



**!** Vegetarian / Vegan,  
gluten free dishes available.

## Entree

- Edamame** 枝豆 \$6  
Green soy beans, boiled in their pods and lightly salted. Wonderful with a whisky, beer, or wine
- Green Salad** グリーンサラダ \$8  
A refreshing salad using the freshest seasonal ingredients
- Tōfu Salad** 豆腐のサラダ \$12  
Tōfu and fresh vegetables served with our special sesame sauce
- Seafood Tempura**(entrée) 天ぷら \$15  
Prawns, white fish fillets, and vegetables - coated with a tempura batter and lightly fried. Served with our special dipping sauce
- Beef Tongue Salad** 牛タンのサラダ \$14  
Thin slices of braised beef tongue topped with green salad, vegetables, and our special tomato and soy dressing
- Harumaki** 海老と鮭の生春巻き \$15  
Prawns, salmon, and vegetables, wrapped in rice paper and served with our sesame dressing
- Beef Tataki** 牛肉のたたき \$15  
Thinly sliced rare seared beef fillet served with a ginger and soy dressing
- Wasabi Tuna** マグロわさび \$15  
Marinated tuna slices grilled with wasabi, drizzled with our original mustard seed dressing and served with salad
- Soft Shell Crab** ソフトシェルクラブの唐揚げ梅ドレッシング \$20  
Lightly fried soft shell crabs. Served with steamed vegetables and our special sauces - miso, plum, and teriyaki
- Salmon Carpaccio** サーモンカルパッチョ和風ソース \$15  
Thin slices of salmon served with our special Wasabi dressing
- Agedashi Tofu** 揚げだし豆腐 \$13  
Fried tofu in a sweet sauce, served with a medley of steamed vegetables
- Bainiku-age** 白身魚の梅肉揚げ \$14  
White fish fillets of the day, dressed in plum paste, folded and wrapped in Oba leaves, then coated with tempura batter, and lightly fried
- Spicy Chicken Salad** スパイスチキンサラダ \$15  
Pan-fried spicy chicken pieces with green salad, served with our mustard seed dressing

## Sushi & Sashimi

- Sashimi** 刺身の盛り合わせ  
Delicately prepared slices of a range of fresh raw fish of the day  
(6 pieces) \$10 / (12 pieces) \$18 / (24 pieces) \$35
- Nigiri Sushi** 寿司の盛り合わせ  
Delicately prepared slices of a range of fresh raw fish of the day, served on pillows of sushi rice  
(3 pieces) \$10 / (6 pieces) \$18 / (12 pieces) \$35
- Saba Sushi** (6 pieces) \$16  
サバの薬味棒寿司  
Marinated mackerel on a roll of special sushi rice, covered with marinated kombu (seaweed marinated in Japanese vinegar)
- Spider Roll** (8 pieces) \$18  
スノバイダーロール  
Lightly fried soft shell crabs with thinly sliced cucumber, flying fish roe, mayonnaise and plum sauce - rolled in sweet sushi rice and wrapped in dried seaweed
- California Roll** (8 pieces) \$18  
カリフォルニアロール  
Salmon with prawns, avocado, cucumber, egg, and flying fish roe - rolled in sweet sushi rice and wrapped in dried seaweed
- Vegetarian Roll** (8 pieces) \$15  
ベジタリアンロール  
Lightly fried tofu, avocado, cucumber, and carrot - rolled in sweet sushi rice and wrapped in dried seaweed

## Seafood

- Teriyaki Salmon** 鮭の照り焼き \$22  
Pan fried salmon fillets with a medley of steamed seasonal vegetables and teriyaki sauce
- White Fish Sauté** 白身魚のソテー \$22  
Sautéed white fish fillets of the day, drizzled with our Japanese style thick and sticky soy sauce and served with a medley of steamed vegetables
- Seafood Tempura** (main) 天ぷら \$22  
Prawns, white fish fillets, and vegetables - coated with a tempura batter and lightly fried. Served with our special dipping sauce

## Meat

- Chicken Teriyaki** 若どりの照り焼きかぼちゃソース添え \$18  
Pan-fried slices of chicken fillet. Served with our pumpkin and teriyaki sauces
- Chicken Karaage** 鶏のから揚げ \$18  
Tender pieces of chicken thighs, marinated in special ginger sauce, then lightly coated and fried until crisp. Served with sweet soy sauce
- Pork Cutlet** ヒレカツ \$20  
Crumbed pork cutlet served with thinly sliced cabbage, seamed vegetables, and our tonkatsu sauces
- Beef Tongue** 牛タンの煮込み \$20  
Braised slices of beef tongue. Served with steamed vegetables and our special soy and port wine sauce
- Beef Tongue Sauté** 牛タンのソテーからし酢味噌ソース \$20  
Slices of braised beef tongue sautéed with garlic. Served with steamed vegetables and our special mustard and miso sauce
- Rack of Lamb** 子羊のグリルアーモンド味噌ソース \$30  
Grilled rack of lamb. Served with steamed vegetables and our special almond and miso sauce
- Wafū Steak** 和風ステーキ \$28  
Tender slices of beef fillet, pan fried and drizzled with a sauce of your choice - either spicy chilli, ginger, or teriyaki

## Rice / Noodles

- Seafood Don** 海鮮丼 \$18  
Slices of various fresh raw fish of the day, served on a mound of steamed rice
- Seared Tuna Don** マグロのサラダ丼 \$16  
Seared slices of tuna, and steamed vegetables, with a tomato and yuzu pepper vinaigrette dressing. Served on a mound of steamed rice
- Seared Salmon Don** 炙りサーモン丼 \$16  
Seared slices of salmon. Served on a mound of steamed rice, with thinly sliced egg, cucumber, seaweed, and our spicy soy sauce
- Triple Combination Don** 三色丼 \$20  
Three types of don - prawn tempura with tempura sauce, chicken teriyaki with teriyaki sauce, and seared salmon with spicy soy sauce - with steamed rice and thinly sliced egg, cucumber, and seaweed
- Maguro Chazuke** マグロと焼きおにぎりのお茶漬け \$16  
A grilled rice ball, topped with marinated fresh tuna, and submerged in our special fish stock soup
- Wakame Udon** わかめうどん \$12  
Japanese thick white noodles in soup, with a generous topping of wakame seaweed
- Vegetarian Udon** 野菜うどん \$15  
Japanese thick white noodles in soup, with a medley of fresh seasonal vegetables
- Tempura Udon** 天ぷらうどん \$20  
Japanese thick white noodles in soup, with prawns, white fish, and vegetable tempura