



## sushi maki rolls

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

<b>(A) Tsunami Roll</b>	<b>20</b>
Tempura Prawns and Avocado in maki roll coated with sesame seeds	
<b>(B) Hotate Roll</b>	<b>23</b>
Scallops, Salmon, Mentaiko, Mayo	
<b>(C) Volcano Roll</b>	<b>23</b>
Salmon avo, chilli, spicy mayo, tobiko, Kabayaki (eel sauce)	
<b>(D) Gekko Roll</b>	<b>23</b>
Eel, Avocado, Aburi Salmon, Tartare	
<b>(E) Vegetarian Roll</b>	<b>18</b>
Tempura Vegetables, Spicy Mayo	
<b>(F) Golden Dragon Roll</b>	<b>23</b>
Eel, Tamago, Avo, Eel sauce	
<b>(G) Cancun Roll</b>	<b>23</b>
Tempura Prawns & Smoked Wagyu, chilli sauce, truffle sauce, balsamic vinegar & aoli.	

## nigiri combination

Fresh fish on small balls of vinegared rice.

<b>(H) Nigiri 5</b>	<b>38</b>
A5 Wagyu, Otoro, Scampi, Tuna, Salmon Belly	
<b>(I) Aburi Salmon Belly</b>	<b>18</b>
2p Salmon toro, Truffle Mayo, Chives	
<b>(J) Aburi Wagyu A5</b>	<b>24</b>
2p Wagyu Strip Grade Nine	
<b>(L) Sushi &amp; Sashimi Platter</b>	<b>43</b>
6p sashimi 6p nigiri, 2p o-toro sashimi, 4p Tsunami roll (18p total)	

## sashimi

The sushi bar — sit at the counter if you wish

<b>(N) Otoro Sashimi 3p Bluefin Tuna Belly</b>	<b>38</b>
<b>(O) San Ten Sashimi 3 Varieties 9p</b>	<b>34</b>
<b>(P) Go Ten Sashimi 5 Varieties 15p</b>	<b>52</b>

## individual nigiri

nigiri a la carte - 2 pieces per serve

<b>Otoro - tuna belly</b>	<b>28</b>
<b>Maguro - Tuna</b>	<b>16</b>
<b>Sake - Salmon</b>	<b>14</b>
<b>Tai - Snapper</b>	<b>14</b>
<b>Hotate - Scallop</b>	<b>16</b>
<b>Ebi - Prawn</b>	<b>14</b>
<b>Hiramasa - King Fish</b>	<b>16</b>
<b>Kajiki toro - Sword Fish Belly</b>	<b>18</b>
<b>Ikura - Salmon Roe</b>	<b>16</b>
<b>Unagi - Fresh Water Eel</b>	<b>16</b>
<b>Uni - Sea Urchin</b>	<b>24</b>
<b>Scampi (blowtorch seared)</b>	<b>16</b>

## hot dishes

Designed to share

<b>1. Miso Glazed Nasu Bites</b> <b>V/GF/DF</b>	<b>15</b>
Deep fried eggplant with yuzu miso sauce & spring onion on top.	
<b>3. Pork Belly Skewers</b> <b>DF</b>	<b>16</b>
Tender pork belly glazed with teriyaki, sweet chili and topped with spring onion.	
<b>5. Agedashi Tofu</b> <b>V GF</b>	<b>16</b>
Agedashi tofu plus vegetarian dishes that vary according to season and chef preference.	
<b>8. Wagyu Gyoza</b>	<b>17</b>
Wagyu dumplings hand made on the premises. 4 pieces. Truffle sauce.	
<b>9. Tori Karaage</b> <b>GF</b>	<b>17</b>
Koji marinated chicken for tenderness, lightly deep fired. The perfect accompaniment for Japanese beer.	
<b>13. Whisky Glazed Lamb Ribs</b>	<b>25</b>
Thrice cooked (slow cooked, pan fired and then torched) with blitzed red capsicum sauce and Yamazakura whisky sauce.	
<b>14. Prawn Tempura</b>	<b>24</b>
(4 local Prawns) in light tempura style.	
<b>15. Vegetarian Tempura</b> <b>V</b>	<b>19</b>
Fresh seasonal variation of vegetables. Vegan optional, (please ask).	
<b>81. Pork Tonkatsu Cutlet Nagoya</b>	<b>34</b>
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.	

