

## COLD ENTRÉE

*GARDEN SALAD	11
Mixed vegetables, avocado, tomato, cucumber, radish with Japanese soy vinaigrette dressing or yuzu vinaigrette. Choose one dressing	
*SALMON CHIMICURRI	13
Blended soy sauce, chimichurri sauce, sliced salmon, grape tomato	
SALMON TATAKI	14
Grilled salmon, pickled onion, salmon roe, sugar snap peas, grape tomato confit, yuzu mayonnaise, celery oil	
TUNA TATAKI	16
Blanched tuna, pickled onion, sugar snap peas, grape tomato confit, yuzu mayonnaise, black tobiko, celery oil	
*SALMON GRAVLAX	16
Yuzu flavoured avocado mousse, grape tomato confit, lotus root chips, basil oil	
CHARCOAL GRILLED WAGYU TATAKI	18
Grilled 5+ wagyu, herb dressing	
*FRESH OYSTER with TOSAZU & MIGNONETTE (Half / Dozen)	21/39
Bonito flavour infused sweet soy vinegar, French shallot and herb flavoured red wine vinegar	

## HOT ENTRÉE

*AGEDASHI TOFU (4 pcs)	8.5
Silken tofu, grated radish, soy broth, bonito flakes	
*MISO EGGPLANT (GF, V)	12
Eggplant, blended Japanese sweet miso, dried sea weed powder, sesame seed	
CHICKEN KARAAGE	13
Crispy fried chicken, ginger, garlic, soy sauce, egg, yuzu mayonnaise	
*PRAWN KARAAGE, WHOLE GRAIN MUSTARD AIOLI (GF)	15
Whole grain mustard, fruit salsa, flying fish roe, radish	
PRAWN POPS	15
Prawn tempura, yuzu flavoured spicy mayonnaise, chives	
SOFT SHELL CRAB WITH RED CURRY AIOLI, TROPICAL FRUITS (GF)	17
Softshell crab, red curry aioli, tropical fruit, basil oil	
SEARED SCALLOPS, WHITE MISO SABAYONE (3 pcs) (GF)	18
White miso, egg yolks, cream, salmon roe, grilled asparagus, heirloom tomato confit	

\* Please ask wait staff for Gluten Free, Vegetarian or Vegan options on these menu items  
15% surcharge on Public Holidays / 2% surcharge American Express

## ROBATA GRILL

\*CHICKEN KUSHIYAKI 12  
Chicken thigh fillet with grilled shallot skewers, yakitori sauce

PORK BELLY KUSHIYAKI 13  
Slow cooked pork belly in soy broth, sweet and chilly sauce

\* WAGYU KUSHIYAKI 15  
Wagyu sirloin 5+ skewers, sweet & chilli soy sauce

\* LAMB KUSHIYAKI 15  
Charcoal grilled lamb with coriander, garlic, Mushroom soy sauce

\* KING PRAWN KUSHIYAKI 15  
Charcoal grilled king prawn with garlic butter

WAGYU SIRLOIN 5+ STEAK 34  
Sautéed seasonal vegetables, truss cherry tomato confit  
-Garlic soy sauce (demi-glace, soy sauce, onion, garlic, ginger); or  
-Amayaki sauce (soy sauce, chilli flakes, sesame oil)  
\*Choose one of them  
(subject to availability)

## FROM THE KITCHEN

TERIYAKI CHICKEN 23  
Pan-fried thigh fillet, steamed vegetables

TERIYAKI SALMON STEAK 25  
Pan-fried Tasmanian salmon, steamed vegetables

\* SMOKED SALMON (GF) 26  
Miso marinated salmon, steamed vegetables, garlic cream, spicy miso

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## SUSHI BAR

Gluten Free soy sauce will be provided for GF customers

SASHIMI (4 pcs) | NIGIRI (2 pcs)

SALMON (SAKE)	13	6
KING FISH (HIRAMASA)	13	6
SNAPPER (MADAI)	13	6
SCALLOP (HOTATE)	13	6
SALMON BELLY (SAKE TORO)	15	6.5
TUNA (MAGURO)	16	7
SALMON ROE (IKURA)	18	9
FLYING FISH ROE (TOBIKO)		6
PRAWNS (EBI)		7
CHARCOAL GRILLED EEL (UNAGI)		7

