Sashimi

Freshly sliced raw fish served with home made sashimi soy sauce & wasabi. Assortments of chef’s selection of the day range from salmon, hiramasa, tuna, scallop subject to availability.

**Sashimi Small 12pc (GFO)**
- Salmon: 19.50
- Tuna: 20.50
- Assorted: 21.00

**Sashimi Medium 18pc (GFO)**
- Salmon: 28.00
- Tuna: 29.00
- Assorted: 29.50

**Sashimi Large 24pc (GFO)**
- Salmon: 38.50
- Tuna: 39.00
- Assorted: 39.50

Chirashi  29.00
Salmon, king fish, tuna, sushi rice, seasoned seaweed, slow-cooked shiitake mushroom, Japanese omelette, prawn, green salad and miso soup.
Nigiri Sushi

Delicately flavoured, vinegar sushi rice with various toppings served with pickled ginger, soy sauce, and wasabi. 2 pieces per serve.

<table>
<thead>
<tr>
<th>Raw</th>
<th>Cooked</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon (GFO)</td>
<td>Tamago (Egg) (GFO, V) 6.00</td>
</tr>
<tr>
<td>King Fish (Hiramasa) (GFO)</td>
<td>Tako (Octopus) 8.50</td>
</tr>
<tr>
<td>Tuna (GFO)</td>
<td>Unagi (Eel) 8.50</td>
</tr>
<tr>
<td>Scallop (GFO)</td>
<td>Tiger Prawn (GFO) 9.00</td>
</tr>
<tr>
<td>Ikura (Salmon Roe)</td>
<td>Aburi Salmon (GFO) 8.50</td>
</tr>
<tr>
<td><strong>Assorted Nigiri 6pc (GFO)</strong></td>
<td><strong>21.50</strong></td>
</tr>
<tr>
<td>Chef selection nigiri of the day</td>
<td></td>
</tr>
</tbody>
</table>
# Norimaki Seaweed Roll

Sushi rolled with nori seaweed sheet and assorted fillings, freshly made to order.

<table>
<thead>
<tr>
<th>Roll Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Prawn Tempura Roll</strong></td>
<td>13.50</td>
</tr>
<tr>
<td>Tempura prawn, mayonnaise, roasted sesame</td>
<td></td>
</tr>
<tr>
<td><strong>Tuna Roll (GFO)</strong></td>
<td>15.50</td>
</tr>
<tr>
<td>Raw tuna, avocado, roasted sesame</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon Roll (GFO)</strong></td>
<td>14.50</td>
</tr>
<tr>
<td>Fresh salmon, avocado, roasted sesame</td>
<td></td>
</tr>
<tr>
<td><strong>Unagi Roll</strong></td>
<td>19.50</td>
</tr>
<tr>
<td>Unagi, tamago, mayonnaise, roasted</td>
<td></td>
</tr>
<tr>
<td><strong>Avocado Roll (GFO)</strong></td>
<td>8.50</td>
</tr>
<tr>
<td>Avocado, mayonnaise, roasted sesame</td>
<td></td>
</tr>
<tr>
<td><strong>Spider Roll</strong></td>
<td>16.50</td>
</tr>
<tr>
<td>Soft shell crab tempura, tobiko, cucumber, mayonnaise, roasted sesame</td>
<td></td>
</tr>
</tbody>
</table>
**Sushi Roll**

**Salmon Aburi Roll**
Small: 15.50  Large: 28.00
Seared salmon, avocado, crab stick, tamago, house dressing, parmesan cheese

**Cooked Tuna Roll (GFO)**
Small: 12.50  Large: 24.00
Inside out with furikake, cooked tuna, cucumber

**California Roll (GFO)**
Small: 13.50  Large: 25.00
Prawn, egg, cucumber, avocado

**Chicken Teriyaki Roll**
Small: 11.50  Large: 22.00
Chicken teriyaki, cucumber, tamago

**Flying California Roll (GFO)**
Small: 15.00  Large: 27.00
Inside out with flying fish roe, prawn, egg, Cucumber, avocado
**Entrée**

