

⚡ SNACK

⚡⚡ BIT MORE THAN A SNACK

⚡⚡⚡ FILLING

⚡⚡⚡⚡ SUMO SIZED SHARING

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

VGP VEGETARIAN POSSIBLE

SNACK+SHARE

- ⚡ **Edamame \$7** *gf, df, v*
nori salt or spicy sauce
- ⚡ **Miso Soup \$5** *gf, df*
tofu, seaweed & shallots
- ⚡⚡ **'Chico' Spring Rolls \$15.5** *v*
iceberg wraps, hoisin, fermented chilli & peanut sauce (5pc)
- ⚡⚡ **Spicy Salmon Tartare \$16.5**
puffed rice crackers, yuzu mayo, ginger & bonito oil (3pc)
extra \$5ea
- ⚡⚡ **Salt & Pepper Squid \$15.5** *df, gf*
crispy fried squid with sweet & sour amazu sauce
- ⚡⚡ **Chicken Wings \$13**
kimchi vinaigrette & wasabi sour yoghurt (8pc)
- ⚡⚡ **KFC (Korean Fried Chicken) \$17** *df*
pineapple pieces, crushed peanuts with yang-nyum sauce

BUNS+WRAPS

- ⚡ **King Salmon Crispy Tacos \$11**
sashimi, chilli mayo, napa cabbage & sesame (2pc)
- ⚡ **Popcorn Prawn Taco \$9** *df*
napa cabbage, iceberg, grapefruit horseradish & spicy mayo (1pc)
- ⚡⚡ **Pork Buns \$17**
12 hour slow cooked pork belly, pickled cucumber, cashew sauce (3pc)
- ⚡ **Pork Gyozas \$15.5** *df*
spicy ponzu dressing, kewpie mayo, shallot (5pc)
- ⚡⚡ **Peking Duck Pancakes \$28.5**
DIY with peking duck, shallots, cucumber & hoisin (6pc)

ROBATA

- ⚡ **Corn Robata \$9** *gf, v*
grated parmesan cheese & coriander (3pc)
- ⚡ **Miso Salmon \$15.5** *gf, df*
smoky miso wasabi glaze (2pc)
- ⚡ **Chicken Yakitori \$13** *gf, df*
chicken teriyaki with sesame seeds (3pc)
- ⚡ **Pork Robata \$15** *df*
juicy pork, wasabi bbq sauce, crispy onion flakes (3pc)
- ⚡ **Wagyu Robata \$17.5** *gf, df*
mb5+ beef, smoky bbq glaze, shallots (3pc)

MAINS

- ⚡⚡⚡ **Tokyo No.1 Fried Rice \$21** *df*
pork belly, squid & japanese sausage, chilli, seasonal vegetables with slow poached egg
- ⚡⚡⚡ **Mixed Tempura \$20** *df, vgp*
prawn tempura (3pc) & seasonal vegetable tempura with hot dipping sauce
- ⚡⚡⚡ **Yuzu Miso Salmon \$28.5** *gf, df*
japanese eggplant & pickled cabbage salad, kosho & soy dressing
- ⚡⚡⚡ **Grilled Local White Fish \$26.5** *gf, df*
asparagus & wakame salad, wasabi & shiso chimichurri
- ⚡⚡⚡ **Chicken Katsu Curry \$23**
crumbed chicken, traditional japanese curry sauce with steamed rice
- ⚡⚡⚡ **Crispy Twice Cooked Pork Belly \$24**
sweet chili & kaffir lime glaze, snake beans
- ⚡⚡⚡ **Charred Beef Sirloin \$32** *gf, df*
200g sliced, edamame purée, broccolini & wafu sauce

BEACH CLASSICS

- ⚡⚡ **Hot Chipsu \$10** *df, v*
super crunch chips with yang-nyum sauce & kewpie mayo
- ⚡⚡⚡ **Tempura Fish & Chips \$21** *df*
crispy tempura fish with japanese tartare sauce
- ⚡⚡⚡ **Beach Burger \$21**
wagyu patty, american cheese, pickles, onion, lettuce, tomato & miyagi sauce
- ⚡⚡⚡ **Chicken Karaage Burger \$20**
lettuce, avocado & grilled pineapple, teriyaki mayo, tomato
- ⚡⚡⚡ **Shakin Bacon \$24**
wagyu pattie, crisp bacon, shack sauce, bacon jam, cheese & tomato

