

restaurant Sasa

STARTERS

| | | | |
|---|----|--|----|
| Edamame | 8 | Kamo-Negi Bao | 19 |
| | | Crispy duck with fresh salad in steam buns x2 Great for sharing !! | |
| Chunky Chips | 12 | Takoyaki Octopus Balls | 12 |
| | | You'll love the big and chunky octopus Pieces! | |
| Agedashi Tofu with Eggplants | 13 | Gyoza Pan-fried | 12 |
| Lightly fried tofu and eggplants served in savoury tsuyu broth. | | House made Japanese pork dumplings, Crispy outside, juicy inside. served with soy dipping sauce. | |
| Karaage Nibbles | 12 | Sui Gyoza | 11 |
| Served with spicy honey mayo dip. | | Boiled house gyoza, served with garlic Sesame soy dipping sauce. | |
| Icky Sticky Chicken Nibbles | 13 | Salmon Sushi Rolls 8pcs | 19 |
| Korean style spicy chicken, icky, sticky, Cannot get enough of! **Contains crushed peanuts. | | Fresh salmon and avocado. | |
| Angry Birds | 14 | Tempura Platter | 28 |
| Thai style Spicy Deep-fried Chicken wings seasoned with garlic, Chilli and Coriander. | | A selection of seafood and vegetables deep-fried in light and crispy tempura batter | |
| Squid Chilli Crunch | 17 | Sashimi Platter 16pcs | 32 |
| Deep-fried marinated squid seasoned with garlic, Chilli and Coriander. | | Enjoy a selection of fresh fish and scallop. | |
| Stuffed Mushrooms | 15 | | |
| Stuffed with pork mince, finished with Ginger and oyster sauce. | | | |
| WasaBeef Tataki | 19 | | |
| Eye fillet seared to perfection, subtly flavoured with Sasa's wasabi dressing. | | | |
| Buta Kakuni | 18 | | |
| Braised pork belly, juicy, tender and flavoursome. | | | |

RICE and NOODLES

| | |
|---|----|
| Fried Rice Chicken / Prawn | 19 |
| Udon Noodle Soup | 23 |
| Well balanced noodle soup with tempura vegetables, onsen egg, chicken and wakame Seaweed. | |

BURGER

| | |
|-------------------|----|
| Smash Burger | 26 |
| Served with chips | |

FROM THE WOK & DEEP-FRIED

| | |
|---|----|
| Tofu Champroo | 26 |
| Truly rustic yet well-balanced Okinawan stir-fried dish with pork, tofu and vegetables. | |
| Miso Teriyaki Chicken | 28 |
| Try new Teriyaki with sweet and savoury miso glaze | |
| Nan Ban Chicken | 27 |
| Deep fried chicken fillets with a sweet & sour nanban dressing, topped off with rich Japanese tartare sauce | |
| Katsu - Chicken or Pork Fillet | 26 |
| Freshly crumbed Panko cutlets, served with Japanese coleslaw | |

CURRIES *Japanese curries are very mild

| | |
|----------------------------|----|
| Chunky Beef Curry | 29 |
| Pork / Chicken Katsu Curry | 28 |
| Vegetable Curry | 27 |

SIZZLERS & STONE BOWLS

| | |
|--|----|
| Surf n' Turf | 49 |
| Garlic Butter Scotch Fillet, salmon and prawns on hot plate served with rice or chips | |
| Sizzling Garlic Butter Scotch Fillet | 35 |
| Served with wok fried beans and rice or chips | |
| Sizzling Bulgogi Beef | 30 |
| The Korean classic calls for slices of rich beef. Marinated with Kiwi fruits Tender and full of flavour! Served with rice | |
| Sizzling Yakisoba with Onsen Egg | 27 |
| Wok-fried noodles with pork belly and vegetables, a soft boiled Onsen egg served on top. | |
| Unagi Bibimbap Hot Stone Bowl | 32 |
| Teriyaki Eel, Onsen egg and veggies on rice served with miso soup. | |
| Salmon Bibimbap Hot Stone Bowl | 31 |
| Pan-fried Teriyaki salmon and vegetables on rice, served with miso soup. | |

STARTERS

| | |
|---|----|
| Edamame | 8 |
| Chunky Chips | 12 |
| Agedashi Tofu with Eggplants Lightly fried tofu and egg plants served in savoury Tsuyu broth. | 13 |
| Karaage Nibbles Served with spicy honey mayo dip | 13 |
| Angry Birds Thai style Spicy Deep-fried Chicken wings seasoned with garlic, Chilli and Coriander. | 15 |
| Squid Chilli Crunch Deep-fried marinated squid seasoned with garlic, Chilli and Coriander. | 18 |
| Nasu Dengaku Grilled eggplant with a sweet and savoury miso glaze. | 15 |
| WasaBeef Tataki Kiwi porterhouse seared to perfection, subtly flavoured with Sasa's wasabi dressing. | 20 |
| Sashimi Platter 16pcs Enjoy a selection of fresh fish and scallops. | 33 |
| Salmon Sushi Rolls 8pcs | 19 |

MAINS

FROM THE WOK & DEEP-FRIED

| | |
|--|----|
| Tofu Champroo Truly rustic yet well-balanced Okinawan stir-fried dish with pork, tofu and vegetables. | 28 |
| Miso Teriyaki Chicken Try new Teriyaki with sweet and savoury miso glaze | 28 |
| Chicken / Pork Katsu Freshly crumbed katsu, never tried before, Now you can! | 29 |

