

SUSHI AND SASHIMI BAR

FISH MARKET

	SUSHI (2PC)	SASHIMI (4PC)
SHAKE SALMON	7	13
HIRAMASA KINGFISH	7	13
SHIROMI WHITE FISH	7	13
HOTATE SCALLOP	8	16
MAGURO YELLOWFIN TUNA	10	19
EBI PRAWN	11	
SUSHI MORIAWASE small (6pc) 19 large (10pc) 38		
Assorted chef's sushi platter		
SASHIMI MORIAWASE small (6pc) 19 large (10pc) 34		
Assorted chef's sashimi platter		

HIRAMASA NAMEROU 16

kingfish tartare, rice cracker, moromi miso, wasabi stem

TUNA TATAKI 19 (GF)

seared tuna sashimi with sesame, chili avocado cream, pickles

SHAKE ABURI (4pc) 16 (GFO)

seared marinated salmon sushi in nikiri soy

YASAI MAKI SUSHI ROLL 11 (V)

takuan, cucumber and avocado rolled in roast sesame seeds

SALMON AVOCADO SUSHI ROLL 14 (GF)

salmon, onions and avocado sushi roll coated with tobiko

SPICY TUNA SUSHI ROLL 15 (GFO)

tuna, onion, cucumber, tenkasu and chilli mayo coated with roast sesame seeds

PRAWN TEMPURA SUSHI ROLL 15

prawn tempura, cucumber, avocado, curry mayo

< SEE OVER PAGE FOR \$20 LUNCH SET

@akachochinmelb

#eatdrinksake



GRAZE

EDAMAME 7 (GF, V)

steamed young soybeans with sea salt

CHICKEN KARAAGE 14

japanese style fried chicken with mayo

PRAWN TEMPURA BUBUARAE (4pc) 16

prawn tempura coated with Japanese puff rice

KANI CREAM CROQUETTES (2pc) \$9

creamy spanner crab filling with tartare sauce

TERIYAKI grilled chicken 15 (GFO) | grilled pork belly 15
with king oyster mushroom

CHAWAN MUSHI 6

japanese steamed egg custard

AGE DASHI TOFU 16 (V)

deep-fried homemade egg tofu with wild mountain vegetable sauce

VEGETABLES CHIPS 12 (V)

lotus, burdock, sweet potato

MISO SOUP 7 (GF)

salmon, seaweed, tofu with authentic bonito dashi

STEAMED RICE

japanese white rice

small \$4.5

large \$6.5

SAKE, & WHISKY FLIGHTS

3 Kinds of Sake or Whisky \$15pp

5 Kinds of Sake or Whisky \$25pp

MAINS

WAGYU YAKI (150G) 39 (GFO)

grilled wagyu steak with teriyaki sauce, caramelised onion and cabbage with yuzu dressing, kizami wasabi

TORI CREAM MISO 32 (GF)

pan-fried chicken breast with creamy miso sauce, spinach and okra

ZUCCHINI MUSTARD YAKI 15 (GF, V)

deep-fried zucchini with mayo-miso-mustard gratin

LAMB RIBS 27

deep-fried lamb ribs glazed with ginger soy honey, renkon and gobo chips

BUTA KAKUNI 26 (GF)

slow-cook pork belly in sweet soy, onion, shiitake mushroom

HAPUKA SAKAMUSHI 31 (GFO)

steamed hapuka in dashi ponzu sauce with mixed vegetable and tofu

UDON NOODLE SOUP

served in dashi broth with spinach and spring onion

WAGYU BEEF 18

PRAWN TEMPURA 18

WILD MOUNTAIN VEGETABLE 15 (V)

FEED ME available 5pm - late

6 courses \$66^{PP}

LET US PICK OUR FAVOURITE SIGNATURE DISHES FOR YOU. **+\$40 sake matching**

Minimum 2 People

V = Vegetarian | GF = Gluten Free | GFO = Gluten Free Option Available

15% surcharge on public holidays any dietaries please ask staff

赤提灯

Akachochin

eat drink sake



LUNCH SET \$20PP

available 12pm - 3pm, Monday - Sunday *excludes public holidays

ADD A POT OF SAPPORO OR GLASS OF HOUSE WINE FOR \$5

OPTION 1

included: MISO SOUP, SALMON SASHIMI, RICE, GREEN SALAD

with a choice of one of the following:

