

## Ume Bento

coming with assorted sashimi, beef and veggie rolls, simmered vegetables, salmon namban, sushi rolls of the day and your choice of main from below in the bento box

<b>Salmon teriyaki</b>	<b>41</b>	<b>King fish teriyaki</b>	<b>39</b>
<b>Chicken teriyaki</b>	<b>38</b>	<b>Chicken katsu</b>	<b>38</b>
<b>Chicken karaage</b>	<b>38</b>	<b>Ginger pork</b>	<b>38</b>
<b>Beef teriyaki</b>	<b>38</b>	<b>Tofu teriyaki</b>	<b>37</b>

## Sai Bento 26

coming with veggie gyoza dumplings, tofu teriyaki, salad, veggie tempura & rice, in the bento box

## Sashimi

<b>Sakura</b> - assorted sashimi for 2-3 pp (20pcs)	<b>34</b>
<b>Momo</b> - assorted sashimi for 1-2 pp (12pcs)	<b>22</b>
<b>Tuna</b> (4pcs)	<b>8</b>
<b>Salmon</b> (4pcs)	<b>8</b>
<b>Hokkaido scallops</b> (4pcs)	<b>8</b>
<b>King fish</b> (4pcs)	<b>8</b>

## Tempura

<b>Assorted</b> (king prawn, mixed-veggie & saltbush)	<b>20</b>
<b>King prawn</b> (4pcs)	<b>16</b>
<b>Saltbush</b>	<b>9</b>
<b>Mixed-veggie (kakiage)</b>	<b>7</b>

## Main coming w/ salad

<b>Salmon teriyaki</b>	<b>21</b>
<b>Chicken katsu</b>	<b>19</b>
<b>Chicken teriyaki</b>	<b>18</b>
<b>Ginger Pork</b>	<b>17</b>
<b>Beef teriyaki</b>	<b>17</b>
<b>Tofu teriyaki</b>	<b>17</b>

## Japanese Curry & Rice

<b>Chicken katsu or Karaage curry &amp; rice</b>	<b>20</b>
<b>Chicken, pork or beef curry &amp; rice</b>	<b>18</b>
<b>Curry &amp; rice</b>	<b>15</b>

## Udon Noodles

<b>Prawn tempura udon</b>	<b>18</b>
<b>Chicken udon</b>	<b>18</b>
<b>Veggie tempura udon</b>	<b>17</b>

## Salad

crispy greens, carrot and tomatoes dressed w/Mon's miso dressing

<b>Salmon teriyaki</b>	<b>22</b>	<b>Chicken teriyaki</b>	<b>20</b>
<b>Assorted sashimi</b>	<b>19</b>	<b>Tofu</b>	<b>17</b>
<b>Garden</b>	<b>12</b>		

## Mon Don (rice bowl dishes)

<b>Shake gohan</b> (salmon rice)	<b>21</b>
(yuzu-miso teriyaki salmon on soy and ginger seasoned rice)	
<b>Katsu-don</b> (chicken katsu & egg)	<b>19</b>
<b>Ten-don</b> (king prawn & veggie tempura)	<b>19</b>

## Sushi Rolls

<b>Salmon sashimi &amp; avocado</b>	<b>13</b> (5pcs) / <b>20</b> (10pcs)
<b>Spider-</b> soft-shell crab & greens	<b>13</b> (4pcs) / <b>20</b> (8pcs)
<b>Teriyaki chicken&amp;cucumber</b>	<b>11</b> (5pcs) / <b>18</b> (10pcs)
<b>Teriyaki chicken&amp;avocado</b>	<b>11</b> (5pcs) / <b>18</b> (10pcs)
<b>Chicken katsu</b>	<b>11</b> (5pcs) / <b>18</b> (10pcs)
<b>Cooked tuna &amp; cucumber</b>	<b>11</b> (5pcs) / <b>18</b> (10pcs)
<b>Cooked tuna &amp; avocado</b>	<b>11</b> (5pcs) / <b>18</b> (10pcs)
<b>Vegetarian</b>	<b>10</b> (5pcs) / <b>17</b> (10pcs)

