

Sashimi

Sashimi platter

(S) 8pc **Mix** \$20 **Salmon & Tuna** \$25
(L) 15pc **Mix** \$35 **Salmon & Tuna** \$45

Salmon / tuna tataki

Seared salmon with ponzu dressing and mayonnaise or Marinated seared tuna with ponzu dressing and shichimi
6pc \$22

Crispy salmon skin roll

Crispy salmon skin and salmon, avocado, mayonnaise and shichimi (Japanese spice) rolled with sliced cucumber
6pc \$16

Sushi

Sushi platter

(S) 3pc Hosomaki 5pc Nigiri **Mix** \$20 **Salmon & Tuna** \$25
(L) 6pc Hosomaki 9pc Nigiri **Mix** \$35 **Salmon & Tuna** \$45

Deluxe sushi platter

6pc Hosomaki 10pc Nigiri \$42

Aburi salmon nigiri

Flamed salmon sushi with yuzu pepper 4pc \$18

A La Carte sushi (2 pieces per serve. Price for per serve)

Akagai (ark shell) \$10
Ikura (Salmon roe) \$12
Tobiko (Flying fish roe) \$8
Uni (Sea urchin) \$16
Hotate (Scallop) \$12
Scampi \$16
Tuna \$9
Salmon \$8
Unagi (Eel) \$8
Ebi (Prawn) \$8
White fish \$8
Ika (Squid) \$8
Saba (Mackerel) \$7
Sayori (Garfish) \$7
Tamago (Japanese egg omelet) \$7

Sushi & Sashimi

Sushi and sashimi platter

(S) 8pc sashimi 5pc nigiri 3pc Hosomaki 2pc California roll
Mix \$36 **Salmon & Tuna** \$45
(L) 15pc sashimi 9pc nigiri 6pc Hosomaki 4pc California roll
Mix \$68 **Salmon & Tuna** \$80

Sushi Rolls

California roll

Prawn, avocado and cucumber inside out roll with mayonnaise, topped with tobiko (fish roe)
8pc \$16

Spicy tuna roll

Spicy tuna inside out roll with avocado, cucumber and mayonnaise, topped with tobiko (fish roe) and sesame
8pc \$17

Spicy salmon roll

Spicy salmon inside out roll with avocado, cucumber and mayonnaise topped with tobiko (fish roe) and sesame
8pc \$16

Crispy soft shell crab roll

Crispy soft shell crab, cucumber, avocado, red capsicum inside out roll with spicy mayonnaise topped with tobiko (fish roe)
8pc \$17

Vegetarian roll

Cucumber, avocado, red capsicum and mayonnaise inside out roll topped with sesame
\$15

Hako sushi

Choice of salmon, prawn, eel or mackerel block traditional Japanese pressed sushi
4pc \$16

Tekka maki / salmon maki

Thin tuna or salmon sushi roll
6pc \$8

Kappa maki / Avocado maki

Thin cucumber or avocado sushi roll
6pc \$6

Temaki (tuna / salmon / crab / eel / prawn)

Cone shaped hand roll
\$8 each

Grilled

Yakitori

Grilled chicken skewers with yakitori sauce
(2) skewers \$8

Gyu tataki

Seared thinly sliced scotch fillet, served with yuzu onion dressing and garlic chips
10pc \$12

Black cod miso yaki

Grilled marinated with saikyo miso cod
\$20

Gyu tan shioyaki

Grilled ox tongue with salt and lemon
\$12

Hotate yaki (4) pc

Grilled scallop with butter yuzu and ponzu, topped with sliced spring onions
\$20

Gyoza

Pan fried pork or vegetable dumpling served with sesame soy sauce
6pc \$12

Takoyaki

Crispy octopus ball with Japanese BBQ sauce, mayonnaise, bonito flakes and seaweed
8pc \$10

Simmered

Edamame

Salted soy beans
\$7

Horenso

Marinated spinach with black sesame sauce
\$10

Nasu dengaku

Simmered eggplant with sweet miso paste
\$10

Chawan mushi

Savory egg custard with prawn, chicken and eel

Crispy

Tempura

Fresh king prawn, whiting or vegetable tempura, served with tempura sauce

Vegetable 8pc \$16

Kisu - Whiting 6pc \$18

Ebi - King Prawn 4pc \$18

Tori no kara age

Marinated crispy chicken, served with teriyaki balsamic sauce
\$10

Hitokuchi katsu

Crumbed pork served with Japanese BBQ sauce and mustard
5pc \$12

Soft shell crab karaage

Marinated crispy soft shell crab, served with wasabi mayonnaise
\$16

Agedashi Tofu

Crispy tofu with soy based broth topped with bonito flakes
5pc \$10

Kara age Calamari

Marinated crispy calamari served with mayonnaise and shichimi
\$14

King Prawn Spring roll

Whole king prawn, pork and mayonnaise spring roll topped with Japanese BBQ sauce
2pc \$14

