

SMALL SHARING DISHES



MISO SOUP \$4.00

STEAMED RICE \$4.00
JAPANESE SHORT GRAIN

EDAMAME SOYABEANS \$7.00
WITH SEA SALT

TAKO WASABI \$9.00
FRESH RAW OCTOPUS & WASABI

BROCCOLI \$14.00
STEAMED,, WITH OUR SESAME & MAYONNAISE SAUCE

WAGYU BEEF TATAKI \$15.00
SEARED RARE, THINLY SLICED IN A TATAKI SAUCE

HOUSE MADE JAPANESE PICKLES \$9.00
THREE KINDS OF PICKLES, YUZU KELP, KIMCHI & SHIOKOJI

ATSU AGE TOFU \$10.00
DEEP FRIED TOFU SLICES WITH DASHI SAUCE AND GINGER

EGGPLANT WITH SWEET MISO (V) \$18.00

ALLERGY AND INTOLERANCE NOTICE

Please advise us of any allergies before ordering. We can not guarantee against traces of allergens

SASHIMI

SASHIMI (LARGE) \$70.00

FRESH MARKET FISH + SCALLOP & PRAWN (31 PIECES)

SASHIMI (MEDIUM) \$43.00

FRESH MARKET FISH (15 PIECES)

TUNA & SALMON SASHIMI (8 PIECES) \$20.00

NIGIRI SUSHI

CHEF'S SELECTION OF NIGIRI SUSHI \$30.00

7 NIGIRI SUSHI OF BEST MARKET FISH ON SUSHI RICE

ABURI SALMON NIGIRI \$15.50

4 FLAME SEARED SALMON ON SUSHI RICE

MAKI SUSHI

VEGETABLE FUTOMAKI ROLL (V) \$14.00

SHREDDED LETTUCE, CARROT, CUCUMBER & TOFU

SALMON & CUCUMBER ROLL \$20.00

SPICY TEKKA ROLL \$15.00

THIN ROLL WITH TUNA AND SPICY SAUCE ON THE SIDE

TIGER ROLL \$19.00

EBI FRY PRAWN & CUCUMBER

DEEP FRIED SHARING PLATES

ASSORTED TEMPURA \$27.00

TIGER PRAWNS (5 PRAWNS) & SEASONAL VEGETABLES

VEGETABLE TEMPURA \$23.00

TOFU TEMPURA \$13.00

KARAAGE FRIED CHICKEN \$22.50

SEASONED FRIED CHICKEN WITH JAPANESE MAYONNAISE

AGEDASHI TOFU (V) \$15.50

DEEP FRIED TOFU IN EITHER REGULAR OR
VEGETABLE DASHI STOCK

GRILLED & BRAISED PLATES

PORK BELLY \$22.00

SLOW COOKED WITH BLACK AND WHITE 'RICE CRACKER',
EDAMAME AND SPRING ONION. WITH DASHI SAUCE

TERIYAKI SALMON \$31.00

PAN-FRIED FRESH SALMON FILLET IN TERIYAKI SAUCE

TERIYAKI CHICKEN \$29.00

TENDER CHICKEN THIGH GRILLED IN TERIYAKI SAUCE

JAPANESE STEAK \$30.00

SCOTCH FILLET WITH CHALIAPIN SAUCE AND FRESH YUZU
WITH SMALL GREEN SALAD

