



Perfecting Soy Sauce Since 1789



Our Passion for Dashi Soy Sauce

The washoku traditional dietary culture of the Japanese has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity.

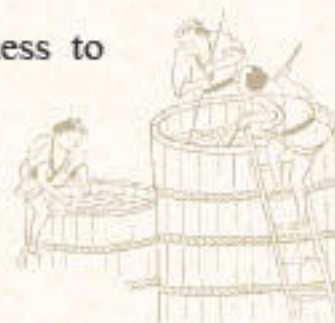
It has also been drawing attention as a healthy style of food and attracting a great deal of interest all over the world.

The one thing that is indispensable to washoku is "dashi."

The umami taste of dashi brings a more delicious, more pleasant taste to the dinner table. But it is quite a burden to extract dashi from bonito shavings and kelp.

That's why we came up with the idea of putting the dashi into the soy sauce. In 1965, we commercialized "Dashi Soy Sauce" as a product.

Inheriting that same spirit of caring for our loved ones, it is our hope to continue delivering this unchanging deliciousness to dinner tables the world over.



About Kamada

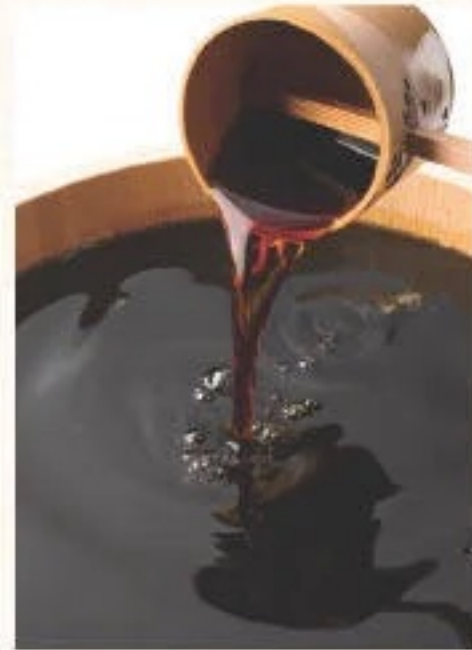
Making soy sauce for 230 years and counting. The Kamada Group cultivates the shared goal of "being useful to our customers." We continue to work hard and develop products ranging from Dashi Soy Sauce, Miso, Salad Dressing to various sauces. We use the finest ingredients to create new value for all who buy our products.





Soy Sauce

Soy sauce is the master ingredient of Japanese cooking. It is made from soybeans, wheat, and salt water, fermented into a paste and then pressed and aged. Soy sauce is packed with umami, but has less sodium per volume than regular table salt, making it a healthier alternative.



Dashi

Dashi is a broth made from 2 basic ingredients, both rich in umami: kombu and fushi. These two complementary ingredients have been used together for centuries to produce the umami element of Japanese cooking. When added to soy sauce, as in our signature Dashi Soy Sauce, dashi imparts a rich, mellow flavor to your dish.



Kombu

Kombu is a type of kelp. Rich in umami, it is used both as a food and as a flavoring. The taste of kombu is the taste of the sea: light and savory, like the salt spray of a sea breeze on your lips.

Fushi

Fushi is a type of fermented and dried fish. Katsuo (bonito) is the most common type of fushi used in making dashi, along with other types of umami-rich fish such as mackerel and sardines.



TEISHOKU (Lunch 11:30am-2:30pm)

**Traditional set menu served
w/ rice, miso soup, salad & side dishes**



Pork Tonkatsu

Panko bread crumbled pork loin w/
kamada dashi chuno sauce

30



Karaage Chicken (GF)

Fried chicken thigh marinated in
kamada garlic dashi soy sauce served
W/ tartare sauce

28



Grilled Salmon (GF)

Marinated in kamada garlic dashi soy
sauce & shio koji

30

TEISHOKU

**Traditional set menu served
w/ rice, miso soup, salad & side dishes**



Shogayaki Pork (GF)

