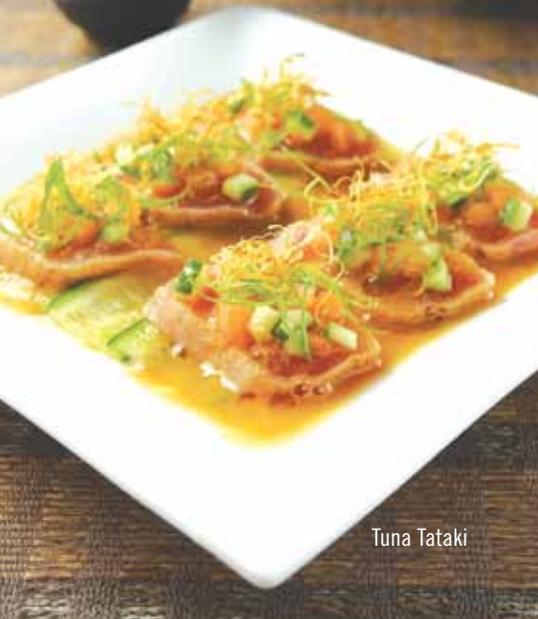


# Sashimi



Tuna Tataki

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**Assorted Sashimi** \$23  
tuna, salmon and kingfish

**King Fish Carpaccio** \$21  
with yuzu pepper, plum and citrus soy sauce

**Wagyu Beef Tataki** \$21  
lightly seared with grated daikon ponzu vinaigrette and basil sauce

**Tuna Tataki** \$21  
lightly seared with grated daikon ponzu vinaigrette and truffle oil

**Pacific Oyster** \$14  
4p with citrus soy sauce



Assorted Sashimi

# Sushi

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**Spider Roll** \$17  
soft shell crab, lettuce, cucumber fish roe and wasabi mayo

**Ebi Ten Roll** \$16  
Black Tiger **Prawn Tempura**, lettuce, cucumber, fish roe and wasabi mayo

**Spicy Tuna Roll** \$16  
Spicy marinated tuna, lettuce, cucumber and coriander

**Vegetarian Roll [v]** \$14  
avocado, cucumber, lettuce, sweet fried tofu and pickled radish

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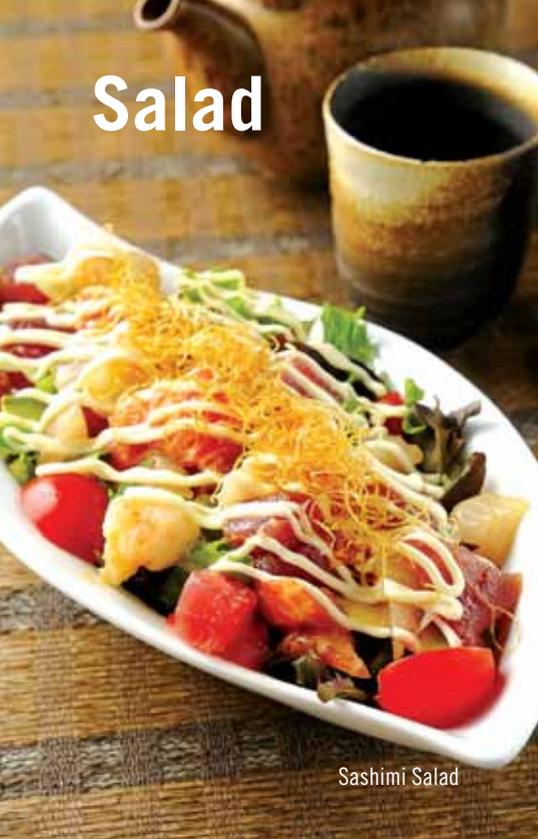
**Salmon & Avocado Roll** \$16  
fresh salmon, lettuce, avocado, white sesame and mayo

**Salmon Nigiri** \$15  
6 pcs fresh tasmanian salmon



Spider Roll

# Salad



Sashimi Salad

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<b>Sashimi Salad</b>	<b>\$20</b>
tuna, salmon, kingfish, prawn with grated daikon ponzu vinaigrette and mayonnaise	
<b>Garden Salad [v]</b>	<b>\$10</b>
with onion dressing	
<b>Tofu Wakame Seaweed Salad [v]</b>	<b>\$13</b>
with onion dressing	
<b>Soft Shell Crab Salad</b>	<b>\$15</b>
deep fried soft shell crab with wasabi mayo and onion dressing	

# Tapas

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<b>Edamame [v]</b>	<b>\$6.5</b>	<b>Pork Gyoza 4P</b>	<b>\$8.5</b>
seasoned with salt		HOMEMADE pork gyoza with original recipe	
<b>Spicy Edamame [v]</b>	<b>\$7.5</b>	<b>Vegetable Gyoza 4P [v]</b>	<b>\$8.5</b>
with chilli oil			
<b>Agedashi Tofu [v] + (Fish Stock)</b>	<b>\$8.5</b>	<b>Karaage Chicken</b>	<b>\$9</b>
2p deep fried tofu with dashi (fish stock) sauce		4P deep fried marinated chicken with shallot soy sauce	
<b>Green Beans &amp; Snow Pea [v]</b>	<b>\$7.5</b>	<b>Creamy Crab Croquettes (3p)</b>	<b>\$9.5</b>
with Sesame sauce			
<b>Boiled Vegetables [v]</b>	<b>\$8.5</b>	<b>Soft Shell Crab Karaage</b>	<b>\$9</b>
pumpkin, red capsicum, snow peas, baby corn, asparagus, green beans, carrots with tahini mayonnaise		deep fried marinated soft shell crab	

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\* A surcharge of 10% applies on Sundays and Public holidays

\*[v] vegetarian friendly

# Battered



Assorted Tempura

Served with soy sauce & bonito based dipping sauce and green tea salt.

