

STARTER

CHICKEN	13.00
KARA-AGE nuggets•mayo•tomato sauce	
KUSHI KATSU crumbed kebabs•plain/bbq/spicy	
gf	TEBASAKI wings
gf	YAKITORI grilled kebabs
EBI TAMAGO TOJI	12.00
tempura prawns•egg•onion	
EDAMAME	8.50
vgf	boiled soybeans in the pod (eat the bean not the pod)
GOMA WAKAME	8.50
v	seaweed salad
GYOZA	9.50
v	fried/steamed dumpling
NATTO ISOBE AGE	10.50
v	tempura fried fermented soybean wrapped in nori
NATTO MAGURO	17.00
fresh tuna fermented soybean & egg yolk	
NATTO SALMON	17.00
fresh salmon fermented soybean & egg yolk	
SPRING ROLLS	8.50
TAKOYAKI octopus balls	12.00
TOFU	9.50
v	AGEDASHI TOFU deep fried tofu•soy•ginger
vgf	SPICY TOFU PIRIKARA pan fried tofu•chilli sauce

SALAD

salad of mixed greens with Jitsu's special dressing	
CHICKEN	18.00
GRILLED regular/spicy	
KATSU crumbed•plain/bbq/spicy	
TERIYAKI	
SASHIMI	
MIXED SEAFOOD plain/spicy 21.00	
ALL SALMON plain/spicy 23.00	
TOFU	18.00
vgf	FRESH
v	FURAI crumbed•plain/bbq/spicy
VEGAN MEAT	18.00
v	GRILLED regular/spicy
v	KATSU crumbed•plain/bbq/spicy sauce
v	TERIYAKI
v	SIDE SALAD 8.00

TEMPURA

EBI prawn	10.00
2pc	20.00
5pc	
v	KAKIAGE thin cut vegetable 11.00
MIXED prawn•fish•vegetable	14.50

DONBURI

rice bowls topped with your choice of main and a miso or vegetable soup		
	med	large
BEEF	14.00	19.00
YAKINIKU strips•onions		
CHICKEN	14.00	19.00
gf	GRILLED regular/spicy	
KATSU crumbed•plain/bbq/spicy		
KATSUDON crumbed•egg•onion		
TERIYAKI•mushrooms		
OYAKODON •egg•onion		
KAKIAGE DON	13.00	18.00
v	thinly sliced vegetable tempura	
PORK	14.00	19.00
KATSUDON egg•onions		
TOFU	13.00	18.00
vgf	GRILLED regular/spicy	
KATSUDON not vegan! egg•onions		
v	TOFU FURAI plain/bbq/spicy	
v	TERIYAKI	
TENDON	14.00	19.00
tempura prawn•thin cut vegetable tempura		
VEGAN MEAT	14.00	19.00
v	GRILLED regular/spicy	
v	KATSU crumbed•plain/bbq/spicy	
v	TERIYAKI	
add extra meat	5.00	6.00
add extra tofu	3.00	3.00

CURRY

mild Japanese curry with rice and miso soup		
curry base contains milk and peanuts		
	med	large
BEEF	15.00	20.00
CHICKEN	15.00	20.00
REGULAR		
KATSU crumbed		
EBI FURAI PRAWN	16.00	21.00
TOFU FURAI	14.00	19.00
VEGETABLE	13.00	17.00

JITSU PLATE

meat•seafood•tofu with rice,	
side salad/stir-fried veges/coleslaw•miso soup	
CHICKEN	20.00
gf	GRILLED regular/spicy
KATSU crumbed•plain/bbq/spicy	
TERIYAKI mushrooms	
FISH	20.00
BUTTERYAKI	
TERIYAKI	
TOFU	19.00
vgf	GRILLED regular/spicy
v	TERIYAKI
v	FURAI crumbed•plain/bbq/spicy
VEGAN MEAT	20.00
v	GRILLED regular/spicy
v	KATSU crumbed•plain/bbq/spicy
v	SHOGAYAKI capsicum•ginger
v	TERIYAKI mushrooms