## children's menu

57. Kid's Bento Box (10 year old and under) **15**

Teriyaki chicken rolls (5 pieces) on a bullet train with prawn, spring roll, potato salad, & fruit.

Kid's Udon Noodles **10**

## seafood small dishes

Designed to share

<b>10. Caramelized Popcorn Shrimp</b>	<b>18</b>
Tempura small prawns with creamy slightly spicy sauce.	
<b>16. Marinated Black Cod</b> <b>GF</b>	<b>37</b>
Sake kasu & miso marinated rich Black Cod, eggplant, broccoli & lotus chips.	

## cold small dishes

Designed to share

<b>2. Wagyu Tataki</b> <b>GF</b>	<b>21</b>
Wagyu tataki grade 9, lightly smoked.	
<b>7. Tuna Crudo</b>	<b>21</b>
Seared thinly sliced fresh tuna, citrus soy & wasabi salsa.	
<b>11. Japanese Tostada</b>	<b>12</b>
Salmon, tuna, shiromi tartare, avocado & truffle sauce	

## sukiyaki

All our sukiyaki come in special cast iron 'nabe' pots with a shallow sukiyaki broth. Suki-yaki is a broth of soy, mirin, sake and contains no fat. Vegetables can vary but usually contain Chinese cabbage, tofu, shiitake with 2 types of noodles (bean thread and udon (except 25)). If you want to spice up ask waiter for Japanese shichimi. Optional extra raw egg \$2.

**25. Spicy Pork Suki-yaki** 33  
Korean inspired nabe dish of finely sliced pork with very spicy sauce and ginger and chewy noodles. 200gr.

**26. Wagyu Beef Suki-yaki** 38  
Thinly sliced fresh 100% purebred wagyu beef, cooked vegetables with bowl of rice. 100gr.

**27. Chicken Suki-yaki** 33  
Fresh chicken with seasonal vegetables with bowl of rice.

**28. Seafood Miso Nabe** 38  
Salmon, mussels, imported Japanese chikuwa fish cake, cooked vegetables in a miso broth with a bowl of rice.

**29. Vegetarian Suki-yaki** (V) 32  
Fresh seasonal vegetables cooked in sukiyaki broth & 2 thick deep fried pieces of agedashi tofu.

## side dishes

*Designed to share*

- 49. Seaweed Salad
- 50. Steamed Rice (V) (GF)
- 51. Miso Soup (GF)
- 52. Konsai Chips (lotus root & burdock) (V) (GF)
- 53. Gari (pickled ginger) (V) (GF)
- 54. Edamame (V) (GF)
- 55. Kimuchi & Tsukemono (pickles) (V)
- 56. Japanese Green Salad (V)

## ishiyaki volcanic & other

Meals served on volcanic rock @400°C. Food cooks naturally in its own juices. Dipping sauces provided. Please don't put chilli on stone. All ishiyaki (rocks) come with rice.

**30. Teriyaki Chicken** 29  
Chicken cooked in teriyaki style then served on a bed of onions on rock with rice & small salad. Tasty.

**75. Seafood Combination** (GF) 41  
Barramundi, prawn, scallops, ponzu & aioli dipping sauce.

**69. Wagyu Steak** (GF) 41  
Wagyu rump Grade 8/9, cut into cubes with Japanese style potato salad and dipping sauce. 140g.

**70. Wagyu & Scallops** (GF) 49  
Wagyu rump Grade 8/9 as above but with 2 scallops, potato salad, dipping sauce. 140g.

**77. Wagyu Sirloin Grade 9** 40  
150 Wagyu sirloin, fresh Narrogin Shiitake. 100gr.

**78. Wagyu Grade 9** (GF) 37  
Grade 9 Wagyu brisket sliced finely with shio togarashi & dipping sauce. Rich and tasty. 150g. No chilli on stone.

