

DRINKS& SWEETS

COFFEE/ CHOCY

	Sm	Reg
Babyccino	\$3	\$3.5
Hot chocolate	\$4.5	\$5
Espresso	\$3.5	\$4
Flat white/ Capuccino/ Latte/ Short mac	\$4.5	\$5
Long black/ Long mac/ Mocha	\$5	\$5.5
Ice long black/ Ice latte/ Ice chocolate		\$5.5
Alternative milks (almond, oat, soy), extra shot	+\$0.7	
Syrup: brown sugar, caramel, vanilla	+\$0.7	

SPECIAL BREW

Sm: \$6 Reg or Cold: \$6.5

Matcha Latte
Hojicha Latte
Sticky Honey Chai latte
Sweet Taro Latte (no caffeine)
Black Sesame Latte (no caffeine)

HOUSE MADE ICED DRINKS

Yuzu Iced Tea	\$5.5
Japanese citrus fruit juice, herbal and fruity tea (no caffeine)	
Ume Iced Tea	\$5.5
Japanese summer plum juice, herbal and fruity tea (no caffeine)	
Yuzu Soda	\$7
Sparkling Japanese citrus fruit juice	
Ume Soda	\$7
Sparkling Japanese summer plum juice	

SWEETS

Matcha Ice Cream	\$4.5
Matcha Affogato	\$7
Matcha Mochi with Red Bean	\$5.5
Matcha Mochi & Matcha Ice Cream	\$9

MOUSTACHE *default serving with ice

House special sweet drink silky whipped cream on top

Coconut Water with Matcha Moustache	\$7.5
Iced coffee	\$7
Yuzu Black Coffee	\$7
Yuzu White Coffee	\$7
Matcha	\$7
Hojicha	\$7
Black Sesame (no caffeine)	\$7
Sweet Taro (no caffeine)	\$7

TEA

Hot: \$4.5 Cold: \$5

Genmaicha
green tea mixed with roasted popped brown rice
Sencha
Japanese green tea
Jasmine Green
Oolong Black
Lemongrass Ginger
Masala Chai

POKE SALAD BOWL VO

*Poke bowl served with edamame beans, sweet corn, green leaves salad, seaweed salad, carrot, cucumber, avocado and sesame

1. choose proteins :

Yuzu Miso Barramundi	\$24.9
Teriyaki or aburi salmon	\$22.9
Raw king fish	
Aburi tuna	
Raw salmon	\$20.9
Raw tuna	
Cooked tuna w/ mayo	\$19.9
Katsu prawn	
Cooked prawn	
Teriyaki beef	
Katsu chicken	\$17.9
Teriyaki chicken	
Chicken karaage	
Teriyaki tofu	
Traditional agedashi tofu	
Bonito flakes agedashi tofu	
Katsu tofu	

2. choose base :

Salad only	
Rice and salad	
Brown rice and salad	+ \$1
Sushi rice and salad	+ \$1

3. choose sauce :

Mayo	
Chilli mayo	
Wasabi mayo	
Creamy sesame	
Yuzu(citrus) salad dressing	
Miso salad dressing	
Tan tan sauce	



ONIGIRI

seasoned rice ball with chosen filling wrapped in seaweed

Avocado	V, GF	\$5.9
Edamame	V, GF	\$5.9
Pickles	V	\$5.9
Mayo Corn	V, GF	\$5.9
Teriyaki Chicken		\$6.9
Mentaiko Mayo		\$6.9
Salmon Soy Sauce	GF	\$6.9
Mayo Tuna	GF	\$6.9
Spicy Mayo Tuna	GF	\$6.9
Pork Chashu Mayo		\$7.5

SASHIMI GF

8pcs // Tas Salmon	\$19.9
8pcs // Tuna	\$20.9
8pcs // SA King Fish	\$22.9
14pcs // Assorted Sashimi	\$29.9
Salmon, Tuna, King fish, Hokkaido Scallop	

NIGIRI GF

Salmon	\$7
Octopus	\$7
Tamago (Japanese egg roll)	\$7
Tuna	\$7.5
Unagi (grilled eel)	\$8
Scallop	\$8.5

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RICE BOWL & SET MEAL

*Rice bowl served with steamed rice, leafy salad (except for katsu don and oyako don)

