

WHAT'S ON

TAKOSU TUESDAY

Every Tuesday, enjoy our signature Japanese tacos for just \$7. The perfect excuse to start the week with great food and great company.

BAO BAO WEDNESDAY

Fluffy, flavour-packed bao for only \$7 every Wednesday. Mix, match and try your favourites.

THURSDAY IZAKAYA NIGHT

Every Thursday, Mamasaan transforms into a Japanese izakaya with an exclusive small plates menu only—perfect for sharing over cocktails, sake and good company.

FRIDAY SESSIONS

Round up your friends and kick off the weekend with Happy Hour from 4PM–6PM, then settle in for a night of bold flavours, handcrafted cocktails and good company.

BOTTOMLESS BRUNCH

Enjoy 90 minutes of bottomless house wine & Mamasaan house beer. Served over a 5 course Japanese tapas banquet, for \$99pp. Available every Saturday and Sunday with a start time between 1 – 4pm. Add on bottomless Ryoko Spicy Margs and Tommy’s Margs for just \$10pp!

HAPPY HOURS

Tuesday – Thursday | 5PM – 7PM
Friday | 4PM – 6PM
\$15 Select Cocktails
\$10 House Beers
\$10 House Wines & Prosecco

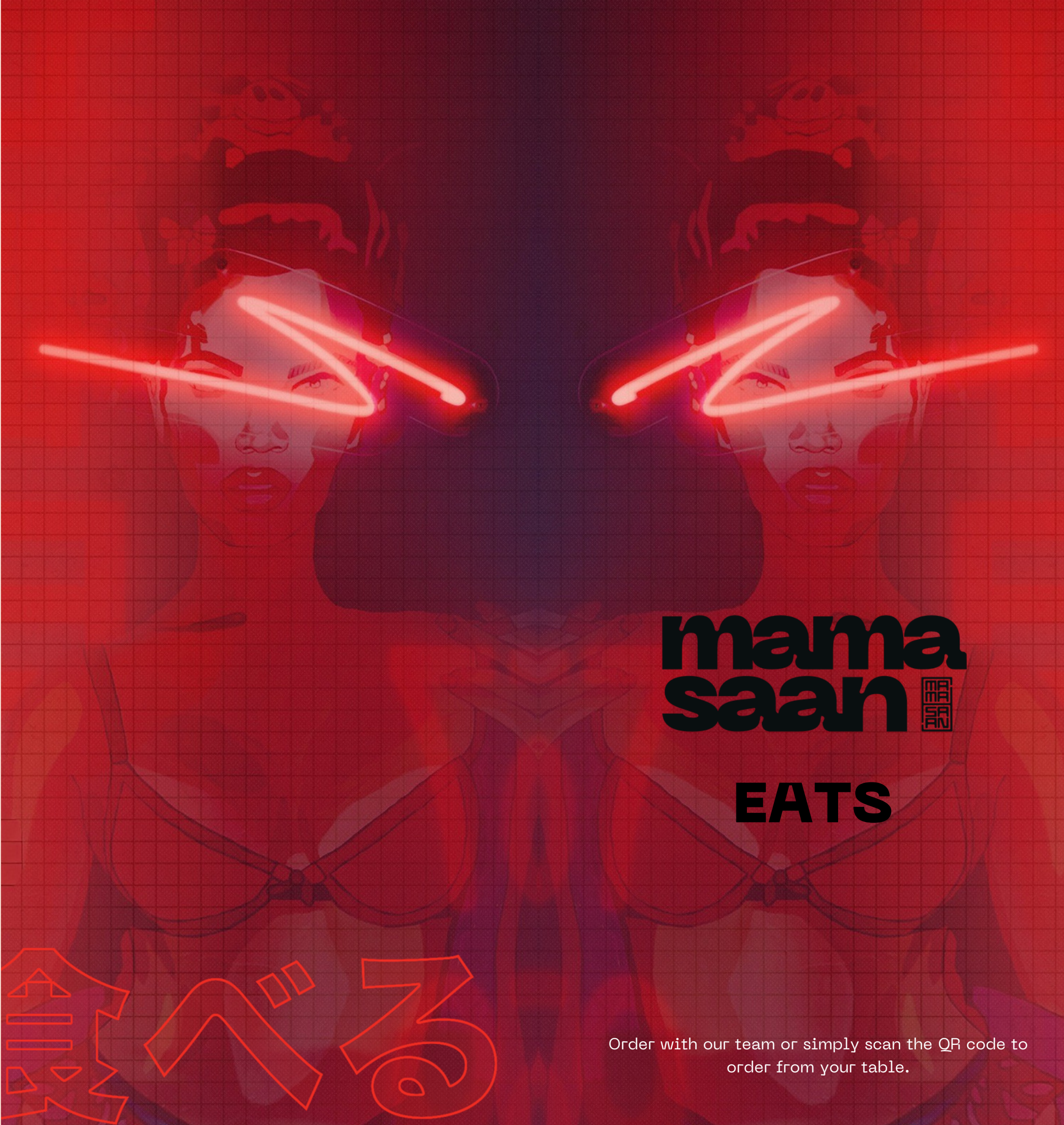


Scan to find out what’s happening at Mamasaan and join our mailing list!



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



Order with our team or simply scan the QR code to order from your table.

SMALL BITES 一品

EDAMAME STEAMED & SALTED VG DF GF
CHILLI & GARLIC VG DF

CHEESEBURGER SPRING ROLLS
Spicy mayo, yuzu pickled onion, sesame seeds

SASHIMI SELECTION Raw DF GF (A)
Chef's selection of premium seasonal fish
