

SMALL DISHES

MISO SOUP \$4.00

JAPANESE STEAMED RICE \$4.00

EDAMAME SOYA BEANS (V) \$7.00

WARM UNSHELLED, WITH SEA SALT

TAKO WASABI \$9.00

RAW OCTOPUS IN WASABI SAUCE

BROCCOLI (V) \$10.00

STEAMED, WITH SESAME & MAYONNAISE

WAGYU TATAKI \$17.00

SEARED RARE BEEF, THINLY SLICED IN A TATAKI SAUCE

TSUKEMONO SMOKED DAIKON RADISH PICKLES \$5.00

ATSU AGE TOFU \$10.00

DEEP FRIED THICK SLICED TOFU WITH SOY DASHI SAUCE

EGGPLANT WITH SWEET MISO (V) \$12.00

SASHIMI GRADE TUNA & AVOCADO YUKKE \$13.00

MARINATED IN SOY, SESAME AND MIRIN

GREEN SIDE SALAD \$8.00

WITH A CHOICE OF TAHINI, YUZU OR SHISO DRESSING

PORK BELLY \$20.00

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

ALLERGY AND INTOLERANCE NOTICE

Milk/dairy, eggs, seafood, crustaceans (e.g crab, lobster and/or shrimp), nuts (e.g. walnuts and /or peanuts), wheat, soya beans and gluten may be present and used in this restaurant in one form or another.

When placing your order at our restaurant, we ask you alert your waitstaff or the manager on duty of your food allergy or sensitivity. We will endeavour to avoid any cross contamination, but cannot offer a guarantee nor accept liability.

The more information you can provide us with of your specific requirements, the better we can plan your meal

AGEMONO- DEEP FRIED

ASSORTED TEMPURA \$26.00

TIGER PRAWNS AND SEASONAL VEGETABLES

PRAWN TEMPURA \$25.00

FIVE TIGER PRAWNS WITH TEMPURA DIPPING SAUCE

VEGETABLE TEMPURA (V) \$23.00

SEASONAL VEGETABLES WITH TEMPURA SAUCE

KARAAGE FRIED CHICKEN \$22.50

CRISPY FRIED SOFT SHELL CRAB \$25.00

TWO SOFT SHELL CRABS WITH A PONZU CITRUS SOY SAUCE

AGEDASHI TOFU (V) \$14.50

DEEP FRIED TOFU (EITHER REGULAR OR VEGETABLE DASHI)

GRILLED & BRAISED

SAIKYO YAKI \$15.00

GRILLED BLACK COD MARINATED IN SWEET MISO

TERIYAKI CHICKEN \$29.00

TENDER CHICKEN THIGH GRILLED IN TERIYAKI SAUCE

TERIYAKI SALMON \$31.00

ORA KING SALMON FILLET ON ROASTED BEETROOT IN TERIYAKI & HATCHO MISO SAUCE WITH MANGO GINGER PUREE

JAPANESE STEAK \$30.00

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

SASHIMI

LARGE SASHIMI \$70.00

FRESH MARKET FISH, HOKKAIDO SCALLOP & PRAWN

MEDIUM SASHIMI \$43.00

FRESH MARKET FISH (15)

TUNA & SALMON SASHIMI (8) \$21.00

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 WITH JAPANESE MAYONNAISE
GLAZE ON SUSHI RICE

MAKI SUSHI

KAPPA ROLL (V) \$ 7.00

CUCUMBER THIN HOSOMAKI SUSHI ROLL

SALMON & AVOCADO ROLL \$20.00

SPICY TUNA ROLL \$23.50

DOUBLE THE TUNA! FRESH TUNA & CUCUMBER ENCASED
IN MORE TUNA. WITH SPICY SAUCE

TIGER ROLL \$19.00

PRAWN EBI TEMPURA & CUCUMBER

CALIFORNIA ROLL \$22.00

CUCUMBER & CRABSTICK/MAYO ROLLED SUSHI WITH
SESAME, TEMPURA BITS, AONORI AND FLYING FISH ROE