SALADS + POKE

- ⚡⚡ **Chirashi & Green Tea Noodle Salad \$24** *df*
mixed sashimi, avocado, mixed leaves, radish, edamame, pea sprouts, goma & yuzu dressing
- ⚡⚡ **King Salmon Poke \$21** *gf, df, vgp*
shaved wombok, cucumbers, tobiko, seaweed salad, brown rice, sesame
- ⚡⚡ **Crispy Glazed Pork Belly Poke \$20** *gf, df, vgp*
shiitake, wombok, carrot, pickled red onion, coriander, spiced mayo
- ⚡⚡ **Seared Wagyu Beef & Green Salad \$23** *df*
mizuna, pea shoots, tenkatsu, light wafu & ponzu dressing

SUSHI + SASHIMI

- ⚡⚡ **Healthy Vege \$13** *df, v*
yamagobo, takuan, tamago, cucumber, tofu, tomato, inari, asparagus, avocado (6pc)
- ⚡⚡ **Rainbow Roll \$17.5** *df*
salmon, tuna & kingfish, kanikama, cucumber, avocado, tamago & yamagobo (8pc)
- ⚡⚡ **Karate Kid \$17.5** *df*
seared salmon, kanikama, avocado, tamago, sweet soy & tobiko (8pc)
- ⚡⚡ **Aburi Nigiri Roulette \$22** *df*
salmon, kingfish, tuna, tamago, prawn & kanikama (6pc)
- ⚡⚡ **Volcano Roll \$16.5** *df*
spicy tuna, cucumber, tobiko, squid ink crunch (8pc)
- ⚡⚡ **Dragon Double Crunch \$17.5** *df*
unagi, panko prawn, cucumber, avocado & tamago (8pc)
- ⚡ **Sashimi \$13** *gf, df*
salmon (6 pc)
hiramasa kingfish (6 pc)
yellow fin tuna (6 pc)
- ⚡⚡⚡ **Large Sashimi \$38.5** *df*
assorted market fresh sashimi (21pc)
- ⚡⚡⚡ **Sushi & Sashimi Love Boat \$61** *df*
deluxe selection of sashimi (22pc), sushi (6pc) & nigiri (3pc)

KARATE KIDS

- Inari Sushi \$5.5** *gf, df*
choice of cooked tuna or plain sushi rice (4pc)
- Fish \$9** *gf, df*
steamed or battered fish with choice of corn & broccoli or chips
- Mini Maki Roll \$5.5** *gf, df*
choice of avocado, cooked tuna or cucumber (6pc)
- Japanese Sausage \$9** *df*
japanese sausages with chips or veggies (corn & broccoli)
- Ice Cream \$4.5**
choice of chocolate, vanilla or strawberry

DESSERT

- ⚡ **Fried Bao Ice Cream Sandwich \$9**
ice cream & salted caramel sauce
- ⚡ **Ice Cream Bowl \$9**
strawberry, mango & vanilla ice cream
- ⚡ **Soft Serve Cone \$6**
ask for our daily flavour

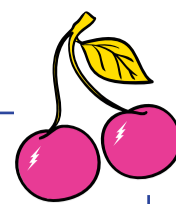
HOST YOUR EVENT WITH US

Beachside Dojo offers two private spaces, each with their own outdoor terrace overlooking the beachfront.
Enquire with our events team for further information
info@beachsidedojo.com.au

@DANIELSANMANLY | WWW.DANIELSAN.COM.AU

Please note 1.5% surcharge applies on all eftpos transactions & 10% public holiday surcharge applies

WINE



SPARKLING

Tyrrell's 'Moore's Creek' Brut Hunter Valley NSW	\$8 / \$38
Millesimato 'Extra Dry' Prosecco Veneto Italy	\$11 / \$49
Taltarni Brut SA	\$12 / \$65

CHAMPAGNE

Piper-Heidsieck Brut Reims France	\$19 / \$110
Moët & Chandon Brut Imperial Reims France	/ \$125