Salad

Green salad

Mixed seasonal green salad with sesame dressing
\$12

Kaiso salad

Mixed leaf salad, Japanese seaweed with ponzu (citrus) dressing
\$14

Sashimi salad

Mixed leaf salad, seasonal sashimi with spicy sesame dressing
\$18

Beef tataki salad

Mixed leaf salad, seared thin scotch fillet and soy onion dressing
\$15

Set Menus

Set Ichiban \$50 Minimum 2pp

Miso soup

Salmon tataki

Seared salmon with ponzu dressing and mayonnaise

Assorted sushi

Fresh raw fish

Pork gyoza

Pan fried pork dumpling served with sesame soy sauce

Nasu dengaku

Grilled eggplant with sweet miso paste

Mixed tempura

Assorted 6pc of tempura vegetable, 3pc of tempura prawn and 2pc of tempura fish served with tempura sauce

Yakitori

Grilled chicken skewers with yakitori sauce

Rice

Plain white Japanese rice

Ice cream and Tea

Green tea or black sesame

Set Niban \$75 Minimum 2pp

Appetizer

Chef's choice of the day appetizer

Tai no miso soup

Miso soup with snapper

Salmon and tuna sashimi / sushi

Hotate yaki

Grilled scallops with butter and yuzu ponzu

Seafood tempura

Assorted tempura of fish and prawn

Wagyu yakiniku

Grilled Japanese beef

Rice

Plain white Japanese rice

Ice cream and Tea

Green tea or black sesame

Sides

Miso soup

Standard \$4

With white fish \$6

White rice

\$4

Dessert

Ice cream

Green tea \$8

Black sesame \$8

Green tea cheese cake

Green tea cheese cake served with vanilla ice cream \$12

Choko maki

Chocolate and salted caramel spring roll served with vanilla ice cream \$12

Mains

Tekka don

Bowl of sushi rice topped with sliced raw tuna
\$30

Sake don

Bowl of sushi rice topped with sliced raw salmon
\$28

Chirashi

Bowl of sushi rice topped with salmon, tuna, white fish, prawn, eel, egg omelet, octopus, ikura and tobiko (fish roe)
\$28

Nabe yaki

Udon noodles with tempura prawn and vegetables in hot pot, topped with a poached egg
\$25

Kaisen yakisoba

Stir fried egg noodles with assorted seafood and vegetables
\$25

Beef yakisoba

Stir fried egg noodles with beef and vegetables
\$22

Lamb yaki

Grilled marinated lamb cutlet with yakiniku sauce served with mixed salad and vegetable patty
4pc \$30

Karaage barramundi

Crispy barramundi fillet with spicy yuzu miso
\$30

Shabu shabu

Japanese hot pot with thinly sliced beef and vegetables served with sesame sauce and ponzu sauce
(2pp) \$50

Sukiyaki

Sliced beef, tofu, shiitake mushroom and vegetable in iron pot with soy based stock served with a raw egg
(1pp) \$28 (2pp) \$50

Mains

Tori teriyaki

Grilled chicken with teriyaki sauce served with mixed salad and a vegetable patty
\$25

Buta shogayaki

Stir fried ginger pork served with mix salad and a vegetable patty
\$25

Yakiniku

Grilled scotch fillet with yakiniku sauce served with mixed salad and a vegetable patty
\$25

Wafu steak

Eye fillet beef steak with Japanese spicy miso sauce served with mix salad and a vegetable patty
\$28

Wagyu steak

Wagy beef steak with mix salad and a vegetable patty served with ponzu dipping sauce
\$40

Tofu steak

Tofu steak with teriyaki sauce served with mix salad and a vegetable patty
\$24

Salmon steak

Salmon steak with teriyaki sauce served with mix salad and a vegetable patty
\$28

Unagi no kabayaki

Grilled eel fillet with thick soy based sauce
\$34

Mixed tempura

Assorted tempura, vegetable (6pc), prawn (3pc) and fish (2pc) served with tempura sauce
\$29

Kaisen yaki

Grilled assorted seafood (prawn, scallop, white fish, squid and pipi), stir-fry vegetable on sizzling plate served with yuzu and ponzu dipping sauce
\$32