**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  
7 Deep fried tender pork cutlet Panko coated with naturally  
4 slow fermented aka-miso sauce from Mazutaka Miso  
4 (Aichi). Nagoya style. (If you don't want coated you can  
9 ask for sauce on the side).

3  
8  
7  
7



Sushi & sashimi



Hiramasa



'Nigiri 5'

## cocktails

<b>Aperol spritz</b>	17
Prosecco, Aperol, Soda water	
<b>Roku Collins</b>	19
Roku gin, local rosemary syrup, lemon, soda	
<b>Cosmopolitan</b>	19
Vodka, cranberry juice, lime juice, Cointreau.	
<b>Strawberry Daiquiri</b>	19
White Rum, Strawberries, Lemon, Cointreau.	
<b>Margarita</b>	19
Tequila, Cointreau, Lime Juice. Choice of Shichimi Spicy Salt.	
<b>Passion Fruit Mojito</b>	19
White Rum, Sugar Syrup, Passion Fruit, mint	
<b>Espresso Martini.</b>	19
Vodka, Kahlua, cold drip	
<b>Lychee martini</b>	19
Vodka, lychee liquor, lemon juice	
<b>Amaretto Sour</b>	19
Amaretto, bourbon, lemon juice, syrup, egg white	
<b>Negroni</b>	19
Roku gin, Campari, vermouh rosso	
<b>Sunset Lover</b>	21
Gin, Malibu, lychee, watermellon, bitters	

## sake cocktails

<b>The Lychee Chiller</b>	18
Sake, lychee juice, syrup, fresh Lychees.	
<b>Sake Sour</b>	18
Sake, shochu, egg white, yuzu juice	
<b>Yuzu Japanese Mule</b>	18
Sake, Yuzu Juice, Syrup, Ginger beer.	
<b>Tokyo Iced Tea</b>	22
Midori, Sake, Vodka, White Rum, Tequila	

## mocktails

<b>Citrus Bliss</b>	9
Lychee & Citrus Blend.	
<b>Tsunami Punch</b>	9
Orange, Mango, Pineapple, Grenadine, Lime.	
<b>Watermellon Fizz</b>	12
Fresh watermellon, Lychee, Cucumber Syrup & soda water.	

## tap beer *Schooner 425ml.*

Pale Ale, FRemantle microbrew, fresh	10
Saporro	14

## bottled beer

Hahn Light 375ml	10
Asahi Zero	10
Asahi 330ml	12

## highballs

*Refreshing, low sugar and alcohol (approx 2%)*

Yuzu (Japanese lemon) highball (Ehime / Wakayama)	12
Lychee highball (Wakayama)	12
Umeshu (plum) highball (Chiba)	12
Momoshu highball / White Peach (Wakayama)	12

## shochu 60ml / 720ml

Niigata Meijo Honiyara (kome) - Niigata	8	80
Gozenshu 'Oisa!' (Mugi) — Okayama	9	90
Eiko Kinra (Kome) — Ehime	9	90
Kojika White Koji (Imo) — Kagoshima 900ml	9	110
Kojika Black Koji (Imo) — Kagoshima	9	95
Kojika Aotombo deluxe (Imo) — Kagoshima	12	110
Kojika Benitombo (try hot) (Imo) — Kagoshima	14	120
Masumi (sake kasu) — Nagano (1.8L)	14	250
Eiko Okuri Okura (chestnut) — Ehime	14	115
Hyakuyen no Kodoku (Mugi) — Miyazaki (100 years of solitude) 40% Barrel aged	33	NA

## Japanese whisky shortlist

Yamazakura Black Label blended* 40%	12
Yamazakura Pure Malt* 48%	14
Hibiki Japanese Harmony	30
Yamazaki 12 year old	54
(Larger whisky list available on request)	

