

## Dessert



131



132



133

**131. Green Tea Gelato** \$5.90

Green tea gelato, red bean

**132. Black Sesame Gelato** \$5.90

Black sesame gelato, waffle

**133. Mini Taiyaki** \$5.90

Japanese fish-shaped cake

**134. Green Tea Brûlée** \$6.90

Green tea Crème Brûlée servers with vanilla ice cream and fresh strawberry

## Drink Menu

1. Hot Green Tea	\$2.50/cup
2. Soft Drink (Coke, Zero Coke, Diet Coke, Fanta, Sprite) 375ml	\$2.50
3. Calpis 335ml	\$2.50
4. Juice Spring Valley (Orange, Apple) 250ml	\$3.50
5. Ginger Beer 375ml	\$3.50
6. Bundaberg Blood Orange Sparkling 375ml	\$3.50
7. Bundaberg Passionfruit Sparkling 375ml	\$3.50
8. Sparkling Water (S. PELLECRINO) 250ml	\$3.50
9. Sparkling Water (Mt. Franklin) 330ml	\$4.00
10. Ice Tea (Mango, Peach, Lemon) 465ml	\$4.00

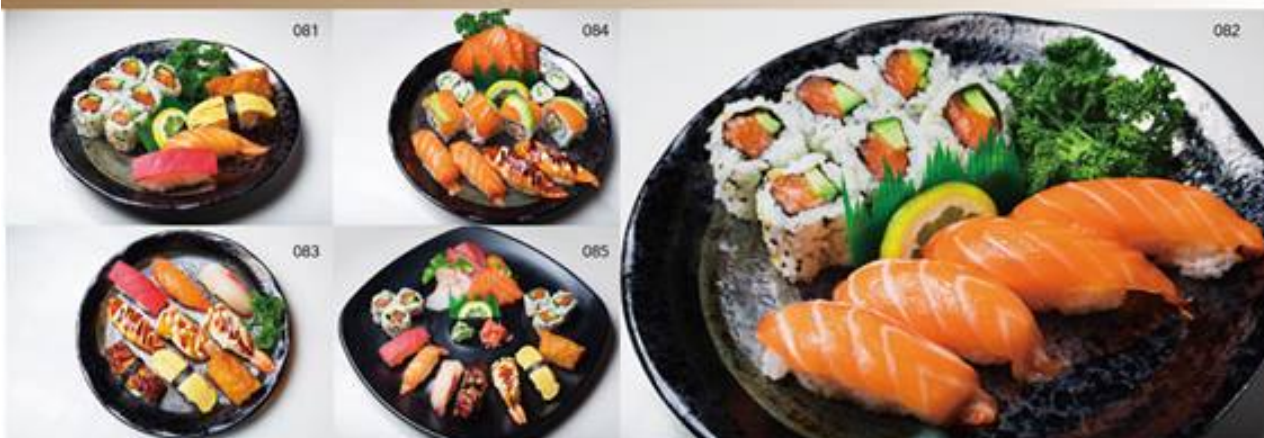
## Sashimi Plate



076-080

	Small	Medium	Large
076-077.Salmon Sashimi	\$9.50 (7 pcs)		\$13.50 (10 pcs)
078-080.Mix Sashimi	\$12.90 (9 pcs)	\$15.90 (12 pcs)	\$19.90 (15 pcs)

## Sushi Sashi Plate



### 081. Entree Sushi

6pcs medium size salmon avocado roll, 4pcs mix nigiri

\$12.00

### 082. Salmon Sushi

6pcs medium size salmon avocado roll, 4pcs salmon nigiri

\$13.00

### 083.Nigiri Festival

1pc salmon nigiri, 1pc tuna nigiri, 1pc kingfish nigiri, 1pc eel nigiri, 1pc inari nigiri, 1pc tamagoyaki nigiri, 1pc aburi salmon, 1pc aburi scallop, 1pc aburi prawn