*Set meal served with steamed rice, garden salad, daily side dish and miso soup

*brown rice and sushi rice available for extra \$1

	RICE BOWL	SET MEAL		RICE BOWL	SET MEAL
Traditional Agedashi Tofu vc	\$16.9	\$24.9	Teriyaki Salmon	\$23.9	\$31.9
Japanese fried tofu served in special broth, spring onion, sesame			grilled salmon finished with teriyaki sauce		
Agedashi Tofu Coated w/ Bonito Flakes v	\$16.9	\$24.9	Miso Yuzu Barramundi	\$25.9	\$33.9
Japanese fried tofu coated with crispy bonito flakes served in special broth, spring onion, sesame			grilled barramundi fish finished with miso and yuzu sauce		
Katsu Tofu v	\$16.9	\$24.9	Salmon Don cr	\$23.9	\$31.9
Japanese-style breaded fried tofu with katsu sauce and mayo			rice topped with raw salmon (recommended with sushi rice)		
Teriyaki Tofu v	\$16.9	\$24.9	Aburi Salmon Don cr	\$24.9	\$32.9
battered tofu pieces cooked in teriyaki sauce			rice topped with flame seared salmon (recommended with sushi rice)		
Teriyaki Chicken	\$16.9	\$24.9	Assorted Seafood Don cr	\$28.9	\$36.9
grilled chicken fillet braised in teriyaki sauce			rice topped with raw salmon, tuna, king fish (recommended with sushi rice)		
Chicken Karaage	\$16.9	\$24.9	Veggie Tempura Don vc	\$23.9	\$31.9
crispy chicken bites served with mayo and pickled red ginger			golden crispy fried seasonal vegetable with yuzu tentsuyu sauce		
Chicken Katsu	\$16.9	\$24.9	Prawn Tempura Don	\$25.9	\$33.9
Japanese-style breaded fried chicken with katsu sauce and mayo			golden crispy fried prawns with yuzu tentsuyu sauce		
Oyako Don	\$17.9	\$25.9	Assorted Tempura Don	\$28.9	\$36.9
grilled chicken fillet cooked in special broth with onion and an egg on top			golden crispy fried prawns with yuzu tentsuyu sauce		
Katsu Don	\$17.9	\$25.9	Unagi (grilled eel)	\$28.9	\$36.9
crispy chicken fillet cooked in special broth with onion and an egg on top			grilled eel glazed with sweet soy sauce		
Teriyaki Beef	\$18.9	\$26.9	Katsu Curry		
beef slices stir fried with onion, finished with teriyaki sauce			Japanese-style Curry		
Katsu Prawn	\$18.9	\$26.9	Katsu Chicken	\$16.9	\$24.9
Japanese-style breaded fried prawn with katsu sauce and mayo			Katsu Tofu	\$16.9	\$24.9
			Katsu Prawn	\$18.9	\$26.9

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HOUSE SPECIAL

Cold Ramen Noodles V \$16.9

cucumber, carrot, tamagoyaki, bean curd, sweet corn, ramen noodles
creamy sesame sauce OR tantan sauce

Cold Udon Noodles V \$16.9

bean curd, udon noodles, onsen egg, nari seaweed, spring onion, pickles, yuzu and kombu broth

Mentaiko Cream Udon \$19.9

spicy cod roe, cream, udon noodles, onsen egg, nari seaweed, spring onion, sweet corn, bean curd, bonito flakes, tobiko, sesame

Coconut Miso Soba VG \$19.9

matcha soba noodles, coconut cream, miso, edamame, sweet corn, tofu, spring onion, seasonal veggie, sesame

Bao Bun VG \$16.9

*steamed bao bun, salad, pickles, veggie fritters, Sesame sauce, and your choice of filling:

Tamagoyaki (Japanese egg roll) V

Katsu Tofu VG

Katsu Chicken

Katsu Prawn

Teriyaki Chicken

Ochazuke VG, GFO (Tea broth over rice)

*onsen egg with special sauce, pickles, spring onion, seasoning, rice, tea broth, your choice of topping:

