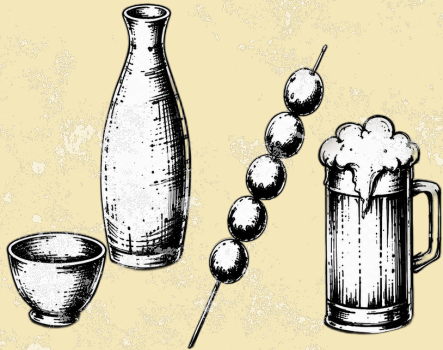


mama saan

IZAKAYA NIGHT



居酒屋
ナイト



TEMARI SUSHI 手まり寿司

Signature bite-sized sushi handcrafted in the traditional temari style.

ABURI SALMON RAW, DF, GF (A)	10
Torched sashimi-grade salmon, yuzu kosho mayo, miso maple, shallots, spanish onion & tobiko	
Pair with: Dassai 39	
MENTAI PRAWN DF (I)	10
Panko crumbed prawn, shallots mentaiko mayo, teriyaki & tobiko	
Pair with: Dassai Sparkling Nigori Abbots & Delaunay grenache rose	
CRISPY CHICKEN DF, GF	10
Karaage chicken, mild house-made sambal emulsion, wasabi slaw, kewpie, jalapeño brunoise.	
Pair with: Dassai Sparkling Nigori Petit Chablis	
KYOTO VG, DF, GF	9
Japanese sweet pickled daikon, chuka wakame, yuzu kosho mayo, jalapeño brunoise & sesame oil.	
Pair with: Dassai 45	

RAW 生

SASHIMI SELECTION 3 PCS RAW, DF, GF (A)	
Mixed plate	15
Salmon	14
Konbujime Barramundi	14
Tuna	16
Pair with: Dassai 39 Dassai 23	
KONBUJIME BARRAMUNDI CRUDO RAW,DF, GF (A)	15
Japanese sweet pickled daikon, chuka wakame, yuzu kosho mayo, jalapeño brunoise & sesame oil.	
Pair with: Dassai 23	
TUNA CRISPY RICE 2 PCS RAW,DF, (A)	12
Hand-chopped tuna tartare, jalapeño brunoise, onion, sweet & spicy mayo, avo & crispy rice	
Pair with: Dassai 39 Cantina Lavis pinot grigio	

TO SHARE 一品

EDAMAME	
STEAMED & SALTED Pair with: Dassai 45 VG, DF, GF	11
CHILLI & GARLIC Pair with: Dassai 45 VG, DF	13
LOTUS CHIPS VG, DF, GF on request	
Sea salt, roasted nori powder, kombu truffle mayo	14
Pair with: Dassai 45	
ROASTED SESAME SALAD VG, DF, GF	17
Roast pumpkin, purple cabbage, seasoned wakame, creamy sesame dressing, maple pepitas, potato frites	
Pair with: Dassai 45	
SHISO & ORANGE SALAD VG, DF, GF	15
Purple cabbage, tomato, orange & cucumber tossed in a bright ginger-carrot vinaigrette.	
Pair with: Dassai 39	

SIGNATURE BITES 自慢の一品

PORK GYOZA 3 PCS DF	
Served w/ soy vinegar sauce, spicy roasted sesame oil, leeks & shallots	
Pair with: Dassai 45 Castelli Estate Pinot Noir	
VEGGIE GYOZA 3 PCS VG, DF, GF	
Served w/ soy vinegar sauce, spicy roasted sesame oil, leeks and micro herbs	
Pair with: Dassai 45 Mount Langi Ghiran	
"Vine Road" Pinot Gris Grampians	
CHEESEBURGER SPRING ROLLS 2 PCS	
Spicy mayo, yuzu pickled onion, sesame seeds	
Pair with: Dassai Sparkling Nigori Coopers Pale Ale	
CHICKEN KARAAGE DF, GF ON REQUEST	
Share style Crispy Japanese fried chicken w/ Mamasaan seasoning, sweet & spicy mayo	
Pair with: Dassai Sparkling Nigori Sapporo	
KOROKKE VG, DF	
Japanese-style potato & vegetable croquettes with tonkatsu sauce and brunoise jalapeno	
Pair with: Dassai Sparkling Nigori Sapporo	

