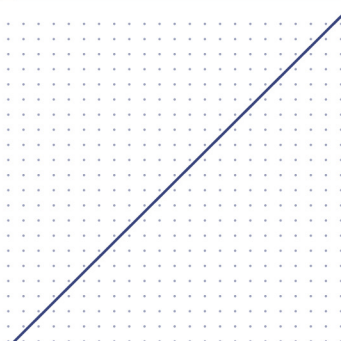


Starter

01 Yukari Edamame 7.9 | **Spicy Edamame** 8.5
Blanched soybeans tossed in shiso plum seasoning

02 Reckon Chips 9.5
Crispy deep fried lotus root chips with teriyaki sauce

03 Agedashi Tofu 11.5
Crispy tofu in light dashi broth, topped with grated daikon, ginger, spring onion & bonito flakes



04 Tempura Nasu Dengaku 15
Crispy tempura eggplant topped with miso glaze, chives & sesame seeds

05 Nasu Dengaku 15
Deep Fried eggplant with miso sauce

06 Takoyaki 6pcs 14
Fried octopus balls on nori with teriyaki sauce & mayonnaise, topped with bonito flakes

07 Chicken Karaage 13.5 | **Soy Garlic Chicken** 14.5 | **Spicy Chicken** 14.5
Japanese style crispy fried chicken with shichimi mayo

08 Pork Yaki Gyoza 5pcs 12
Crispy pan-fried pork dumplings served with ponzu sauce

09 Tempura pork Gyoza 5pcs 13
Crispy tempura-fried pork dumplings with teriyaki sauce & mayonnaise, garnished with chive



ALWAYS FRESH



10 Salmon Carpaccio 22
Fresh salmon with ponzu sauce, aromatic Yukari-infused oil, baby caper & baby leaves

11 Kingfish Carpaccio 24
Fresh kingfish, citrus ponzu & aromatic yukari-infused oil & baby leaves

12 Prawn Tempura 3pcs 18 | **Vegetable Tempura** 11.9
5pcs of assorted vegetable tempura with tempura sauce

Extra

Miso 4

Rice 4

Side

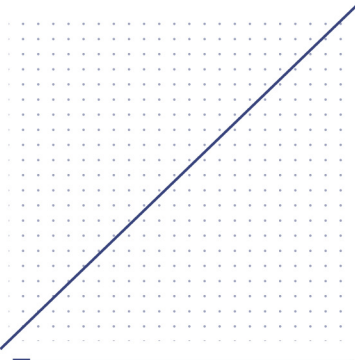
Kimchi 6

13 Entree Tempura 23.9
2pcs of prawn and 5pcs of assorted vegetable tempura with tempura sauce

14 Wagyu Beef Tataki 19.5
Seared wagyu beef with ponzu sauce & yukari oil garnished with daikon fried shallots & alfalfa sprouts

15 Clam Butter 18.5
Sake & butter-steamed clams with baby spinach, shredded chilli





Nori Taco

- 16

Salmon Nori Taco

1pc 7.9

Tempura nori, Fresh salmon with mayo, avocado, tobiko and sushi rice
- 17

Spicy Salmon Nori Taco

1pc 8.5

Tempura nori, Fresh salmon with spicy mayo, avocado, tobiko and sushi rice
- 18

Spicy Tuna Nori Taco

1pc 8.9

Tempura nori, Fresh tuna with spicy mayo, avocado, tobiko and sushi rice

Kushi Yaki

- Yakitori

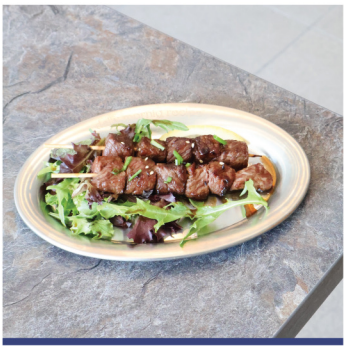
2pcs 13

Grilled chicken skewers in savory teriyaki
- Wagyu Beef Skewer MB 8+

2pcs 16
- Pork Belly Skewer

2pcs 15
- King Oyster Mushrooms

2pcs 12



Roll

- 19

Aurora Twist Roll

8pcs 23 | seared 24

Cooked prawn & cucumber roll topped with salmon, scallop, mayo and teriyaki sauce
- 20

