SUSHI & SASHIMI

DELUXE HOUSE SPECIAL	Small \$75 Large \$105
Chef's recommended signature dish - top quality su	ishi, sashimi, maki rolls served
on a traditional sushi boat	
SUSHI	Entrée \$18 Main \$28
Chef's selection of assorted (or salmon only) nigiri	& maki rolls
SASHIMI	Entrée \$19 Main \$30
Assorted (or salmon only) raw fish slices with wasal	bi & soya
MORIAWASE	\$32
Combination of sushi, sashimi & seaweed rice rolls	
HOUSE SPECIAL	\$62
Combination of sushi, sashimi, fresh oysters & seav	weed rolls
SUSHI COMBO	\$58
20 pieces nigiri sushi, 4 pieces thick rolls & 6 piece	
UNAGI SUSHI	\$22
6 pieces grilled eel on top of vinegared rice	
INARI SUSHI	\$12
4 pieces of sweet bean curd with seasoned vinegare	d rice
ABURI SALMON SUSHI	\$22
5 pieces of flame seared salmon belly sushi & spicy	mayonnaise .





SUSHI MAKI

CALIFORNIA ROLL	\$12
Crab meat, cucumber, avocado, carrot & mayo	
DELUXE CALIFORNIA ROLL	\$14
Fresh salmon, cucumber, avocado & flying fish roe	
SAPPORO MAKI	\$16
8 pieces inside out rolls with fresh tuna, cucumber, avocado & flying fish roe)
SPICY SALMON (OR TUNA) ROLL	\$14
6 pieces inside out rolls with fresh salmon or raw tuna, cucumber & spicy m	ayo
AVOCADO EBI ROLL	\$15
Inside out rolls with prawn, cucumber, avocado & mayo	
TERIYAKI CHICKEN ROLL	\$14
Teriyaki chicken, cucumber & avocado	
TEMPURA PRAWN ROLL	\$20
Inside out rolls with tempura prawn, cucumber, avocado, flying fish roe & ma	ayo
SOFT SHELL CRAB ROLL	\$22
Inside out rolls with deep fried soft shell crab, cucumber, avocado, flying fish	roe
& spicy mayonnaise	
HOSO MAKI	\$6

Small vegetable seaweed rice rolls





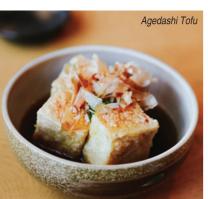
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ENTRÉE









MISO SHIRU Traditional soy bean soup	\$6
GYOZA 6pcs pan fried pork and cabbage dumplings	\$12
BEEF TATAKI Raw beef slices in garlic and wine sauce served with raw egg	\$16
TAKOYAKI 6pcs octopus pancake balls topped with Japanese BBQ sauce, mayo & shave bonito flakes	\$14 d
HARUMAKI 5pcs mini seafood (or vegetable) spring rolls	\$8
OKONOMIYAKI Seafood & vegetable pancake topped with shaved bonito flakes served with Japanese BBQ sauce & mayo	\$13
YAKITORI 3pcs chicken skewers with teriyaki sauce	\$12
NASU DENGAKU Grilled eggplant with sweet miso paste	\$12
AGEDASHI TOFU Crispy fried tofu served with shaved bonito flakes in ginger & light soya sauc	\$12 e
TEMPURA Prawn, fish & vegetables in light batter	\$16
TUNA TATAKI Lightly seared fresh tuna slices with garlic & wine sauce	\$20
NAMAKAKI 4pcs fresh oysters with lemon ponzu sauce	\$16
SOFT SHELL CRAB Deep fried soft shell crab served with spicy mayo & salad	\$14
KAKI FRY 4pcs deep fried crumbed oyster with Japanese BBQ sauce & mustard	\$18
	\$12
	\$18

MAINS

BENTO	\$28
Traditional Japanese meal box served with chicken, tempura, sashimi, rice arother delicacies	IU
SEAFOOD BENTO A variety of seafood served in a Japanese meal box	\$30
SEAFOOD TEPPANYAKI Prawns, scallop, fish, mussel and squid cooked in garlic butter served on ho	\$34 t plate
GARLIC PRAWN TEPPANYAKI Prawn sautéd in garlic butter with vegetables served on a hot plate	\$34
WAFU STEAK Succulent beef eye fillet cooked in homemade fruity wafu sauce with vegetab served on a hot plate	\$34 les
YAKIZAKANA Grilled fish of the day with teriyaki sauce served with salad	\$26
TERIYAKI CHICKEN Braised chicken thigh fillet cooked in our homemade teriyaki sauce served w vegetables	\$24 ith
TERIYAKI BEEF Sliced porterhouse beef cooked in our homemade teriyaki sauce served with vegetables	\$26
TONKATSU Fried crumbed pork served with Japanese BBQ sauce and salad	\$26
TATSUTA AGE Deep fried marinated chicken with garlic and ginger served with salad	\$24
TOFU STEAK Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate	\$22
TEMPURA MORIAWASE Deep fried prawns, fish and vegetables in light batter served with dipping sau	\$30 uce
TEMPURA PRAWNS (8PCS) Deep fried prawns in light batter served with dipping sauce	\$32
CHICKEN KATSU Fried crumbed chicken served with Japanese BBQ sauce and salad	\$24