BAO 創作バオ

UMAMI DUCK DF, GF ON REQUEST	
Umami duck, miso-maple gochujang, cucumber, sweet & spicy mayo, yuzu pickled onion	
Pair with: Dassai 39 Castelli Estate Pinot Noir	
CRISPY PORK DF, GF ON REQUEST	
Crispy pork belly served w/ cucumber, toasted coconut & Mamasaan sambal with coconut, lemongrass & kaffir lime	
Pair with: Dassai 45 Tiger beer	
SWEET & SPICY CHICKEN	
Sweet & spicy glazed karaage chicken served w/ yuzu pickled cucumber, kewpie, American cheese	
Pair with: Dassai Sparkling Nigori Sapporo	
STICKY TOFU VG, DF, GF ON REQUEST	
Glazed sticky tofu served w/ yuzu pickled onion, cucumber, miso maple & wasabi mayo	
Pair with: Dassai 45 Deakin Estate Pinot grigio	

RICE DISHES ごはんもの

STEAMED SUSHI RICE VG, DF, GF	
KARE RICE VG, DF, GF	
Mamasaan signature ume curry, charred corn and rice	

Small Bites. Big Flavours

Inspired by the spirit of the Japanese izakaya where friends gather over drinks and share delicious food.

Our menu celebrates this tradition with handcrafted bite-sized creations and signature share plates.

Pair your favourites with sake, Japanese whisky, wine, beer or cocktails, and enjoy the izakaya experience, one bite at a time.

JAPANESE TACO BITES ひとつちタコス

SASHIMI DF, GF ON REQUEST (A)	7
Spiced crispy dumpling pastry, onion, shallots, yuzu miso dressing, sweet & spicy mayo	
Pair with: Dassai 39 Folklore chardonnay	
GRILLED PULLED BEEF TACOS DF, GF ON REQUEST	7
Grilled pulled beef brisket, bulgogi-inspired sauce, onion, shallots, spiced sesame mayo, chilli oil & yuzu-pickled onion	
Pair with: Dassai 45 Gemtree tempranillo	
SHIITAKE & MISO TOFU VG, DF	7
Tofu, shiitake mushrooms, spicy miso gravy, shallots & leeks	
Pair with: Dassai 45 Azahara shiraz	

ARTISANAL DUMPLINGS てづくりてんしん

SAMBAL CHICKEN SIU MAI DF	11
Delicate chicken siu mai, house sambal, crispy chicken skin.	
Pair with: Dassai Sparkling Nigori Petit Chablis	
MAMASAAN PRAWN HAR GAO DF (I)	12
Lustrous prawn, house-made sweet soy, aromatic Sichuan oil, garlic chilli furikake.	
Pair with: Dassai 39 Ribbonwood Sauvignon Blanc	
TOM YUM PRAWN & SCALLOP DUMPLINGS DF, GF ON REQUEST (I)	12
Delicate prawn & scallop dumplings in aromatic tom yum broth with poached prawns.	
Pair with: Dassai 39 The long road Pinot Gris Abbots & Delaunay Grenache rose	
VEGETABLES & TRUFFLE VG, GF, DF	12
Fragrant wild mushroom and vegetables dumplings in fragrant yuzu-shiitake broth, marinated shiitake and truffle oil	
Pair with: Dassai 23 Folklore Chardonnay	

DESSERTS デザート

WHITE CHOCOLATE MATCHA CHEESECAKE VEGETARIAN	18
Housemade white chocolate & matcha cheesecake, biscoff crumbs, biscoff caramel, warabi mochi & sugar shards	
Pair with: Dassai Sparkling Nigori	
MAMASAAN MANGO MOCHI VG, DF, GF	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.	
Pair with: Dassai Sparkling Nigori	



SEAFOOD ORIGIN

(A) Australian seafood

(I) Imported seafood

(M) Mixed origin seafood

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.