## hot drinks

Genmaicha Japanese tea	5
Sencha	5
Tea, peppermint or English breakfast or Camomile or Earl Grey	5

## non alcoholic

Sparkling / Still Water 750ml	6.5
Yuzu sparkling low sugar	6.5
Lychee Coke	6.5
Coke, Coke No Sugar, Solo, Sprite (lemon-lime)	5
Lemon Lime & Bitter	5
Mango, Apple or Orange Juice	5

## Kajitsushu (Japanese fruit liqueur)

### Umeshu (plum wine)

	size	code	glass	bottle
Eikoh Kuramoto Umesu		EIK-16	10.00	
Eikoh Kuramoto Umesu	500mL	EIK-06		60.00
Gozenshu Yumemakura Junmai Umesu	500mL	GZNS-28	14.00	76.00
Koshigoi Daiginjo Jikomi Plum Wine	500mL	KGO-11	14.00	82.00
Niigata Meijo 'Yuyu' Umesu	500mL	NIM-11		53.00
Koshigoi Ginjo Jikomi Plum Wine	720mL	KGO-12	12.00	68.00
Kinmon Shizuku Silver Aged Umesu (10 year old)	720mL	KIN-01	13.00	128.00
Kinmon Shizuku Gold	720mL	KIN-03	15.00	138.00
Kinmon Umeshizuku Premium	720mL	KIN-05	25.00	232.00
Sekaiitto Nanki No Kanjuku Nigori Umesu (Plum)	720mL	SEK-04	12.00	86.00
Sekaiitto Wakanomegumi Minabe No Umesu (Plum)	720mL	SEK-08	12.00	79.00
Kojika Umesu (Plum Wine)	720mL	KOJ-03	16.00	
Tentak Honkaku Umesu (Vegan & certified organic)	720mL	TEN-05	16.00	69.00

### Yuzushu (Japanese citrus)

Eikoh Kuramoto no Yuzushu (glass only)		EIK-26	10.00	
Gozenshu 9 Yuzusake		GZNS-48	12.00	
Sekaiitto Wakanomegumi Ryujin No YuzuSake (Citron)		SEK-16	12.00	
Masumi Yuzushu (Yuzu Liqueur)	300mL	MAS-21		45.00
Eikoh Kuramoto no Yuzushu	500mL	EIK-25		55.00
Koshigoi Yuzushu (Yuzu Party)	720mL	KGO-17	12.00	70.00
Kounotsukasa Yuzushu	720mL	KNTKS-28	11.00	66.00
Sekaiitto Wakanomegumi Premium Yuzushu	720mL	SEK-07	16.00	92.00

### Momoshu (Japanese white peach)

Sekaiitto Wakanomegumi Momoyama Momosake		SEK-01	11.00	
Yoikigen Momoshu (White Peach)	360mL	YK-06		46.00
Sekaiitto Wakanomegumi Momoyama Momosake	720mL	SEK-02	11.00	68.00
Yoikigen Momoshu (White Peach)	720mL	YK-07	11.00	85.00
Sekaiitto Wakanomegumi Premium Momoshu	720mL	SEK-03	16.00	88.00

### Other

Kirin Anzu Apricot キリン にごり杏露酒.	720mL	SEK-08	15.00	108.00
Sekaiitto Lychee-shu	720mL	SEK-18	12.00	65.00
Yoikgen Nashishu (Pear)	720mL	YK-08	11.00	72.00

