

# Lunch Menu

## Vegetarian Bowl

All served with Miso Soup, Edamame, Garden Salad

**Chicken Katsu Curry Don** 17.9

Rich & flavourful Japanese curry served with chicken katsu over rice

**Chicken Katsu Don** 17.9

Panko crumbed chicken with savoury egg omelette

**Vegetarian Curry Tofu (VG.)** 17.9

House made Japanese curry served with fried silken tofu on top of rice

**Chirashi Don** 19.9

Selection of fresh raw fish on seasoned rice

**Chirashi Salmon Don** 19.9

Grilled salmon belly rice bowl

**Tempura Don** 24.9

Best prawn tempura Tower rice bowl in Melbourne

**Scallop Don** 24.9

Thinly sliced scallops dressed in ponzu sauce, served with rice

**Eel Don** 24.9

Grilled eel rice bowl

## Indulge

**Sushi&Sashimi(10pcs)** 26

Chef's selection of sushi&sashimi of the day

**Premium Sushi&Sashimi** 36

Premium selection of sushi&sashimi of the day

**Wagyu Bowl (100g)** 34.9

Charcoal grilled wagyu , onsen tomago, teriyaki glaze,pickles, seasoned akitakomachi rice

**The Toro Bowl (100g)** 39.9

Blue fin tuna belly, tuna tartare, kinshi tamago, sweetened soy glaze , seasoned akitakomachi rice

## Noodle

All served with Miso Soup, Edamame, Garden Salad

**Sesame Cold Udon** 15.9

Sesame dressing,Tobiko,Cherry tomato, Cucumber,Crabmeat Stick

**Kitsune Udon** 15.9

Fish cake, thick noodle, bean curd skin, seaweed

**Yaki Udon** 18.9

Japanese Udon noodles stir fried with seasonal vegetable and chicken

**Signature Ramen** 19.9

Full-bodied pork-bone broth, thinly sliced pork, egg, bambooshoot,bean shoot and fungus

**Signature Seafood udon** 27

Tiger prawn,Scallop,Crab meat, Squid, Anori

## Main

**Teriyaki chicken (200g)** 25

Free range chicken thigh ,micro greens, teriyaki sauce

**Mushroom Steak** 25

Flat mushroom,Enoki,King Oyster mushroom, Quinoa,Parmesan cheese

**Poached Salmon (200g)** 32

King Salmon filet, Salmon Caviar, miso dressing

**The duck (200g)** 34

Charcoal grilled duck breast ,yuzu gel, micro herb

**COD (150g)** 39

Black Cod , Saikyo Miso dressing

**Wagyu sirlion (150g)** 45

Wagyu sirlion 7+, mushroom mix , truffle miso dressing

## To graze

**Gohan** 3.5

Steamed rice

**Umami Fries (VG.)** 4.5

Shoestring, green laver, shredded nori, sea salt, truffle oil

**Appetizer & Miso soup** 5

Edamame,Garden Salad

**Vegetable Croquette (2pcs)** 5

Creamy potato, seasonal vegetable, mayo, tonkatsu sauce

**Okonomiyaki Skewer (2pcs)** 6

Japanese savoury pancake in skewer

**Crouton Ebi (2pcs)** 6.5

Crouton crumbed prawn in skewer

**Vege Gyoza (4pcs)**

Cabbage, carrot, chickpea, shiitake mushroom, quinoa

**Pork Gyoza (4pcs)**

Japanese pork & cabbage dumpling

**Tako Karaage (100g)**

Octopus leg, salad mix, onion vinaigrette

**Chicken Katsu**

Japanese panko crumbed chicken thigh mayo, tonkatsu sauce

## Dessert

**Ice Cream**

Choice of black sesame or matcha

**Sorbet**

Choice of mango or coconut

**Dessert Tasting Plate**

Three house-made desserts of the day

**Black Sesame Panna Cotta**

Black sesame powder, Lemon Balm



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