



STARTERS & HOT MEALS

Edamame (v)

Young soybeans. 7.5

Tempura String Beans (v)

Fresh tempura string beans with special salt. 7.5

Lotus Chips (v)

Deep fried lotus root. 7.5

Miso Soup

Hot Miso soup served with spring onion. 5.5

Steamed Rice 5.5

Tamago Egg

3 pieces of sweet tamago egg omelette. 7.5

Agedashi Tofu

3 pieces of golden brown deep fried tofu, served in tentsuyu broth, topped with spring onions, fish flakes, and nori strips. 13.5

Tentsuyu Tofu

3 pieces of cold tofu in tentsuyu broth. Served with thinly sliced spring onions, fish flakes, and nori strips. 13.5

Teriyaki Tofu (v)

Deep fried tofu glazed with teriyaki sauce, and topped with thinly sliced spring onions. 13.5

Salmon and Avocado Salad

Mixed baby green salad and thinly sliced cabbage topped with fresh salmon sashimi and avocado, and Aisuru mayonnaise dressing. 21.5

Soft-shell Crab Salad

Lightly battered and fried soft-shell crab with mixed baby green salad and thinly sliced cabbage with Aisuru mayonnaise dressing. 21.5

Super Salad (v)

Mixed baby green salad, thinly sliced cabbage, avocado, and cherry tomatoes, with Japanese soy salad dressing. 19

Miss Aisuru Salad

A delicious fusion salad containing avocado, beet root, fresh salad, sliced cabbage, sweet corn tempura, tempura flakes, cherry tomato, cucumber, sliced red onion and served drizzled in special Aisuru dressing. 21.5

Creamy Popcorn Shrimp

5 pieces of crispy tempura prawn coated in spicy mayonnaise, and topped with thinly sliced spring onion. 19

Sweet Corn Tempura

Fresh sweet corn off the cob that is fried in tempura batter. Then lightly drizzled with truffle oil and aioli, and sprinkled with spicy shichimi togarashi flakes. 19

Prawn Tempura

3 pieces of crispy prawn tempura served with tentsuyu sauce. 19

Vegetable Tempura (v)

Fresh pumpkin, eggplant, asparagus, and button mushroom served with tentsuyu sauce. 18

Chicken Karaage Entrée

Marinated and fried tender chicken thigh. Topped with slices of sweet tamago egg, sliced spring onion, and drizzled with spicy mayonnaise sauce. 16

Chicken Katsu Entrée

Tender chicken cutlet coated in Panko bread crumbs and deep fried. Served with special katsu sauce. 16

Beef Teriyaki Entrée

Thinly sliced teriyaki beef. 16

Chicken Teriyaki Entrée

Tender chicken thigh fillet with teriyaki sauce. 16

Beef Tataki

4 pieces of lightly seared and sliced tenderloin beef with ponzu sauce and condiments. 15

Salmon or Tuna Sashimi

5 slices of Salmon or Tuna. Served with wasabi. 19

Scallop Sashimi

2 pieces of fresh Hokkaido scallops. Served with tobiko fish eggs and wasabi. 16.5

NIGIRI

hand-formed sushi

Oblong mound of sushi rice with a delicious topping draped over it.

Seared Beef Nigiri, 2 pieces

Lightly seared beef fillet tenderloin. 12.5

Salmon or Tuna Nigiri, 2 pieces

Classic natural, seared, black pepper seared, or seared with eel sauce. 12.5

Scallop Nigiri, 2 pieces

Plump Hokkaido Japan scallops. Classic natural, seared, black pepper seared, or seared with eel sauce. 13.5

Unagi Nigiri, 2 pieces

Lightly seared unagi eel brushed with unagi sauce. 13.5

Tamago Egg, 2 pieces

Sweet tamago egg nigiri with tobiko fish eggs. 9

YAKITORI

*skewered char-grilled meats
per skewer.*

Yakuza Yakitori Set

Select any 3 yakitori meat skewers. 25.85

Any 2 meat 1 veg skewers. 24.75

Any 1 meat 2 veg skewers. 23.65

All 3 veg skewers. 22.55

Chicken Yakitori

Classic juicy chicken yakitori with leek. 9.5

Beef Yakitori

Prime tenderloin beef with fresh onion. 9.5

Tomato and Bacon Yakitori

Sweet cherry tomato wrapped in free range
continental pork belly. 9.5

Shrimp and Bacon Yakitori

Succulent shrimp wrapped in free range
continental pork belly. 9.5

Pork Belly Yakitori

9.5

Fried Tofu Yakitori (v)

with sea salt or yakitori sauce. 8.5

MEAL SETS

Beef Teriyaki

Thinly sliced teriyaki beef served with
steamed rice, salad, and miso soup. 19.5

Chicken Teriyaki

Tender teriyaki chicken thigh fillet, served with
steamed rice, salad, and miso soup. 19.5