## Sake Tokurri (Carafe) 180ml (large sake list available later in the menu).

● ~ recommended cold ● ~ recommended hot ●● ~ can be drunk hot or cold

Niigata Meijo Echigoya Sobe Junmai	NIM-06	12.00	●●
Light dry Niigata style, good warmed			
Taiheizan Shingetsu Junmai	TAH-13	16.00	●●
Akita kimoto method, dry, soft spring water from Shirakami-Sanchi World Heritage mountain range			
Sekaiitto Kishu Junmai	SEK-17	16.00	●●
Fruit driven, not dry, flavourful. Wakayama.			
Hourai Kaden Tezukuri Junmai Ginjo	HORAI-08	20.00	●
Tropical pears with balance. a lengthy finish, slight sweetness well balanced with a notes of white pepper.			
Imada Fukucho Junmai Hattanso	IM-21	18.00	●
Hattanso rice rescued from extinction – recommended for oysters & light seafood.			
Gonzenshu 9 White Bodaimoto Junmai Nama	GZNS-46	24.00	●
Ancient bodaimoto brew process, genshu (un-diluted), nama (un pasteurised), jukusei (aged at 5°C)			
Niida Honke Shizenshu Kan Atsurae Junmai (Red Label)	NI-05	24.00	●●
Natural sake from fields full of frogs not pesticides, junmai earthy flavour suits heating ('kan') or cold.			
Senkin Modern Muku	SEN-18	40.00	●
Premium sake by famous Usui brothers. 3 rices, Yamadanishiki, Omachi and Kame no O.			

## White Wine

### Champagnes & Sparkling wine

		150ml glass	Bottle	
NV	Cherubino Folklore Sparkling Brut	10	34	SW & Great Southern WA
NV	Willow Bridge Blanc de Blanc		42	Geographe WA
NV	San Martino Prosecco Superiore extra dry	11	46	Veneto Italy
NV	Masumi Origami Sparkling Sake 375ml		49	Nagano, Japan
NV	Gosset Grand Réserve Champagne		170	Vallee de la Marne France

### Sauvignon Blanc, Semillon & Blends

2023	Bookends Fume (slightly wooded)		45	Geographe WA
2024	Voyager Sauvignon Blanc Semillon	12	48	Margaret River WA
2022	The Yard Sauvignon Blanc		46	Pemberton, WA
2022	Adriano 2022 Sauvignon 'Basarico' DOC		68	Piedmont, Italy
2024	Cherubino Pemberton Sauvignon Blanc		72	Pemberton, WA

### Chardonnay

2022	Willow Bridge G-10		50	Geographe WA
2024	Voyager 'Coastal'	12	51	Margaret River, WA
2022	Cherubino Pedestal		92	Margaret River WA
2019	Te Pa St Leonards Reserve 97/100 Halliday		110	Marlborough, NZ
2023	Cherubino Margaret River Chardonnay		146	Margaret River WA

### Other

2023	Solana Rose	11	48	Geographe WA
2023	Cherubino Frankland River Riesling	14	67	Frankland River SA
2021	Grosset 'Springvale' Riesling Organic, Vegan		90	Clare Valley SA

## Red Wine

### Shiraz

2021	Willow Bridge Gravel Pit	12	45	Geographe WA
2022	Charles Melton Wines The Father In Law Shiraz		67	Barossa Valley SA
2021	S.C. Pannell Merrivale	14	68	McLaren Vale SA
2020	Willow Bridge Black Dog		72	Geographe WA

### Cabernet Sauvignon & Blends

2022	Willow Bridge Coat of Arms	12	48	Geographe WA
2023	Voyager Cabernet Sauvignon		99	Margaret River, WA
2021	Cherubino Margaret River Cabernet Sauvignon		146	Margaret River, WA

### Pinot Noir

2024	Moorooduc Estate Devil Blend Creek	14	60	Mornington Peninsula Vic
2022	Cherubino Laissez Faire Pemberton		76	Pemberton, WA
2022	Mulline Portarlington		99	Bannockburn, Vic
2022	Mac Forbes Yarra Junction Village		99	Yarra Valley, Vic

### Other Varietals & Blends

2023	Willow Bridge Grenache Shiraz Mataro		48	Geographe WA
2021	Cherubino 'IV' Cunoise Mataro Shiraz Grenache	13	54	Frankland River WA
2020	Moss Wood Ribbon Vale Merlot		131	Margaret River WA
2020	Cherubino Ovale Beautiful South Red Blend		86	Southwest WA
2017	Moss Wood Ribbon Vale Merlot		131	Margaret River WA
2022	Adriano 2019 Barbaresco 'Sanadaive' DOCG		137	Piedmont, Italy

# Reserve List

All bottle sizes 750ml unless otherwise marked. Subject to availability.

