



fujiyama

JAPANESE RESTAURANT

LICENSED & B.Y.O  
(WINE ONLY)

## WINE & BEVERAGE LIST

### COCKTAILS

	Glass	Bottle
<b>Snowball</b> Advokaat, Lemonade & Cream	\$13.80	
<b>Martini</b> Gin & Dry Vermouth	\$13.80	
<b>Sayonara</b> Midori, Advokaat & Cream	\$13.80	
<b>Brandy Alexander</b> Brandy, Cr de Cacao	\$13.80	
<b>Grasshopper</b> Crème de Menthe, White Crème de Cacao & Cream	\$13.80	
<b>Kamikaze</b> Vodka, Cointreau, Lime & Lemon Juice	\$13.80	
<b>Orgasm</b> Baileys & Cointreau	\$13.80	
<b>Golden Dream</b> Galliano, Cointreau, Orange Juice & Cream	\$13.80	
<b>Daiquiri</b> Strawberry or Banana Bacardi, Cointreau & Lemon Juice	\$13.80	
<b>Japanese Slipper</b> Midori, Cointreau & Lemon Juice	\$13.80	
<b>Mocktail</b> Non-Alcoholic	\$9.00	

### SAKE/JAPANESE WINE

<b>Japanese Plum Wine</b>	\$9.00	\$38.00
<b>Japanese Sake</b> (Small Bottle)		\$11.00
<b>Japanese Sake</b> (Large Bottle)		\$13.00
<b>Lychee Sake</b> (Cold)		\$14.50

### SPIRITS WITH MIXER

Brandy, Whisky, Dark Rum, Vodka, Tequila, Gin, Southern Comfort, Jim Beam, Johnny Walker Red Label, Jack Daniels, Bacardi	\$9.00	
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## WINE & BEVERAGE

### RED WINE

	Glass	Bottle
<b>Rivers Retreat</b> Cabernet Sauvignon Murray Darling	\$8.80	\$28.00
<b>The Willows Vineyard</b> Shiraz Barossa Valley South Australia		\$38.00
<b>Stanrock</b> Pinot Noir Marlborough New Zealand		\$36.00
<b>Estate Range</b> Merlot Murray Darling		\$30.00
<b>Snobs Creek</b> Shiraz Goulburn Valley		\$33.00

### WHITE WINE

<b>Toi Toi</b> Sauvignon Blanc New Zealand	\$8.80	\$28.00
<b>Estate Range</b> Chardonnay Murray Darling	\$8.80	\$30.00
<b>Stanrock</b> Sauvignon Blanc New Zealand		\$32.00
<b>Toi Toi</b> Pinot Gris Marlborough New Zealand		\$28.00
<b>Snobs Creek</b> Chardonnay Goulburn Valley		\$33.00

### SPARKLING WINE

<b>Henkell Trocken Sparkling Sekt</b> Piccolo 200ml Germany		\$10.00
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### DESSERT WINE

<b>Japanese Choya Plum Wine</b>	\$9.00	\$38.00
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#### HOUSE LIQUOR POLICY

As part of its commitment in looking after all our customers and in serving alcohol responsibly, Fujiyama management and staff respectfully offer the following advice:

Alcohol will not be served to persons who are intoxicated or to the point of drunkenness. We will not permit drunk or disorderly persons on the premises. It is an offence for a patron to refuse to leave a licence premise when asked. Alcohol will not be served to minors or person under the age of 18 years.

We would respectfully ask you to consider our neighbours when leaving the premises.

## WINE & BEVERAGE

### BEERS

	Glass	Bottle
Cascade Premium Light		\$8.00
Victoria Bitter		\$8.00
Heineken		\$8.00
Crown Lager		\$8.00
Corona		\$8.00
Asahi		\$9.00
Kirin		\$9.00
Sapporo (Bottle)		\$9.00
Sapporo (Premium Beer Can)		\$13.00

### SOFT DRINKS

Coke, Diet Coke, Lemonade, Fanta	\$4.00
Orange, Apple Juice	\$4.50
Lemon Lime Bitters, Soda, Tonic, Ginger Ale, Sparkling Mineral Water	\$4.50
Remune Melon, Peach, Strawberry, Lemonade & Blue Hawaii	\$4.50
Spring Water	\$3.80

### TEA & COFFEE

Japanese Tea (per person)	\$3.50
Jasmine Tea/English Tea	\$3.50
Café Latte/Cappuccino	\$4.50
Flat White, Long or Short Black	\$4.00
Hot Chocolate	\$4.80