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RICE & NOODLES









UNA DON	\$20
Grilled eel on rice with a thick & sweet soya sauce	·
ZAKANA DON	\$18
Grilled salmon with teriyaki sauce on rice	
TORI DON	\$16
Grilled chicken with teriyaki sauce served on rice	
YAKINIKU DON	\$18
Tender beef slices and onion with fruity wafu sauce on rice	
BEEF CURRY DON	\$18
Sliced beef, carrot and potato cooked in Japanese curry on rice	
OYAKO DON	\$16
Chicken, egg and onion cooked with sukiyaki sauce on rice	
KATSU DON	\$18
Crumbed pork, egg and onion cooked with sukiyaki sauce on rice	
CHICKEN KATSU CURRY DON	\$18
Crumbed chicken with Japanese curry on rice	
YAKISOBA Beef \$ 18 Pra	wns \$20
Stir fried thick noodle with vegetables in Japanese sauce	
NABEYAKI UDON	\$20
Soun noodle topped with chicken, vegetables, soft poached eng. & temp	nura nrawn

SIDE ORDERS

EDAMAME	\$8
Boiled soy beans	
YASAI ITAME	\$16
Stir fried mixed vegetables	
KAISO SALAD	\$8
Japanese seaweed salad	
BROCCOLI SALAD	\$10
Cold broccoli with sesame dressing	
YAKI MESHI	\$16
Fried rice with egg & vegetables	
GOHAN	\$3
Steamed rice	

BANQUET MENUS

(Min 2 people)

CHIBA SET

\$40/person

MISO SOUP

CALIFORNIA ROLL & HOSOMAKI

GYOZA (Pork & cabbage dumplings)

HARUMAKI (Mini seafood spring rolls)

TEMPURA (Prawn & vegetables in light batter)

TERIYAKI (Choice of chicken, beef or fish served with rice)

GREEN TEA ICE-CREAM

JAPANESE TEA

MATSUYA SET

\$45/person

MISO SOUP

NIGIRI SUSHI & CALIFORNIA ROLL

GYOZA (Pork & cabbage dumplings)

YAKITORI (Chicken skewers with teriyaki sauce)

TEMPURA (Prawn & vegetables in light batter)

TEPPANYAKI (Choice of seafood or eye fillet beef served with rice)

GREEN TEA ICE-CREAM

JAPANESE TEA

SAPPORO SET

\$50/person

MISO SOUP

SUSHI & SASHIMI (Tuna & salmon)

KAISO SALAD (Japanese seaweed salad)

GYOZA (Pork & cabbage dumplings)

NAMAKAKI (Fresh oysters) or KAKI FRY (Fried crumbed oysters)

TEMPURA (Prawn & vegetables in light batter)

TABLE TOP COOKING

(Choice of beef sukiyaki, shabu shabu or seafood yosenabe, served with rice)

GREEN TEA ICE-CREAM

JAPANESE TEA



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VEGETARIAN MENU









SUSHI BAR SPECIALS	
MIXED VEGETABLE SUSHI	\$28
Combination of vegetables nigiri sushi & seaweed rice rolls	
CALIFORNIA ROLL	\$12
Carrot, avocado & cucumber seaweed rice rolls	
INARI SUSHI	\$12
Sweet bean curd rice rolls	
HOSO MAKI	\$6
Mixed small vegetable seaweed rice rolls	
KAPPA MAKI	\$6
Small seaweed rice rolls with cucumber	
AVOCADO MAKI	\$6
Small seaweed rice rolls with avocado	
ENTRÉE	
	ሱ በ
HARUMAKI Ence mini vegetable enring rolls	\$8
5pcs mini vegetable spring rolls CROQUETTE	\$12
2pcs Japanese style crumbed creamy vegetable potato cakes	Φ1 Ζ
TEMPURA	\$16
Mixed vegetables deep-fried in light batter served with dipping sauce	φισ
AGEDASHI TOFU	\$12
Deep fried tofu with light soy sauce	ΨΙΖ
NASU DENGAKU	\$12
Grilled eggplant with sweet miso paste	Ψ
BROCCOLI SALAD	\$10
Cold broccoli with sesame dressing	,
RICE & NOODLE DISHES	
CURRY RICE	\$16
Vegetables & bean curds in Japanese curry on rice	
YAKISOBA	\$15
Stir fried thick noodles with vegetables in Japanese sauce	
YASAI UDON	\$15
Mixed vegetables on udon noodle soup	

