

Entrée



Edamame 
Poached soy beans
tossed with salt
\$7.00 (Plain)
\$8.00 (Spicy) 



Potato Croquette (2pcs)
Deep fried seafood mix
on crumbed crab claw
\$5.20



Agedashi Tofu
Deep fried tofu with
bonito flake in seasoned
soy sauce
\$8.90



Shitake Mushroom 
Deep fried mushroom
tossed with special sauce
\$15.00



Takoyaki (6pcs)
Deep fried octopus puff
\$9.50



Gyoza (6pcs)
Fried Japanese
dumplings
Steamed / Fried
(Seafood / Pork)
\$12.90



Calamari Rings (4pcs)
Deep fried crumbed
calamari rings
\$5.80



Tempura
King prawns 4pcs
\$18.80
Assorted 7pcs
\$24.00



Crab Claw (2pcs)
Deep fried seafood mix
on crumbed crab claw
\$6.80



Karaage Chicken
Deep fried
marinated chicken
\$13.50



Spring Roll (3pcs)
Deep fried vegetables
wrapped with crispy
pastry 
\$7.00



Garlic Soy Chicken
Deep fried chicken with
roasted garlic soy sauce
\$15.00



Korean Spicy Chicken 
Deep fried chicken with
Gochujang paste sauce
\$15.00

CARPPACCIO (6pcs)

Fresh sliced sashimi with lemon vinegary
soy wasabi and citrus dressing

SALMON \$17.90
KING FISH \$22.90
SCALLOP \$18.90



Main



SIZZLING Dish

Flame grilled marinated protein with teriyaki sauce
and seasonal vegetables

CHICKEN TERIYAKI \$22.90
BEEF TERIYAKI \$23.90



SALMON STEAK
Flame grilled salmon fillet
with sous-vide technique
\$33.00



CHICKEN KATSU
Crispy panko chicken breast
cutlet w/ seasonal vegetable
\$22.90



UNAGI KABAYAKI
Flame grilled eel with
Ashin's signature sauce
\$31.00

Curry

Mild spicy. Our Ashin signature Japanese curry sauce has
the texture of a thick gravy, which makes it pair well with
Japanese short-grain steamed rice and delicious protein.



Chicken Katsu Curry
Rice Base

Plain Curry \$14.00 
Chicken Katsu Curry \$18.8
Crispy Prawn Curry \$18.8
Chicken Karaage Curry \$18.8
Veg Tempura Curry \$18.8 

Stir Fry

Japanese stir-fried thick udon or thin soba noodles
made with your choice of protein and vegetables
seasoned with a savory Ashin's signature sauce.



Beef Yaki Udon / Soba \$25.50
Chicken Yaki Udon / Soba \$23.50
King Prawn Yaki Udon / Soba \$26.50
Chicken Katsu Yaki Udon / Soba \$24.50

Udon

Thick noodle made from wheat flour served in Ashin's
signature udon broth soup. Enjoy the noodles into your
mouth making a slurping sound with your chopsticks.

Plain Udon \$14.0
Chicken Katsu Udon \$16.8
Crispy Prawn Udon \$16.8
Chicken Karaage Udon \$17.8
Veg Tempura Udon \$16.8



Crispy Prawn Udon



Veg Tempura Udon

Sushi · Sashimi

Small Sashimi 12pcs Assorted \$21.8
Salmon Only \$18.8
Large Sashimi 18pcs Assorted \$31.8
Salmon Only \$29.8
Deluxe Sashimi 36pcs Assorted \$69.8
Salmon Only \$65.8

Harbour Bridge \$35.50
Sailing Boat \$54.50



LUNCH SPECIAL

Monday to Friday [11:30am - 2:30pm]

BENTO



Chicken Teriyaki Bento

- Chicken Teriyaki \$27
- Chicken Katsu \$27
- Beef Teriyaki \$28
- Salmon Teriyaki \$29

Sushi Lunch Set \$27



- Sushi 7pcs
- Mini udon
- Green Salad
- Chicken Karaage

Sashimi Lunch Set \$28



- Sashimi 6pcs
- Mini udon
- Green salad
- Chicken Karaage

Sashimi Don Set \$23



- Sashimi Don
(회덮밥 Huidopbap)
- Miso soup

DRINKS

WINE LIST



- RED -

Pig in the House SHIRAZ

Organic / Vegan
Cowra, NSW

Smooth Shiraz with cherry, plum, dried herbs and French oak adding vanilla caramel finish!

G \$8.5 / B \$41

Tobacco Road PINOT NOIR

Victorian Alps, VIC

Beautiful flavours of dark cherries, and fruits are complimented by light tannins providing a beautiful length finish!

G \$8.0 / B \$39

Churchview Estate Range CABERNET SAUVIGNON

Margaret River, NSW

This rich dark red with violet notes is from one of Australia's best wine regions for red. If you like dark chocolate and red berry notes, this is one for you!

G \$8.5 / B \$41



- WHITE -

Shelter Bay SAUVIGNON BLANC

Marlborough, NZ

Intense powerful aromas of blackcurrants, and hints of gooseberry, lime and passionfruit, with a long lasting finish!

G \$8.5 / B \$41

Tobacco Road PINOT GRIGIO

Victorian Alps, VIC

Light, clean and crisp, touch of pear, and crisp citrus to finish off!

G \$8.0 / B \$39

Mike Press CHARDONNAY

Adelaide Hills, SA

Citrus flavours of lemon, pineapple and seasonal peaches, crisp and light finish!

G \$8.5 / B \$41

Gapsted MOSCATO

Victorian Alps, VIC

Palate is bursting with passionfruit, citrus, and crashed grape flavours with zesty spritz. One for the sweet tooth!

G \$8.0 / B \$39

Alcoholic Drinks

- Asahi 8.0
- Sapporo 8.0
- Yebisu 13.0
- Soju 17.5
- Sake Small 9.5
- Medium 13.5
- Large 17.0
- Junaid Kiwami 19.0
- Junmai Yuzu 28.0

Drinks

- Coke/Coke zero 3.5
- Sprite/Fanta 3.5
- Green Tea Can 3.5
- Fuji Apple 3.5
- Bundaberg 4.5
- Lipton Ice Tea 4.5
- Keri Fruit Juice 4.5
- Ramune small 4.5
- Ramune large 6.0
- Lemon Lime Bitter 6.0
- Powerade 5.5
- Sparkling water (s) 4.5
- (L) 6.0
- Bottle Water 4.0



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