

# *Soup/Entrees*

<b>Miso Soup</b>	<b>\$4.50</b>
Soy-bean soup with seaweed, tofu & spring onion	
<b>Prawn Dumpling Soup (2pcs)</b>	<b>\$9.50</b>
Clear prawn dumpling soup with spinach	
<b>Gyoza (6pcs)</b>	<b>\$12.00</b>
Home-made pan-fried pork dumplings	
<b>Veggie Gyoza (6pcs)</b>	<b>\$11.00</b>
Pan-fried vegetable dumplings	
<b>Prawn Tempura Gyoza (4pcs)</b>	<b>\$12.00</b>
Deep-fried prawn dumpling in light batter	
<b>Nasu Dengaku</b>	<b>\$11.00</b>
Lightly fried half eggplant glazed with sweet miso sauce	
<b>Horenso Goma-Ae</b>	<b>\$11.00</b>
Spinach with home-made sesame sauce	
<b>Eda Mame</b>	<b>\$7.50</b>
Boiled soybeans in pod simply sprinkled with sea salt	
<b>Age Dashi Tofu (5pcs)</b>	<b>\$11.00</b>
Deep fried beancurd with bonito flakes in soy-based sauce	
<b>Korokke (2pcs)</b>	<b>\$9.00</b>
Vegetables potato croquettes with tonkatsu sauce	
<b>Yaki Tori (3pcs)</b>	<b>\$12.00</b>
Grilled chicken skewers with yakitori sauce	
<b>Chicken Kara-Age (4pcs)</b>	<b>\$9.50</b>
Japanese styled deep fried marinated chicken fillet	
<b>Takoyaki (7pcs)</b>	<b>\$9.00</b>
Deep fried octopus ball with katsu sauce, bonito flakes & mayo	
<b>Chicken &amp; Prawn Dumpling (4pcs)</b>	<b>\$12.00</b>
Homemade steamed chicken & prawn dumpling with ponzu sauce	
<b>Hokkaido Scallop Age (3pcs)</b>	<b>\$13.00</b>
Deep fried Japanese scallop with katsu sauce	

# *Appetisers*

<b>Chawan Mushi</b>	<b>\$13.00</b>
Soft steamed egg with prawn, chicken & mushroom	
<b>Abalone Chawa Mushi</b>	<b>\$20.00</b>
Soft steamed egg with green lip abalone & mushroom	
<b>Grilled King Prawn</b>	<b>\$14.00/Pcs</b>
Large U6 size king prawn grilled with cheese & mayo	
<b>Gyu Tataki</b>	<b>\$15.00</b>
Sliced seared porterhouse beef with tangy citrus sauce	
<b>Salmon   Kingfish   Tuna   Scallop   Carpaccio</b>	<b>\$19.00</b>
Sliced raw fish served with yuzu dressing	
<b>Seared Salmon   Tuna   Carpaccio</b>	<b>\$19.00</b>
Seared salmon or tuna served with yuzu dressing	

# *Salad*

<b>Oshinko</b>	<b>\$7.50</b>
Japanese pickle radish tsukemono	
<b>Seaweed Salad</b>	<b>\$8.50</b>
<b>Green Salad</b>	<b>\$15.00</b>
Mixed salad with seaweed, avocado & tangy homemade fruit dressing	
<b>Salmon Avocado Salad</b>	<b>\$18.50</b>
Mixed salad with salmon sashimi, avocado & special soy sesame dressing	

# *Sushi/Sashimi*

<b>Sushi Mixed</b>	<b>Entree (5pcs)</b>	<b>\$13.00</b>
Chef's selection of assorted sushi		
<b>Sashimi Mixed</b>	<b>Main (10pcs)</b>	<b>\$25.00</b>
Chef's selection of assorted sushi		
<b>Sashimi (9pcs)</b>	<b>Entree (9pcs)</b>	<b>\$17.00</b>
	<b>Main (18pcs)</b>	<b>\$33.00</b>
	<b>Salmon</b>	<b>\$17.00</b>
	<b>Kingfish</b>	<b>\$19.00</b>
	<b>Tuna</b>	<b>\$22.00</b>
<b>Sushi &amp; Sashimi Combination</b>	<b>Entree</b>	<b>\$19.00</b>
4pcs sashimi, 3pcs nigiri, 2pcs rolls		
<b>Sushi &amp; Sashimi Combination</b>	<b>Main</b>	<b>\$33.00</b>
9pcs sashimi, 5pcs nigiri, 2pcs rolls		
<b>Deluxe Sushi &amp; Sashimi Combination</b>		<b>\$50.00</b>
13pcs sashimi, 8pcs nigiri, 4pcs rolls		

## *Nigiri Sushi (2pcs)*

<b>Salmon   Kingfish  </b>	<b>\$6.00</b>
<b>Seared Salmon   Seared Kingfish</b>	<b>\$7.00</b>
<b>Tuna</b>	<b>\$6.50</b>
<b>Grilled Eel   Grilled Scallop   Salmon Roe</b>	<b>\$7.50</b>
<b>Prawn</b>	<b>\$5.50</b>
<b>Egg</b>	<b>\$5.00</b>