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**Vegetable Tempura [v]** \$16  
seasonal vegetables

**Prawn Tempura (5p)** \$20

**Assorted Tempura** \$19  
2p prawns, seasonal vegetables

## Grill & Teriyaki

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**Salmon (Grill or Teriyaki)** \$25  
with seasonal vegetables

**King Fish (Grill or Teriyaki)** \$25  
with seasonal vegetables

**Teriyaki Chicken** \$24  
with seasonal vegetables

**Miso Marinated King fish** \$17

# Teppanyaki



Wagyu Beef Steak

**Wagyu Beef Steak(160g)** \$32  
wagyu sirloin

**Grass Fed Beef Tenderloin Steak (160g)** \$28

**Wagyu Beef Yakiniku** \$26  
thinly sliced wagyu beef with Japanese BBQ sauce

**Seafood Teppanyaki** \$26  
prawn, calamari, octopus, scallops and assorted vegetables

**Scallops** \$13  
garlic butter soy and lemon

**King-Oyster Mushroom [v]** \$10  
with soy butter

**Eggplant [v]** \$17  
eggplant topped with miso and cheese

**Grilled Assorted Vegetables [v]** \$17  
red capsicum, snow peas, baby corn, asparagus, green beans, carrots, cabbage and sprouts

# Okonomiyaki

## Savoury Cabbage Pancakes

(all contain fish stock)

**Seafood** \$21

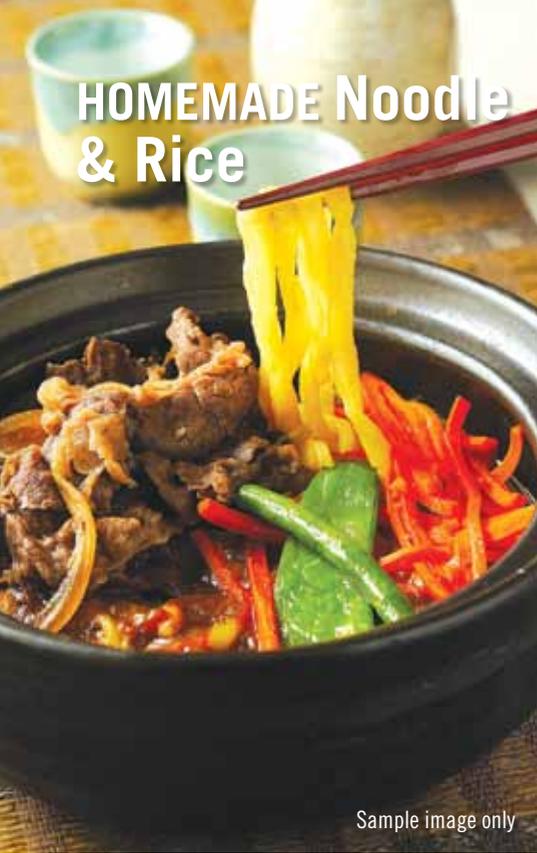
**Pork** \$17

**Pork and Spicy Cabbage(kimchi)** \$18



Pork Okonomiyaki

# HOMEMADE Noodle & Rice



Sample image only

All soups are soy sauce & bonito based blended with konbu seaweed dashi (stock).

<b>Kake Udon</b> (Basic Plain Udon Noodle)	<b>\$12</b>
udon noodle in hot soup shallots and wakame seaweed	
<b>Wagyu Beef Udon</b>	<b>\$16.80</b>
sweet simmered sliced wagyu beef	
<b>Karaage Chicken Udon</b>	<b>\$16.80</b>
3p Karaage Chicken	
<b>Prawn Tempura Udon</b>	<b>\$16.80</b>
2p Prawn Tempura	
<b>Vegetable Tempura Udon</b>	<b>\$15</b>
<b>Poached Egg</b>	<b>\$2</b>
<b>Zaru Udon</b> (Basic Plain CHILLED Udon Noodle)	<b>\$12</b>
served with soy based dipping sauce (Available during SUMMER TIME)	

**Yaki Kimchi Udon (Stir Fry)** **\$18**  
with pork & spicy cabbage  
seasoned teriyaki sauce

**Yaki Udon (Stir Fry)** **\$18**  
with pork & vegetables  
seasoned dashi soy sauce

**Garlic Fried Rice** **\$16**  
pork, egg and garlic with leek soy sauce

## Rice Bowl & Japanese Essential

<b>Sashimi Rice Bowl</b>	<b>\$17.80</b>
<b>Wagyu Beef Rice Bowl</b>	<b>\$17.80</b>
<b>Rice [v]</b>	<b>\$3.50</b>
<b>Brown Rice [v]</b>	<b>\$4</b>
<b>Miso Soup [v] + (Fish Stock)</b>	<b>\$3.50</b>



\* A surcharge of 10% applies on Sundays and Public holidays

\*[v] vegetarian friendly

# Desserts

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<b>Mochi Spring Roll</b>	<b>\$10</b>
filled with rice cake and sweet red bean paste with green tea ice cream	
<b>Green Tea Cheese Cake [G]</b>	<b>\$8</b>
<b>Green Tea Ice Cream [G]</b>	<b>\$5</b>
<b>Black Sesame Ice Cream [G]</b>	<b>\$5</b>
<b>Coconut Ice Cream [G]</b>	<b>\$5</b>
<b>Mango Gelato [G]</b>	<b>\$5</b>

\*BYO cake \$10 p.c