

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 \$19.00

SEARED RARE BEEF, THINLY SLICED WITH 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 \$9.00

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

(V) VEGETARIAN / (VE) VEGAN OPTION. WE ALSO HAVE A GF MENU AVAILABLE

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

PORK BELLY CHASHU \$17.00

BRAISED PORK BELLY SLICES WITH YUZU PONZU

TERIYAKI CHICKEN \$29.00

TENDER CHICKEN THIGH GRILLED IN TERIYAKI SAUCE

TERIYAKI SALMON \$31.00

NZ SALMON FILLET ON ROASTED BEETROOT IN
TERIYAKI & HATCHO MISO SAUCE AND MANGO GINGER

JAPANESE STEAK \$39.00

MEDIUM RARE GRILLED EYE FILLET WITH ONION &
GARLIC 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

