





M E N U

STARTERS

Sushi Planet offers a selection of dishes that meet modern dietary requirements. Throughout the menu, abbreviations of these can be identified as:

VG – Vegan dish

GF – Gluten free dish

GFO – Gluten free option available

Our gluten free sushi is prepared with the use of plain rice (without sushi vinegar) and the original sauce is substituted with Wafu sauce to glaze the skewers.

Please be aware that even though some dishes are prepared using gluten free ingredients, gluten cross-contamination may occur due to everyday kitchen operations. Some gluten free products contain soy.

We're happy to explore ways to accommodate any other dietary requirements also.

Additional charges apply for:

Brown rice and quinoa option – \$1

Gluten free option – \$1

Gluten free soy sauce – \$1

Extra sauce, ginger, wasabi – \$ 1

Extra ingredient – \$2.5

Set modification (minor changes only) – \$5



Seaweed salad  
VG / 4.5

Edamame beans  
GF / VG / 4.5  
*With Sea salt  
and lemon,  
warm or chilled*



Spicy edamame  
beans VG / 5.5



White rice  
GF / VG / 3



Brown rice  
with quinoa  
VG / 5



Miso soup  
VG / 3



Beef tataki  
GFO / 11.5

*Thinly sliced beef,  
spring onion,  
sesame seeds with  
sesame dressing*



SASHIMI



Kingfish sashimi / GF / 9



Scallop sashimi / GF / 11.5



Mixed sashimi  
GF / 13.5  
*Assortment of salmon, tuna  
and kingfish sashimi*



Salmon sashimi / GF / 8.5



Tuna sashimi / GF / 12.5

Sashimi deluxe  
GFO / 24.5  
*Assortment of salmon,  
tuna, kingfish, scallop  
and tamagoyaki sashimi*



NIGIRI



Salmon nigiri (2pcs.) GFO / 4.5



Tuna nigiri (2pcs.) GFO / 5.5



Kingfish nigiri (2pcs.) GFO / 4.5



Prawn nigiri (2pcs.) GFO / 4.5



Scallop nigiri (2pcs.) GFO / 6.5



Grilled eel nigiri (2pcs.) / 5.5



Avocado nigiri (2pcs.) VG / GFO / 3.5



Tamagoyaki nigiri (2pcs.) / 3.5



Inari nigiri (2pcs.) VG / 3.5

ABURI NIGIRI



Aburi salmon nigiri (2pcs.) 4.5



Aburi tuna nigiri (2pcs.) 6.5



Aburi kingfish nigiri (2pcs.) 4.5



Aburi prawn nigiri (2pcs.) 5.5



Aburi scallop nigiri (2pcs.) 7.5



Aburi beef nigiri (2pcs.) 5.5

SMALL ROLLS



Cucumber roll (6pcs.)  
VG / GFO / 3.5



Tuna roll (6pcs.)  
GFO / 7.5



Salmon roll (6pcs.)  
GFO / 5.5



Avocado roll (6pcs.)  
VG / GFO / 4

QUINOA ROLLS



Salmon quinoa roll  
(5pcs.) 7.5

*Brown rice roll with quinoa,  
salmon and avocado*



Tuna quinoa roll  
(5pcs.) / 9.5

*Brown rice roll with quinoa,  
spicy tuna and cucumber*



Veggie quinoa roll  
(5pcs.) VG / 5.5

*Brown rice roll with quinoa,  
cucumber, avocado and inari*

INSIDE-OUT ROLLS



Tuna & avocado roll  
(6pcs.) GFO / 12.5

*Tuna and avocado  
rolled in sesame seeds*



Avocado & cucumber roll  
(6pcs.) VG GFO / 5.5

*Avocado and cucumber  
rolled in sesame seeds*



California roll  
(6pcs.) / 8.5

*Crab stick, avocado and  
cucumber with mayonnaise  
rolled in flying fish roe*



Crunchy salmon roll  
(6pcs.) 6.5 GFO

*Crunchy grilled salmon skin and  
avocado rolled in dried fish flakes*



Crispy shrimp roll  
(6pcs.) / 9.5

*Breaded shrimp and avocado  
with spicy and unagi sauces  
rolled in sesame seeds*



Alaska roll (6pcs.)  
GFO / 9.5

*Salmon and avocado with cream cheese  
rolled in capelin roe*



Spicy tuna roll  
(6pcs.) / 11.5

*Tuna and cucumber with  
spicy sauce rolled in sesame seeds  
and red pepper*

TOPPED ROLLS



**Shrimp roll with mango**  
(6pcs.) / 10.5  
*Breaded shrimp with miso aioli sauce roll topped with mango*



**Seaweed roll with avocado**  
(6pcs.) VG 9.5  
*Seaweed salad roll topped with avocado and sesame seeds*



**Shrimp roll with tuna**  
(6pcs.) 17.5  
*Breaded shrimp and avocado with spicy sauce roll topped with tuna and flying fish roe*



**Shrimp roll with avocado**  
(6pcs.) 11.5  
*Breaded shrimp with spicy sauce roll topped with avocado, unagi sauce and sesame seeds*



**Aburi salmon roll**  
(6pcs.) 13.5  
*Avocado, snow peas and cucumber with miso aioli sauce roll topped with seared salmon, unagi sauce, sesame seeds and salmon roe*



**Aburi cheese roll**  
(6pcs.) 10.5  
*Breaded chicken thighs and mango with spicy sauce roll topped with seared cheese*



**Aburi beef roll**  
(6pcs.) 14.5  
*Seaweed salad roll topped with seared beef, sesame seeds and aburi sauce*

BIG ROLLS



**Tempura big roll**  
(5pcs.) 8.5  
*Crabstick, avocado, cucumber and flying fish roe with miso aioli sauce roll fried in tempura batter with spicy sauce on top*



**Crispy spicy salmon roll**  
(5pcs.) 11.5  
*Salmon mixed with spicy sauce and cream cheese, fried in bread crumbs with miso aioli sauce on top*



**Soft shell crab roll**  
(5pcs.) 8.5  
*Tempura soft shell crab, cucumber and avocado with spicy sauce topped with capelin roe, sesame seeds and unagi sauce*



**Tempura shrimp roll**  
(5pcs.) 7.5  
*Breaded shrimp, avocado, capelin roe and sesame seeds with spicy and unagi sauces*



**Crunchy chicken roll**  
(5pcs.) 6.5  
*Grilled chicken tenderloin, lettuce, cream cheese, avocado, sesame seeds and tempura flakes with spicy and unagi sauces*

SUSHI SETS



Sushi set  
(24pcs.) / 34.5  
*Salmon, Tuna, Kingfish,  
Prawn, Tamagoyaki nigiri,  
Crispy Shrimp roll and Alaska roll*

Vegan sushi set (16pcs.)  
VG / 17.5

*Avocado, Inari nigiri,  
Avocado & Cucumber roll,  
Seaweed roll with avocado*



Nigiri set  
(9pcs.) / 16.5

*Salmon, Prawn,  
Kingfish nigiri  
and Shrimp roll  
with avocado*



SUSHI SETS

Gluten free nigiri set  
(9pcs.) GF / 16.5

Salmon, Prawn,  
Kingfish nigiri  
and Alaska roll



Kids set / 12.5

Chicken meatball  
skewers with rice,  
Cucumber roll and  
Sweet omelette



Aburi sushi set  
(8pcs.) / 19.5

Aburi Salmon,  
Kingfish, Grilled Eel,  
Scallop, Prawn nigiri  
and Aburi Salmon Roll

Deluxe sushi set  
(48 pcs.) / 79.5

Salmon, Prawn, Tuna,  
Kingfish, Tamogoyaki,  
Inari nigiri, California roll,  
Spicy tuna roll, Shrimp roll  
with avocado and  
Aburi salmon roll



SKEWERS

Breaded pork  
with tonkatsu sauce  
/ 5.5



Crispy chicken wings  
GF / 3.5



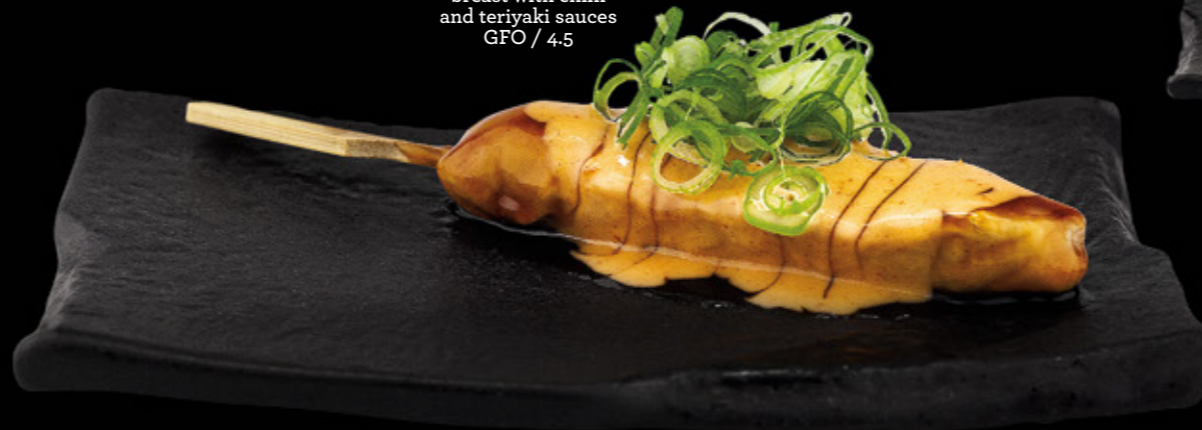
King oyster  
mushrooms glazed  
with teriyaki sauce  
VG / GFO / 4.5



Grilled beef  
tenderloin with  
parsley butter  
GF / 6.5



Tender chicken  
breast with chilli  
and teriyaki sauces  
GFO / 4.5



Juicy chicken  
meatballs with  
yakitori sauce / 4.5



Jumbo prawn  
with rock sea salt  
and ponzu sauce  
GFO / 8.5



Asparagus with  
teriyaki sauce  
VG / GFO / 5.5



Miso marinated  
salmon / 5.5



Gently grilled scallops  
with parsley butter  
GF / 9.5



Breaded chicken  
thighs topped with  
miso aioli sauce / 4.5



SKEWER SETS



**Chicken skewers set / 19.5**

*4 Skewers (Chicken wings, Chicken breast with chilli and teriyaki sauces, Chicken meatballs with yakitori sauce, Breaded chicken thighs topped with miso aioli sauce) with seaweed salad, edamame beans, rice and miso soup*



**Big skewers set / 32.5**

*6 Chargrilled skewers (Beef with parsley butter (2), Chicken breast with chilli and teriyaki sauces(2), Miso marinated salmon(2) with seaweed salad, edamame beans, rice and miso soup*



**Skewers set / 23.5**

*4 Skewers (Beef with parsley butter, Breaded pork with tonkatsu sauce, Chicken breast with chilli and teriyaki sauces, Miso marinated salmon) with seaweed salad, edamame beans, rice and miso soup*



**Vegan skewers set  
VG / 17.5**

*2 Chargrilled skewers (Asparagus with teriyaki sauce, King oyster mushrooms glazed with teriyaki sauce) with cucumber roll, seaweed salad, edamame beans, rice and miso soup*



DESSERTS



**Lemon curd meringue  
cheesecake / GF / 9.5**

*Smooth and creamy cheesecake  
topped off with refreshing lemon  
curd and meringue frosting*



**Caramel chocolate dome  
GF / 9.5**

*Delicious caramel chocolate  
mousse with soft caramel centre  
on almond cacao crunchie*



**Vanilla ice cream  
(1 scoop) / 2.5**



**Cacao & Goji brownie  
GF / VG / 8.5**

*Dense and rich chocolaty  
cake with organic cacao  
and goji berries*



**Tiramisu  
GF / 9.5**

*Layers of cinnamon spiced sponge  
cake, light mascarpone marsala  
sabayon and organic coffee come in  
an instant 'pick me up' treat*



**Green tea ice cream  
(1 scoop) / 3**



DINE HAPPY KNOWING  
THAT SUSHI PLANET  
IS ALWAYS:

FRESH

*We use the freshest, un-frozen  
Australian fish every day and prepare  
each dish only after the order is placed.  
We recommend eating each dish as soon  
as it is served to enjoy the best taste.*

SIMPLE

*We believe that beauty is in simplicity.  
We keep our design minimalistic and our  
menu concise. We prioritise quality  
over quantity, focusing on making the  
best sushi and yakitori – these are our  
signature dishes.*

CONVENIENT

*We pay a lot of attention to little details to  
ensure that your dining experience is  
a positive one; from ordering-to-eating  
no matter if you are at the restaurant,  
at home, or in the office.*

FRIENDLY

*We promise to always greet you with a smile.*



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