



# yuki in the hills



FINE JAPANESE RESTAURANT

## OMAKASE (Yuki's Set Menu)

\$79p/p

Edamame  
Chef's choice of Assorted Entree  
Chef's choice of Sushi & Sashimi  
Main Dish  
Dessert

- Minimum 2 people
- Please inform our staff of any allergies

## STARTER / SALADS

<b>Edamame on Branch</b> Lightly boiled salted Japanese green soy beans on the branch	GF/DF/V/VG	\$9.0
<b>Garlic Edamame</b> Exquisitely sautéed edamame with salt, chill flakes and crispy garlic	GF/DF/V/VG	\$11.0
<b>Yuki's Vegetable Gyoza</b> Yuki's house-made Japanese style dumplings filled with mixed vegetables and quinoa	DF/V/VG	\$13.0
<b>Yuki's Pork Gyoza</b> Yuki's house-made Japanese style dumplings filled with pork and mixed vegetables	DF	\$14.0
<b>Yuki's Prawn &amp; Pork Gyoza</b> Yuki's house-made Japanese style dumplings filled with king prawn, pork and mixed vegetable	DF	\$15.0
<b>Chicken Kara-age</b> Deep-fried Japanese style marinated chicken with a side of a spicy mayo	GF/DF	\$12.5
<b>Miso Glazed Vegetable</b> Yuki's house made sweet soybean glazed stir-fried seasonal vegetables	GF/DF/V/VG	\$14.5
<b>Takoyaki</b> Bite sized deep fried octopus balls with octopus salad	DF	\$12.5
<b>Monkey Brain (Yuki Ball)</b> Deep-fried lightly battered mushroom stuffed with cream cheese with ground spicy tuna and crab meat		\$14.5
<b>Ika-Furai (Fried Spear Squid)</b> Japanese spear squid coated with corn starch and curry powder with a side of yuzu mayo	GF/DF	\$15.0





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## STARTER / SALADS

<b>Tempura Soft shell crab</b> Japanese style tempura soft shell crab with a side of ponzu sauce	DF	\$16.5
<b>Okonomiyaki (3P)</b> Osaka style savoury pancakes with your choice of filling		
- Vegetable	DF/V	\$16.5
- Pork & Seafood	DF	\$18.5
<b>Sashimi Cocktail</b> chef's choice of sashimi with avocado, seaweed salad, sake jelly, with Yuki's special plum and garlic dressing	GF	\$17.5
<b>Kingfish Carpaccio</b> Thinly sliced kingfish sashimi with bloody orange, soy marinated seaweed, house ponzu wasabi oil	GF/DF	\$20.5
<b>Wagyu Tataki</b> Savour the delicious flavour of wagyu beef with deep fried crispy potato and garlic, pickled radish, spring onion with Japanese mustard dressing	GF/DF	\$20.5
<b>SA Oyster Combination(4P)</b> 2 Fresh SA oysters topped with sake jelly, 2 baked SA oyster with garlic, Asian chives and Panko bread crumbs	DF	\$19.5
<b>Japanese Cucumber Salad</b> Sliced cucumber with Yuki's special mustard dressing, pear and red ginger marmalade	Gf/DF/V/VG	\$9.5
<b>Seaweed Salad (Goma Wakame)</b> Marinated seaweed with sesame and chilli oil	Gf/DF/V/VG	\$9.5
<b>Green Tea Noodle Salad</b> Green tea noodle with mixed salad, cherry tomato, olives, avocado, red onion and shredded crunch potato, deep-fried soft tofu with umebosi dressing and soy glaze	DF/V/VG	\$19.0





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## SUSHI

- Serve 2 pieces  
- Aburi ( Partially seared ) + \$0.5

Egg (Tamago)	\$7.0	Tuna(Zuke maguro)	\$10.0
Inari (Fried Soybean curd)	\$8.5	Kingfish	\$10.0
Salmon	\$9.0	SA Snapper	\$10.0
Hotate(Scallop) - Hokkaido / JAP	\$12.0	Unagi(Eel)	\$13.5
uni(Sea Urchin) - Tasmania / AUS	\$19.0	Scampi Prawn	\$21.5