6 PIECES
12 PIECES

KOMBUJIME BARRAMUNDI CRUDO Raw DF GF (A)
Kombu cured barramundi, yuzu-pickled onion, yuzu miso apple, shiso oil, jalapeño brunoise, tobiko, finger lime & yukari.

TUNA CRISPY RICE 4 PIECES Raw DF (A) 🍷 Best seller!
Hand-chopped tuna tartare, jalapeño brunoise, onion, sweet & spicy mayo, avo & crispy rice

GYOZA 5 PIECES
Served w/ soy vinegar sauce, spicy roasted sesame oil, leeks and shallots

PORK DF
VEGGIE VG DF GF

SUSHI ROLLS 創作巻き寿司 4 PIECES

ABURI SALMON Raw. Dairy Free . Gluten Free (A) 🍷 Best seller!
Sashimi-grade salmon, avo & cucumber; torched salmon, yuzu kosho mayo, miso maple, Spanish onion & tobiko

MENTAI PRAWN Dairy Free (I)
Panko crumbed prawn, avo & cucumber; mentaiko mayo, teriyaki & tobiko

CRISPY CHICKEN URAMAKI Dairy Free . Gluten Free 🍷 New Addition
Karaage chicken, mild house-made sambal emulsion & wasabi slaw; kewpie, jalapeño, potato frites

KYOTO FUTOMAKI Vegan . Dairy Free . Gluten Free
Japanese sweet pickled daikon, chuka wakame, avo & cucumber; yuzu kosho mayo, jalapeño brunoise & sesame oil.

JAPANESE TACOS 創作タコス

SASHIMI DF, GF On Request (A) 🍷 Best seller!
Spiced crispy dumpling pastry, onion, shallots, yuzu miso dressing, sweet & spicy mayo

SPICY GRILLED FISH Contains peanuts. DF (A)
Spiced crispy dumpling pastry, onion, cucumber, chilli oil, peanuts, shallots & crispy garlic flakes

GRILLED PULLED BEEF TACOS DF, GF On Request
Grilled pulled beef brisket, bulgogi-inspired sauce, onion, shallots, spiced sesame mayo, chilli oil & yuzu-pickled onion