Golden Crunch Roll

8pcs 22

Tempura prawn, avocado & cucumber roll with teriyaki sauce and mayo
- 21

Ocean Herb Roll

8pcs 23

Seared mixed sashimi & chives roll with teriyaki sauce and mayo
- 22

Philadelphia Double Salmon Roll

8pcs 25 | seared 26

Salmon, cream cheese, cucumber & avocado roll topped with salmon and mayo
- 23

Volcano Tuna Roll

8pcs 25

Fresh tuna & avocado roll topped with jalapeño and spicy mayo
- 24

Cooked Tuna Avo Roll

6pcs 11.9
- 25

Salmon Avo Roll

6pcs 11.9

Small Thin Roll

- Cucumber

6
- Avocado

6
- Salmon

8
- Kingfish

9
- Fresh Tuna

9

Poke & Salad

- Aino Poke Bowl**

25.5 |

Aino Poke Salad

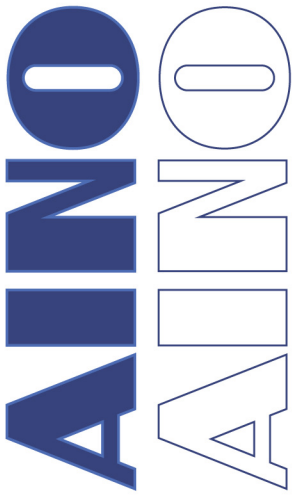
only 25.5
- CHOICE OF SAUCE

Ponzu | Spicy Mayo | Teriyaki | Sesame Dressing
- Mixed sashimi, fresh green salad, edamame, carrot, avocado, cucumber with sushi rice
- Wakame Salad**

14.5
- Mixed greens with wakame seaweed salad, avo, renkon chip, tomato, lemon with non-oil dressing
- Tofu Salad**

14.5
- Mixed greens with silken tofu, avocado, tomato & lemon with sesame dressing & mayonnaise





Sashimi

Mixed Sashimi 8pcs 25 | 14PCS 39

Salmon 8pcs 24

Kingfish 8pcs 27

Fresh Tuna 8pcs 27

Snapper 8pcs 25

ALWAYS FRESH



Nigiri Sushi

Mixed Sushi 6PCS 22 | 11PCS 36

Salmon 4PCS 14

Salmon Aburi 4PCS 15

Kingfish 4PCS 16

Fresh Tuna 4PCS 16

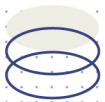
Snapper 4PCS 15

Red Prawn 2PCS 8

Prawn 2PCS 7

Unagi 2PCS 9

Sushi Donburi



²⁶ **Sake Don** 28.5 | seared 29.9

Fresh salmon sashimi & salmon roe over sushi rice served with seaweed

²⁷ **Chirashi Don** 28.5

Chef's selection of assorted sashimi over sushi rice served with seaweed

²⁸ **Bara Chirashi Don** 28.5

Diced chef's selection sashimi lightly cured and marinated in soy sauce over sushi rice served with seaweed

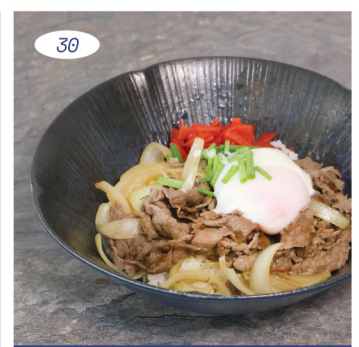
Hot Food Don

²⁹ **Teriyaki Chicken Don** 20.5

Stir-fried teriyaki chicken with seasonal vegetables over steamed rice

³⁰ **Wagyu Don** 23.5

Tender wagyu beef simmered in sukiyaki sauce with onions, topped with onsen egg over rice



³¹ **Spicy Ginger Pork Don** 21.9

Thinly sliced pork belly simmered in fresh chili & ginger sauce over rice

³² **Pork & Spinach Don** 21.9

Thinly sliced pork belly and baby spinach simmered in butter-teriyaki sauce over rice

³³ **Teriyaki Salmon Don** 24.9

Teriyaki glazed salmon with seasonal vegetables over rice

34 Chicken Katsu Curry Don 21.5

Crispy chicken katsu with Japanese curry sauce over steamed rice

35 Chicken Katsu Egg Don 21.5

Chicken katsu simmered with onions and egg over rice

36 Unagi Don 26

Grilled eel on rice and egg, topped with sweet Unagi sauce

**Udon & Ramen**extra noodle +5
onsen egg +3**37 Plain Udon** 18

Bonito dashi-based udon with spring onions, seaweed & seasonal vegetables

38 Spicy Seafood Udon 25.5

Udon noodles in a spicy broth with assorted seafood & seasonal vegetables

39 Yaki Udon 24

Stir-fried udon noodles with pork belly, seasonal vegetables & soy-based sauce

40 Chilled Wagyu Udon 24

Chilled udon with wagyu, fried onions, onsen egg served with Tentsuyu sauce

41 Aino Pork Ramen spicy +1 21 | **Aino Wagyu Ramen** spicy +1 24

Ramen in chef's broth, topped with chasu pork or torch-seared wagyu, seasonal vegetables & soft egg

42 Nagasaki Champon 24.5

Ramen noodles in light pork & seafood broth with pork, seafood & seasonal vegetables

**Hot Pot****43 Wagyu Sukiyaki** rice +3 | udon noodle +4 25.8

Wagyu beef, vegetables, and tofu in sukiyaki sauce, served with an onsen egg on the side

