

# GLUTEN FREE MENU

Available lunch & dinner!



## GLUTEN FREE SNACKS

- \$9.80 GF Edamame**  
Boiled salted soy beans in pod.  
Please discard skin.
- \$10.80 GF Renkon Chips**  
Lotus root chips.
- \$10.80 GF Daigakuimo**  
Honey glazed kumara.
- \$14.80 GF Beef Tataki**  
Thinly sliced seared beef served  
chilled with home made dressing.
- \$4.00 GF Steamed Rice**
- \$4.00 GF Miso Soup**



## GLUTEN FREE SUSHI SASHIMI

- \$9.30 GF Tuna Nigiri**  
2pc Fresh tuna nigiri.
- \$9.30 GF Aburi Tuna Nigiri**  
2pc Fresh grilled tuna nigiri.
- \$8.50 GF Salmon Nigiri**  
2pc Fresh salmon nigiri.
- \$8.50 GF Aburi Salmon Nigiri**  
2pc Fresh grilled salmon nigiri.
- \$7.80 GF White Fish Nigiri**  
2pc Fresh white fish nigiri.
- \$7.80 GF Aburi White Fish Nigiri**  
2pc Fresh grilled white fish nigiri.
- \$34.80 GF Akarua Salmon Set**  
Set of assortment of fresh Akarua Salmon  
in sashimi, sushi rolls, nigiri and aburi sushi.
- \$11.80 3pc Salmon Sashimi**
- \$14.80 3pc Tuna Sashimi**
- \$10.80 3pc White Fish Sashimi**



## GLUTEN FREE MEDIUM DISHES

- GF Tiger Roll 8pc \$21.80 4pc \$12.80**  
Kumura, cream cheese, spring onion & red capsicum  
rolled and sprinkled with korean chilli powde  
and aonori seaweed.
- GF Salmon Avo Roll 8pc \$19.80 4pc \$12.80**  
Fresh Akarua salmon rolled inside out.
- \$22.80 GF Karaage Chicken**  
GF soy / garlic flavoured battered chicken.  
Add rice to make it a meal.
- \$22.80 GF Teriyaki Chicken**  
*(Please note this takes a lot longer than other dishes to make.  
thank you for your patience.)*
- \$22.80 GF Nanban Chicken**  
Sweet and spicy chicken.  
Add rice to make it a meal or have as a side / sharing dish.

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**SUSHININJA.CO.NZ**

We take more time and care with our gluten free range hence why the prices differ to the main menu. We make sure we sure we use our gluten free sauces made especially and areas for food prep and cooking are separated to our ordinary cooking area. Also due to the smaller size of the fryer, we strongly recommend only the Gluten Free diners to place their orders through the gluten free range and other diners who are not gluten free, to use the regular menu so as not to create congestion at this small fryer which will inevitably cause delays.

Thank you for your understanding and patience.