Chicken Karaage

Marinated and fried tender chicken thigh
with spicy mayonnaise sauce. Served with
steamed rice, salad, and miso soup. 19.5

Chicken Katsu

Crumbed chicken thigh fillet with
tonkatsu sauce, served with steamed
rice, salad, and miso soup. 19.5

Teriyaki Tofu (v)

Deep fried tofu glazed in teriyaki sauce. Served
with steamed rice, salad, and miso soup. 19.5

SUSHI ROLLS

fusion nare-zushi

Nori seaweed rolls filled with shari vinegared rice
and combined with other ingredients.
8 pieces main serving / 4 pieces sampler

Samurai James

Creamy avocado and crab stick wrapped in nori seaweed
and shari sushi rice. Topped with tempura tilapia fish
with finely grated white radish, spring onion, and ginger.
Served with a splash of soy dressing. 26.5 / 17.5

Baconator

Fresh asparagus, tomato, and finely sliced red onion
wrapped in nori seaweed and shari sushi rice. Wrapped
on top with a double layer of tasty bacon that is flamed
for extra flavour. Topped with finely sliced tamago egg,
mustard dressing, and black pepper. 26.5 / 17.5

Kirika Roll

Topped with seared salmon and scallops. Drizzled
with Japanese mayonnaise and topped with
fish roe and spring onion. 29.5 / 18.5

Ultimate Philli Roll

Smooth cream cheese and crisp cucumber wrapped in
nori and shari. Topped with seared salmon and sliced red
onions. Drizzled with mayonnaise and unagi eel sauce, and
sprinkled with shichimi togarashi flakes. 29.5 / 18.5

Tank Roll

Topped with seared beef fillet tenderloin, sliced red
onions, and sprinkled with togarashi flakes. Cream
cheese and cucumber inside and wrapped in nori
seaweed and shari sushi rice. Drizzled with Japanese
mayonnaise and eel sauce. 29.5 / 18.5

Summer Roll

Cucumber, avocado, and crab stick wrapped in nori and
shari. Topped with seared salmon, and a squeeze of fresh
lemon juice. Topped with aioli sauce.
26.5 / 17.5

Sunset Boulevard Roll

Tempura prawn, asparagus, and crab stick, wrapped in nori
and shari. Topped with fish roe, tempura flakes, and drizzled
with sweet unagi sauce and chilli mayonnaise. 29.5 / 18.5

Dynamite Roll

Finely minced tuna sashimi mixed with spicy mayon-
naise and wrapped in nori and shari. Topped with more
hot sauce, torched with a hot flame, and sprinkled
with finely chopped spring onions. 26.5 / 17.5

Grilled Salmon Roll

Sun-dried tomato and cucumber wrapped in nori and shari.
Topped with salmon and cheese and then torched. Drizzled
with Japanese mayonnaise.
26.5 / 17.5

Grilled Scallop & Avocado Roll

Avocado and crab stick wrapped in nori and shari. Topped with seared scallops.

29.5 / 18.5

Plum Flower Roll

Chicken teriyaki and avocado wrapped in nori and shari. Wrapped again in tamago egg wrap, and drizzled with special plum sauce. 24.5 / 16.5

Masaba Roll

Cucumber and crab stick wrapped in nori and special shari mix of ginger, spring onion, and black sesame seeds. Topped with pickled mackerel and then torched. Served with wasabi mayonnaise. 26.5 / 17.5

Jennifer's Rainbow Roll

Avocado, cucumber, crab stick, and Japanese mayonnaise, wrapped in nori and shari. Topped tuna, salmon, sliced avocado, and fish roe. Drizzled with Japanese mayonnaise.

