

# Appetizers



**A1**  
**Chuka Kurage**  
**中華クラゲ**  
Seasoned jellyfish **\$6**



**A2**  
**Chuka Hotate**  
**中華帆立**  
Seasoned scallop **\$6**



**A3** **Chuka Idako**  
**中華いだこ**  
Seasoned octopus **\$7**



**A4** **Edamame**  
**枝豆**   
Boiled green soybeans  
with salt **\$5**



**A5** **Hiya yakko** **冷奴**  
Chilled tofu with  
assorted toppings **\$5**



**A6** **Ikura Oroshi**  
**いくらおろし** **\$10**  
Salmon roe with grated radish



**A7 Iwashi Tatami \$10**  
タタミイワシ  
Crispy sardine sheets



**A8 Fugu Mirin Boshi \$13**  
ふぐみりんぼし  
Sun dried marinated pufferfish



**A9 Elhire \$10**  
エイヒレ  
Sun dried marinated stingray fin



**A10 Ebi & Tori Gyoza (6pcs) \$10.80**  
海老と鶏肉の餃子  
Shrimp and chicken pan-fried dumplings



**A11 Special Tofu Age (3PCS) \$6**  
Made with tofu and fish



**A12 Kabocha (pumpkin) cream croquette \$5 (2PCS)**  
かぼちゃコロッケ



**A13 Ama ebi karaage \$10**  
甘エビの唐揚げ



Crispy lightly battered sweet prawns

Note: Images are for illustration purposes only. Actual presentation may vary.  
Please inform us if you have any dietary restrictions.

**A14 Tamagoyaki (3pcs) \$6**  
玉子焼き  
Homemade Japanese egg  
omelette



**A15 Chawanmushi \$6**  
茶碗蒸し  
Steamed egg with prawn,  
chicken and fishcake



**A16 Ikura chawanmushi \$11**  
いくら茶碗蒸し



\*Please note minimum 15 MINUTES  
waiting time as we steam our  
chawanmushi fresh upon order.\*

**S1 Kofuku Yasai Salad \$8.80**



**S2 Tofu Salad \$8.80**



**S3 Salmon Sashimi 5 slices \$12.80**  
鮭の刺身



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Complete  
your meal  
with



Steamed Akita grown  
Japanese rice and miso  
soup \$4



# Yakimono 焼き物



## Unagi Kabayaki

**Y1** ウナギ蒲焼 **\$18**

Freshwater eel dipped in then grilled with a sweet soy sauce

## Y2 Chicken Teriyaki

鶏の照り焼き

**\$12.80**



## SALMON TERIYAKI 鮭の照り焼き

**Y3 Grilled Salmon**

鮭 **\$14.80**

- Prepared in your choice of
- SHIOYAKI (salt) 塩焼き or
  - TERIYAKI (sauce) 照り焼き or
  - MENTAIYAKI 明太焼き (pollack roe mayonnaise)

## Y4 Hotate Cheese Mentaiyaki

帆立の明太焼き

Grilled to order fresh scallop with pollack roe and cheese

**\$12.00/2pcs**

\*Please note minimum 20 MINUTES waiting time.\*



## 炒め物

Complete  
your meal  
with



Steamed Akita grown  
Japanese rice and miso  
soup \$4



**F1 Asari clams butter yaki**  
あさりバター \$14.80



**F2 Beef Yakiniku \$13.80**  
ぎゅ やきにく

Thinly sliced beef sauteed with Japanese  
style barbecue sauce



**F3 Buta Kinoko Yaki**  
きのこバター \$13.80

Pork belly slices sauteed with assorted  
Japanese mushrooms



**F4 Pork Shogayaki**  
豚しょうが焼き \$11.80

Pork belly slices sauteed with  
ginger soy sauce and onions



**F5 Kinoko Butter Yaki**  
きのこバター \$9.80

Assorted Japanese mushrooms  
sauteed in sweet butter sauce

**F6 Yasai Itame**  
野菜炒め \$7.80

Stir fried vegetables



# Tempura & Agemono 揚げ物

**T1 Ebi tempura (5pcs)**

海老の天ぷら \$20



**T6 Tori Karaage**

唐揚げ

Crispy battered chicken thigh  
meat served with signature  
wasabi mayo

**\$11.80**



**T2 Yasai (Vegetable tempura)**

野菜の天ぷら \$10.80

**T3 Tempura Moriwase \$16.80**

天ぷらもりあわせ

**T4 Tonkatsu/ Chicken Katsu**

豚カツ / チキンカツ \$13

Breaded pork loin or chicken thigh served  
with small salad

**T5 Soft Shell Crab Karaage**

ソフトシェルクラブ唐揚げ

Served with ponzu (citrus soy) sauce

**\$15**



\*Please note minimum 20  
MINUTES waiting time.\*

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**N1 Kake Udon (Hot) \$8.80**

かけうどん

Hot udon noodles in a savoury bonito broth with fishcake and seaweed

**N2 Zaru Udon (Cold) \$8.80**

ざるうどん

**N3 Tempura Udon (Hot/Cold) \$16.80**

天ぷらうどん

\$16.80



**N4 Kitsune Udon (Hot) \$11.80**

きつねうどん

\$11.80

Hot udon noodles in a savoury bonito broth with sweet tofu pockets



**PORK Yakisoba**

**Yakisoba**

焼きそば

Stir fried Japanese style noodles

**N5 Chicken 鶏肉 \$13.80**

**N6 Pork 豚焼 \$13.80**

**N7 Vegetables 野菜 \$13.80**

**N8 Prawns 海老 \$14.80**