- CHICKEN TERIYAKI
- GRILLED PORK BELLY
- AGEDASHI TOFU
- TONKATSU PORK LOIN

OPTION 2

UDON NOODLE SOUP

with a choice of one of the following:

- WAGYU BEEF
- VEGETABLE

served with: SALMON SASHIMI, GREEN SALAD, POTATO CROQUETTE

DESSERT MENU

SWEET POTATO BRULEE 14
sweet potato custard with toffee crust

DESSERT OF THE DAY
ask our staff what's on

BLACK SESAME PANNACOTTA 15

3 SCOOPS ICE CREAM 12

< SEE OVER PAGE FOR FULL MENU

BOOK YOUR NEXT FUNCTION WITH US!

CONTACT US ON EVENTS@SOUTHWHARFRESTAURANTS.COM.AU
OR CALL US ON 0438 623 799

TAP BEER

SAPPORO, JAPAN

COOPERS PALE ALE, SOUTH AUSTRALIA

small / big

7.5 / 10

6.5 / 9

WINES BY THE GLASS

SPARKLING

Emily Brut Cuvee, King Valley, VIC 9.5

Seppelt: The Great Entertainer, Prosecco, SA 10

SAUVIGNON BLANC

Oxford Landing, SA 9.5

Vidal, Marlborough, NZ 10.5

PINOT GRIS / GRIGIO

T'gallant Foundation: Pinot Grigio, Mornington, VIC 11

Villa Maria Private Bin, Pinot: Gris, Marlborough, NZ 12

RIESLING

Giesen Estate, Hawkes Bay, NZ 11

CHARDONNAY

The Long Paddock, King Valley, VIC 9.5

Sal 1859, Barossa, SA 12

ROSÉ

Upside Down, Marlborough, NZ 9.5

Bremerton Racy Rosé, Langhorne Creek, SA 11

PINOT NOIR

Truvee', SA 11

Oakridge, Over the Shoulder, Yarra Valley, VIC 13

SHIRAZ

Little Berry, McLaren Vale, SA 10

Phillip Shaw, 'The Idiot', Orange, NSW 12

CABERNET / CABERNET MERLOT

Hartogs Plate, Cabernet Merlot, WA 9.5

DRINKS

MOCKTAILS 8

YUZU GREEN TEA
yuzu, green tea, syrup

NIPPON SUNSET
orange juice, watermelon, grenadine

FUJI
apple juice, lychee, lemon

COCKTAILS

MURASAKI GST 16
gin, sake, tonic, cucumber

SAKERITA 18
lime, sake, vodka, cointreau

MATCHA MARTINI 18
green tea, gin, sake, matcha foam

TOKYO SOUR 18
bourbon, yuzu honey

RISING SUN 17
watermelon, orange, grenadine, vodka, sake

SAKE MOJITO 17
sake, rum, lime, mint

ICHIGO SAKE 17
strawberry, sake, umeshu, syrup

WHITE CHOCOLATE MARTINI 18
white chocolate liqueur, vodka vanilla, cream

LYCHEE DAIQUIRI 18
lychee liqueur, lemon juice, rum,
sake, peach snaps

AKATINI 16
shochu, coffee liqueur, espresso

INFUSED WATER 4

WAKE UP
cucumber, lemon, mint

BEAUTY
Orange, strawberry, lime

SUBLIME
kiwi, strawberry, lemon

HOUSE SODA 8 500ml

ROSE
lychee, rose, lime

APPLE
green apple, elderflower

YUZU
ginger, yuzu, citrus

BLOOD ORANGE
blood orange, pink grapefruit

LEMON
lemon syrup, lime, cucumber

PEACH
peach iced tea, raspberry

HOT DRINKS 4

SENCHA TEA
GENMAICHA TEA
HOJICHA TEA
MATCHA LATTE

ASK US FOR OUR FULL DRINKS MENU