PLATTER

MAKI PLATTER Ⓜ

A skillfully presented selection
of premium seafood

Medium| 30+ pieces	58
Large| 60+ pieces	116

NIGIRI PLATTER Ⓜ

The finest cuts of the fish season's best

Medium| 20+ pieces	65
Large| 40+ pieces	130

SASHIMI PLATTER Ⓜ

Seasonal Premium Sashimi

Medium| 24+ pieces	55
Large| 48+ pieces	110

SUSHI / SASHIMI MIX PLATTER Ⓜ

Chef`s selection of seasonal's best seafood &
premium sashimi, nigiri, cut roll

Medium| 4-5 ppl	165
Large| 5-6 ppl	185

moonfishh

FUNCTIONS | CORPORATE CATERING | DINNER PARTIES | EVENTS

Whether you put your own menu together or ask us to make
the selections for you, we cater for functions and events
of any size and occasion

Chef Haru Sonobe's creations are inventive in highlighting the absolute best of responsibly sourced Australian and New Zealand seafood. At Moonfishh there is no room to compromise on freshness and quality when it comes to serving a full sensory sushi experience Every piece of Moonfishh sushi is hand-made daily from the finest fish at the Melbourne Seafood Market & is served in eco-conscious, biodegradable packaging.

TENANCY 1, 100 DORCAS STREET, SOUTHBANK VIC 3006
0427 763 636

MONDAY - FRIDAY 10AM TO 3PM

@MOONFISHH_SUSHI
INFO@MOONFISHH.COM.AU

CHIRASHI / SUSHI BOX / SASHIMI POKE

Signature Chirashi Ⓜ $24.90
Chef's selection of premium seasonal sashimi served with kinshi tamago, shitake & rice

Salmon Chirashi Ⓐ $20.80
Salmon sashimi served with shitake, kinshi tomago & rice

Vegetarian Chirashi $18.50
Avocado & grilled vegetables served on seasoned sushi rice

Sushi Selection Ⓜ $19.80
4pce Nigiri & 6pce Cutroll

Mix Nigiri Selection Ⓐ $24.40
8pieces mix seasonal nigiri and 2 pieces Tamago

Salmon Nigiri Selection Ⓐ $24.40
4 pieces Seared Salmon, 5 pieces Salmon nigiri

Sashimi Poke Ⓜ $19.20
Mix sashimi with brown rice, salad, avocado, edamame, tomato

Salmon Poke Ⓐ $19.20
Diced salmon sashimi with brown rice, salad, avocado, adamame, tomato

Crispy Chicken Brown Rice Salad $19.20
with Jalapeno dressing, Avocado, Edamame, tomato

Ⓐ Australian, Ⓘ imported, Ⓜ mixed

WE HAVE A VARIETY OF DAILY BLACKBOARD SPECIALS IN STORE

CUTROLL/ SASHIMI

California Ⓘ $12.70
Seared Salmon Ⓐ $12.70
Spicy Tuna Ⓐ $12.70

Sashimi with Onion soy sauce
Tuna (6 pce) Ⓐ $14.10
Salmon (6 pce) Ⓐ $14.10
King fish (6 pce) Ⓐ $14.10

SIDE DISH

Chicken Karaage $14.10
Prawn Gyoza Ⓘ $14.10
Veg Gyoza $13.10
Crab Croquette Ⓘ $14.10

BENTO BOWL

Chicken Katsu (Panko Crumb Chicken with Japanese BBQ Sauce) $19.50
Chicken Karaage $19.50
Prawn Gyoza (Fried Prawn Dumpling) Ⓘ $19.50
Vegetable Gyoza (Fried Vegetable Dumpling) $18.50
Pumpkin Croquette $18.50
Crab Croquette Ⓘ $19.50
Mix Fried (Prawn, Scallop, Crab Croquet, Pumpkin) Ⓘ $19.50
Sauteed Spicy Prawn Ⓘ $19.50
Fried Tofu (with Miso or spicey Miso) $18.50
Slow Cooked Pork Belly $19.50
Prawn & Vegetable Tempura Ⓘ $19.50

Any of the above can be made with Curry + $2.5

SOUP

Miso Soup $5.80
Prawn Dumpling Soup Ⓘ $10.50
Mix Vegetable Soup w Glass Noodle $8.50
Mushroom Soup $10.50

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