\$18.80

### 084.Salmon Lover Plate

4pcs small cucumber roll, 2pcs fresh salmon nigiri, 2pcs aburi salmon, 4pcs salmon lover roll, 4pcs salmon sashimi

\$23.00

### 085. Suhi&Sashimi Combination

1pc salmon nigiri, 1pc kingfish nigiri, 1pc eel nigiri, 1pc tamagoyaki nigiri, 1pc tuna nigiri, 1pc prawn nigiri, 1pc inari nigiri, 9pcs mix sashimi, 6pcs medium size salmon avocado roll

\$28.80

## Small Sushi Roll

6pcs mini sushi roll rice inside



<b>046.Cucumber</b>	<b>\$3.50</b>
<b>047.Avocado</b>	<b>\$4.00</b>
<b>048.Salmon</b> Raw salmon	<b>\$4.50</b>
<b>049.Cooked Tuna</b> Cooked tuna with Japanese mayonnaise	<b>\$4.50</b>
<b>050.Tuna</b> Raw tuna	<b>\$5.00</b>
<b>051.King fish</b> Raw king fish	<b>\$5.00</b>

## Medium Sushi Roll

6pcs medium sushi roll rice outside



<b>052. Vegetable</b> Avocado, cucumber and carrot top with sesame seeds	<b>\$5.00</b>	<b>053.Cooked Tuna Avocado</b> Cooked tuna with Japanese mayonnaise and avocado top with sesame seeds	<b>\$5.50</b>
<b>054. Salmon Avocado</b> Raw salmon and avocado top with sesame seeds	<b>\$5.50</b>	<b>055.Katsu Chicken Avocado</b> Deep fried chicken cutlet and avocado top with sesame seeds	<b>\$5.50</b>
<b>056.California</b> Crab stick cucumber avocado top with fly fish roe	<b>\$7.00</b>	<b>057.Lobster Salad</b> Lobster salad and carrot top with fly fish roe	<b>\$7.00</b>
<b>058.Salmon Cheese</b> Raw salmon and creamy cheese top with sesame seeds	<b>\$7.50</b>	<b>059.Katsu Chicken Cheese</b> Deep fried chicken cutlet and creamy cheese top with sesame seeds	<b>\$7.50</b>
<b>060. Spicy Tuna</b> Chopped raw tuna with spicy Japanese mayonnaise top with fly fish roe	<b>\$7.50</b>	<b>061.Spicy King fish</b> Chopped raw king fish with spicy Japanese mayonnaise top with fly fish roe	<b>\$7.50</b>



# Large Sushi Roll

8pcs large sushi roll rice outside



## 062. Vegetable Salad

\$9.00

Avocado, cucumber, carrot, thin sliced cabbage and mixed salad top with sesame seeds

## 064. Salmon Avocado

\$11.00

Raw salmon and avocado top with sesame seeds

## 066. Teriyaki Chicken Salad

\$11.00

Teriyaki chicken, thin sliced cabbage and mixed salad top with sesame seeds

## 063. Cooked Tuna Avocado

\$11.00

Cooked tuna with Japanese mayonnaise and avocado top with sesame seeds

## 065. Katsu Chicken Avocado

\$11.00

Deep fried chicken cutlet and avocado top with sesame seeds

## 067. Crunchy Prawn

\$11.00

Deep fried bread crumbed prawn, cucumber and avocado top with sesame seeds



## 068. Futomake

\$11.00

Crab stick, egg, cucumber, avocado and pickle radish top with sesame seeds

## 070. Dragon

\$12.00

Deep fried bread crumbed prawn, avocado top with premium grilled eel and avocado

## 072. Salmon Lover

\$13.00

California base top with salmon and avocado

## 074. Sakura

\$13.50

California base top with aburi salmon, slice red onion, shallots and fly fish roe

## 069. Spider

\$12.00

Deep fried soft shell crab and mixed salad top with sesame seeds

## 071. Rainbow

\$13.00

California base top with tuna, salmon, king fish, prawn and avocado

## 073. Toka

\$13.50

California base top with lobster salad, avocado, cucumber and fly fish roe

## 075. Baika

\$13.50

California base top with spicy chopped raw tuna, slice red onion, shallots and fly fish roe

