

# 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 \$10.00**

STEAMED,, WITH OUR SESAME & MAYONNAISE SAUCE

**WAGYU BEEF TATAKI \$19.00**

SEARED RARE, THINLY SLICED. WITH WASABI, SALT AND SAUCE

**HOUSE MADE JAPANESE PICKLES \$5.00**

KIMCHI CUCUMBER

**PORK BELLY \$20.00**

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

**EGGPLANT WITH SWEET MISO (V) \$12.00**

## ALLERGY AND INTOLERANCE NOTICE

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

# SASHIMI

**SASHIMI (MEDIUM) \$43.00**

FRESH MARKET FISH (15 PIECES)

**TUNA & SALMON SASHIMI (8 PIECES) \$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 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**

FRESH TUNA & CUCUMBER ENCASED IN MORE TUNA.  
WITH SPICY SAUCE

**TIGER ROLL \$19.00**

EBI FRY PRAWN & CUCUMBER

**CALIFORNIA ROLL \$22.00**

CUCUMBER, & CRAB STICK/MAYO ROLLED SUSHI WITH  
SESAME, TEMPURA BITS, AONORI & FLYING FISH ROE

# DEEP FRIED

## **ASSORTED TEMPURA \$26.00**

TIGER PRAWNS & SEASONAL VEGETABLES

## **PRAWN TEMPURA \$25.00**

## **VEGETABLE TEMPURA \$23.00**

SEASONAL VEGETABLES WITH TEMPURA SAUCE

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

SEASONED FRIED CHICKEN WITH JAPANESE MAYONNAISE

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

DEEP FRIED TOFU IN EITHER REGULAR OR  
VEGETABLE DASHI STOCK

# GRILLED

## **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 \$39.00**

EYE FILLET WITH SOY AND RED WINE SAUCE.  
WITH SMALL GREEN SALAD