BENTO BOX

choice of main•rice•assorted sides•pickled vegetables	
•miso/vegetable soup	
BEEF	21.00
YAKINIKU strips•onion	
PORK	21.00
BUTA SHOGAYAKI•ginger•capsicum	
CHICKEN	21.00
GRILLED regular/spicy	
KATSU crumbed•plain/bbq/spicy	
KARAAGE nuggets •mayo•tomato sauce	
TERIYAKI •mushroom	
FISH - HOKI	21.00
BUTTERYAKI	
TERIYAKI	
SASHIMI	30.00
ALL SALMON	
MIXED	
SEAFOOD FURAI	22.00
TEMPURA	22.00
MIXED	
KAIKIAGE	
TOFU	20.00
TERIYAKI	
FURAI crumbed•plain/bbq/spicy	
VEGAN MEAT	21.00
TERIYAKI	
KATSU crumbed•plain/bbq/spicy	

TEPPANYAKI

sizzling meals your choice of main•stir fried	
vegetables•rice•miso/vegetable soup	
gf	BEEF 26.00
gf	CHICKEN 22.00
gf	SEAFOOD 24.00
vgf	TOFU 20.00
v	VEGAN MEAT 22.00

BANQUET

selection of dishes, meant to be shared		
(minimum of 4 persons)		
SUSHI•SPRING ROLLS		
MISO SOUP		
KAKIAGE vegetable tempura		
BEEF YAKINIKU•		
CHICKEN (karaage/teriyaki)•		
FISH (butteryaki/teriyaki)		
STEAMED RICE	per person	40.00

EXTRAS

STEAMED RICE	3.00
MISO SOUP	3.00
vgf	VEGETABLE SOUP 3.00
PLAIN CURRY small bowl 6.00	
vgf	SIDE SALAD 7.00
vgf	SIDE STIR-FRIED VEGETABLES 6.00

Please inform waitstaff of any allergies or dietary restrictions before you order and we will try to accommodate.

gf can be made gluten-free upon request

v can be made vegetarian / vegan

NOODLE SOUP

build your own soup

	med	large
	14.00	19.00

CHOOSE NOODLE

- RAMEN thin egg noodle
 - ✓ UDON thick wheat noodle
 - ✓ SOBA buckwheat noodle
- add 3.00
extra noodles add 3.00

CHOOSE SOUP BASE

- CURRY has milk/cheese and peanuts
- ✓ MISO fermented soybean flavour
- ✓ SHOYU soy sauce base
- TONKOTSU pork flavour
- ✓ VEGAN CURRY

CHOOSE TOPPING

- BEEF/CHICKEN/PORK/SEAFOOD
 - ✓ TOFU/DUMPLINGS/VEGAN MEAT
- extra TOPPINGS add 6.00
extra EGG 3.00

YAKISOBA/YAKIUDON

stir-fried noodles with vegetables

YAKISOBA (thin egg noodle) or

YAKIUDON (thick wheat noodle)

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|----------------------------|-------|
| BEEF/CHICKEN/PORK | 18.00 |
| SEAFOOD | 20.00 |
| ✓ TOFU/VEGAN MEAT YAKIUDON | 18.00 |

YASAI ITAME

stir-fried vegetables

- | | |
|----------------------------|-------|
| gf BEEF/CHICKEN/PORK/PLAIN | 17.00 |
| gf SEAFOOD | 18.00 |
| vgf TOFU | 17.00 |
| ✓ VEGAN MEAT | 17.00 |

MAKI SUSHI

8pc

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|--|-------|
| CHICKEN | |
| CRISPY•lettuce•mayo | 12.50 |
| gf GRILLED•vegetables | 12.50 |
| SATAY SAUCE•vegetables | 12.50 |
| SWEET CHILLI SAUCE•vegetables | 12.50 |
| TERIYAKI•vegetables | 12.50 |
| SALMON | |
| gf URAMAKI-California style•vegetables | 13.50 |
| gf Fresh salmon•vegetables | 13.50 |
| gf Fresh salmon•avocado | 15.00 |
| TUNA | |
| gf Cooked tuna•vegetables | 12.50 |
| gf Fresh tuna•vegetables | 15.00 |
| TEMPURA | |
| Prawn tempura 10pc•avocado | 16.00 |
| VEGETABLE | |
| gf Capsicum•carrot•cucumber | 12.00 |
| gf add avocado | .50 |
| CREAM CHEESE & AVOCADO | |
| Crispy chicken | 14.00 |
| gf Fresh Salmon | 16.00 |
| gf Smoked chicken | 14.00 |
| Teriyaki chicken | 14.00 |
| Vegetables | 12.00 |