VEGETARIAN MENU

MAIN COURSE	
BENTO	\$28
Traditional Japanese meal box served with a selection of vegetables	
TOFU STEAK	\$22
Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate	
TEMPURA	\$26
Deep fried vegetables in light batter	
YASAI ITAME	\$16
Stir fried mixed vegetables	
SOUP	
	¢c.
MISO SHIRU Soya bean soup	\$6
ooya boan soup	
SIDE ORDER	
KAISO SALAD	\$8
Japanese seaweed salad	
EDAMAME	\$8
Boiled soy beans	640
YAKI MESHI Fried rice with eag 8, vagetables	\$16
Fried rice with egg & vegetables	¢ 2
GOHAN	\$3



ZEN SET \$42/person MISO SHIRU

Soya bean soup

Steamed rice

SUSHI & CALIFORNIA ROLL

Vegetable & egg sushi & seaweed rice rolls

KAISO SALAD

Japanese seaweed salad

CROQUETTE

Crumbed potato cake

TEMPURA

Deep fried vegetables in light batter

TOFU STEAK

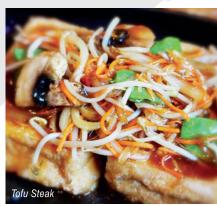
Deep fried bean curds cooked in teriyaki sauce with mushrooms and onions served on hot plate with rice

GREEN TEA ICE-CREAM
JAPANESE TEA









LUNCH MENU

(Available 12:00noon - 3:00pm)







LUNUT BUX	
BENTO \$2	20
Sashimi, deep fried tofu, teriyaki chicken, tempura, rice	
SUSHI & SASHIMI	
SUSHI \$2	20
8 pieces of nigiri sushi & 4 pieces of sushi rolls	
SASHIMI \$2	20
12 pieces of sashimi with rice	
CALIFORNIA ROLL 8 pieces	12
MORIAWASE \$2))
Combination of sushi, sashimi & assorted maki rolls	-2
RICE BOWL	
TORI DON \$1	14
Teriyaki chicken on rice	
OYAKO DON \$1	14
Chicken, egg & onion with sukiyaki sauce on rice	
ZAKANA DON \$1	16
Grilled salmon with teriyaki sauce on rice	
YAKINIKU DON \$1	16
Beef and onion with fruity wafu sauce on rice	
KATSU DON \$1	16
Crumbed pork, egg & onion with sukiyaki sauce on rice	
BEEF CURRY DON State of a course of the language course on rice.	16
Beef, carrot & potato with Japanese curry on rice	
CHICKEN KATSU CURRY DON Crumbad chicken with Japanese curry on rice	IЬ
Crumbed chicken with Japanese curry on rice	
NOODLE	
	16
YAKISOBA \$1 Beef & vegetable fried noodles	10
NIKII IIDON \$1	16

\$14

Beef & vegetable udon noodle soup

Mixed vegetable on udon noodle soup

YASAI UDON

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TABLE TOP COOKING

(available on request only) (minimum 2 orders)

SUKIYAKI \$28/Person

Sliced beef & vegetables cooked in an oiled pan with sukiyaki sauce and raw egg for dipping

SHABU SHABU \$28/Person

Beef & vegetables cooked in a Dashi fish broth. Served with ponzu & sesame dipping sauce

YOSENABE \$32/Person

Seafood hot pot. Prawns, fish, shellfish & vegetables cooked in a Dashi fish stock







DESSERTS

TEMPURA BANANA & VANILLA ICE CREAM	\$10
DAIFUKU	\$10
Japanese rice cake with assorted fillings served with vanilla ice-cream & fru	ıit
DORAYAKI	\$10
Japanese red bean pancake served with vanilla ice-cream & fruit	
FRESH FRUIT PLATTER	\$8
With vanilla ice-cream	\$10



DESSERT MENU





\$5.00 PERCE
HAVE A WONDERFUL ICE CREAM
AFTER YOUR MEAL!