

Menus

restaurant Sasa

STARTERS

Edamame	8	Kamo-Negi Bao	19
Chunky Chips	12	Crispy duck with fresh salad in steam buns x2 Great for sharing !!	
Agedashi Tofu with Egg Plants	12	Gyoza Pan-fried	11
Lightly fried tofu and eggplants served in savoury tsuyu broth,		House made Japanese pork dumplings, served with Chilli dipping sauce. Crispy outside, juicy inside.	
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	Tempura Platter	27
Korean style spicy chicken, icky, sticky, Cannot get enough of! **Contains crushed peanuts.		A selection of seafood and vegetables deep-fried n light and crispy tempura batter	
Tori-Ten	13	Carpaccio	22
Chicken with crispy and fluffy tempura better, served with mustard ponzu dipping.		Raw fish drizzled with lemon juice and olive oil.	
Takoyaki Octopus Dumplings	11	Sashimi Platter 16pcs	28
You'll love the big and chunky octopus Pieces!		Enjoy a selection of fresh fish and scallops.	
Stuffed Mushrooms	15	Salmon Sushi Rolls 8pcs	17
Stuffed with pork mince, finished with ginger, oyster sauce.			
WasaBeef Tataki	19		
Kiwi porterhouse seared to perfection, subtly flavoured with Sasa's wasabi dressing.			
Buta Kakuni	17		
Braised pork belly, juicy, tender and flavoursome.			
Squid Chilli Crunch	17		
Deep-fried marinated squid seasoned with garlic, Chilli and Coriander.			

RICE and NOODLES

Fried Rice Chicken / Prawn	19
Udon Noodle Soup	22
Well balanced noodle soup with tempura vegetables, onsen egg, chicken and wakame Seaweed.	

BURGER

Smash Burger	24
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restaurant Sasa

FROM THE WOK & DEEP-FRIED

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

CURRIES

Chunky Beef Curry	29
Pork / Chicken Katsu Curry	28
Vegetable Curry	26

SIZZLERS & STONE BOWLS

Sizzling Garlic Butter Scotch Fillet Served with vegetables and rice or chips	35
Sizzling Bulgogi Beef The Korean classic calls for slices of rich beef. Marinated with Kiwi fruits Tender and full of flavour! Served with rice	29
Sizzling Yakisoba with Onsen Egg Wok-fried noodles with pork belly and vegetables, a soft boiled Onsen egg served on top.	25
Unagi Bibimbap Hot Stone Bowl Teriyaki Eel, Onsen egg and veggies on rice served with miso soup.	31
Salmon Bibimbap Hot Stone Bowl Pan-fried Teriyaki salmon and vegetables on rice, served with miso soup.	30

STARTERS

Edamame	7
Chunky Chips	12
Agedashi Tofu with Egg Plants Lightly fried tofu and egg plants served in savoury Tsuyu broth.	12
Karaage Nibbles Served with spicy honey mayo dip	13
Tori-Ten Chicken with crispy and fluffy tempura batter, served with mustard ponzu dipping.	14
Nasu Dengaku Grilled eggplant with a sweet and savoury miso glaze.	14
WasaBeef Tataki Kiwi porterhouse seared to perfection, subtly flavoured with Sasa's wasabi dressing.	20
Squid Chilli Crunch Deep-fried marinated squid seasoned with garlic, Chilli and Coriander.	18
Sashimi Platter 16pcs Enjoy a selection of fresh fish and scallops.	27
Salmon Sushi Rolls 8pcs	17

MAINS

FROM THE WOK & DEEP-FRIED

Tofu Champroo Truly rustic yet well-balanced Okinawan stir-fried dish with pork, tofu and vegetables.	28
MisoTeriyaki Crispy 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	29
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	31

restaurant *Sasa* VEGAN MENU

STARTERS

Edamame	7	Nasu Dengaku	14
Chunky Chips	12	Spicy Wok-Baby Beans	12
Agedashi Tofu With Egg Plants	11	Icky Sticky Crunchy Tofu	12
Lightly fried tofu and egg plants served in savoury, Tyuyu broth.		crunchy Tofu Tossed in a Spicy sauce topped with crushed peanuts	
Pan-Fried Vegetable Gyoza	11	Tempura Platter	26
Pan-fried vegetable gyoza, served with deep-fried in light chilli soy Dipping sauce.		A selection of Vegetables Crispy tempura batter	
Vegetable Sui Gyoza	10		
Boiled house Gyoza, Served with garlic sesame soy Dipping sauce.			

MAINS

Vegetable Fried Rice with Cashew Nuts	20
Nabe-Yaki Udon Noodle Soup	22
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