HOSOMAKI

single filling thin roll 6pc

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|---------------------|------|
| CRISPY chicken | 8.00 |
| gf GRILLED chicken | 8.00 |
| TERIYAKI chicken | 8.00 |
| gf Fresh salmon | 9.00 |
| gf Cooked tuna•mayo | 7.00 |
| gf Fresh tuna | 9.00 |
| vgf Avocado | 8.00 |
| vgf Cucumber | 8.00 |

INARI SUSHI

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|---|------|
| ✓ Tofu pockets filled with sushi rice 2pc | 8.00 |
|---|------|

SPECIALS

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|--|-------|
| OSHIZUSHI 4PC | 17.00 |
| gf layers of salmon•avocado•rice•mayo | |
| SALMON ABURI NIGIRI 2PC | 14.00 |
| lightly torched salmon•mayo•tare sauce | |

SASHIMI

slices of raw fish

- | | | |
|-------------|-------|-------|
| | half | whole |
| | 7pc | 12pc |
| ALL SALMON | 20.50 | 35.00 |
| ALL TUNA | 20.50 | 35.00 |
| SALMON•TUNA | 20.50 | 35.00 |

ONIGIRI

rice balls 2pc

- | | |
|------------------------------------|------|
| gf GRILLED CHICKEN•AVO | 8.00 |
| TERIYAKI CHICKEN•AVO | 8.00 |
| CRISPY CHICKEN•MAYO | 8.00 |
| gf SALMON FRESH•AVO | 9.00 |
| SALMON SALTED | 9.00 |
| gf COOKED TUNA•AVO | 7.00 |
| vgf VEGETABLES | 7.00 |
| add spicy garlic sauce to riceball | 0.50 |

GUNKAN

'gunboat' 2pc
rice and tempura bits wrapped in nori

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|-----------------|-------|
| gf SPICY SALMON | 12.00 |
| gf SPICY TUNA | 14.00 |

NIGIRI

2pc

- | | |
|--------------------|-------|
| EBI prawn | 8.00 |
| gf GRILLED CHICKEN | 8.00 |
| gf IKA squid | 8.00 |
| gf MAGURO tuna | 14.00 |
| gf SALMON | 10.00 |
| gf TAKO octopus | 8.00 |
| UNAGI eel | 9.00 |
| ✓ VEGAN MEAT KATSU | 8.00 |
| gf WHITE FISH | 8.00 |

MIXED PLATTERS

combinations of different sushi types

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|-------------------------------|-------|
| SUSHI LUNCH BOX | 20.00 |
| gf SALMON PLATTER | 25.00 |
| ✓ VEGAN PLATTER | 17.00 |
| ✓ VEGETARIAN PLATTER | 17.00 |
| PARTY PLATTER 40PC MAKI SUSHI | 60.00 |

DRINKS

- | | |
|-------------------------------|-------|
| JAPANESE ALCOHOL | |
| CHOYA UMESHU (PLUM WINE) | 10.00 |
| TAKARA TEN SAKE 150ml | 9.00 |
| BEER | |
| ASAHI SUPER DRY SILVER | 9.00 |
| ASAHI SUPER DRY BLACK (JAPAN) | 9.50 |
| ASAHI ZERO ALCOHOL | 8.50 |
| KIRIN | 9.00 |
| SAPPORO | 9.00 |
| LOW ALCOHOL BEER | 8.50 |
| GREEN TEA | |
| Marufuji Gen Mai Cha | 5.00 |
| SOFT DRINKS | |
| Coca-Cola Range | 4.00 |
| Bundaberg Range | 4.00 |
| JUICE | |
| Phoenix Range | 4.50 |
| Charlies Range | 5.00 |
| WATER | |
| Phoenix Sparkling Water | 4.50 |
| ENERGY DRINKS | |
| V Energy Range | 4.00 |

B.Y.O. (bottled wine only 750ml- 1 bottle between 2 people)
service charge 6.00

I.D. will be checked if you look under 25

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before you order and we will try to accommodate.

- gf can be made gluten-free upon request
- ✓ can be made vegetarian / vegan