Stir fried pork scotch fillet slices w/
kamada teriyaki soy sauce & ginger

28



Onigiri (GF)

Two rice balls w/ daily filling

26



Teriyaki Tofu (VE)

Fried tofu & seasonal vegetables
W/ kamada vegan dashi soy sauce

27

OJU (Lunch 11:30am-2:30pm)

**Traditional rice box &
kamada soy sauce served w/
miso soup & side dishes**



Tonkatsu

Panko bread crumbled pork loin w/
dashi broth, simmered onion & egg

30



Maguro Sashimi (GF)

Freshly diced tuna w/ avocado,
cucumber, pickled daikon, edamame
& tobiko

32



Wagyu Suki-yaki (GF)

Sliced M9+ wagyu chuck eye roll

29

OJU

**Traditional rice box &
kamada soy sauce served w/
miso soup & side dishes**



Grilled Unagi (GF)

Grilled eel w/ fluffy scrambled eggs,
takana pickles, sansho pepper

32



Roasted Wagyu (GF)

Slow cooked M9+ wagyu tri tip

34



Tofu & Vegetable Tempura (VE)

Deep fried tofu & seasonal vegetables

28

UDON (Lunch 11:30am-2:30pm)

**Thick chewy silky noodle &
kamada udon soup base
served w/ side dishes**



Original Udon

Pour-over Udon w/ bonito flakes,
spring onion, nori,
crispy tenkasu

18



Mentaiko

Pour-over Udon w/ cod caviar,
bonito flakes, spring onion,
nori, crispy tenkasu

22



Tori Ten

Pour-over Udon w/ tempura chicken thigh,
bonito flakes, spring onion, nori,
crispy tenkasu

24

UDON

**Thick chewy silky noodle &
kamada udon soup base
served w/ side dishes**



Shoyu Carbonara

Crispy bacon, kamada soy sauce
cream, parmesan cheese, onsen egg

24



Wagyu Shabu Shabu

Dashi broth topped w/ M9+ sliced
wagyu chuck eye roll, spring onion

26



Pork Curry

Aromatic curry broth, stir fried pork,
scotch fillet slices, spring onion

24

SANDO (Lunch 11:30am-2:30pm)

**Soft shokupan bread sandwich
served w/ fries & salad**



Wagyu Suki-yaki

Sliced M9+ wagyu chuck eye roll,
wasabi slaw, spicy miso mayo

28



Tonkatsu

Panko bread crumbled pork loin w/
wasabi slaw, kamada dashi chuno
sauce & yuzu wasabi mayo

28



Tamago (V)

Kamada vegan dashi soy sauce based
fluffy egg omlette, spicy miso mayo,
wasabi slaw, cheese

26

SWEETS (11:30am-8:30pm)

Kamada Soy Sauce Roll	9.5	Matcha Brownie	4.5
Matcha Roll	9.5	Hojicha Brownie	4.5
Cheese Cake Brûlée	9.5		



ICE CREAM PARFAIT/Mango



Matcha Brownie

ICE CREAM PARFAIT

Kamada Soy Sauce Warabimochi	15
Strawberry	14
Strawberry Chocolate	14.5
Mango	14
Yuzu Mango	14
Kuromitsu Kinako Azuki Warabimochi	15
Matcha Azuki Warabimochi	15

ICE CREAM CUP

Kamada Soy Sauce	8
Yuzu	8
Yuzu Matcha	8.5
Kuromitsu Kinako	8.5
Mango	8
Strawberry	8
Strawberry Chocolate	8.5

Drink (11:30am-8:30pm)

Japanese Tea, Hot/Iced

KAMADA Signature Green Tea	8
Hojicha, Dark Roast	8
Matcha Genmaicha	8



KAMADA Signature Green Tea

Coffee

	Small, 6oz	Reguler, 8oz
Black/White	5.5	6
Iced	+1	
Altenative Milk	+0.8	

Soft Drinks

Tasmanian Rain Water, 750ml	10
Ramune Soda	7
Coca-Cola/ Coca-Cola Zero, 250ml	5

Matcha/Hojicha

	Small, 6oz	Reguler, 8oz
Matcha Late	6	6.5
Hojicha Late	6	6.5
Iced	+1	
Altenative Milk	+0.8	
Iced Strawberry Matcha		7.5
Altenative Milk	+0.8	

