WHAT'S ON

SUSHI HANDROLL TUESDAY

Every Tuesday, enjoy our handroll sushi for just $11. The perfect excuse to start the week with great food and great company.

BAO BAO WEDNESDAY

Fluffy, flavour-packed bao for only $8 every Wednesday. Mix, match and try your favourites.

THURSDAY SAKE NIGHT

On selected Thursdays, sake takes centre stage at Mamasaan. Discover our house sake alongside Japanese-inspired flavours— perfect for an evening of good food, great company and another pour.

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

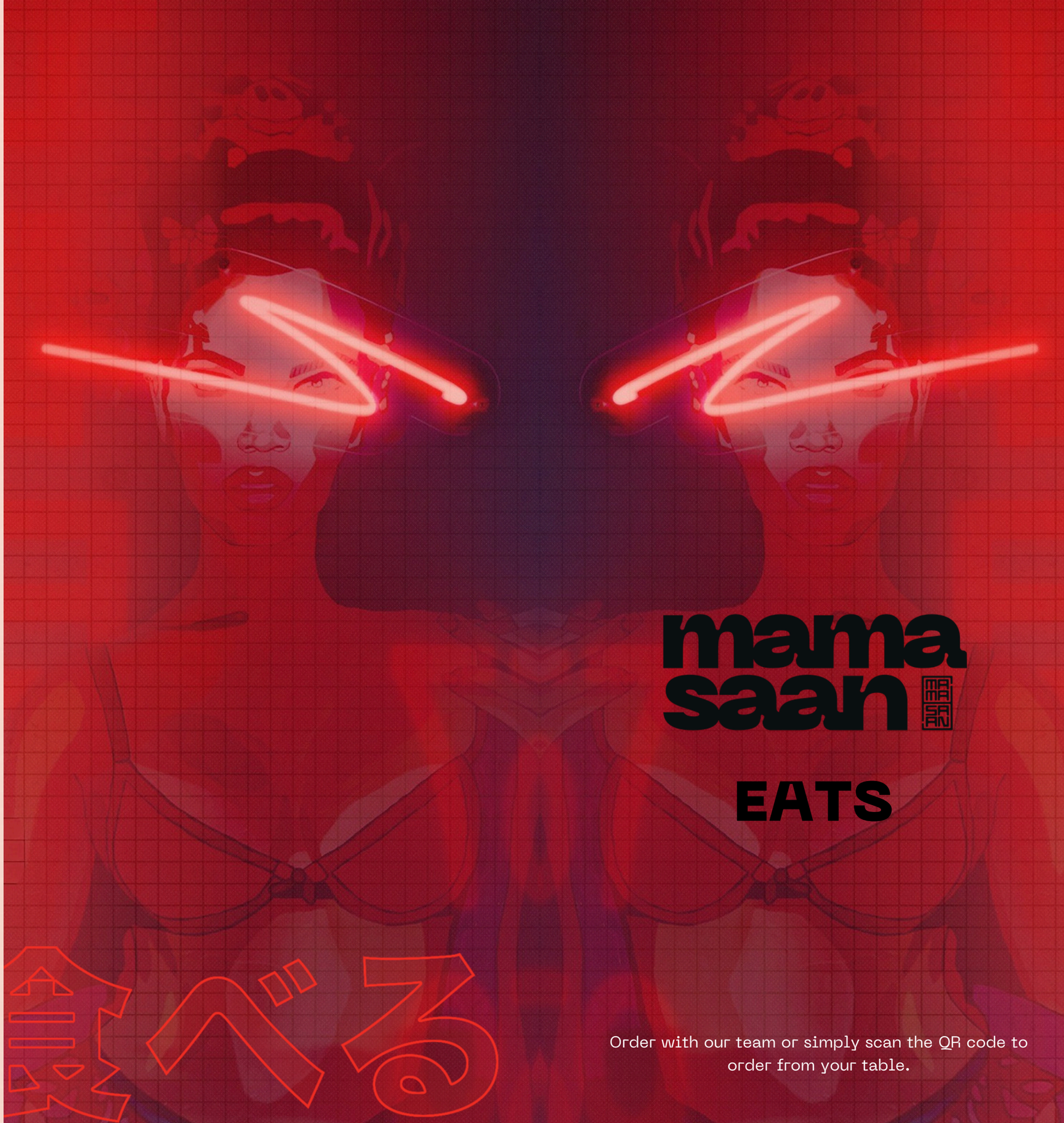
Tuesday – Thursday | 5PM – 7PM
Friday | 4PM – 6PM
$15 Select Cocktails
$10 House Beers
$10 House Wines & Prosecco

