

# 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 WITH A TATAKI SAUCE

**TSUKEMONO KIMCHI CUCUMBER 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 GINGER DRESSING

**PORK BELLY \$20.00**

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

**INARI SUSHI (GF) \$ 9.00**

DEEP FRIED SEASONED TOFU POCKETS STUFFED  
WITH SUSHI RICE AND SPRINKLE OF YUZU POWDER

## AGEMONO- DEEP FRIED

### **ASSORTED TEMPURA \$26.00**

TIGER PRAWNS AND SEASONAL VEGETABLES

### **PRAWN TEMPURA \$25.00**

TIGER PRAWNS(5) WITH TEMPURA DIPPING SAUCE

### **VEGETABLE TEMPURA (V) \$23.00**

SEASONAL VEGETABLES WITH TEMPURA SAUCE

### **KARAAGE FRIED CHICKEN \$24.00**

### **CRISPY FRIED SOFT SHELL CRAB \$25.00**

TWO SOFT SHELL CRAB WITH A PONZU CITRUS SOY

### **AGEDASHI TOFU (V) \$14.50**

DEEP FRIED TOFU (CAN BE VEGETABLE DASHI)

## GRILLED

### **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 AND MANGO GINGER

### **JAPANESE STEAK \$34.00**

MEDIUM RARE GRILLED EYE FILLET WITH A SOY & RED WINE STEAK SAUCE AND 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  
MAYONAISE 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 KATSU & CUCUMBER

## **CALIFORNIA ROLL \$22.00**

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

