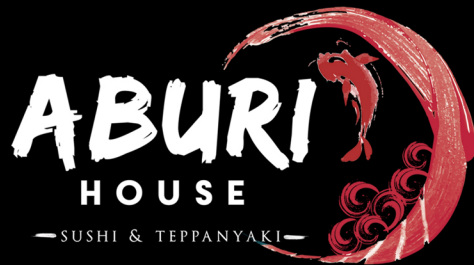


TAKE AWAY



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📷 aburihouse

📘 aburihouse

www.aburihouse.com.au

SUSHI catering

Always Fresh for Your Any Occasion

Plater small: 30pieces for \$35.00
Assorted cooked rolls choices of
chicken katsu/ teriyaki chicken/ cooked tuna

Plater large: 50 pieces for \$60.00
Choices of all of range from regular rolls

Plater premium:\$ 80.00
Daily chef top choice or yours,
full range from
10 pieces sashimi
10 pieces nigiri
20 pieces regular rolls
20 pieces signature rolls.

Hot Platter
small \$30 - choice of 4
large \$45 - choice of 6

Choices:
Chicken karage 8 pcs
Calamari Karage 8 pcs
Spring Roll (Vegetable / Pork) 5 pcs
Pan Fried Gyoza (Pork / Chicken) 5 pcs
Crab Claw 3 pcs
Prawn in Crumbs 5 pcs

RAMEN

TONKOTSU



MISO



\$15.50

SPICY
TONKOTSU



CURRY



**CHOOSE YOUR OWN 1 (ONE) TOPPING AND BROTH,
EXTRA TOPPING + \$2.50/2 pcs**

Chicken gyoza | Pork gyoza | Pork belly | Prawn tempura | Vegetable | Chicken karage

ADD ONS

Mushroom	+\$0.50	Beanspout	+\$0.50
Corn	+\$0.50	Seaweed 3 pcs	+\$0.50
Fishcake 2 slices	+\$0.50	Boiled egg	+\$0.50

APPETIZER

- | | | |
|----|--|-------|
| 1 | 2pcs Aburi Taco
Crisp tortillas filled seasoned dice salmon
with salsa yuzu and cipotle sauce. | 12.00 |
| 2 | Yakitori / Torikawa (fried chicken skin skewer)
3 grilled skewer of marinated chicken | 11.95 |
| 3 | Chicken / Calamari / Chicken Skin Karage
lightly battered japanese fried style served with
tar tar sauce | 9.50 |
| 4 | Agedashi Tofu
dusted with potato starch fried silken tofu in bonito broth | 7.00 |
| 5 | 5pcs Panfried Gyoza pork/chicken | 9.50 |
| 6 | Lotus Chips
simply crispy lotus chips with sprinke seasalt truffle | 7.00 |
| 7 | 4pcs Spring Roll pork / vegetable | 7.00 |
| 8 | Vegetable / Prawn / Mozzarella / mix tempura
japanese dish of prawn or vegetable battered
and deep fried | 15.00 |
| 9 | Aburi Nigiri
5pcs assorted fish seared on top of sushi rice | 15.50 |
| 10 | Salmon ala Salsa Ponzu
thin sliced salmon served with truffle oil ala salsa
in ponzu sauce | 15.50 |
| 11 | Kingfish Tiradito with Serrano Pepper and
Yuzu Soy Sauce thin sliced younger yellowtail with
siracha and touch of garlic and yuzu zest | 17.50 |
| 12 | Ahipoki
marinated diced tuna or salmon, avocado,
scallion, massago and balsamic vinegar | 16.50 |
| 13 | Spicy King Salmon
seared salmon simply served fine chopped ginger
and scallion with spicy aburi dressing | 15.50 |
| 14 | Seared Scallop and Smoked Salmon
served with salsa and garlic chili dressing | 10.00 |
| 15 | Beef / Tuna Tataki
Thin slices of seared beef or tuna served with
citrus dressing with garlic chips | 16.50 |
| 16 | Baked scallop in shell | 11.95 |

SALAD

- | | | |
|----|---|-------|
| 17 | Squid salad | 6.90 |
| 18 | Seaweed Salad | 5.90 |
| 19 | Potato Salad
with hint of soy butter | 5.50 |
| 20 | Chicken Katsu Salad
salad tossed with crispy katsu, sprinkle with
edamame, sweet corn served with sesame aburi dressing | 10.95 |
| 21 | Soft Shell Crab Salad
mixed salad , crab stick cucumber served with
sesame vinegratfe dressing | 16.90 |
| 22 | Grilled Tuna Avo Salad
seared sesame encrusted
yellowfin tuna avocado and
aburi sweet onion dressing | 17.00 |

NIGIRI - 2pcs

23	Prawn / Salmon / Inari Plain / Tamago	3.90
24	Tuna / Yellowtail / Scallop / Tobiko	5.50
25	Inari Crab / Unagi	6.90
26	Ikura (salmon egg)	7.90

SASHIMI

	Tuna / Salmon / Yellowtail / Scallop	
27	Small - 5pcs	9.00
28	Large - 14pcs	23.00