44 Pork Shabu Shabu rice +3 | udon noodle +4 24.5

Thinly sliced pork belly, vegetables, and tofu in broth, served with an onsen egg on the side

**Vegetarian****Tofu & Spinach Don** 19

Fried tofu and baby spinach simmered in teriyaki sauce over steamed rice

Tofu Ramen 22

Ramen noodles in a vegetable broth with tofu, seasonal vegetables & spring onions

Miso Agedashi Tofu 11.5 Fried tofu with miso sauce, chives and sesame.**Vegetarian Roll** 17.5 Tomato, avocado, cucumber, carrot and green salad

Item	price
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Soft drinks

Coke / Coke Zero / Lemonade	4.0
Lemon Lime Bitter	7.5
Ramune Japanese Sprite	7.0
Water Sparkling Water	3.0 5.0
Orange Juice / Apple Juice	5.5

Fruit Ade

Aloe Ade	7.9
Yuzu Ade	7.9
Lemon & Passionfruit Ade	7.9
Grapefruit Ade	7.9

Tea

Japanese Iced Green Tea	5.0
Origin Tea Pot	5.0

Green Tea | Green Jasmine

Lemongrass And Ginger

Peppermint

Item	380ML	500ML
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Beer Tap

Sapporo	13.0	16.0
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Bottle

Beer Bottle

Asahi Lager	11.0
Corona Lager	11.5
Kirin Lager	11.5

Item	glass	bottle
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White Wine

Impressionist Riesling	Eden Valley	11		44
Lifted floral, lemon and lime aromas, refreshingly dry				
Te Mania Sauvignon Blanc	Nelson. NZ	13		52
Sugar snap pea, citrus and tropical notes, crisp				
Cofield Footsteps Pinot Grigio	King Valley	12		48
Ripe pear and spice notes, juicy and zesty				
Yarrawood Chardonnay	Yarra Valley	12		48
Nectarine and yellow peach flavours, creamy and rounded				

glass bottle

Red Wine

Indented Head Pinot Noir	Bellarine Peninsula	14		54
Savoury cherry and plum notes, hints of spice, fine tannins				
Byrne Reserve Sangiovese	Clare Valley	12		48
Silky smooth, medium-bodied, with black cherry and mulberry notes				
Ellis Rebel Range Shiraz	Heathcote	13		52
Rich plum and mocha notes, intense with smooth tannins				

glass bottle

Rosé

Seabrook Rosé	Barossa Valley	12		48
Bright raspberry and hints of spice, crisp and dry				

bottle

Sparkling

Westwood Prosecco	Central Victoria	52
Green apple, sherbet, fresh and delicious		

AINO

drink

menu

Item

glass150ml300ml

Sake

House Sake	Junmai	7.0		14		26
Smooth and full-bodied with subtle umami and a clean rice aroma Alc. 14%						
Sawanotsuru Deluxe	Junmai	7.5		15		28
Smooth and dry Junmai with a clean finish						
Komotsuru Itteki Nyukon	Junmai Ginjo	8.5		16		32
Smooth and elegant with delicate fruit and floral notes Alc. 15-16%						

glass150ml300ml

Munemasa	Junmai Ginjo	8.5		16		32
Sweet, rich, and smooth with a hint of salinity Alc. 15% <div>bottle 64</div>						
TakaShimizu	Junmai Daiginjo	9.5		19		36
Elegant and fragrant with a smooth, refined finish Alc. 15-16% <div>bottle 72</div>						

glass+soda

bottle

Myocha Matcha	Matcha-Flavored	11		13		64
Smooth and gentle with delicate green tea and subtle sake notes Alc. 8%						

Sake Cocktail

Aloe Sake Cocktail	13
Yuzu Sake Cocktail	13
Lemon & Passionfruit Sake Cocktail	13
Grapefruit Sake Cocktail	13

Umeshu Japanese Plum Wine

Choya Mutenka Honkaku Umeshu	13
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Item

price

Highball

Takara Rin Whisky Highball	15.9
Japanese Takara Rin Whisky	
Johnnie Walker Highball	16.0
Whisky Johnnie walker black label	
Shochu Highball	15.0
Japanese Kimmiya Shochu	
Umeshu Highball	14.5
Japanese Umeshu	

Spirits

	SODA +1		TONIC +1		COKE +1
Johnnie Walker Black Label	13				
Gin Gordon's	15				

straight

on the rock

Shochu	Japanese Distilled Spirit	14		14
Kinmiya Shochu				
Alc.20%				

Dessert

Matcha Ice Cream	6.5
Blacksesame Ice Cream	6.5
Vanila Ice Cream	6.5
Taiyaki Fish Shaped Pancake	12.5
Japanese-style pancake filled with sweet red bean, served with vanilla ice cream	
Daifuku with vanilla ice cream	12.5
Sweet red bean-filled mochi served with vanilla ice cream	
Cheese Cake	8.5