ALL PRICES INCLUDE GST  
CORKAGE \$4.00 PER PERSON  
BYO WINE ONLY

## BANQUETS

### BANQUET A

**\$40 PER PERSON**

Minimum for 2 people  
(served with rice)

Miso Soup  
Kappa Maki  
Yasai Harumaki  
Tori No Teriyaki  
Gyuniku Miso  
Vanilla Ice Cream  
Japanese Tea

### BANQUET B

**\$50 PER PERSON**

Minimum for 2 people  
(served with rice)

Miso Soup  
Sushi  
California Roll  
Harumaki  
Tempura  
Tori No Teriyaki  
Wafu Steak  
Vanilla Ice Cream  
Japanese Tea

### BANQUET C

**\$57 PER PERSON**

Minimum for 2 people  
(served with rice)

Miso Soup  
Sashimi  
California Roll  
Harumaki  
Tatsuta Age  
Tempura  
Kaisen Teppanyaki  
Gyuniku Teriyaki  
Vanilla Ice Cream  
Japanese Tea

## TEPPANYAKI A LA CARTE

The art of Teppanyaki was originated in Osaka 200 years ago and has been extremely popular with gourmets all around the world. Teppanyaki which is the Japanese style of barbequing fresh seafood, quality fillets etc, is presented unprepared whilst the chefs skillfully display their expertise on the hot plate in front of you. Your meat is personally prepared to your required taste.

### SEAFOOD

Squid	\$24.80
Salmon	\$32.80
King Prawns	\$32.80
Scallops	\$32.80

Accompanied with Teppanyaki mixed vegetables

### POULTRY

Teriyaki Chicken	\$27.80
Garlic Chicken	\$27.80

Accompanied with Teppanyaki mixed vegetables

### STEAK

Miso Steak	\$32.80
Teriyaki Steak	\$32.80
Kobe Steak	\$32.80

Accompanied with Teppanyaki mixed vegetables

### SIDE DISH

Gohan (White Steamed Rice)	\$3.20
Special Fried Rice (Cooked on Teppanyaki) Minimum 2 people	\$8.80
Udon (Fried wheat noodles with vegetables)	\$17.00
Mixed Vegetables	\$15.80

Note: Food and egg catching are part of the fun of dining at Fujiyama Restaurant. However, management will not take any responsibility in case of personal injury or accident.

## TEPPANYAKI SETS

### BARA SET

**\$46 PER PERSON**

Minimum for 2 people

Miso Soup  
Yasai California Roll  
Yasai Harumaki  
Teriyaki Chicken  
Miso Steak  
Mixed Vegetables  
Steamed or Fried Rice  
Vanilla Ice Cream  
Tea or Coffee

### HANA SET

**\$54 PER PERSON**

Minimum for 2 people

Miso Soup  
California Roll  
Harumaki  
Prawns  
Squid  
Teriyaki Chicken  
Miso Steak  
Mixed Vegetables  
Steamed or Fried Rice  
Vanilla Ice Cream  
Tea or Coffee

### YASAI SET VEGETARIAN SET \$40 PER PERSON

Minimum for 1 person

Miso Soup  
Kappa Maki  
Vegetable Tempura  
Dofu Teriyaki  
Eggplant with Miso Sauce  
Mixed Vegetables  
Steamed or Fried Rice  
Vanilla Ice Cream  
Tea or Coffee

### SAKURA SET

**\$60 PER PERSON**

Minimum for 2 people

Miso Soup  
California Roll  
Tempura  
Prawns  
Fresh Fish  
Teriyaki Chicken  
Miso Steak  
Mixed Vegetables  
Steamed or Fried Rice  
Vanilla Ice Cream  
Tea or Coffee

### FUJIYAMA SET

**\$70 PER PERSON**

Minimum for 2 people

Miso Soup  
Sushi, Sashimi and California Roll  
Tempura  
Prawns  
Scallops  
Fresh Salmon  
Teriyaki Chicken  
Miso Steak  
Mixed Vegetables  
Steamed or Fried Rice  
Vanilla Ice Cream

Minimum order of \$20 per head applies when dining in the Tatami Rooms. All prices include GST