SIZZLERS & STONE BOWLS

| | |
|--|----|
| Sizzling Garlic Butter Scotch Fillet | 35 |
| Sizzling Bulgogi Beef The Korean classic calls for slices of rich beef Tender and full of flavour! Served with rice | 30 |
| Salmon Bibimbap Hot Stone Bowl Pan-fried Teriyaki salmon and vegetables on rice, served with miso soup. | 31 |
| Chicken Bibimbap Hot Stone Bowl Flavourful Teriyaki Chicken, Onsen egg vegetables on rice, served with miso soup. | 31 |
| Bulgogi Beef Bibimbap Flavourful bulgogi beef, Onsen egg and vegetables on rice, served with miso soup | 32 |

STARTERS

| | | | |
|---|----|--|----|
| Edamame | 8 | Nasu Dengaku | 15 |
| | | Grilled eggplant with a sweet and savoury miso glaze. | |
| Chunky Chips | 12 | | |
| Agedashi Tofu With Egg Plants | 12 | Wok-Fried Spicy Baby Beans | 12 |
| Lightly fried tofu and egg plants served in savoury, Tyuyu broth. | | | |
| Pan-Fried Vegetable Gyoza | 12 | Icky Sticky Crunchy Tofu | 12 |
| Pan-fried vegetable gyoza, served with deep-fried in soy Dipping sauce. | | crunchy Tofu Tossed in a Spicy sauce topped with crushed peanuts | |
| Vegetable Sui Gyoza | 12 | Tempura Platter | 26 |
| Boiled house Gyoza, Served with garlic sesame soy Dipping sauce. | | A selection of Vegetables Crispy tempura Batter | |
| | | Bon-fire | |
| | | Thai style spicy Broccoli wok fried Vegetables | |

MAINS

| | |
|--|----|
| Vegetable Fried Rice with Cashew Nuts | 20 |
| Nabe-Yaki Udon Noodle Soup | 23 |
| Well balanced noodle soup with vegetables and wakame seaweed. | |
| Tofu Champroo | 26 |
| Okinawan style stir- fried seasonal vegetables with chunky tofu. | |
| Teriyaki Tofu Bibimbap Hot Stone Bowls | 29 |
| Teriyaki Tofu with vegetables over rice. Served with Miso soup. | |
| Chunky Vegetable Curry | 26 |

Desserts

- Ice Cream Sundae with chocolate or berry sauce 8



- Green-tea ice-cream 7

Desserts

- Ice Cream Sundae with chocolate or berry sauce 8



- Green-tea ice-cream 7



- Chocolate Fondant With Ice cream 11



- Chocolate Fondant With Ice cream 11

RESTAURANT SASA

DRINK LIST

200ML /750ML B SPARKLING

| | |
|-------|----------------------------|
| 17/60 | Deutz Brut |
| 17/- | Brilla Prosecco Rose |
| 80 | Rock Ferry Blanc de Blancs |

G/B WHITE

| | |
|-------|--------------------------------|
| 15/52 | KIMURA Sauvignon Blanc |
| 12/45 | Oyster Bay Sauvignon Blanc |
| 13/49 | Lake chalice Falcon Pinot Gris |
| 16/59 | Eva Chardonnay |
| 15/53 | Rock Ferry Pinot Blanc |
| 9 | House white Blenheimer Dry |

ROSE

| | |
|-------|-----------------|
| 13/45 | Petal Stem Rose |
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RED

| | |
|-------|------------------------------|
| 23/85 | Rock Burn Pinot Noir |
| 14/51 | Villa Maria Pinot Noir |
| 14/52 | Petal Stem Merlot |
| 15/52 | Esk Valley Syrah |
| 15/55 | ALPHA-DOMUS Melbec Cabernet |
| 9 | House Red Banrock Shiraz Cab |

NON-ALCOHOL DRINKS

| | |
|------|--------------------------------|
| 9 | Ume-coke |
| 5 | Coke/Coke-Zero |
| | 0.50-Add Raspberry |
| 6.50 | Ginger Beer |
| 6.50 | LLB |
| 6.50 | Pink Grapefruit Juice (McCoy) |
| 5 | Apple/Orange juice |

HOT DRINKS

| | |
|------|--------------------------------|
| 5 | Long black /Americano |
| 6 | Flat white/Latte/Cappuccino |
| 6.50 | Mocaccino/Hot Chocolate |
| 7 | Tea pot - Earl-grey/Genmai-cha |

BEER

| | |
|----------------------------|----|
| DNA, Hitman Hazy IPA (TAP) | 14 |
| Heineken | 9 |
| Asahi | 9 |
| Asahi Black | 12 |
| Sapporo | 11 |
| Orion (500ml) | 13 |
| Steinlager Light (2.5%) | 9 |
| Asahi ZERO | 9 |

SAKE 30ML/100ML/300ML

| | |
|----------------------|--------------|
| SHUKUJU JUNMAI (15%) | 6 / 16 / 38 |
| DENSHIN YUKI (16%) | 7 / 19 / 47 |
| DENSHIN RIN (17%) | 10 / 25 / 67 |
| Nakano Umeshu(20%) | 7 / 19 / 47 |

| | |
|---------------------------------|----|
| SAKE Tasting set of 3 | 21 |
| Won soju SOMEK (ASAHI/Heineken) | 18 |

RTD

| | |
|-------------------------------------|------|
| PURU-PURU Plum 190 ml (3%) | 12.5 |
| -Jelly texture liquor and fizziness | |
| CHU-HI Peach/YUZU | 12.5 |
| UMESHU & SODA (150ml) | 14 |

SPIRITS

S / D

| | |
|----------------------------|-------|
| Whiskey | 9/16 |
| Suntory Kaku | 14/20 |
| -and coke | |
| High-ball (whiskey & soda) | 14 |
| ROKU Gin | 9/16 |
| &Soda | 14/20 |
| &Tonic | 16/22 |
| Wasabi Gin | 11/18 |
| & Soda | 16/22 |
| & Tonic | 18/25 |