## SASHIMI

Salmon	[6P]	\$17.5	Kingfish	[6P]	\$19.0
SA Snapper	[6P]	\$19.0	Tuna(Zuke Maguro)	[6P]	\$19.0
Uni on Hotate	[2P]	\$21.5	kaki Ikura	[2P]	\$12.5

Partially seared.Japanese scallop with sea urchin

SA Oyster with Salmon roe and Ponzu Sauce

## SASHIMI COMBINATION

<b>Sashimi for 2</b>	\$35
Salmon, Tuna Zuke, Kingfish, Snapper, Aburi Hotate, Tamago, SA Oyster	
<b>Sashimi for 3</b>	\$55
Salmon, Tuna Zuke, Kingfish, Snapper, Aburi Hotate, Tamago, SA Oyster, Scampi Prawn	
<b>YUKI Special Sashimi</b>	\$69
Chef's daily selection of assorted fresh sashimi Combination	

## SUSHI / SASHIMI COMBINATION

<b>Combination for 2</b>	\$39
Sashimi : Salmon, Tuna Zuke, Kingfish, Snapper Sushi : Assorted sashimi gunkan, Aburi shrimp sushi, Aburi salmon sushi	
<b>Combination for 3</b>	\$68
Sashimi : Salmon, Tuna Zuke, Kingfish, Snapper Sushi : Cucumber Roll, Aburi salmon sushi, Aburi Hotate sushi, Assorted sashimi gunkan, Aburi shrimp sushi	

- All Sashimi and Sushi : GF / DF  
- Table soy sauce is GF soy sauce  
- Please inform our staff of any allergies





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## REGULAR SUSHI ROLLS

<b>Cubumber</b>	[6P]	GF/DF/V/VG	\$9.5	<b>Salmon Avocado</b>	[6P]	GF/DF	\$15.0
<b>Avocado</b>	[6P]	GF/DF/V/VG	\$11.5	<b>Tuna Avocado</b>	[6P]	GF/DF	\$15.0
<b>Teriyaki Tofu</b>	[6P]	GF/DF/V/VG	\$13.5	<b>Spicy Tuna</b>	[6P]	GF/DF	\$15.0
<b>Fresh Vegetable</b>	[6P]	GF/DF/V/VG	\$12.5	<b>Cooked Tuna Avo</b>	[6P]	GF/DF	\$14.0
<b>California</b>	[8P]	GF/DF	\$14.0	<b>Kingfish</b>	[6P]	GF/DF	\$15.0