SHIITAKE & MISO TOFU VG DF
Tofu, shiitake mushrooms, spicy miso gravy, shallots & leeks

BAO 創作バオ 🍷 Best seller! 2 PIECES

UMAMI DUCK DF, GF On Request 🍷 Best seller!
Umami duck, miso-maple gochujang, cucumber, sweet & spicy mayo, yuzu pickled onion

CRISPY PORK DF, GF On Request 🍷 Chef's Fav!
Crispy pork belly served w/ cucumber, toasted coconut & Mamasaan sambal with coconut, lemongrass & kaffir lime

SWEET & SPICY CHICKEN 🍷 Best seller!
Sweet & spicy glazed karaage chicken served w/ yuzu pickled cucumber, kewpie, American cheese

STICKY TOFU DF, GF On Request
Glazed sticky tofu served w/ yuzu pickled onion, cucumber, miso maple & wasabi mayo

ARTISANAL DUMPLINGS てづくりてんしん

SAMBAL CHICKEN SIU MAI 4 PIECES DF 22
Delicate chicken siu mai, house sambal, crispy chicken skin.

MAMASAAN PRAWN HAR GAO 4 PIECES DF (I) 24
Lustrous prawn, house-made sweet soy, aromatic Sichuan oil, garlic chilli furikake.

TOM YUM PRAWN & SCALLOP 4 PIECES DF GF On Request (I) 24
Delicate prawn & scallop dumplings in aromatic tom yum broth with poached prawns.

VEGETABLES & TRUFFLE 4 PIECES VG GF DF 24
Fragrant wild mushroom and vegetables dumplings in fragrant yuzu-shiitake broth, marinated shiitake and truffle oil

PRAWN & PORK WONTON 4 PIECES DF (I) 24
Succulent prawn & pork wontons in light yuzu-shiitake broth, crispy garlic, golden fried leek.

SIGNATURE DISHES 名物料理

Add a side of small salad (roasted sesame/ shiso & orange) +\$7
Add a side of small umami chips +\$5

WAGYU MOCHI BURGER 🍷 Chef's Fav! 28
Signature wagyu burger—CopperTree wagyu patty, double cheese, grilled mochi, truffle kombu mayo and refreshing yuzu pickles.

MAMASAAN UME CURRY 🍷 New Addition
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 DF On Request 29
Vegetable Croquette | Japanese-style potato VG DF 25
& vegetable croquettes

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LARGE SHARES 大皿料理

Add a side of small salad (roasted sesame/ shiso & orange) +\$7
Add a side of small umami chips +\$5

MISO EGGPLANTS VG DF GF 33
Crispy fried eggplants cubes, rich sweet miso, lotus chips

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 🍷 Best seller! 28
Share style Crispy Japanese fried chicken w/ Mamasaan seasoning, sweet & spicy mayo

CHARGRILLED STEAK DF GF 🍷 Best seller! 42
Chef's selection cut, chargrilled and finished with garlic tallow, smoked salt, yakiniku sauce and spiced sesame mayo.

SIDES AND SALADS おかず

CHARGRILLED SEASONAL VEGETABLE VG DF GF On Request 20
Sweet sesame dressing, crispy garlic flakes, shichimi

UMAMI CHIPS VG DF 16
Crispy golden chips, Umami salt, kombu truffle mayo

LOTUS CHIPS VG DF GF ON REQUEST 14
Sea salt, roasted nori powder, kombu truffle mayo

ROASTED SESAME SALAD VG DF GF 18
Roast pumpkin, purple cabbage, seasoned wakame, creamy sesame dressing, maple pepitas, potato frites

SHISO & ORANGE SALAD VG DF GF 17
Purple cabbage, tomato, orange & cucumber tossed in a bright ginger-carrot vinaigrette.

STEAMED SUSHI RICE VG DF GF 7

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.

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
SEAFOOD ORIGINS
(A) Australian seafood (I) Imported seafood (M) Mixed origin seafood