



LIMITED TIME?

We also have a "Comedy Eats" menu with some dishes that can be served a little faster than our regular dinner menu

Mid-sized specials for sharing...

TEMPURA SQUID \$14.00

Squid, with housemade yukari salt (red shiso leaf) and lemon

HARAMI STEAK \$28.00

On caramelised onion with yakiniku sauce

SHIO YAKI \$17.00

Kelp salt grilled salmon wing (takes 30 minutes)

HOBAYAKI \$25.00

Mixed seafood grilled on a dried magnoila leaf with miso sauce

THE TANUKI \$23.00

Suntory Roku gin, nigori sake, pink grapefruit, ginger

drinks

WHISKY HIGBALL \$16.00

Classic Japanese whisky & soda with lemon

RISING SUN \$24.00

Umeshu, Hakuto gin, vermouth, campari
Our version of a Negroni!

ESPRESSO MARTINI \$25.00

Little Biddy vodka, Kahlua, espresso coffee

YUZU NEGRONI \$24.00

Hakuto gin, Yuzu sake, Suze bitters, Vermouth

LYCHEE SODA (0% ALCOHOL) \$13.00

CELEBRATING 30 YEARS est. 1995