DONBURI

29	Chirashi assorted raw fish on bed of sushi rice	19.90
30	Unagi Don 9 pcs grilled eel in bed of steam rice	21.00
31	Gyudon braised sliced beef and onsen egg, green onion and garlic chips over rice	18.00
32	Salmon Oyakodon fresh slices of salmon and smoked salmon over sushi rice topped with salmon roe and crispy salmon skin	19.00
33	Gyutandon Grilled beef tongue served in bed of Japanese steam rice	19.00
34	Crispy Katsudon	14.50
35	Chicken Teriyakidon / Tofudon	14.50
36	White fish teriyakidon Fried to golden brown with teriyaki sauce on the bowl of steam rice	16.50
37	Katsudon / Karagedon with tar tar sauce	15.00
38	Pork Belly don	17.50

CURRY

	Choice of:	
39	Chicken Katsu	15.50
40	Chicken Karage	15.50
41	Prawn Tempura	17.50
42	Beef	17.00

TENDON

Assorted tempura on top of rice bowl, served with tenju sauce

43	SET A Prawn Asparagus Crab Tempura Sweet Potato Mozzarella Cheese	16.50
44	SET B Asparagus Sweet Potato Bell Pepper Mushroom Tempura Onion Rings	13.00

SUSHI ROLL

REGULAR ROLL

45	California Roll avocado, crabstick, cucumber, mayonnaise topped with massago	9.50
46	Katsu Chicken Roll deep fried bread crumb chicken with avocado, sweet chilli, mayonnaise	8.50
47	Chicken Teriyaki Roll chicken teriyaki with cucumber and mayonnaise	8.50
48	Beef Teriyaki Roll beef teriyaki with cucumber and mayonnaise	9.50
49	Prawn Tempura Roll tiger tempura prawn, avocado, mayonnaise	9.50
50	6 pcs Creamy Spicy Tuna/Salmon rolled with avocado, mayonnaise and togarashi	9.50
51	Cooked Tuna Roll tuna served with cucumber and mayonnaise	8.50
52	Mini Avo/Cucumber/Salmon/Shitake Mushroom/Tamago roll	6.00
53	Veggie Roll mixed lettuce, avocado, cucumber and inari	8.50
54	Salmon Avo tasmanian salmon and avocado with mayonnaise	9.50
55	Spicy Salmon Avo inside out Tasmanian salmon and avocado with mayonnaise and togarashi	9.50

SIGNATURE ROLL

56	Psychedelic Roll [NO RICE] salmon, crab, avo, tobiko, scallion rolled in thin sliced cucumber, served with roasted chili garlic sauce	15.90
57	Volcano Roll tiger prawn tempura and avocado poured with seafood Japanese curry lava	16.50
58	Monster Tempura Roll [NO RICE] lobster salad, asparagus, salmon, avo, tempura with tenju and aoli and beetroot dressing	16.50
59	Angry Chicken Roll roasted bell pepper, tori karage, lotus chips, creamy salmon served with angry sauce (yuzu chipotle) sauce	17.00
60	Crazy Crab Roll soft-shell crab tempura, crab salad, scallion, massago	19.00
61	House roll smoked salmon philadelphia cream cheese avo rolled batter and tempura to golden brown	17.00
62	Ichiban Roll prawn tempura roasted capsicum aoli rolled topped with avocado, lobster salad, thin slice fresh chili in kabayaki sauce	19.00
63	Akami Roll tuna layered with avocado, tobiko, crabstick rolled (no rice) and yuzu dressing	21.00
66	Flamentai Roll chicken katsu, chuka wakame, crunchy, cream cheese topped with flamed salmon and mentaiko	16.50

BENTO

Served with fried rice (+\$2) / steam rice, miso, salad

67	Chicken Katsu / Chicken Teriyaki	16.50
68	Beef Teriyaki	18.50
69	Aburi Pork Belly, Assorted Tempura	18.50
70	Korokke, Mozzarella Tempura, White Fish Teriyaki	18.00
71	Chicken and Calamari Karage, Agedashi Tofu	17.00

TEPPANYAKI

Served with fried rice (+\$2) / steam rice, miso, mixed vege

73	Veggie Medley and Grill Tofu	16.00
74	Teriyaki Chicken	15.50
75	White Fish	18.00
76	Scotch Fillet	26.00
77	Scallop	26.00
78	Prawn	24.00
79	Salmon	24.50
80	Teriyaki Chicken & Scotch Fillet	22.50
81	Scotch Fillet & Prawn	25.00

NABE

Japanese Noodle Soup

82	Prawn Tempura Udon	14.00
83	Beef Udon	15.00
84	Zaru Soba With Mix Tempura (cold noodle)	16.50
85	Aburi Pork Belly Soba	17.00
86	Yaki Udon / Soba stir fried udon/soba in Japanese soy based sauce, with assorted vege and choice of chicken/beef/seafood	13.00/15.00/18.00
87	Sukiyaki served with fine tofu, fresh vegetable, udon, vermicelli; Choice of: - Chicken - Beef - Seafood (scallop and prawn) - Salmon	16.00 18.00 22.00 22.00
88	Tobanyaki: Roast on Ceramic Plate served with enoki asparagus mushroom and choice of salmon or beef	21.00

SIDE ORDER

89	Chips with Sea Salt Truffle	7.00
90	Garlic Fried Rice	4.00
91	Garlic Butter Mushroom	7.50
92	Pork Belly Bun 1pc	5.90
93	Takoyaki 4pcs	4.90
94	Crab Claw 2pcs	5.20
95	Prawn Stick 3pcs	5.20
96	Miso Soup	2.50
97	Edamame	5.20
98	Korokke veggie	5.50
99	Rice Paper Roll with Chicken Teriyaki, Veggie or Prawn	3.90