## YUKI TEMPURA ROLLS

### Mango Tango Roll

Inside : tempura prawn, crabmeat, avocado

On top : mango, salmon

Sauce : mango sauce

DF

\$23.0

### Katsu - Mite Roll

Inside : pork katsu, avocado, cream cheese

On top : tempura crunch

Sauce : spicy mayo, cheese mayo, mustard mayo, eel sauce

\$23.5

### Tempura Pumpkin Roll

Inside : Tempura Pumpkin

On top : tempura crunch

Sauce : soy glaze

DF/V/VG

\$14.5

### Tempura Prawn Roll

Inside : Tempura prawn, avocado, crabmeat salad

On top : tempura crunch

Sauce : soy glaze

DF

\$16.5

### Tempura Calamari Roll

Inside : Tempura calamari, avocado, crabmeat salad, cucumber

On top : tempura crunch

Sauce : umeboshi (Japanese plum ) mayo

DF

\$19.5

### Tempura Vegetable Roll

Inside : assorted tempura vegetables, avocado, cucumber

On top : tempura crunch

Sauce : soy glaze

DF/V/VG

\$20.5

### Spider Roll

Inside : tempura soft shell crab, kanikama (crab meat) stick, avocado

On top : tobico ( flying fish roe ), tempura crunch

Sauce : spicy mayo, yuzu soy glaze

DF

\$24.5





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## YUKI PREMIUM FRESH ROLLS

<b>Rainbow Roll</b> Inside : crabmeat salad, carrot, egg omelet, avocado On top : chef's choice of sashimi, avocado Sauce : yuzu soy glaze	GF/DF	\$22.0
<b>Fire Fighter Roll</b> Inside : spicy crabmeat salad, cucumber On top : spicy tuna, thinly sliced chilli, red onion Sauce : Japanese hot sauce	GF/DF	\$23.0
<b>Salmon Lover Roll</b> Inside : spicy salmon, spring onion, tobiko, tempura crunch On top : fresh salmon, red onion Sauce : white wine glaze, soy glaze	GF/DF	\$24.0
<b>Scallop on Top Roll</b> Inside : cucumber, avocado, cooked prawn, lettuce On top : seared (Aburi) scallop meat Sauce : wasabi mayo, soy glaze	GF/DF	\$24.0

## YUKI PREMIUM COOKED/BAKED ROLLS

<b>Teriyaki Chicken Roll</b> Inside : teriyaki chicken, avocado, cucumber Sauce : eel sauce	GF/DF	\$19.5
<b>Volcano Roll</b> Inside : kanikama (crab meat) stick, avocado, carrot, cucumber On top : baked seafood, red onion, mushroom, tobiko, potato crunch Sauce : spicy mayo, eel sauce	GF	\$24.5
<b>Snow Roll</b> Inside : deep-fried coconut crumbed king prawn, avocado On top : baked white fish and scallop meat, shredded coconut Sauce : creamy baked mayo		\$25.0
<b>Baked Salmon Roll</b> Inside : crabmeat salad, avocado, cream cheese On top : baked salmon Sauce : wasabi mayo, eel sauce	GF	\$26.0
<b>Eel Special Roll</b> Inside : kanikama (crab meat) stick, cucumber, avocado, mushroom On top : seared marinated fresh water eel, avocado Sauce : eel sauce	DF	\$26.5
<b>Wagyu Steak Roll</b> Inside : Wagyu beef, mushroom, asparagus On top : sliced wagyu beef, potato crunch Sauce : Yuki's house made steak sauce	Gf/DF	\$27.5
<b>Yuki Vegan Special Roll</b> Inside : Inari, cucumber, crumbed tofu and carrot, pickled radish, asparagus On top : seared king oyster mushroom, beetroot, zucchini, roasted bell pepper, avocado, potato crunch	GF/DF/V/VG	\$25.0





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## A LA CARTE

<b>Kid's Meal Special</b> vegetable croquette, deep-fried crumbed prawn, Japanese egg omelet, cucumber roll, house salad, seasonal fruits		<b>\$15.5</b>
<b>Vegetable Tempura</b> Japanese style lightly battered deep-fried assorted vegetables, house-made tempura sauce	DF/V/VG	<b>\$19.0</b>
<b>King Prawn Tempura</b> Japanese style lightly battered deep-fried king prawn, house-made tempura sauce	DF	<b>\$22.0</b>
<b>Combination Tempura</b> Japanese style lightly battered deep-fried king prawn, squid and assorted vegetable, house-made tempura sauce	DF	<b>\$26.5</b>
<b>Vegan Tofu Lover</b> Sizzled tofu Steak with teriyaki sauce, sauteed mixed mushroom and onion, stuffed bean curd pocket with salad mix and naked edamame avo salsa, lotus chips	GF/DF/V/VG	<b>\$26.5</b>
<b>Vegan Special Curry Rice</b> Japanese vegan curry, melody rice, assorted vegetables, tempura nori (seaweed) and tofu, lotus chips, shiitake mushroom	DF/V/VG	<b>\$26.5</b>
<b>Teriyaki Chicken</b> Pan-fried chicken with house-made teriyaki sauce, steam vegetables, assorted pickles	GF/DF	<b>\$22.5</b>
<b>Teriyaki Salmon</b> Pan-fried salmon with house-made teriyaki sauce, steam vegetables, assorted pickles	GF/DF	<b>\$27.0</b>
<b>Chicken Katsu</b> house-made Japanese panko crumbed chicken with house-made katsu sauce, cabbage salad with sesame dressing, assorted pickles		<b>\$24.0</b>
<b>Mozza Pork Katsu and Prawn Katsu Combo</b> house-made Japanese panko crumbed pork stuffed with mozzarella cheese, crumbed king prawn with house-made katsu sauce, cabbage salad with sesame dressing, assorted pickles		<b>\$29.0</b>
<b>Popcorn Shrimp and Tako Kara-age Combination</b> crunch popcorn shrimp with creamy soy mayo, deep fried Japanese style marinade octopus with spicy soy garlic sauce, chop salad		<b>\$29.5</b>