WHITE

Oakridge 'OTS' Chardonnay Yarra Valley VIC	\$10.5 / \$55
Tyrrell's 'Moore's Creek' Chardonnay Hunter Valley NSW	\$8 / \$38
McW 480 Tumbarumba Sauvignon Blanc Tumbarumba NSW	/ \$46
Banter Sauvignon Blanc Marlborough New Zealand	\$9 / \$43
Tyrrell's Semillion Hunter Valley NSW	\$9.5 / \$47
Palazzo Grimani Pinot Grigio Delle Venezie Italy	\$10 / \$49
Hentley Farm Riesling Eden Valley SA	\$11 / \$52
Echo Beach Sauvignon Blanc Semillon Margaret River WA	/ \$45

ROSÉ

Gilbert Saignee Rose Mudgee NSW	\$11 / \$56
Bertoulet Rose Provence France	\$9 / \$45

RED

Rymill 'Mc2' Cabernet Merlot Coonawara SA	\$10.5 / \$49
Beyond Broke Road Cabernet Sauvignon Limestone Coast SA	\$9 / \$42
Tyrrell's 'Moore's Creek' Shiraz Hunter Valley NSW	\$8 / \$38
McW 489 Hilltop Shiraz Hilltops NSW	/ \$44
Hewitson 'Joey Blend' Shiraz Barossa Valley SA	\$11 / \$55
Artuke 'Carbonica' Tempranillo Rioja Spain	\$10.5 / \$53
Rockburn Devils Staircase Pinot Noir Central Otago New Zealand	\$12 / \$59
Trout Valley Pinot Noir Nelson New Zealand	/ \$59

SWEET

David Franz Sticky Riesling Eden Valley SA	/ \$40
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COCKTAILS • \$18

Splice Up Your Life

'When you're feeling sad and low' get amongst this refreshing combination of midori, lime, pineapple, milk & vanilla. Think of it as an alcoholic splice

Material Girl

Vodka with hints of peach, orange, lemon & cranberry, shaken & poured over ice. It's a sweet & fruity explosion of flavours topped with some marshmallows

The Beach Boy

A perfect mix of dark rum, passionfruit, vanilla, lime, mint & orange bitters ready to set the tone for some 'good vibrations' for the rest of your night

Route 66

'Get your kicks' with this twist on the classic sidecar with bourbon, cointreau, lemon, peach & a dash of bitters

Supersonic

'I'm feeling supersonic, give me' a perfectly balanced twist on a gin and tonic. Gin, elderflower, lemon, violet and mint - shaken and topped with tonic

Love Gun

A sweet & sour combination of gin, lemon & pineapple topped with dehydrated raspberries. It looks good & tastes even better

Feel Good Inc.

A watermelon margarita boasting a combination of fresh watermelon, lime juice and tequila - finished off with a pink sugar rim

Mr Blue Sky

A beautiful combination of sake, fresh lychee & apple juice - with a blue twist.

\$10 COCKTAILS

Friday 6pm-8pm

HAPPY HOUR

Mon-Fri 5pm-7pm

\$5 Okinawa Lager

\$5 Tyrrell's Shiraz, Chardonnay & Sparkling



SYDNEY DOESN'T SUCK

Sydney Collective is proudly plastic straw free. Paper straws are available on request #sydneydoesntsuck

S A K E

Hakushika Kuromatsu Junmai \$5	dry, light & crisp with a hint of citrus (90ml)
Nambubijin Tokubetsu Junmai \$7	fruity & slightly sweet (90ml)
Umeshu Plum Wine \$9	light, fruity & smooth (90ml)
Hakutsuru Nigori Yuzu \$13	dry with a velvety texture & creamy aftertaste (90ml)
Hakushika Chokara Junmai \$13	dry with floral notes (150ml served hot)
Hakutsuru Josen \$15	aromatic, dry & crisp (180ml)
Hakutsuru Sayuri \$34	floral, fragrant & slightly sweet (300ml)
Bizen Omachi \$48	tropical notes & creamy (300ml)
Hakkaisan Toku Junmai \$56	smooth, clean & dry (720ml)

