

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

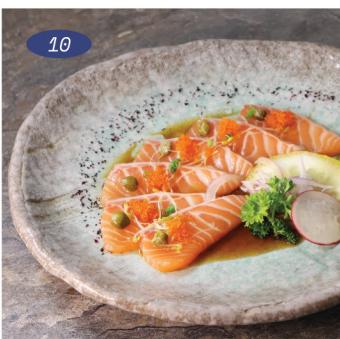
06 Takoyaki 6pcs 14
Fried octopus balls on nori with teriyaki sauce & mayonnaise, topped with bonito flakes

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

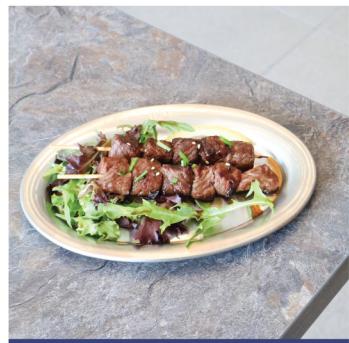
Tempura nori, Fresh salmon with mayo, avocado, tobiko and sushi rice

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



Roll



19

20

22

23

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

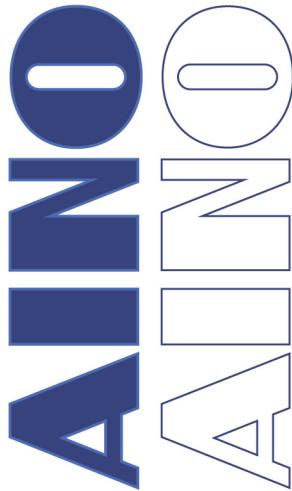
Wakame Salad 14.5

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

ALWAYS FRESH



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

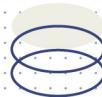
Chicken katsu simmered with onions and egg over rice

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

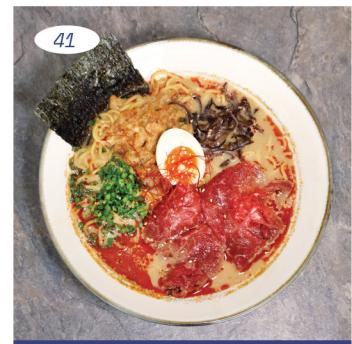
Bonito dashi-based udon with spring onions, seaweed & seasonal vegetables

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
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
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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
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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		glass	150ml	300ml
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%			
	glass	150ml	300ml	

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

Item		bottle
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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

Item		menu
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