

SHISO & ORANGE SALAD	VG DF GF	15
Purple cabbage, tomato, orange & cucumber tossed in a bright ginger—carrot vinaigrette.		
UMAMI CHIPS	VG DF	15
Crispy golden chips, Umami salt, konbu truffle mayo		
LOTUS CHIPS	VG DF	14
Sea salt, roasted nori powder, konbu truffle mayo		

DESSERT デザート

WHITE CHOCOLATE MATCHA CHEESECAKE	V	18
Housemade white chocolate & matcha cheesecake, biscoff crumbs, biscoff caramel, warabi mochi & sugar shards		
MAMASAAN MANGO MOCHI	VG DF GF 🍷 Chef's Fav!	18
Signature house—made mango sorbet wrapped in soft mochi, with pandan coconut cream, mango caviar and golden mango gel —Mamasaan’s interpretation of mango sticky rice.		

WHATS ON



Scan to find out what’s happening at Mamasaan and join our mailing list!



Review us on Google and show to the staff to get a free house drink

10% SURCHARGE APPLIES FOR GROUPS OF 8+ AND ON SATURDAYS
15% SURCHARGE APPLIES ON SUNDAYS & 20% ON PUBLIC HOLIDAYS



STARTERS スターター

EDAMAME		
STEAMED & SALTED	VG DF GF	11
CHILLI & GARLIC	VG DF	13
CHEESEBURGER SPRING ROLLS		20
Spicy mayo, yuzu pickled onion, sesame seeds		
SASHIMI SELECTION		
Chef's selection of premium seasonal fish		
6 PIECES		24
12 PIECES		38
KONBUJIME BARRAMUNDI CRUDO		26
Konbu cured barramundi, yuzu–pickled onion, yuzu miso apple, shiso oil, jalapeño , tobiko, finger lime & yukari.		
SUSHI ROLLS 創作巻き寿司		4 PIECES
ABURI SALMON		
Sashimi–grade salmon, avo & cucumber; mentaiko mayo, miso maple & tobiko		19
MENTAI PRAWN		18
Avo, cucumber, mentaiko mayo, teriyaki sauce, tobiko		
CRISPY CHICKEN URAMAKI		19
Karaage chicken, mild house–made sambal emulsion & wasabi slaw; kewpie, jalapeño, potato frites.		
KYOTO FUTOMAKI		16
Japanese sweet pickled daikon, avo & cucumber; yuzu kosho mayo, jalapeño brunoise & sesame oil.		
BAO 創作バオ		 Best seller! 2 PIECES
UMAMI DUCK		
Umami duck, miso–maple gochujang, cucumber, sweet & spicy mayo, yuzu pickled onion		19
CRISPY PORK		
Crispy pork belly served w/chilli, cucumber & mamasaan sambal with coconut, lemongrass, kaffir lime		19
SWEET & SPICY CHICKEN		19
Sweet & spicy glazed karaage chicken served w/ yuzu pickled cucumber, kewpie, cheese		
STICKY TOFU		
Glazed sticky tofu served w/ yuzu pickled onion, cucumber, miso maple & wasabi mayo		17
Add a side of small salad (roasted sesame/ shiso & orange) +\$7		
Add a side of small umami chips or lotus chips +\$5		

SMALL SHARES おつまみ

TUNA CRISPY RICE		4 PIECES Raw DF 	24
Hand–chopped tuna tartare, jalapeño, onion, sweet & spicy mayo, avo & crispy rice			
GYOZA		5 PIECES	20
Served w/ soy vinegar sauce, spicy roasted sesame oil, leeks and shallots			
PORK	DF		
VEGGIE	VG DF GF		
JAPANESE TACOS 創作タコス			
SASHIMI		DF, GF On Request 	19
Spiced crispy dumpling pastry, onion, shallots, yuzu miso dressing, sweet & spicy mayo			
SPICY GRILLED FISH		Contains peanuts. DF	18
Spiced crispy dumpling pastry, onion, cucumber, chilli oil, peanuts, shallots & crispy garlic flakes			
GRILLED BEEF TACOS		DF, GF On Request	19
Grilled pulled beef brisket, bulgogi–inspired sauce, onion, shallots, spiced sesame mayo, chilli oil & yuzu–pickled onion			
SHIITAKE & MISO TOFU		VG DF	17
Tofu, shiitake mushrooms, perilla, spicy miso gravy, shallots & leeks			
ARTISANAL DUMPLINGS てづくり てんしん			
SAMBAL CHICKEN SIU MAI		3 PIECES DF	22
Delicate chicken siu mai, house sambal emulsion, crispy chicken skin.			
MAMASAAN PRAWN HAR GAO		3 PIECES DF	24
Handmade prawn dumplings, sweet soy glaze, aromatic Sichuan oil, garlic chilli furikake			
TOM YUM PRAWN & CALAMARI		3 PIECES DF	24
Lustrous prawn & calamari in fragrant tom yum broth and poached prawn.			
WILD MUSHROOM & TRUFFLE		3 PIECES VG DF	24
Fragrant wild mushrooms and black truffle in fragrant yuzu–shiitake broth, marinated shiitake and truffle oil			
PRAWN & PORK WONTON		4 PIECES DF	24
Succulent prawn & pork wontons in light yuzu–shiitake broth, golden fried leek.			

LARGE SHARES 大皿料理

MISO EGGPLANTS		VG DF GF	33
Crispy fried eggplants cubes, rich sweet miso, lotus chips, roasted sesame seeds			
CRISPY MAPLE PORK BELLY		DF	36
Crispy pork belly infused with five spice and kombu dashi, maple miso, yuzu pickled onion, crispy garlic flakes, purple cabbage, sesame seeds			
CHICKEN KARAAGE		DF, GF On request	28
Share style Crispy Japanese fried chicken (300g) w/ Mamasaan seasoning, sweet & spicy mayo			
CHARGRILLED STEAK		DF GF 	42
200g CopperTree Hereford grass fed beef picanha w/ yakiniku sauce & spiced sesame mayo			
WAGYU MOCHI BURGER			28
Signature wagyu burger—CopperTree wagyu patty, double cheese, grilled mochi, truffle kombu mayo and refreshing yuzu pickled cucumber and onion			
MAMASAAN UME CURRY			
Signature Japanese curry slow–simmered with caramelised onion, Okinawan black sugar, bold coffee and Japanese pickled plum. Served with charred corn and steamed rice.			
CHOICE OF ACCOMPANIMENT:			
Crispy Chicken Katsu panko–crumbed breast			29
Dairy Free on request			
Vegetable Croquette seasonal vegetables and creamy potato.			25
Vegan. Dairy Free			

SIDES AND SALADS おかず

STEAMED SUSHI RICE		VG DF GF	7
CHARGRILLED SEASONAL VEGETABLE			16
VG DF, GF On request			
Sweet sesame dressing, crispy garlic flakes, shichimi			
ROASTED SESAME SALAD		VG DF GF	17
Roast pumpkin, purple cabbage, seasoned wakame, creamy sesame dressing, maple pepitas, potato frites			

ALLERGIES & DIETARY
 While we take all reasonable care, our food is prepared in a kitchen that handles allergens. Please inform our staff of any allergies or dietary requirements, and we will accommodate where possible.

DF – DAIRY FREE GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN