

Feed Me 55 PP

EDAMAME

Sesame garlic chilli paste

SALMON SASHIMI

Atlantic salmon

NORI TACO

Salmon, kingfish, tuna, avocado salsa

PAN FRIED CHICKEN GYOZA

Chicken, mushroom, ponzu

FRIED CHICKEN BAO

Chicken karaage, spicy mayo, mustard relish

GRILLED EGGPLANT

Miso glaze, onion, shallot

CHICKEN KATSU

Chicken breast 100g, salad, curry mayo

Zeitaku Set 89 PP

PACIFIC OYSTERS

Daidai (orange) mignonette

NORI TACO

Salmon, kingfish, tuna, avocado salsa

WAGYU TATAKI

MBS6+ wagyu, orange ponzu, onion

CHEF'S SELECTION NIGIRI

2pcs

SOFT SHELL CRAB BAO

Lettuce, cucumber, carrot, spicy mayo

VEGGIE TEMPURA

5pcs, chef's selection tempura

GRILLED EGGPLANT

Miso glaze, onion, shallot

WAGYU STEAK

MBS6+ striploin 100g, yakiniku

BLUEBERRY PANNA COTTA

Coconut cream, raspberry, strawberry

PLEASE ASK STAFF FOR GF
OR VEGAN SET MENU

Raw Bar

PACIFIC OYSTERS (GFO) 29 (HALF DOZEN) / 55 (DOZEN)

Daidai (orange) mignonette

NORI TACO 14

2pcs, salmon, kingfish, tuna, avocado salsa, nori

HIRAMASA SASHIMI (GFO) 19

Kingfish, yuzukosho, coconut, ponzu

SALMON CARPACCIO (GFO) 18

Ginger, daikon, lime ponzu

TUNA TARUTARU (GFO) 20

Tuna otoro, apple, avocado, egg yolk, lotus chips

SMALL SASHIMI PLATTER (GFO) 40

15pcs of kingfish, salmon, tuna, sweet prawn, scallop

DELUXE SASHIMI PLATTER (GFO) 75

24pcs of kingfish, salmon, tuna, oyster, scampi, snapper, scallop

WAGYU TATAKI (GFO) 19

MBS6+ wagyu, orange ponzu, onion

Small Plate

YAKITORI CHICKEN SKEWERS (GFO) 10

2pcs, chargrilled chicken thigh

EDAMAME (VG,GF) 9

Sesame garlic chilli paste, or smoke salt

TAKOYAKI 9

6pcs, octopus balls

AGEDASHI DŌFU (VO,GFO) 9

5pcs, tofu, daikon, ginger

SLIPPER LOBSTER LETTUCE BAO 12

Iceberg lettuce, spicy mayo, peanut

SOFT SHELL CRAB BAO 10

Lettuce, cucumber, carrot, spicy mayo

FRIED CHICKEN BAO 9

Chicken karaage, spicy mayo, relish

MISO SOUP (GF) 4

House miso, tofu, shallot, wakame

For Share

PAN FRIED CHICKEN GYOZA 13

6pcs, chicken, mushroom, ponzu

CHICKEN KARAAGE 15

Housemade chicken bite, kewpie mayo

PRAWN RICE TOAST 15

6pcs, crispy sticky nori rice, seafood, cucumber, celery, mayo, nori

WASBI PRAWN TEMPURA 18

6pcs, king prawn, wasbi mayo, salad

VEGGIE TEMPURA (VG) 16

10pcs, tempura broth

LUX TEMPURA PLATTER 34

Soft shell crab 2pcs, king prawn 3pcs, veggie 10pcs, tempura broth

CHARRED BROCCOLINI (V,VGO,GF) 15

Broccolini, yuzu aioli

GRILLED EGGPLANT (VG, GF) 18

Miso glaze, onion, shallot

WAGYU STEAK (GFO) 43

MBS6+ striploin 200g, sweet potato puree, yakiniku

CHICKEN KATSU 24

Chicken breast 200g, curry mayo, salad

MISO TOOTHFISH (GF) 48

180g toothfish, miso glaze, pickled apple

Some Carbs

YAKI UDON (VO,VGO) 16

Chicken, cabbage, carrots, egg, spring onion, kewpie mayo, okonomi, itogaki

KATSU SANDO 17

Chicken katsu, iceberg lettuce, mayo, okonomi, togarashi

WAGYU DON (GFO) 22

Onsen tamago, nori, ginger, yakiniku

KID'S PRAWN TEMPURA SOUP UDON 14

Prawn tempura, udon, dashi broth

Nigiri

SĀMON NIGIRI (GFO) 12

2 pcs, salmon, truffle, miso

HIRAMASA NIGIRI (GFO) 12

2pcs, kingfish, yuzu alioli, chilli

TUNA NIGIRI (GFO) 14

2pcs, tuna, mustard, relish

HOTATE NIGIRI (GFO) 16

2pcs, hokkaido scallop, lemon balm

SNAPPER NIGIRI (GFO) 14

2pcs, snapper, shisho

WAGYU NIGIRI (GFO) 16

2pcs, wagyu beef, sweet potato

SCAMPI NIGIRI (GFO) 18

2pcs, scampi, onion salsa

NIGIRI PLATTER (GFO) 59

12pcs of chef's selections

Sushi Maki Roll

SPIDER MAKI 24

Softshell crab, tobiko, cucumber, wasabi mayo

SPICY SĀMON MAKI (GFO) 21

Atlantic salmon, avocado, truffle, lemon balm

SPICY MAGURO MAKI (GFO) 21

Spicy tuna, daikon, siracha, chives

EBI & SCALLOP MAKI 23

Prawn tempura, scallop, gochujang

TORI MAKI 19

Chicken katsu, avocado, teriyaki, mayo

VEGGIE MAKI (VG,GFO) 18

Avocado, cucumber, asparagus, tomato mayo

SUSHI PLATTER (GFO) 69

6pcs of chef's selections nigiri, 6pcs of spider maki

PLEASE SEE THE OTHER SIDE
FOR MORE

V: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE
VO OR VGO: VEGETARIAN OR VEGAN OPTION | GFO: GLUTEN FREE OPTION

Sukiyaki (GFO)

WAGYU MBS4-5 SUYIYAKI SET 59

Pickled lotus root
MBS4-5 wagyu beef 250g
Vegetable platter
Udon noodle
Raw egg 2pcs as dipping sauce

WAGYU MBS8-9 SUYIYAKI SET 75

Pickled lotus root
MBS8-9 wagyu beef 250g
Vegetable platter
Udon noodle
Raw egg 2pcs as dipping sauce

EXTRA:

Extra MBS4-5 wagyu beef 250g 19
Extra MBS8-9 wagyu beef 250g 35
Extra veg platter 20
Extra udon noodle 5
Extra raw egg 3
Extra rice 3

Dessert

BLUEBERRY PANNA COTTA (V, GF) 15

Coconut cream, raspberry, strawberry

MATCHAMISŪ (V) 15

Matcha tiramisū, Matcha, vanilla,
blueberry, strawberry

CUSTARD TAIYAKI (V) 12

Fish-shape pancake, custard, black
sesame ice cream

Soft Drink

PEPSI / PEPSI MAX 4

LEMONADE 4

LEMON LIME BITTER 5

GINGER ALE 5

ORANGE / APPLE JUICE 5

PINEAPPLE JUICE 5

CRANBERRY JUICE 6

CHOPCHOPDINING.COM.AU
@CHOP CHOP

On Tap SCH/PINT/JUG

CHOP CHOP CRISP LAGER 7/9/18

House lager, Canberra

CHOP CHOP BLACK LAGER 9(S)/12(L)/30(JUG)

House dark lager, Canberra

ASAHI SUPERDRY 9(S)/12(L)/30(JUG)

Lager, Osaka, Japan

SAPPORO PREMIUM 10/13/26

Lager, Hokkaido, Japan

GREAT NORTHERN LAGER 8/10/20

Lager, AUS

CAPITAL COAST ALE 8/10/20

Ale, Canberra

BROOKVALE UNION GINGER BEER 10/13/26

4% ABV, alcoholic ginger beer, NSW

APPLE THIEF PINK LADY CIDER 10/13/26

Pink lady apple cider, Batlow, NSW

Bottle

LYCHEE GOLD CIDER 8% 13

Murrumbateman, NSW

ASAHI SUPER DRY 0% 7

Non-alcoholic lager, Osaka, Japan

Mocktail

CRANBERRY SANGRIA 12

Cranberry, ginger, passionfruit

DRAGONFRUIT YOGURUTO 14

Yogurt, dragonfruit

SUMMER'S CUP 14

Peach, dragonfruit, mint

YUZU SPARKLING 10

Yuzu, bubbles

VIRGIN PIÑA COLADA 14

Pineapple, coconut, lime

TROPICAL PUNCH 22

Pineapple, orange, passionfruit,
mango

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS
\$15 CORKAGE WILL BE APPLIED ON BYO WINE

Cocktail

YUZU ROSE SPRITZ 17

Vodka, yuzu, rose

SALTED CARAMEL ESPRESSO MARTINI 21

Vodka, espresso, salted caramel

YUZU BELLINI 17

Yuzu, orange, bubbles

LYCHEE MOJITO 18

Rum, lychee, lime, mint

MANGO MULE 19

Vodka, mango, pineapple, ginger beer

PINKA TINI 18

Gin, pomegranate, cranberry, grapefruit

LYCHEE ROSE MARTINI 20

Gin, lychee, rose

UMESHU NEGROMI 21

Gin, bitter aperitif, umeshu

SAKURA 20

Nigori sake, roku gin, yuzu, hibiscus

DRAGON BALL 19

Vodka, passionfruit, yuzu, orange

YUZU WHISKEY SOUR 23

Bourbon, yuzu

PIÑA COLADA MARGARITA 21

Tequila, coconut, cream, pineapple

SPICY YUZU MARGARITA 23

Chilli infused tequila, cointreau, yuzu

CHOUMANE ICED TEA 22

Vodka, gin, tequila, rum, cointreau

DO YOU YUZU 17

vodka, shochu, yuzu, honey, lime

JUNGLE BIRD 22

Dark rum, campri, caramel, pineapple

PIMM'S PUNCH 35

Scotch whiskey, montenegro, aperol

LYCHEE VODKA PUNCH 35

vodka, lychee, lime, mint

Highball

SHOCHU HIGHBALL 14

Shochu, whiskey, bubble

YUZUSHU HIGHBALL 14

Yuzu sake, whiskey, bubble

UMESHU HIGHBALL 14

Plum wine, whiskey, bubble

WHISKEY HIGHBALL (KAKUBIN) 16

Kakubin whiskey, bubble

Shot

WOO WOO 9

Vodka, peach schnapps, cranberry

MELON BALL 9

Vodka, midori, pineapple

SNACK BITE 9

Whiskey, lime

Wine By Glass

SPARKLING BRUT 10

Até, South Eastern Australia

PROSECCO 14

Dalzotto, King Valley, VIC

RIESLING 15

Larkhill, 2021, Canberra District

CHARDONNAY 11

Cloud St, VIC

SAUVIGNON BLANC 11

Frankie, South Eastern Australia

PINOT GRIS 14

La La Land, Riverina NSW

ROSÉ 10

Até, South Eastern Australia

SHIRAZ 15

Mojo, 2019, Barossa Valley, SA

PINOT NOIR 13

La la land, 2021, VIC Region

PLEASE SEE THE DRINK MENU FOR MORE WINE,
COCKTAIL, SAKE, WHISKEY, GIN AND OTHER SPIRITS