## SUSHI & SASHIMI

	Entree	Main
<b>Sushi</b> Delicate slices of raw fish served on a bed of sushi rice	\$15.00	\$26.00
<b>Sashimi</b> Delicate slices of raw fish	\$17.00	\$28.00
<b>Sushi &amp; Sashimi</b> Assortment of sushi & sashimi carefully selected by our chef	\$17.00	\$32.00
<b>California Roll</b> Prawn, avocado, cucumber, sushi rice & caviar rolled in seaweed	\$11.50	\$20.80
<b>Cooked Tuna California Roll</b> Cooked Tuna, avocado, mayonaise, sushi rice rolled in seaweed	\$11.50	\$20.80
<b>Futomaki</b> Japanese pickles, sweet omelette & sushi rice rolled in seaweed	\$10.80	\$18.80
<b>Maki Sushi</b> Combination of salmon and cucumber with sushi rice rolled in seaweed	\$12.80	\$22.80
<b>Deluxe Sushi Platter</b>		\$53.80
<b>Fujiyama Deluxe Sushi Platter</b> Chef's selection of the finest sushi, sashimi, california roll & maki sushi		\$63.80
**Red Fish only and/or additional condiments at extra charge		

## SUSHI A LA CARTE

Minimum 2 pieces per order

Inari (Tofu)	\$2.80
Tamago (Egg)	\$2.80
White Fish	\$3.50
Ebi (Prawn)	\$3.50
Maguro (Tuna)	\$3.50
Sake (Salmon)	\$3.50
Unagi (Eel)	\$3.50
Tobiko (Flying fish roe)	\$3.50
<b>Temaki Sushi Hand Roll</b> (Cone shaped) Choice of tuna, salmon, eel or prawns, cucumber, avocado & sushi rice rolled in seaweed	\$9.00



## SOUPS

	Entree	Main
<b>Miso Shiru</b> Soya bean paste soup	\$3.80	
<b>Osuimono Clear Soup</b> (Chicken or Fish)	\$4.80	

## TEMPURA

<b>Tempura</b> Selection of vegetables & prawn delicately coated in a light batter	\$13.00	\$25.00
<b>Ebi Tempura</b> Tempura Prawns	\$13.00	\$23.00
<b>Kisu Tempura</b> Tempura Whiting	\$13.00	\$23.00
<b>Ika Tempura</b> Tempura Squid	\$11.50	\$20.00
<b>Yasai Tempura</b> Tempura Vegetables	\$11.50	\$20.00
<b>Family Tempura Pack</b> Chef's selection of seafoods & vegetables delicately coated in a light batter		\$45.80

## ZENSAI APPETIZER

<b>Seafood Salad</b> Japanese style seafood salad	\$13.80	\$21.00
<b>Yakitori</b> Skewers of chicken fillet & spring onions cooked in teriyaki sauce	\$11.80	\$21.80
<b>Harumaki</b> Japanese style spring rolls prawn & carrot	\$9.00	\$16.00
<b>Tatsuta Age</b> Deep Fried marinated chicken served with salad	\$12.00	\$22.80
<b>Ebi To Hotate</b> Prawns & scallops sautéed in garlic butter	\$16.00	\$28.00
<b>Gyoza</b> Traditional Japanese pan fried dumplings	\$11.80	\$20.80
<b>Gyuniku Negamaki</b> Thin strips of beef rolled with spring onion & carrot cooked in teriyaki sauce	\$13.80	\$24.80
<b>Gyu Sashi/Gyu Tataki</b> Fine Slices of raw beef fillet accompanied by sweet garlic sauce/onion, raw egg & zesty sauce	\$13.80	\$24.80

## VEGETARIAN

	Entree	Main
<b>Edamame</b> Lightly salted fresh green soya bean	\$9.00	\$16.00
<b>Seaweed Salad</b> Japanese seaweed accompanied with salad	\$10.80	\$18.80
<b>Yasai Harumaki</b> Japanese style vegetarian springrolls	\$9.00	\$16.00
<b>Agedashi Dofu</b> Tofu simmered in a light sauce served with seasonal vegetables	\$9.80	\$17.80
<b>Oshinko</b> Traditional Japanese pickles	\$8.80	\$14.80
<b>Nasu Dengaku</b> Deep fried eggplant dressed in a sweet miso paste	\$10.80	\$17.80
<b>Yasai Itame</b> Stir fried vegetables	\$13.80	\$19.80
<b>Dofu Teriyaki</b> Lightly pan fried tofu cooked in teriyaki sauce served with vegetables		\$18.80