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## A LA CARTE

<b>Spicy Pork</b>	DF	\$24.5
Thinly sliced marinated pork with Japanese chilli ginger sauce, stir-fried assorted vegetables, assorted pickles		
<b>Sweet Soy Beef</b>	DF	\$25.5
Thinly sliced marinated beef with Japanese sweet garlic soy sauce, stir-fried assorted vegetables, assorted pickles		
<b>Miso Duck Breast</b>	DF	\$33.0
pan-grilled miso marinade duck breast with steamed bok choy, asian slaw with baked bao & peanut sesame dressing		
<b>Brazed Kingfish in Sweet Yuzu Glazed</b>	GF/DF	\$34.5
Japanese style braised kingfish in sweet yuzu glaze, assorted vegetable and hotate (scallop meat) salad, avocado, fried leek		
<b>SA Snapper Shioyaki with Seafood Salad</b>	GF/DF	\$39.0
Japanese style pan-grilled SA snapper with pink sea salt, assorted seafood salad with naked edamame salsa, lotus chips		

## NOODLES

<b>Tonkotsu Pork Ramen</b>	DF	\$22.5
Yuki's house made pork bone broth with freshly prepared noodles Topping: Chashu (roasted pork) and assorted vegetables, soft boiled egg, tempura nori (seaweed)		
<b>Shoyu Chicken Ramen</b>	DF	\$22.5
Yuki's house made soy sauce based veg & chicken broth with freshly prepared noodles Topping: roasted chicken and assorted vegetables, soft boiled egg, tempura nori (seaweed)		
<b>Vegan Miso Ramen</b>	DF/V/VG	\$22.0
Yuki's house made miso based vegetable broth with freshly prepared noodles Topping: assorted vegetables, tempura tofu, enoki mushroom, and nori(seaweed)		
<b>Udon Soup with assorted Tempura</b>	DF	\$25.0
Yuki's house made udon soup base, a side of tempura prawn, white fish and vegetables		
<b>Udon Soup with Vegetable Kakiage</b>	DF/V/VG	\$23.5
Yuki's house made vegan udon soup base, a side of shredded mixed vegetable tempura		
<b>Yaki Udon or Soba</b>		
Stir-fried udon or soba noodle with your choice of topping		
<b>Vegetable</b>	DF/V/VG	\$22.0
<b>Beef &amp; Chicken</b>	DF	\$25.0
<b>Assorted Seafood</b>	DF	\$26.5

## SIDE MENU

All Side menu : GF/DF/V/VG

<b>Japanese Steam Rice</b>	\$5.0	<b>Miso Soup</b>	\$5.5
<b>Side Salad</b>	\$5.0	<b>Rice Set</b>	\$13.0

- Please inform our staff of any allergies  
- 15% Surcharge on all public holidays

