



Specials for sharing...

SHIO YAKI \$17.00

Kelp salt grilled salmon wing (takes 20 minutes)

AMATAMAGO YAKI \$11.00

Sweet rolled egg omlette, with pickled ginger

HIRE KATSU \$28.00

Pork fillet panko crumbed and deep fried. With shredded cabbage salad

CHASHU & ASPARAGUS MISO MAYO GRATIN \$14.00

Slow cooked sliced pork belly, new potatoes, asparagus & cheese in miso mayo sauce. Oven grilled

Cocktails

THE TANUKI \$23.00

Suntory Roku gin, nigori sake, pink grapefruit, ginger

WHISKY HIGHBALL \$18.00

Classic Japanese whisky & soda with lemon

RISING SUN \$24.00

Umeshu, Hakuto gin, Vermouth, Campari. A Tanuki negroni!

SAMURAI MAI TAI \$26.00

Ryoma rum from Shikoku, Curaçao, ginger, Orgeat, lime

HAZELNUT OLD FASHIONED \$26.00

Early Times bourbon, Frangelico, brown sugar, chocolate bitters. With chocolate mousse "cigar"

UMESHU PLUM WINE FLIGHT \$17.00

Try three different umeshu from Japan and New Zealand!

CELEBRATING 31 YEARS est. 1995