29.5 / 18.5

Salmon Skin & Unagi Roll

Crispy tempura salmon skin, and crab stick, wrapped in nori and shari. Topped with unagi eel and crunchy tempura flakes. Drizzled in unagi eel sauce. 29.5 / 18.5

Black Velvet Roll

Tempura prawn, seared tuna, cucumber, crab stick, and spring onion, wrapped in nori and shari. Topped with avocado and black caviar. Drizzled with chilli mayonnaise.

29.5 / 18.5

Torch Roll

Tempura prawn, avocado, and crab stick, wrapped in nori and shari. Topped with tuna, and pickled mackerel. Drizzled with spicy sauce and torched. Topped with fish eggs and spring onion. 29.5 / 18.5

Sunburn Roll

Spicy tuna, avocado, and cucumber, wrapped in nori and shari. Topped with seared tuna and spicy mayonnaise.

26.5 / 17.5

Caterpillar Roll

Unagi eel and cucumber wrapped in nori and shari. Topped with sliced avocado, fish eggs, and drizzled with aioli sauce and unagi eel sauce. 26.5 / 17.5

Dragon Roll

Tempura prawn and cucumber wrapped in nori and shari. Topped with unagi eel, nori flakes, fish roe, and drizzled with unagi eel sauce. 26.5 / 17.5

Spider Roll

Tempura soft-shell crab, cucumber, and lettuce, wrapped in nori and shari. Topped with black sesame seeds and drizzled with wasabi mayonnaise. 26.5 / 17.5

Salmon & Avocado Roll

Salmon, avocado, and Japanese mayonnaise, wrapped in nori and shari. Sprinkled with black sesame seeds, and drizzled with unagi eel sauce. 24.5 / 16.5

VEGAN SUSHI ROLLS

Petite Avocado Maki

Creamy avocado wrapped in nori and shari. 8.25

Petite Cucumber Maki

Crisp cucumber wrapped in nori and shari, with sesame seeds. 8.25

Petite Tomato Maki

Luscious sun dried tomatoes wrapped in nori and shari. 8.25

Beets International Roll

Cucumber, avocado, and asparagus wrapped in nori and shari. Topped with sliced beetroot and served with special mustard sauce. 24.5 / 16.5

Veganpillar Roll

Asparagus, cucumber, and sliced carrot wrapped in nori and shari. Topped with avocado and drizzled with your choice of plum or mustard sauce. 24.5 / 16.5

Apple of Love Roll

Cucumber, asparagus, and avocado, wrapped in nori and shari. Topped with lightly seasoned sliced tomatoes. Torched and drizzled with special mustard sauce. Seasoned with black pepper.
24.5 / 16.5

Crunchy Buddha's Delight Roll

Avocado and lettuce wrapped in nori and shari. Topped with seasoned sliced button mushroom and torched. Topped with some tempura flakes and teriyaki sauce.
24.5 / 16.5

Magic Mushroom Roll

Pan fried enoki mushroom and avocado wrapped in nori and shari. Topped with sliced button mushroom. 24.5 / 16.5

Pyogo Roll

Marinated shiitake mushroom and cucumber, wrapped in shari and nori. Topped with avocado and served with mustard dressing. 24.5 / 16.55

Shinto God Roll

Crisp cucumber, pickled daikon radish, and creamy avocado, wrapped in shari and sweet inari fried tofu.
24.5 / 16.5

SUSHI PLATTERS

Favourites

Spider Roll, Black Velvet Roll, Plum Flower Roll, Tank Roll, and Kirika Roll. 126.5

Salmon Lovers

Grilled Salmon Roll, Kirika Roll, Ultimate Philli Roll, Summer Roll, and Salmon Avocado Roll. 126.5

Freshman

Samurai James Roll, Baconator Roll, Masaba Roll, Kirika Roll, and Tank Roll. 126.5

Tuna Lovers

Black Velvet Roll, Torch Roll, Jennifer's Rainbow Roll, Dynamite Roll, and Sunburn Roll. 126.5

Carnivores

2 x Baconator Roll, Plum Flower Roll, and 2 x Tank Roll. 126.5

Vegetarian

Your choice of any 5 vegetarian sushi rolls. 115.5

DESSERTS

Banana Split Maki

6 pieces of fried banana. Topped with fresh fruits and whipped cream. Sprinkled with icing sugar and drizzled with chocolate and strawberry sauce. 24

Green Tea Ice Cream

Hand-made matcha green tea ice cream.
Creamy and smooth in texture, with
a strong matcha flavour. 9

