

## Snacks & Appetisers

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|--|----|
| <b>Edamame</b> Selected steamed soy bean with salt <b>GF</b>   | 9  |
| <b>Spicy Edamame</b> steamed soy bean with Japanese spicy blend  | 12 |
| <b>Ebikinjaku</b> minced prawn and vegetable parcel  | 12 |
| <b>Pork Gyoza</b> Pork and vegetable dumpling  | 14 |
| <b>Takoyaki</b> Grilled octopus minced ball served with special sauce                                  | 16 |
| <b>Agedashi Tofu</b> 3pcs fried bean curd in cold tempura sauce topping bonito, spring onion <b>GF</b> | 14 |
| <b>Soft Shell Crab</b> coated with potato starch and fried in light oil <b>GF av</b>                   | 21 |
| <b>Wagyu Beef Aburi</b> partly cook and partly raw wagyu with special wasabi sauce 4pcs <b>GF av</b>   | 19 |
| <b>Tofu &amp; Chuka Wakame</b> seaweed&vegetable with sesame sauce                                     | 14 |
| <b>Spicy Sashimi &amp; Chuka Wakame</b> raw fish and sesame oil with Korean style spicy sauce          | 21 |

## From Kitchen

|   |    |
|---|----|
| <b>Okonomiyaki</b> savoury pancake with vegetable and seafood   | 28 |
| <b>Prawn Tempura 4pcs</b>   | 18 |
| <b>Prawn Tempura 6pcs</b>   | 25 |
| <b>Vegetable Tempura</b>  | 19 |
| <b>Mixed Tempura (Prawn &amp; Vegetable)</b>  | 22 |
| <b>Chicken Karaage Udon</b> Crispy golden chicken karaage served with warm udon noodles.  | 20 |
| <b>Tempura Udon</b> Crispy prawn and vegetable tempura served in a light and comforting udon soup.                                      | 20 |
| <b>Ramen</b> with your choice of shoyu or tonkotsu broth, served with sliced pork belly.  | 20 |
| <b>Spicy Seafood Don</b> —Steamed rice topped with sliced and cubed raw fish, fresh vegetables, sesame oil and spicy sauce.             | 28 |
| <b>Chicken Katsu Don</b> — A comforting bowl of rice topped with crispy chicken katsu, onion and egg in a mildly sweet dashi soy broth. | 20 |
| <b>Gyu Don</b> — Steamed rice topped with tender beef and onion simmered in a mildly sweet dashi soy broth. <b>GF av</b>                | 22 |
| <b>Unaju Don</b> — grilled freshwater eel glazed with sweet soy sauce, served over steamed rice.  | 29 |

**Bento Box** Comes with salad, baby roll, tempura, sashimi, takoyaki, gyoza, rice and miso soup. Choose your main below.

**Any changes to bento items incur an additional \$5 charge.**



|                         |    |                       |    |
|-------------------------|----|-----------------------|----|
| <b>Teriyaki Chicken</b> | 32 | <b>Sushi (nigiri)</b> | 35 |
| <b>Teriyaki Salmon</b>  | 37 | <b>Vegetarian</b>     | 30 |
| <b>Teriyaki Beef</b>    | 36 | <b>Unaju(eel)</b>     | 39 |
| <b>Chicken Karaage</b>  | 32 | <b>Chicken Katsu</b>  | 32 |

**Hot Food** including rice, miso, salad

|  |    |
|--|----|
| <b>Teriyaki Chicken</b> — glazed with sweet soy teriyaki sauce. <b>GF av</b> | 23 |
| <b>Chicken Katsu</b> — crispy breaded chicken cutlet                         | 23 |
| <b>Chicken Karaage</b> — Japanese-style fried chicken                        | 23 |
| <b>Teriyaki Beef</b> — glazed with sweet soy teriyaki sauce. <b>GF av</b>    | 25 |
| <b>Teriyaki Salmon</b> — glazed with sweet soy teriyaki sauce. <b>GF av</b>  | 28 |

## Side

|              |   |      |   |               |   |
|--------------|---|------|---|---------------|---|
| Steamed Rice | 4 | Miso | 4 | Seaweed Salad | 8 |
|--------------|---|------|---|---------------|---|

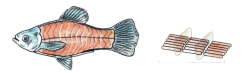
Please note:

☼ Gluten-free soy sauce is available on request ☼ All gluten-free options incur an additional \$2 charge ☼ All credit card transactions incur a 1.6% processing fee ☼ No multiple split bills — a maximum of two credit cards accepted per table ☼ A 10% surcharge applies on Sundays and Public Holidays ☼ Please advise our wait staff of any food allergies, as not all ingredients may be listed on the menu

Salmon Nigiri (A), Kingfish Sashimi (A), Tuna Sashimi (A)  
All other seafood products are imported.