# Salad

サラダ



004



001



002



003



005

**001. Seaweed Salad**

Marinated seaweed on mixed salad with creamy sesame sauce

\$6.90

**002. Tofu Salad**

Soft tofu on mixed salad with creamy sesame sauce

\$6.90

**003. Nasu Dengaku**

Lightly fried eggplant on mixed salad with creamy sesame sauce

\$8.50

**004. Teriyaki Chicken Salad**

Teriyaki chicken on mixed salad with creamy sesame sauce

\$10.90

**005. Salmon Avocado Salad**

Fresh salmon sashimi and avocado slice on mixed salad with creamy sesame sauce

\$10.90

## Carpaccio



006

### 006. Salmon Carpaccio

\$10.50

Slices of seared raw salmon serves with sea salt, alfalfa sprouts, red onion, tomato, ponzu, extra virgin olive oil and fresh lemon juice

### 007. Kingfish Carpaccio

\$10.50

Slices of seared raw king fish serves with sea salt, alfalfa sprouts, red onion, shallot, tomato, ponzu, extra virgin olive oil and fresh lemon juice



009

### 008. Tuna Tataki

\$11.50

Slices of seared raw tuna serves with sea salt, alfalfa sprouts, red onion, shallot, ponzu, extra virgin olive oil and fresh lemon juice

### 009. Beef Tataki

\$11.50

Slices of seared wagyu beef serves with black pepper, sea salt, alfalfa sprouts, red onion, shallot, ponzu, extra virgin olive oil and fresh lemon juice

## Tempura



013

### 010. Vegetable Tempura

\$9.00

(10pcs) Seasonal vegetable

### 011. Prawn Tempura

\$10.50

(3pcs) King prawn

### 012. Assorted Tempura (Small Size)

\$15.50

(10pcs) 1pc king prawn, 2pcs fish, 1pc calamari, 2pcs eggplant, 2pcs sweet potato, 2pcs green season vegetable

### 013. Assorted Tempura (Large Size)

\$19.90

(15pcs) 2pcs king prawn, 3pcs fish, 3pcs calamari ring, 2pcs eggplant, 2pcs sweet potato, 2pcs green season vegetable

### 014. Seafood Tempura

\$21.50

(10pcs) 2pcs king prawn, 2pcs fish, 2pcs calamari, 2pcs soft shell crab, 2pcs seafood stick

Tempura Dumpling (5pcs) \$8.50  
(Choice of vegetable or prawn dumpling)



# Side Dish



015



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019

**015. Spring Roll** \$4.50

(5pcs) Choice of beef or vegetable

**016. Agedashi Tofu** \$4.50

(2pcs) Japanese style deep fried tofu with dashi broth

**017. Edamame** \$4.50

Boiled green soy bean

**018. Spicy Edamame** \$5.00

Green soy bean with home made spicy sauce



020



021



022



023

**019. Yasai Croquette** \$6.50

(2pcs) Deep fried bread crumbed potato and mixed veg cake

**020. Vegetable Kakiage** \$6.50

(4pcs) Japanese style deep fried vegetable

**021. Crab Claw** \$6.50

(2pcs) Japanese style deep fried crab meat

**022. Takoyaki** \$6.00

(6pcs) Round pastry stuffed with diced octopus



025



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028

**023. Chicken Karaage** \$6.00

Deep fried chicken thigh fillet served with Japanese mayo

**024. Gyoza** \$7.00

(5pcs) Pan fried gyoza with choice of prawn, vegetable or chicken

**025. Calamari Ring** \$8.50

Deep fried calamari

**026. Sweet Chilli Prawn** \$8.50

Stir fried large king prawn with capsicum and sweet chilli sauce

**027. Crumbed Oyster** \$9.00

(4pcs) Deep fried bread crumbed oyster

**028. Soft Shell Crab** \$13.50

(4pcs) Japanese style deep fried soft shell crab