spiced with chilli & ginger

Nasu no Dengaku

Fried eggplant with sweet miso dressing

Gyoza

Pan fried pork dumplings with dipping sauce (5pcs)

Agedashi Tofu (v)

Lightly fried bean curd with tempura sauce, seaweed and spring onion

5 Beef Negi Maki 18

Shallots wrapped in finely sliced beef with teriyaki sauce & sesame seeds

4 Gluten free +4.5

6.5 Wagyu Beef Premium Grade 24.5

Wagyu beef with teriyaki & Japanese citrus

Gluten free +4.5

7 Teriyaki

with mixed leaf salad

17 Chicken 19.5

Salmon 27.5

15.5 Kingfish 27

15.5 Gluten free +4.5

Fully licensed.

We accept Visa, Mastercard, AMEX & EFTPOS.

No split bills. All prices inclusive of GST.

1.5% charge applies to all cards.

10% surcharge on public holidays.

10% surcharge on groups of 7 or more.

** Please be aware we are unable to guarantee any fish is completely free of residual nuts, oils or shellfish traces.*