## From Sushi Bar

| Mixed Sashimi    |     | Salmon Sashimi |    |
|------------------|-----|----------------|----|
| 9pcs             | 25  | 9pcs           | 21 |
| 15pcs            | 35  | 15pcs          | 33 |
| 21pcs            | 39  | 21pcs          | 37 |
| 40pcs( platter)  | 75  |                |    |
| 60pcs ( platter) | 105 |                |    |



☼ Tuna sashimi also available at market price (subject to availability — please check with staff)

**Sushi** **GF available**



|   |    |
|---|----|
| <b>Sushi Entrée</b> — 6 pieces of nigiri sushi served with 6 baby rolls.              | 25 |
| <b>Salmon Sushi</b> — 6 pieces of salmon nigiri sushi served with 6 baby rolls.       | 28 |
| <b>Sushi Main</b> — 9 pieces of nigiri sushi served with 5 pieces of sushi rolls.     | 29 |
| <b>Sushi Special</b> — 12 pieces of nigiri sushi served with 5 pieces of sushi rolls. | 35 |

**Sushi & Sashimi Combination** **GF available**

|   |     |
|---|-----|
| <b>Medium</b> 6pcs assorted nigiri sushi, 8pcs sashimi, and 6pcs baby salmon & avocado rolls. | 35  |
| <b>Large</b> 8pcs assorted nigiri sushi, 10pcs sashimi, and 6pcs baby salmon & avocado rolls. | 37  |
| <b>Sushi &amp; Sashimi Platter Chuu M</b> 20pcs sashimi, 15pcs nigiri sushi.                  | 79  |
| <b>Sushi &amp; Sashimi Platter Ookii L</b> 30pcs sashimi, 25pcs nigiri sushi.                 | 105 |

**Sushi Roll** (ほそまき) 10 pieces of sushi rolls with avocado or cucumber.

|                                      |      |   |      |
|--------------------------------------|------|---|------|
| <b>Teriyaki Chicken</b> <b>GF av</b> | 12   | <b>Chicken Katsu</b>                        | 12   |
| <b>Salmon</b> <b>GF av</b>           | 15   | <b>Prawn Tempura</b>                        | 13   |
| <b>Cooked Tuna</b>                   | 12   | <b>Raw Tuna</b> <b>GF av</b>                | 15   |
| <b>Spicy Cooked Tuna</b>             | 12.5 | <b>Zac Roll (spicy salmon)</b> <b>GF av</b> | 15.5 |
| <b>Soft Shell Crab</b> <b>GF av</b>  | 18   | <b>California</b> <b>GF av</b>              | 12   |
| <b>Eel</b>                           | 19   | <b>Vegetable</b> <b>GF av</b>               | 10   |



## New California Roll

|   |    |
|---|----|
| <b>Double Prawn Roll</b> — prawn tempura with avocado and cucumber inside, topped with steamed prawn, sour cream and crunchy tempura flakes.              | 20 |
| <b>Teriyaki Wagyu Beef Roll</b> — lettuce, carrot, avocado and cucumber inside, topped with teriyaki wagyu beef <b>GF available</b>                       | 20 |
| <b>Dynamite Roll</b> — spicy raw tuna with onion, cucumber and spicy sauce. <b>GF available</b>   | 20 |
| <b>Rainbow Roll</b> — grilled salmon on top of a California roll, finished with sour cream, Spanish onion and crunchy tempura flakes. <b>GF available</b> | 20 |

**Hand Roll** (てまき) hand roll made with seaweed wrapped into a cone shape

|                   |   |            |   |                  |   |
|-------------------|---|------------|---|------------------|---|
| Prawn Tempura     | 8 | Salmon     | 7 | Raw Tuna         | 8 |
| Cooked Tuna       | 6 | California | 7 | Teriyaki Chicken | 7 |
| Spicy Cooked Tuna | 7 | Eel        | 9 | Soft Shell Crab  | 9 |



**Nigiri Sushi** hand-pressed seasoned rice topped with ingredients. 2pcs



|             |   |                  |     |          |   |
|-------------|---|------------------|-----|----------|---|
| Egg         | 6 | Seaweed Salad    | 6   | Raw Tuna | 7 |
| Inari       | 6 | Eel              | 9   | Prawn    | 6 |
| Cooked Tuna | 6 | Salmon & Avocado | 7.5 | Salmon   | 7 |

## Aburi

|        |   |           |   |         |   |
|--------|---|-----------|---|---------|---|
| Salmon | 9 | King Fish | 9 | Scallop | 9 |
|--------|---|-----------|---|---------|---|

## Dessert

|                                   |   |
|-----------------------------------|---|
| Green Tea, Black Sesame Ice cream | 8 |
|-----------------------------------|---|