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

@MAMA_SAAN Mamasaan TikTok @mamasaanbondi



TO START 一品

EDAMAME STEAMED & SALTED — VG DF GF — 12
CHILLI & GARLIC — VG DF — 13

JAPANESE MILK BREAD & MISO KOMBU BUTTER — 12
Toasted Japanese milk bread, miso kombu butter

CAULIFLOWER POPCORN VG DF GF — 18
crispy fried cauliflower serve with yuzu mayo

CHEESEBURGER SPRING ROLLS — 20
Spicy mayo, sesame, yuzu pickled onion

RED SHISO-CURED SALMON SASHIMI & UMESHU DASHI Raw DF GF (A) New Addition — 24
Red shiso salmon, umeshu dashi, shiso, cherry tomato, pear

BAO 創作バオ 2 PIECES

UMAMI DUCK DF — 19
Umami duck, miso sauce, cucumber, spicy mayo, yuzu pickled onion

CRISPY PORK DF Best seller! — 19
Crispy pork belly served w/ cucumber, toasted coconut & Mamasaan sambal with coconut, lemongrass & kaffir lime

MISO TOFU VG, DF — 18
Glazed sticky tofu served w/ yuzu pickled onion, cucumber, miso sauce& yuzu kosho mayo

GF option available for all bao - serve with rice cracker instead.

ARTISANAL DUMPLINGS てづくり てんしん

GYOZA 5 PIECES — 21
Served w/ yuzu ponzu, spicy roasted sesame oil
PORK DF
VEGGIE VG DF GF

Recommened

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

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

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

MAMASAAN SIGNATURE BITES 自慢の一品 2 PIECES

TUNA CRISPY RICE Raw DF (I) Best seller! — 24
Hand-chopped tuna tartare, avocado purée, spicy mayo, soy sauce, jalapeño, onion, grated karasumi

WILD MUSHROOM BITES V Recommened — 22
Miso shiitake, shimeji, mushroom purée, toasted shokupan, kombu truffle mayo

TEMAKI HANDROLL SUSHI 手巻き寿司

SALMON & TUNA Raw. DF (I) — 12
Sashimi-grade salmon & tuna, daikon, shiso, smoked soy

ABURI HOKKAIDO SCALLOP & SQUID Raw. DF (I) — 14
Torched Hokkaido scallop & squid, yuzu kosho, shiso tsuyu

SNOW CRAB & LOBSTER (I) Recommened — 15
Lobster salad, snow crab, tobiko, creamy Japanese mayo

CHICKEN NANBAN GF — 13
Crispy chicken, sweet & sour sauce, egg salad

SAKURA INARI TOFU VG DF GF — 11
Sweet soy-marinated tofu skin, sakura zuke, seaweed salad

BURGERS & CURRY バーガー&カレー

Add a side of small roasted sesame salad +$7
Add a side of small umami chips +$5

CHICKEN KATSU BURGER — 19
Chicken katsu, siracha mayo, tonkatsu sauce, purple cabbage, coriander

WAGYU MOCHI BURGER Recommened — 27
Signature wagyu burger—CopperTree wagyu patty, double cheese, grilled mochi, truffle kombu mayo and refreshing yuzu pickles.

UMEBOSHI CURRY Signature — 29
Crispy Chicken Katsu | panko-crumbed breast DF on Request — 25
Vegetable Croquette | Japanese-style potato VG DF
Signature Japanese curry slow-simmered with caramelized onion, Okinawan black sugar, bold coffee and Japanese pickled plum. Served with charred corn and steamed rice.

TO SHARES 大皿料理

Add a side of small roasted sesame salad +$7
Add a side of small umami chips +$5

CHICKEN KARAAGE DF, GF On request Best seller! — 28
Share style Crispy Japanese fried chicken w/ Mamasaan seasoning, sweet & spicy mayo

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

MISO 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

CHARGRILLED STEAK DF GF Recommened — 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 — 20
Sesame dressing, smoke salt flakes, shichimi

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

UMAMI CHIPS & KOMBU TRUFFLE MAYO VG DF GF — 14
Crispy golden chips, kombu salt, kombu truffle mayo

STEAMED SUSHI RICE VG DF GF — 7

DESSERT デザート

MANGO STICKY MOCHI VG DF GF Signature — 18
Signature house-made mango sorbet wrapped in soft mochi, with pandan coconut cream, mango caviar
Mamasaan's interpretation of mango sticky rice.

MATCHA CHEESECAKE V — 18
White chocolate & matcha cheese cake, biscoff crumb, biscoff caramel, warabi mochi

ALLERGIES & DIETARY

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

SEAFOOD ORIGINS

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

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