

# DINNER MENU

## Tapas

<b>Edamame [v]</b> seasoned with salt	6.8	<b>Pork Gyoza 4p</b> pan fried dumplings	8.8
<b>Spicy Edamame [v]</b> seasoned with chilli oil	7.8	<b>Vegetable Gyoza 4p [v]</b> pan fried dumplings	8.8
<b>Lotus Chips [v]</b> Japanese herb salt & wasabi mayo	6.8	<b>Karaage Chicken</b> deep fried marinated chicken	9.8
<b>Agedashi Tofu [v] + (Fish Stock)</b> 2p deep fried tofu with dashi sauce	8.8	<b>Wagyu Tataki</b> lightly seared wagyu beef tataki with grated daikon ponzu vinaigrette and basil oil	20
<b>King Prawn Tempura 2p</b>	10		

## Salad

<b>Garden Salad [v]</b> with onion dressing	8	<b>King Prawn Tempura Roll</b> king prawn tempura, lettuce, cucumber, fish row and wasabi mayo	17.8
<b>Sashimi Salad</b> assorted sashimi with grated daikon ponzu vinaigrette and mayonnaise	21.8	<b>Spicy Tuna Roll</b> spicy marinated tuna, lettuce cucumber and coriander	16.8
<b>Tofu &amp; wakame Salad [v]</b> with onion dressing	11.8	<b>Salmon &amp; Avocado Roll</b> fresh salmon, lettuce, avocado, white sesame and mayo	16.8
<b>Mix Green [v]</b> boiled snow peas, green beans and asparagus marinated with sesame sauce	8	<b>Avocado Mini Roll</b>	4.5
		<b>Cucumber Mini Roll</b>	4.5

## Sashimi

<b>Assorted Sashimi</b> 24(S) 32(M) 39.5(L) tuna, salmon and kingfish		<b>Assorted Sashimi Rice Bowl</b>	19.8
<b>Tuna Sashimi (6p)</b>	19.8		
<b>Salmon Sashimi (6p)</b>	18.8		
<b>Kingfish Carpaccio</b> with yuzu pepper, plum and citrus soy sauce	21.8		

<b>Tuna Tataki</b> lightly seared with ponzu sauce and truffle oil	21.8	<b>Teppan - Vegetable</b>	
<b>Pacific Oysters (4p)</b>	14.8	<b>Sweet Corn [v]</b> seasoned with soy butter	5.5



<b>Grilled Eggplant [v]</b> topped with miso sauce and cheddar cheese	17.8	<b>King Oyster Mushroom [v]</b> seasoned with soy butter	10
<b>Seasonal Assorted Vegetables [v]</b> with salted dashi sauce	16.8		

## Teppan - Beef

<b>Wagyu Beef Steak (160g)</b> wagyu sirloin	34.8		
<b>Wagyu Beef Rump Steak (160g)</b>	33.8		

<b>Grass Fed Beef Tenderloin Steak (160g)</b>	28.8	<b>Wagyu Beef Yakiniku</b> thinly sliced wagyu beef with Japanese BBQ sauce	27.8
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## Teppan - Seafood

<b>Scallop Butter</b> with caramelized onion and butter sauce	12.8	<b>Spicy BBQ Cuttlefish (130g)</b> with assorted vegetables seasoned with BBQ chilli sauce	12
<b>Grilled King Prawn (3p)</b> with crunchy pastry	16.8	<b>Grilled Oysters (4p)</b> with miso cream sauce	16



## Grill & Teriyaki

<b>Grilled Fish of the Day</b> Ask staff for more detail	25	<b>Teriyaki Fish of the Day</b> Ask staff for more detail	26.8
<b>Teriyaki Chicken</b> with seasonal vegetables	24.8	<b>Grilled Kingfish Collar</b>	16.8
<b>Black Cod Saikyo Yaki</b> marinated with SAIKYO miso paste	20		



## Okonomiyaki

<b>Savoury Cabbage Pancakes</b> (all contain fish stock)		<b>Pork</b>	18
<b>Pork and Spicy Cabbage(kimchi)</b>	19	<b>Seafood</b>	21
<b>*Extra Fried Egg 2</b>			



## Teppan Rice & Noodle

<b>Wagyu Beef Fried Rice</b> wagyu beef, egg seasoned with garlic leek soy sauce	19.8	<b>Seafood Fried Rice</b> king prawn, salmon & cuttlefish	20.5
<b>Yaki Udon</b> pork & vegetables seasoned with dashi soy sauce	18.8	<b>Pork Kimchi Yaki Udon</b> pork & kimchi seasoned with teriyaki sauce	19.8
<b>Pork Yakisoba</b> pork & vegetables seasoned with seet worcester sauce and oyster sauce	18.8	<b>Seafood Yakisoba</b> assorted seafood & vegetables with salted dashi sauce	21.8

\*Extra Fried Egg 2



## HOMEMADE UDON Noodle Soup

<b>Kake Udon ( Basic Plain Udon)</b> udon noodle in hot soup shallots and wakame seaweed	12	<b>Prawn Tempura Udon</b> with 2p prawn tempura	18
<b>Karaage Chicken Udon</b> 3p Karaage Chicken	16.8	<b>Wagyu Beef Udon</b> sweet simmered sliced wagyu beef	16.8
<b>*Extra Udon Noodle Available 3</b>		<b>EXTRA TOPPING</b> Poached Egg 2, Kimchi 3, Tofu [v] 2, Prawn Tempura(1p) 5, Kakiage (mixed vegetables strips tempura) [v] 4	



## Japanese Essential

<b>Rice [v]</b>	3.8
<b>Brown Rice [v]</b>	4
<b>Miso Soup [v]</b>	3.8

**LUNCH** MON - FRI 12:00 pm - 2:30 pm  
**DINNER** MON - SAT 6:00pm - 9:30pm  
**SUNDAY - CLOSED**

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LICENSED



BYO CAKE \$10 P.C

\*A surcharge of 10% applies on Public holidays.