OTSUMAMI (Dinner 5:30-8:30pm)

Edamame (GF/VE) 7

Red shiso salt

Yuzu Pickled Cucumber (GF/VE) 4.5

Yuzu, Kamada garlic dashi soy sauce

Mini Silken Tofu (GF/VE) 3.5

Kamada dashi soy sauce, ginger, spring onion

Melody Cherry Tomato (GF/VE*) 9

Shiso & truffle, Kamada ponzu soy sauce and boccincini

Garlic Shoyu Cream Cheese (GF/V) 5

Marinated w/ Kamada garlic dashi soy sauce

OJU (Dinner 5:30-8:30pm)

Traditional rice box & kamada soy sauce

Tonkatsu 25

Panko bread crumbled pork loin w/ dashi broth, simmered onion & egg

Grilled Eel (GF) 27

Grilled eel w/ fluffy scrambled eggs, takana pickles, sansho pepper

Maguro Sashimi (GF) 27

Freshly diced tuna w/ avocado, cucumber, pickled daikon, edamame & tobiko

Roasted Wagyu (GF) 29

Slow cooked M9+ wagyu tri tip

Wagyu Sukiyaki (GF) 24

Sliced M9+ wagyu chuck eye roll

Tofu & Vegetable Tempura (VE) 23

Deep fried tofu & seasonal vegetables

Option •Miso soup + 4.5 •Onsen egg + 3.5

IPPIN (Dinner 5:30-8:30pm)



Tuna Avocado (GF)

Freshly diced tuna w/
truffle onsen egg, spring onion
& wasabi kamada garlic soy sauce

23



Wagyu Tataki (GF)

Sous vide M9+ wagyu w/
kamada ponzu soy sauce

21



Takoyaki Pancake (3pcs)

Crispy mini octopus pancake,
Yuzu mayo, bonito flakes,
kamada dashi chuno sauce

9



Agedashi Tofu

Fried tofu & seasonal vegetable
W/ kamada dashi soy sauce

17

IPPIN



Chicken Karaage (GF)

Fried chicken thigh fillet
marinated in kamada garlic soy sauce
served w/ tartare sauce

18



Pork Tonkatsu

Panko bread crumbed pork loin w/
kamada dashi chuno sauce

20



Grilled Salmon (GF)

Marinated in kamada garlic dashi soy
sauce & shio koji

20



Teriyaki Tofu (VE)

Fried tofu & seasonal vegetables
w/ kamada vegan dashi soy sauce

17

UDON (Dinner 5:30-8:30pm)

Thick chewy silky noodle & kamada udon soup base

Original Udon 17

Pour-over Udon w/ bonito flakes, spring onion, nori,crispy tenkasu

Shoyu Carbonara 23

Crispy bacon, kamada soy sauce cream, parmesan cheese, onsen egg roquette

Mentaiko 21

Pour-over Udon w/ cod caviar, bonito flakes, spring onion, nori, crispy tenkasu

Wagyu Shabu Shabu 25

Slow cooked M9+ wagyu tri tip

Tori Ten 23

Pour-over Udon w/ tempura chicken thigh, bonito flakes, spring onion, nori, crispy tenkasu

Pork Curry 23

Aromatic curry broth, stir fried pork, scotch fillet slices, spring onion

SIDES

Steamed Japanese rice	4.5
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Miso soup	4.5
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Aonori seasoning chips	6
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KAMADA

Perfecting Soy Sauce Since 1789

—— OPEN ——

Mon-Fri Lunch 11:30am~2:30pm

Dinner 5:30pm~9:00pm
(L.O. 8:30pm)

Sat/Sun 11:30am~9:00pm
(L.O. 8:30pm)