JAPANESE BEER

Asahi Super Dry	14.5
Sapporo Beer	15.5
Yebisu Draft	16.5

SAKE

150mL Flask

Hakkaisan Junmai Ginjo	18.5
<i>Well balanced light palate with a faint dry aftertaste. Recommended chilled or warm. Perfect for the sake novice.</i>	
Chiyomusubi Goriki	22.5
<i>Long finish with full-body and rich taste. Elegant acidity pulls all the other elements together. Cold or warm temperature is recommended.</i>	
Ippongi Denshin Rin	20.5
<i>Refreshing and elegant character that reveals itself when chilled. Light and fruity with a soft finish. Serve chilled or at room temperature.</i>	
Ozeki Nigori Sake	18.5
<i>Creamy, rich sake flavour. Has a tropical flavour that is similar to coconut milk.</i>	

PLUM WINE

Served Chilled. 80mL Glass.

Choya Umesu	11.5
<i>Vibrant plum, apricot and berry profile and silky smooth palate. Fruity but not too sweet. Great match to any meal.</i>	
Jozo Umesu	11.5
<i>Refreshing semi-sweet/sour profile with an aroma of ripe plum fruit flavours.</i>	

WHITE WINE

Stella Bella SSB 16 / 47.5

Crisp, dry and with good depth of flavour. A hint of oak adds complexity and weight to the palate. Excellent food wine.

Suckfizzle SBS 20 / 65

Gold medal winner Margaret River Wine Show and 95 point rating James Halliday; interesting take on Margaret River SBS with complexity from well-handled oak. Complex, deeply flavoured and long.

Rosily Semillon Sauvignon Blanc 16 / 45

Local Margaret River wine. Deliciously complex with strong regional herbal and tropical fruits supported by a hint of oak.

Stella Bella Sauvignon Blanc 16 / 47.5

Regarded as one of the top few Sauvignon Blanc's produced in WA; strong varietal character, good texture and bright acidity.

Stella Bella Chardonnay 18 / 54

From 2005 onwards this has rated in the top bracket of Chardonnay's in Margaret River. Elegant and medium bodied, white stone fruit with complexity from well-handled oak and lees contact.

Via Caves Chardonnay 16 / 45

Margaret River Chardonnay. Medium weight with bright fruit and crispy acidity. Balanced, clean.

Talisman Riesling 16 / 47.5

Local Ferguson Valley riesling. Light, dry and delicate yet persistent floral and citrus flavours backed by refreshing acidity.

Tim Adams Pinot Gris 16 / 45

Good weight and depth of flavour with a hint of sweetness and persistent flavour make this a perfect wine for spicy food.

Trentham Estate River Retreat

Sauvignon Blanc 12.5 / 37.5

Light green showing lifted tropical fruit aromas with flavours of kiwi and passionfruit.

Skuttlebutt Rose 13.5 / 40.5

Filled with the aromas of strawberry, raspberry, cranberry and subtle orange rind. Slight savoury character and a delicate musk finish.

Skuttlebutt Moscato 13.5 / 40.5

Margaret River region. Lightly fizzy, loaded with flavour and finds the perfect sugar / acid balance.

RED WINE

Stella Bella Cabernet Merlot 16 / 47.5

First class example of Margaret River's classic red blend. Medium weight, plenty of berry fruits and regional earthy influence. Excellent drink now red.

Bowen Estate Shiraz 18 / 54

Generously flavoured cool climate Shiraz from a great vintage, both powerful and elegant. Coonawarra wine region - South Australia.

Tim Adams 'The Fergus' 16 / 47.5

Sweet red berry Grenache combines perfectly with savoury, spicy Tempranillo. Medium weight, soft and very approachable. Clare Valley - South Australia.

Trentham Estate River Retreat Shiraz 12.5 / 37.5

Deep red purple with aromas of dark berries and chocolate. Full flavoured and silky smooth.

OTHER BEVERAGES

Still Water Bottled 250mL / 750mL 5.5 / 12

Sparkling Water Bottled 250mL / 750mL 6 / 12.5

Juices 6.5

Apple, Orange

Soft Drinks 6

Coke, Diet Coke, Coke No Sugar, Sprite, Ginger Beer, Lemon Lime Bitters

Iced Tea 6.5

Peach, Mango, Lemon

Hot Green Tea-bottomless 4.5

Per Person Corkage 2

AISURU SUSHI

208 William Street, Northbridge