## MAIN COURSE BEEF

<b>Wafu Steak</b> Eye fillet cooked in our special fruit sauce served with vegetables on a sizzling plate		\$26.80
<b>Gyuniku Teriyaki</b> Eye fillet cooked in teriyaki sauce served with vegetables on a sizzling plate		\$26.80
<b>Gyuniku Shogayaki</b> Thin slices of beef cooked in a ginger sauce served with salad		\$24.80
<b>Miso Shogayaki</b> Thin slices of beef cooked in a miso sauce served with salad		\$24.80
<b>Veal Spare Ribs</b> Marinated BBQ spare ribs served with vegetables on a sizzling plate		\$24.80

## CHICKEN

<b>Tori No Teriyaki</b> Pieces of chicken fillet cooked in teriyaki sauce served with vegetables on a sizzling plate		\$23.80
<b>Tori No Shogayaki</b> Pieces of chicken fillet cooked in a sake and ginger sauce served with salad		\$24.80
<b>Tatsuta Age</b> Deep fried marinated chicken served with salad		\$23.80
<b>Spicy Chicken</b> Pieces of chicken fillet cooked in a spicy sauce served with vegetables on a sizzling plate		\$23.80

## PORK

	Entree	Main
<b>Butaniku Shogayaki</b> Thin slices of pork cooked in a ginger & sake sauce served with salad		\$23.80
<b>Tonkatsu</b> Deep fried crumbed pork fillet served with salad		\$23.80
<b>Spicy Pork</b> Thin slices of pork cooked in a spicy sauce served with vegetables on a sizzling plate		\$23.80

## SEAFOOD

<b>Kaisen Teppanyaki</b> Prawns, fish, scallops, squid & vegetables served on a sizzling plate		\$30.00
<b>Ika Batayaki</b> Squid cooked in garlic butter & lemon juice served with salad		\$23.80
<b>Sakana Teriyaki</b> Grilled fish cooked in teriyaki sauce served with vegetables on a sizzling plate		\$25.80
<b>Unagi Kabayaki</b> Grilled eel cooked in teriyaki sauce served with salad & rice		\$24.80
<b>Sake Teriyaki</b> Grilled salmon cooked in a teriyaki sauce served with vegetables		\$26.80
<b>Sake No Batayaki</b> Grilled salmon cooked in a garlic butter sauce served with salad		\$26.80
<b>Tempura</b> Selection of vegetables & prawns coated in a light batter and delicately deep fried		\$25.80

## BENTO

<b>Bento</b> Sashimi, spring roll, Tatsuta Age, Tonkatsu & Teriyaki Beef served with rice		\$25.00
<b>Yasai Bento</b> Maki, vegetable spring roll, vegetable tempura, tofu teriyaki served with rice		\$22.00
<b>Kid's Bento</b> Spring roll, california roll and beef teriyaki served with rice, ice cream & fresh fruit		\$18.00

## RICE

	Entree	Main
<b>Gohan</b> Steamed Rice	\$2.80	\$4.80
<b>Yasai Meshi</b> Fried Rice with vegetables	\$7.00	\$13.80
<b>Yaki Meshi</b> Fried rice with beef & vegetables	\$8.00	\$15.80

## NOODLE

<b>Chicken Yaki Soba</b> (or Udon)	\$18.80
<b>Beef Yaki Soba</b> (or Udon)	\$18.80
<b>Seafood Yaki Soba</b> (or Udon)	\$20.80
<b>Vegetables Yaki Soba</b> (or Udon)	\$17.80
Soba - Egg Noodle Udon - Wheat Noodle Optional soup base or stir fried	

## NABE RYORI

<b>Sukiyaki</b> Finely sliced beef, vermicelli, tofu & vegetables infused in a sweet soy broth served with raw egg	\$26.00
<b>Shabu Shabu</b> Finely sliced beef vegetables, tofu, vermicelli & udon noodles lightly cooked in a clear broth	\$26.00
<b>Udonsuki</b> Traditional Japanese noodles cooked in a pot with tofu, fresh seafood & vegetables in a special broth	\$28.00
<b>Do it yourself hot pot</b> Cook yourself at the table for two	\$60.00

## DESSERT

<b>Pancake</b> Traditional Japanese pancake served with fresh fruit & ice cream	\$10.80
<b>Mizugashi</b> Fresh fruit platter	\$8.80
<b>Aisukurimu</b> Vanilla flavoured ice cream	\$6.80
<b>Tempura Aisukurimu</b> Tempura ice cream (deep fried vanilla ice cream)	\$7.80
<b>Maccha Aisukurimu</b> Green tea ice cream	\$7.80
<b>Tempura Banana Aisukurimu</b> Deep fried banana served with ice cream	\$9.80
<b>Tempura Pineapple Aisukurimu</b> Deep fried pineapple served with ice cream	\$9.80