## A la carte

<b>Chicken karaage</b> -deep fried chicken w/salad	<b>14</b>
<b>Tofu agedashi</b> - deep-fried tofu served in soy broth	<b>13</b>
<b>Nasu dengaku</b> -eggplant slathered w/miso glaze	<b>13</b>
<b>Soft-shell crab karaage</b>	<b>10</b>
<b>Gyoza dumplings</b>	
<b>Pork &amp; Veggie</b>	<b>11</b> (6pcs) / <b>15</b> (10pcs)
<b>Prawn &amp; Veggie</b>	<b>11</b> (6pcs) / <b>15</b> (10pcs)
<b>Veggie</b>	<b>11</b> (8pcs) / <b>15</b> (12pcs)
<b>Takoyaki</b> - dumpling balls w/octopus (8pcs)	<b>11</b>
<b>Veggie croquettes</b> (2pcs)	<b>8</b>
<b>Edamame</b> - boiled green soy beans	<b>6</b>
<b>Lotus chips</b> - crispy fried lotus root slices	<b>6</b>

## Sides

<b>Steamed rice</b>	<b>3.5</b>	<b>Miso soup</b>	<b>2.5</b>
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## Ice Cream

<b>Green tea ice cream</b>	<b>5</b>
<b>Black sesame ice cream</b>	<b>5</b>

# DRINKS

## Beer

<b>Kirin Ichiban Shibori</b> (5%)	330 ml btl	<b>8</b>
<b>Sapporo Premium</b> (5%)	330 ml btl	<b>8</b>
<b>Asahi Super Dry</b> (5%)	330 ml btl	<b>8</b>
	500 ml can	<b>11</b>
<b>Asahi Sokai Premium</b> (3.5%)	330 ml btl	<b>8</b>

## Chilled Sake

<b>Ippin Junmai Daiginjo</b> (15%)	
Medium body. Great fragrance of fruity flavor and rich sweetness.	
150ml	<b>15</b> / 250ml <b>24</b> / 500ml <b>44</b> / 1800ml <b>145</b>

<b>Ippin Junmai</b> (15%)	
Nice balance of medium body sake, smooth and dry.	
150ml	<b>11</b> / 250ml <b>17</b> / 500ml <b>30</b> / 1800ml <b>95</b>

## Hot Sake

<b>Ippin Junmai</b> (15%)	180 ml	<b>13</b>
<b>Hakushika Chokara</b> (14%)		
Full body, distinctly dry sake with sharp and refreshing finish.	300 ml	<b>16</b>

## Umeshu (Plum wine)

<b>Ajiwai</b> (11%)	100 ml <b>7</b> / 250 ml <b>16</b> / 500ml <b>28</b>
<b>Ippin</b> (11%) - Best plum wine of the year 2017 in Japan	
	100 ml <b>13</b> / 250 ml <b>30</b> / 500 ml <b>52</b>
<b>Ume &amp; Tonic</b> (4%) -plum wine with tonic water	<b>9</b>

## Shochu

<b>Kurokirishima</b> (25%) – sweet potato	
	100 ml <b>11</b> / 250 ml <b>24</b> / 720 ml <b>63</b>
<b>Kakushigura</b> (25%) – white barley	
	100 ml <b>11</b> / 250 ml <b>24</b> / 720 ml <b>63</b>
<b>Yuzu &amp; Tonic</b> (5%) – shochu with yuzu juice & tonic water	<b>9</b>

**BYO wine only**  
**\$7 corkage per bottle**

## White

<b>Semillon and Sauvignon Blanc</b> – Vasse Felix (WA)	
(Classic Dry White)	gls <b>9</b> btl <b>36</b>
<b>Semillon</b> – Happs (WA)	gls <b>9</b> btl <b>36</b>
<b>Chardonnay</b> – Clairault (WA)	btl <b>40</b>

## Red

<b>Shiraz Cabernet</b> – Vasse Felix (WA)	
(Classic Dry Red)	gls <b>9</b> btl <b>36</b>
<b>Pinot Noir</b> – – Happs (WA)	gls <b>9</b> btl <b>36</b>
<b>Cabernet Sauvignon Merlot</b> – Clairault (WA)	btl <b>40</b>

## Rose

<b>Classic Dry Rosé</b> - Vasse Felix (WA)	gls <b>9</b> btl <b>36</b>
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## Sparkling

<b>Freixenet NV</b> , Cordon Negro Brut (Spain)	
	200 ml <b>9.5</b>

## Soft Drinks

<b>Hot green tea for two</b> (standard green tea or with roasted brown rice)	<b>4</b>
<b>Japanese iced green tea</b>	<b>3</b>
<b>Bottled spring water</b>	<b>2.5</b>
<b>Coke Classic / Coke No Sugar / Lemonade</b>	<b>3</b>
<b>Sparkling mineral water</b>	<b>5</b>
<b>Ginger beer / Lemon, Lime &amp; Bitter</b>	<b>4</b>
<b>Orange juice / Apple juice</b>	<b>4.5</b>