## CHEF'S SELECTION

SASHIMI (8 pcs / 16 pcs)	21/39
NIGIRI (SUSHI) (6 pcs / 12 pcs)	17/31
VEGETABLE NIGIRI (SUSHI) (6 pcs, GF)	16

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## SUSHI ROLLS

TERIYAKI CHICKEN Chicken thigh fillet, avocado, cucumber, tartar	14
TEMPURA PRAWN Cucumber, avocado, lotus root chips, spicy yuzu mayonnaise	16
TUNA POKE Cucumber, avocado, fruit salsa, masago mayonnaise	16
*GRILLED SALMON Sliced salmon, cucumber, avocado, ikura, red onion	16
*SOFTSHELL CRAB (GF) Cucumber, avocado, softshell crab, red curry aioli	18
*CALIFORNIA Spanner crab, cucumber, avocado, tobikko	18
TRUFFLE UNAGI Unagi (Eel), cucumber, avocado, truffle powder	23
VEGETERIAN (GF, V) Snow pea, brocolini, carrot, avocado, cucumber	16

## TEMPURA

SWEET POTATO (3 pcs)	7
JAPANESE PUMPKIN (3 pcs)	7
ASPARAGUS (3 pcs)	8
ZUCCHINI FLOWER (3 pcs)	9
FISH (3 pcs)	10
KING PRAWN (3 pcs)	15
VEGETABLE (6 pcs)	15
ASSORTED (6 pcs including 2 pcs prawns)	21

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## DESSERT

Every dish is served with chocolate crumble or milk crumble, candied nuts & berries.

MANGO GELATO	9
JAPANESE BLACK SESAME ICE CREAM	10
JAPANESE GREEN TEA ICE CREAM	10
JAPANESE GREEN TEA CHEESE CAKE WITH ICE CREAM(subject to availability)	17

## SIDES

STEAMED RICE (GF, V)	3.5
MISO SOUP (GF)	3.5
HOME MADE PICKLE (GF, V)	5
EDAMAME (GF, V)	6
SPICY EDAMAME (GF, V) Shichimi (spicy chilli powder), truffle oil	8

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# COURSE MENU

## YUKI

minimum 2 customers

70pp

Miso / Edamame

Oyster / Sashimi

Curry crab

Smoked Salmon

Tempura prawn rolls

Dessert

## AME

minimum 2 customers

85pp

Miso / Edamame

Oyster / Sashimi include scampi

Miso scallops / Salmon tataki

Prawn tempura

Wagyu sirloin 5+

Nigiri sushi

Dessert

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# LUNCH MENU

## BENTO BOX

<b>TERI CHICKEN</b> Chicken, sashimi, tempura, rice, salad, miso soup, daily small dish	25
<b>TERI SALMON</b> Salmon, tempura, rice, salad, miso soup, daily small dish	26
<b>BEEF STEAK</b> Beef, sushi, sashimi, tempura, rice, salad, miso soup, daily small dish	32
<b>SUSHI SASHIMI</b> Sushi / sashimi, tempura, oyster, salad, miso soup	34
<b>VEGE BENTO (V)</b> Deep fried silken tofu with teriyaki sauce, edamame, rice, salad, miso eggplant, stir fried vegetables	19

## DONBURI

<b>TERI CHICKEN</b> Pan fried chicken, stir fried vegetables, teriyaki sauce, rice in a bowl	14
<b>SPICE PORK YAKINIKU</b> Pan fried sliced pork shoulder & onion marinated in spicy sauce, rice in a bowl	15
<b>BEEF YAKINIKU</b> Pan fried sliced beef & onion marinated in yakiniku sauce, rice in a bowl	15
<b>TERI SALMON</b> Pan fried salmon steak, stir fried vegetables, rice in a bowl	17
<b>VEGE DONBURI (V)</b> Stir fried brocolini, snow pea, cauliflower, carrot and onion with teriyaki sauce	16

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