# *Maki Sushi Roll*

## **California Roll (8pcs)**

Rolled with avocado, cucumber & mayo

topped with flying fish roe

**Prawn \$16.00**

**Salmon \$16.00**

**Tuna \$16.00**

## **Vegetarian California Roll (8pcs)**

Rolled with avocado, cucumber & mayo topped with fragrant sesame seeds

**\$15.00**

## **Prawn Tempura Roll (8pcs)**

Nori roll filled with battered deep-fried prawn, avocado & mayo

**\$15.00**

## **Maki Roll (8pcs)**

Nori roll filled with salmon, or tuna, & avocado

**Salmon \$15.00**

**Tuna \$15.00**

## **Spicy Maki Roll (8pcs)**

Nori roll filled with salmon, or tuna, avocado & chilli mayo

**Salmon \$16.00**

**Tuna \$15.00**

## **Cooked Tuna Roll**

Nori roll filled with cooked tuna, avocado & mayo

**\$14.00**

## **Avocado | Cucumber Roll**

Nori roll filled with avocado, or cucumber

**\$10.00**

## **Soft Shell Crab Tempura Roll (8pcs)**

Nori roll filled with soft shell crab tempura, avocado & mayo

**\$19.00**

## **Unagi Avocado Roll (8pcs)**

Nori roll filled with grilled eel & avocado

**\$22.00**

## **Lobster Salad & Salmon Special Roll (8pcs)**

Lobster salad with flamed salmon sashimi, avocado, cucumber & mayo

**\$26.00**

# *Main Course*

## **Teriyaki**

Your choice of ingredient grilled,  
seasoned with teriyaki sauce & served with vegetables

## **Teppanyaki**

Assorted seasonal vegetables with  
Japanese yakiniku sauce served on a sizzling plate

## **Chicken Tonkatsu**

Deep-fried crumbed chicken tonkatsu with katsu sauce served with salad

## **Tempura**

Crispy assorted prawns (3pcs) & deep-fried vegetables in light batter

## **Wafu Beef Steak**

Grilled eye fillet beef steak with wafu sauce served with vegetables

## **Salmon Saikyoyaki**

Grilled miso marinated salmon served with vegetables

## **Mini Una Don**

Grilled eel with teriyaki sauce on top of rice bowl

## **Yakimeshi**

Stir-fried rice with vegetables & egg

## **Steamed Rice**

**Chicken**      **\$23.00**

**Beef**          **\$26.00**

**Salmon**       **\$28.00**

**Chicken**       **\$24.00**

**Beef**          **\$27.00**

**Salmon**       **\$29.00**

**Seafood**      **\$29.00**

**\$21.50**

**Mix**          **\$23.00**

**Veggie**       **\$19.00**

**\$29.00**

**\$28.00**

**\$19.00**

**Chicken**      **\$17.00**

**Veggie**       **\$15.00**

**\$3.00**

# *Main Course*

**Eye Fillet Beef Yakiniku** **\$29.00**

Charcoal grilled sliced eye fillet beef served with mixed salad

**Spicy Silver Whiting Fish** **\$26.00**

Battered silver whiting fish fillet stir-fried with salt pepper

**Soft Shell Crab Tempura** **\$25.00**

Deep-fried soft shell crab tempura in light batter with salt pepper

**Spicy Calamari** **\$24.00**

Battered calamari stir-fried with salt pepper

**Scallops Butter Yaki (6pcs)** **\$28.00**

Hokkaido scallops pan-fried with butter soy sauce

**Unagi Kabayaki** **\$31.00**

Charcoal whole eel grilled with unagi sauce

**Duck Ni** **\$29.00**

Roast duck breast served with tangy homemade soy sauce & vegetables

**Chicken Kara-Age** **\$19.50**

Japanese deep-fried marinated chicken fillet served with mixed salad

**Vegetable & Tofu Itame** **\$18.00**

Pan-fried seasonal green vegetables with tofu

**Black Cod Misoyaki** **\$34.00**

Grilled black cod misoyaki with vegetables

**Sukiyaki** **\$33.00**

Japanese hot pot dish with thinly sliced porterhouse beef,  
udon noodles & vegetables in soy based soup

# *Udon Noodles*

**Yaki Udon** | Veggie \$18.00 | Chicken or Beef \$19.00 | Seafood | \$23.00

Pan-fried thick udon noodles with vegetables

**Udon Soup** **Chicken** **\$20.00**

Your choice of ingredient

**Beef** **\$20.00**

with thick udon noodles in dashi broth soup

**Veggie** **\$18.00**

**Tempura Prawn Udon Soup** **\$20.00**

Thick udon noodles in dashi broth soup

served with tempura prawns (2pcs) & vegetables on the side

## *Desserts*

**Green Tea Cheesecake** **\$9.50**

Served with Red Bean, Macaron & Fruits

**Sesame Ice Cream** **\$8.50**

Served with Japanese Strawberry Daifuku & Fruits

**Green Tea Ice Cream** **\$8.50**

Served with Japanese Strawberry Daifuku & Fruits

**Chocolate Cake** **\$9.50**

Served with Macaron & Fruits

**Sesame Ice Cream** **\$7.50**

Served with Red Bean

**Green Tea Ice Cream** **\$7.50**

Served with Red Bean

**Vanilla Ice Cream** **\$6.00**

Served with Chocolate Sauce & Fruits