		Price	Location number
1998	Devil's Lair, Margaret River (1500ml), Margaret River WA	\$265	101
1993	Henschke Hill of Grace, Eden Valley SA	1290	103
1999	Henschke Hill of Grace, Eden Valley SA	1050	104
2001	Henschke Hill of Grace, Eden Valley SA	1100	105
2005	Henschke Hill of Grace, Eden Valley SA	1330	106
2006	Henschke Hill of Grace, Eden Valley SA	1190	107
2005	Henschke Mount Edelstone, Eden Valley SA	1330	108
2008	Henschke Mount Edelstone, Eden Valley SA	1330	109
2008	Katnook Merlot, Coonawarra SA	350	111
2004	Perrier Jouet Belle Epoque, Champagne, France	295	150
2005	Seppelt Sparkling Shiraz, Various, Vic	195	159
2016	Coteau De la Biche, Vouvray, France	100	172
2011	Penfolds Magill Estate Shiraz, Various, Vic	325	206
1995	Penfolds Grange, Various, Vic	1390	208
1996	Penfolds Grange, Various, Vic	1490	209
1999	Penfolds Grange, Various, Vic	1250	210
2002	Penfolds Grange, Various, Vic	1390	211
2004	Penfolds Grange, Various, Vic	1290	212
2005	Penfolds Grange, Various, Vic	1250	213
2006	Penfolds Grange, Various, Vic	1380	214
2006	Petaluma Coonawarra Merlot	300	301
2008	Petaluma Coonawarra Merlot, Coonawarra, SA	290	302
2009	Moss Wood Ribbon Vale Merlot, Margaret River WA	198	308
2002	Sandalford Merlot, Margaret River WA	199	309
1998	Wynns Coonawarra Cabernet Sauvignon, Coonawarra SA	230	311
2017	Moss Wood Ribbon Vale Merlot, Margaret River WA	142	318
2018	Moss Wood Ribbon Vale Merlot, Margaret River WA	142	319
2019	Moss Wood Ribbon Vale Merlot, Margaret River WA	142	315
2020	Moss Wood Ribbon Vale Merlot, Margaret River WA	142	328
2019	Moss Wood Cabernet Sauvignon, Margaret River WA	235	320
2019	Stella Luminosa Cabernet Sauvignon, Margaret River WA	250	316
2018	Voyager MJW Cabernet Sauvignon, Margaret River WA	285	324
2018	Pierro Vintage Reserve Cabernet Sauvignon, Margaret River WA	225	322
2018	Pierro Vintage Chardonnay, Margaret River WA	194	330
2021	Pierro Vintage Chardonnay, Margaret River WA	194	321
2021	Bannockburn S.R.H. Chardonnay, Geelong Vic	152	323
2021	Moss Wood Ribbon Chardonnay, Margaret River WA	143	326
2021	Grosset Polish Hill Clare Valley Riesling, Clare Valley SA	130	327
2023	Cherubino Margaret River Chardonnay, Margaret River WA	143	329

# Have *your* next function at Tsunami

Office christmas parties,  
engagements, corporate,  
birthdays, weddings etc



Shared table birthdays and special events



Teppanyaki Bar for birthdays or anniversaries

**Ask one of our friendly staff for more details. Or visit our website [tsunamisushi.com.au](https://tsunamisushi.com.au) and click on 'functions'. Or scan QR code for details.**



