

SALAD & SIDE DISH

Sesame Spinach (V) Spinach with sesame sauce	\$12.00
Sashimi Tacos Dressed sashimi in tacos style	\$16.00
Edamame * Boiled soy beans, very good with beer	\$9.50
Chili Edamame * Boiled soy beans, flavoured with fresh chili & pepper	\$9.50
Seaweed Salad Selected seaweed and green leaves with Ainoya dressing	\$14.00
Daikon Salad White radish with spicy-mayo dressing	\$14.00
Gyoza Pan fried hand-made dumplings	\$18.00
Prawn Wonton Steamed prawn wonton with ponzu sauce	\$18.00
Takoyaki Osaka style Octopus pastry balls	\$12.50
Lettuce Cup With Crispy Chicken	\$6.50
Lettuce Cup With Soft Shell Crab	\$7.50
Japanese Pickles	\$6.00
Steam Rice	\$3.00
Miso Soup	\$3.00

SASHIMI

Prices may change subject to market price

Chef's Selection Of Mix Sashimi Plate *

Entrée Plate 9pc	\$31.00
Main Plate 14pc	\$48.00

Choose Your Own Sashimi By Piece:

Scallop Sashimi	\$5.00
Salmon,	\$4.00
Tuna, King Fish Sashimi	\$4.20

Salmon & Tuna Sashimi Plate*

Tuna only plus \$4.00	
Entree 8pc	\$28.00
Main 12pc	\$42.00

Ocean Trout Sashimi With Caviars \$24.50
Ocean trout sashimi with fresh basil & pine nuts sauce

Tuna Tataki \$25.50
Lightly seared tuna sashimi with white-soy lime sauce

King Fish Carpaccio \$25.90
Fresh king fish sashimi with dashi-jelly sauce

SUSHI PLATTERS *

Chef's Selection Of Assorted Nigiri Sushi Platter

Entrée Plate 6pc	\$26.00
Main Plate 10pc	\$42.00

Chef Selection Aburi Sushi (Nigiri) Platter

Entrée Plate 6pc	\$26.00
Main Plate 10pc	\$42.00
Add Extra Pc	\$4.50 per piece
Aburi Scallop	\$6.50 per piece

Choose Your Own Nigiri Sushi By Piece

Tuna	\$4.50	Scallop	\$6.00
King	\$4.50	Eel	\$6.00
Salmon	\$4.50	Prawn	\$5.50

SPECIAL SUSHI MAKI

	Cut rolls (6pc)	Hand rolls (1pc)
Spicy maki Tuna/salmon with chilli-mayo	\$14.50	\$9.80
Dragon maki Eel, cucumber & avocado	\$14.50	\$9.80
Salmon wrap maki Salmon, prawn, avocado, cucumber with mayo	\$14.50	N/A
Rainbow maki Salmon, tuna, king, prawn, avocado, cucumber & mayo	\$15.50	N/A
Crispy chicken maki Cucumber, crispy chicken	\$13.50	\$9.50



SUSHI ROLLS *

	Cut rolls (6pc)	Hand rolls (1pc)
Salmon Avocado Salmon, avocado & cucumber	\$14.90	\$9.50
Tuna Avocado Tuna, avocado & cucumber	\$14.90	\$9.50
Tempura Prawn Roll Tempura prawn, avocado & cucumber with mayo	\$14.90	\$9.90
Spider Roll Soft shell crabs, cucumber with mayo	\$14.90	\$9.90
California Roll Prawn, avocado, cucumber & flying fish roe with mayo	\$14.50	\$9.50
Vege Roll Cucumber & avocado	\$9.00	\$6.00
Cooked Tuna Roll Cooked tuna, avocado, cucumber	\$14.90	\$9.50

THIN SUSHI ROLLS (6PC) *

Tuna Roll	\$9.50
Salmon Roll	\$9.50
Avocado Roll	\$9.00
Cucumber Roll	\$6.00

ENTRÉE

Nasu Dengaku Roasted eggplant with dengaku miso	\$15.00
Agedashi Tofu Lightly deep fried Tofu served with dashi sauce	\$15.00
Chicken Karaage Japanese style deep fried chicken with chili-mayo sauce	\$18.00
Gyu Tataki * Thin sliced rare beef with a special sauce	\$22.00
Grill Scallops * (4pc) Grilled scallops with soy-butter	\$26.00
Soft Shell Karaage * Deep fried soft shell crabs served with Ponzu sauce	\$26.00
Pork Belly Slow cooked pork belly with soy broth	\$23.00

MAINS

Teriyaki Chicken * Pan fried chicken with teriyaki sauce	\$26.00
Steam Vegetables Steamed seasonal vegetables with oyster sauce	\$22.00
Tempura Udon Noodle 1 Tempura prawn & vegetable with soup udon noodles	\$26.00
Grilled Duck Grilled duck fillet with hacchou miso sauce	\$33.00
Wagyu Beef Sukiyaki Hot Pot Sliced Wagyu beef, tofu, vegetables	\$33.00
Pirikara Grilled Salmon* Grilled salmon with shallot, daikon oroshi, ponzu sauce	\$33.00
Teriyaki Salmon * Grilled salmon with teriyaki sauce	\$33.00
Wagyu Steak* Wagyu steak with seasonal vegetable	\$48.00

TEMPURA DISH

Small Tempura 1 prawn, 1 whiting & 4 vegetables	\$19.00
Vegetable Tempura 10 pc of vegetables	20.00
Mixed Tempura Platter 2 prawn, 2 whiting & 7 vegetables	\$30.00
Tempura Scallop	\$ 7.00 (1pc)
Tempura Prawn	\$ 6.00 (1pc)
Tempura Whiting	\$ 5.00 (1pc)
Tempura Vegetable	\$ 2.00 (1pc)

All price in this menu may be changed at anytime subject to the market price without notice

GLUTEN FREE OPTION

SIDE DISH & ENTREE

Edamame Boiled soy beans, very good with beer	\$9.50
Chili Edamame Boiled soy beans, flavoured with fresh chili & pepper	\$9.50
Green Salad Green leaves with Ainoya dressing	\$10.00
Gyu Tataki Thin sliced rare beef with a special sauce	\$22.00
Grill Scallops (4pc) Grilled scallops with soy-butter	\$26.00

MAINS

Teriyaki Chicken Pan fried chicken with teriyaki sauce	\$26.00
Pirikara Grilled Salmon Grilled salmon with shallot, daikon oroshi, ponzu sauce	\$33.00
Teriyaki Salmon Grilled salmon with teriyaki sauce	\$33.00
Wagyu Steak (Salt & Pepper) Wagyu steak with seasonal vegetable	\$48.00

Items with * are gluten free option available

Reservation & order Takeway at
www.ainoya.com.au



AINOYA
Japanese Restaurant

Enquiry: 02 99221512 (after 5pm)