**Hiramasa New Style Sashimi (8 pcs)**
Seared king fish, yuzu citrus, vinaigrette, tobasco

18.50

**Tako Kara-age**
Deep fried octopus, wasabi, mayonnaise

15.50

**Beef Tataki (GFO)**
Shallot, garlic oil, spring onion, ponzu vinaigrette

20.50

**Agedashi Nasu**
Eggplant, tensuyu sauce, nori paste, bonito flake, spring onion, nori

13.50

**Nanban Zuke**
Sashimi fish, japanese vinegar, onion

14.50
Main

**Teriyaki Chicken** 24.50
Tender chicken thigh, salad, lotus root chips

**Beef Teriyaki** 27.00
Sliced eye fillet tenderloin, cook to medium

**King Snapper Teriyaki** 26.00
Local king snapper, deep fry batter, salad, lotus root chips

**Salmon Teriyaki** 27.00
Tasmanian salmon, pan fried to medium, broccolini, lotus root chips, cherry tomato

**Superior Beef Tenderloin (GF,O)** 29.50
Australian premium eye fillet tenderloin, cooked to medium-rare, garlic, asparagus, lotus root chips, miso butter
Unagi Kabayaki  
29.00  
Eel fillets, kabayaki sauce, pickled radish, cherry tomatoes

Seafood Duo (GFO)  
28.00  
Tiger prawns, Japanese scallops, lotus root chips, asparagus

Sous Vide Tasmanian Salmon (GF)  
28.50  
“Under vacuum” French style, asparagus, lotus root chips, Japanese yuzu dressing

Duck Breast  
27.00  
Slow cooked duck breast, leek, Japanese sauce

Salad

Hayashi green salad (M)  
11.50  
Cherry tomatoes, radish, cucumber, avocado, mix salad, house dressing

Tofu Salad with Sesame Dressing (M)  
13.50  
Silken tofu, mix salad, house dressing

Salmon Avocado Salad  
16.50  
Salmon, avocado, salmon roe, mix salad, house dressing
Enoki Mushroom Fry
Enoki Mushroom, light batter, Japanese Mayo

Tori Kara-age
Deep fried chicken lightly marinated with ginger, garlic, miso mayonnaise

Japanese Gyoza (6 pcs)
pork dumpling, ponzu vinaigrette, chilli flake

Teppanyaki Mackerel (GF)
Saba Shioyaki, ponzu vinaigrette

Pork Nimono
Slow simmered pork belly with radish, snowpeas, half boiled egg

Lotus Root Chips (GF,V)
Crispy fried lotus Root, barbeque seasoning

13.50
16.00
17.00
14.00
17.50
8.50
Edamame (GF,V)  9.00
Fresh steamed green soybeans.

Agedashi Tofu  12.50
Tensuyu sauce, nori paste, bonito flake, spring onion, nori

Seafood Chawanmushi (GF)  12.50
Steamed egg custard, prawn, scallop

Noodle

Chicken Udon  18.50
Chicken, seaweed, spring onion lotus root chips, shiitake mushroom, bean curd sheet.

Yaki Udon  19.50
Stir fried udon, vegetable, beef bonito flakes, nori, spring onion
Black Tempura  27.00
Tiger prawn, squid ink batter

Mix Vegetable (VO)  22.50
Local harvest vegetable (zucchini, sweet potato, carrot, eggplant, broccoli, capsicum, Japanese pumpkin)

Katsu
Japanese deep fry fresh breadcrumb, sesame dressing salad, katsu sauce, lemon

Oyster Katsu  24.50
Japanese oyster

Chicken Katsu  22.50
Chicken thigh

Tempura
A crispy light traditional Japanese deep fry batter, tensuyu dipping, grated ginger, radish

Assorted Tempura  26.50
Tiger prawn, king snapper, local harvest vegetable

Soft Shell Crab  27.50
Soft shell crab, local harvest vegetable