inari bean curd, edamame, tofu, shiso ume VG \$17.9

Mentaiko \$18.9

Salmon GF \$20.9

Tuna GF \$20.9

Assorted \$22.9

Salmon, tuna, king fish, tamagoyaki

Unagi (grilled eel) \$27.9

SIDES & EXTRAS

Furikake (rice seasoning) V \$2

Onsen Egg V, GFO \$3

Soft-boiled Egg V \$3

Miso Soup V, GF \$3.5

Steamed Rice V, GF \$3.5

Steamed Brown Rice V, GF \$4.5

Sushi Vinegar Rice V, GF \$4.5

Garden Salad V, GFO \$4.9

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ENTREE

Seaweed Salad VC	\$5.9	Agedashi Tofu Coated with Bonito flakes V	\$12.9
shredded Wakame seaweed, marinated with seasoned sesame oil		4pcs Japanese fried tofu coated with crispy bonito flakes, served with special broth, spring onion, sesame	
Squid Salad	\$7.5	Traditional Agedashi Tofu VC	\$12.9
marinated squid pieces with various veggies		4pcs Japanese fried tofu, served with special broth, spring onion, sesame	
Katsu Prawn // 2pcs	\$5.9	Katsu Chicken	\$12.9
Japanese-style breaded fried prawn with katsu sauce and mayo		Japanese-style breaded fried chicken cutlet with katsu sauce, mayo	
Veggie Spring Roll // 2pcs VC	\$5.9	Mucha Veggie Salad VC	\$15.9
fried spring roll with veggie fillings		green leaves, cherry tomato, edamame beans, sweet corn, carrot, cucumber, avocado and sesame, yuzu salad dressing, olive oil	
Tamagoyaki // 4pcs	\$7.5	Tempura Veggie Fritters VC	\$18.9
House made Japanese egg roll with mayo, spring onion		golden crispy fried seasonal thinly sliced vegetable with yuzu tentsuyu sauce	
Edamame V, GF	\$6.5	Veggie Tempura VC	\$20.9
soybeans in pods with salt		golden crispy fried seasonal vegetable with yuzu tentsuyu sauce	
Crispy Lotus Root Chips VC, GF	\$7.5	Prawn Tempura	\$22.9
Soft Tofu Salad VC	\$7.9	golden crispy fried prawns with yuzu tentsuyu sauce	
soft tofu, green salad leaves, spring onion, sesame, creamy sesame salad dressing		Assorted Tempura	\$24.9
Takoyaki Balls // 6pcs	\$7.9	golden crispy fried prawns and vegetable with yuzu tentsuyu sauce	
octopus balls made with wheat flour batter, served with mayo, katsu sauce, bonito flakes			
Prawn Gyoza // 5pcs	\$8.9		
fried prawn dumplings with gyoza sauce			
Veggie Gyoza // 5pcs VC	\$8.9		
fried veggie dumplings with gyoza sauce			
Chicken Karaage	\$12.9		
marinated deep fried chicken served with pickled red ginger			
Katsu Tofu VC	\$12.9		
4pcs Japanese-style breaded fried tofu with katsu sauce and mayo			

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NOODLE SOUPS



RAMEN VO

Japanese noodle soup, topped with soft-boiled egg, black fungus, nori seaweed, spring onion, kelp, sesame. Served with pork broth. *Vegan option available

1. choose soup base :

Red Miso

signature miso base soup with a hint of chili and garlic

Tonkatsu

extra rich and creamy pork bone soup

2. choose toppings:

Pork Chashu	\$19.5
Teriyaki Chicken	\$19.5
Chicken Karaage	\$19.5
Chicken katsu	\$19.5
Teriyaki Tofu	\$19.5
Katsu Tofu	\$19.5
Traditional Agedashi Tofu	\$19.5
Agedashi Tofu w/ bonito flakes	\$19.5
Teriyaki Beef	\$21.5
Prawn Katsu	\$21.5
Teriyaki Salmon	\$26.5
Yuzu Miso Barramundi	\$28.5
Unagi(grilled eel)	\$30.5

UDON VO

thick cut wheat noodles served in seasoned broth, topped with fish cake, sesame, spring onion and kelp

choose toppings:

Plain	\$11.9
Pork Chashu	\$17.9
Teriyaki Chicken	\$17.9
Chicken Karaage	\$17.9
Chicken katsu	\$17.9
Teriyaki Tofu	\$17.9
Katsu Tofu	\$17.9
Traditional Agedashi Tofu	\$17.9
Agedashi Tofu w/ bonito flakes	\$17.9
Teriyaki Beef	\$19.9
Prawn Katsu	\$19.9
Teriyaki Salmon	\$24.9
Yuzu Miso Barramundi	\$26.9
Prawn Tempura	\$26.9
Veggie Fritters Tempura	\$22.9
Veggie Tempura	\$24.9
Assorted Tempura	\$29.9
Unagi(grilled eel)	\$29.9

EXTRA TOPPINGS

Pork Chashu // 3 pcs	\$5	Nori Seaweed	\$2
Soft-boiled Egg	\$3	Noodle // 200g	\$4
Extra spring onion	\$2	Onsen Egg	\$3

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