

**77. Wagyu Sirloin Grade 9** 40  
Wagyu sirloin with a fresh Narrogin shiitake. 100gr.

**78. Wagyu Grade 9** GF 37  
Grade 9 Wagyu brisket sliced finely with shio togarashi & dipping sauce. Very rich and tasty. 150g.

**80. Angus Fillet Steak** GF 34  
Southwest fillet steak (MSA) served cut into pieces on volcanic rock with shio togarashi and dipping sauce. Leaner than wagyu but still tasty. 140g.

**81. Pork Tonkatsu Cutlet Nagoya** 34  
Deep fried tender pork cutlet Panko coated with naturally slow fermented aka-miso sauce from Mazutaka Miso (Aichi). This is the style of Nagoya, west of Tokyo.

## side orders

**49. Seaweed Salad** 7

**50. Steamed Rice** V GF 4

**51. Miso Soup** GF 4

**52. Kansai Chips (lotus root & burdock)** V GF 9

**53. Gari (pickled ginger)** V GF 3

**54. Edamame** V GF 8

**55. Kimuchi & Tsukemono (pickles)** V 7

**56. Japanese Green Salad** V 7

**57. Eihire (stingray fin) jerky** 12  
More snack than entree. Will bring back fond memories for those who've been to Japan and eaten at izakaya. If you haven't had before maybe best not to order.

# SUSHI

## sushi maki rolls

*Freshly made from the sushi bar in the back room.  
Let us know if you want a gluten free version.*

**(A) Tsunami Roll** 19  
Tempura Prawns and Avocado in maki roll coated with sesame seeds

**(B) Hotate Roll** 22  
Scallops, Salmon, Avocado, Wasabi

**(C) Volcano Roll** 22  
Salmon avo, chilli, spicy mayo, tobiko, Kabayaki (eel sauce)

**(D) Gekko Roll** 23  
Eel, Avocado, Aburi Salmon, Tartare

**(E) Vegetarian Roll** 17  
Tempura Vegetables, Spicy Mayo

**(F) Crispy Spicy Tuna Roll** 21  
Spicy Tuna, takuan pickle, tenkasu

**(G) Cancun Roll** 23  
Tempura Prawns & Smoked Wagyu, chilli sauce, truffle sauce, balsamic vinegar & aoli.

## nigiri combination

Nigiri is various items, usually fresh fish, on small fluffy gently hand pressed balls of vinegared rice.

**(H) Nigiri 7** 48  
7p Chefs Special Selection

**(I) Aburi Salmon Belly** 20  
3p Salmon toro, Truffle Mayo, Chives

**(J) Aburi Wagyu Grade 9** 22  
3p Wagyu Strip Grade Nine

**(K) Tsunami Signature Nigiri** 46  
6p Otoro, Aburi Salmon, Aburi Wagyu 2 pc ea

**(L) Sushi & Sashimi Platter** 43  
6p sashimi 6p nigiri, 8 pcs hosomaki (20p total)

## sashimi

*Fresh cut from Tetsuya at the sushi bar*

**(M) Oyster Natural** 6p 21

**(N) Otoro Sashimi** 3p Bluefin Tuna Belly 38

**(O) San Ten Sashimi** 3 Varieties 9p 30

**(P) Go Ten Sashimi** 5 Varieties 15p 45

**(Q) Tsunami Sashimi Chefs Special** 20p 65

## individual nigiri

*nigiri a la carte (1P).*

**Otoro - tuna belly** 14

**Maguro - Tuna** 8

**Sake - Salmon** 7

**Tai - Snapper** 7

**Hotate - Scallop** 8

**Ebi - Prawn** 7

**Hiramasu - King Fish** 8

**Kajiki toro - Sword Fish Belly** 9

**Ikura - Salmon Roe** 10

**Unagi - Fresh Water Eel** 8

**Uni - Sea Urchin** 12

**Wagyu G9 (aburi-blowtorch seared))** 8

## temaki & other

*Temaki hand (fish etc in a seaweed cone with rice).  
If at the counter ask Tetsuya for special limited temaki that he may be able to do if he has the ingredients. Like in "Midnight Diner".*

**(R) Tsunami Hand Roll** 12  
2p Prawn, Avocado, Cucumber, Tobiko

**(S) Spicy Tuna Hand Roll** 14  
2p Spicy Tuna, takuan pickle, Chives

**(T) Salmon and Ikura Hand Roll** 18  
2p Salmon, Salmon Roe, Avocado

See Tsunami Ko  
teppanyaki bar —>