# Frequently Asked Questions

- Q Where are the toilets?
- A Toilets are 1) Teppanyaki bar. To the left where you are sitting. Look for a hidden door handle (a big black knob). 2) Main restaurant. In the long passage connecting the front and back room. 3) In the garden. Ladies, near the pond, to the left. Men, right at the back. Disabled unisex (and baby changing station) are there also. 4) Back 'Ripple' section. There is a standalone unisex toilet near the back gate.
- Q How much should I order? How big are the dishes?
- A Most of the dishes are small entree size. Some dishes are larger and would make a nice main for one. Dishes like the Ishiyaki (volcanic rock), Nabe (cast iron pot (sukiyaki)), sushi rolls and sashimi combinations — there are like a main course or a shared entree for two. If in doubt ask your server.
- Q Is this a good place to have an office Christmas party, birthday, wedding or any other type of function?
- A Absolutely. Ask a wait person and they will get someone to show you around and answer your questions. We have many different areas, some which you can't see from where you are sitting. We can take up to 250 people. You can even book the place out. Or have a private room for up to 18 people (teppanyaki). Ask us or check out our website at <https://www.tsunamisushi.com.au/functions>
- Q Do you have any spare volcanic rocks? I have a wood fired pizza oven at home. I could cook things on it.
- A Sure. Ask someone and we will give you one (if we are not too busy).
- Q If I have a function outside is it under cover? What if it rains?
- A Yes. We have has functions where it poured and all was well. We also have many heaters.
- Q I have a peanut/nut allergy. Do you use any of it in your cooking?
- A We have no nuts at Tsunami except pistachio icecream. But if you have an allergy please let us know about it, just to be sure.
- Q Do you have gluten free food?
- A Yes. We have a special GF menu (please ask for it) and we also can bring you wheat free soy.
- Q Do you have that Japanese style cooking where they do it in front of you and provide a show?
- A Yes, next door. When you book click on the 'teppanyaki button' you can book for in there. They also have 'omakase' style (24 hour notice required) for special occasions like wedding anniversaries, proposals, entertaining of clients or small business office parties. For Saturday nights you will need to book in advance.
- Q Where do I pay?
- A At the front. It's good (but not necessary) to tell us your table number.
- Q Why is the sake menu so large? You people seem obsessed with this beverage.
- A At Tsunami we love sake. Over the years, we've forged close friendships with artisanal small brewers across Japan by importing their exceptional sakes directly, (cutting out out the middleman), allowing us to offer you superior quality at a reasonable cost. We don't source from large corporations or trading companies. Instead, we go straight to the master brewers themselves—some of the best in Japan—who pour their passion into every drop. This direct connection not only supports these talented artisans but also brings you unique and rare sakes that you won't find anywhere else. Also because we know them personally we know their sakes and our sake sommeliere Brett can usually answer most questions about each brew down to the rice used and the brewing technique employed.
- Q Can I buy bottles of sake/ beer/ whisky/ shochu/ plum wine/ yuzushu to take home? Is it cheaper than the restaurant? Are you like a liquor store when coming to selling sake, umeshu, yuzushu, shochu, beer etc?
- A Yes. We have an unrestricted tavern license which lets us sell as a liquor store. You can buy any time of day without the need to eat here also. (We open from 4pm for this). It's cheaper to buy this way.
- Q How strong is sake? Is it like vodka or schnapps? When and how do I drink it?
- A Sake is 15% ABV similar to a stronger red wine. It looks like vodka but is as strong as wine. You sip (not skull) it before, during or after your meal. Umeshu (plum wine) is 14% but drops rapidly when you mix it with ice. Yuzushu is 8% so when had as a highball with ice can come down to as little as 2%. It's very refreshing on a hot day and not too sweet.
- Q Should I have my sake hot or cold?
- A We prefer our sake cold as it's all high quality. Having said that some sakes are nice warmed. Usually the 'junmai' class (~30% polishing). There are ~5 stages of heating but we usually use atsukan or hitohadakan. But we encourage you to try your sake cold, especially the nama (unpasteurised) versions.
- Q Why do you put the code numbers (like SEK-04) next to the sake?
- A So that it's easier to order. It's easier to pronounce than some of the Japanese names, (Sekaiitto Wakanomegumi Nanki No Kanjuku Nigori Umeshu, anyone?)