

IZAKAYA - TAPAS

PACIFIC OYSTERS - 6PCS **GF 24**
NATURAL OR WITH PONZU JELLY

EDAMAME WITH SEASALT **V 6**

PORK BELLY BUNS - 2PCS **16**
PORK BELLY IN STEAMED BUNS W/PICKLED CUCUMBER

SPINACH WITH SESAME DRESSING **V* 9**

PORK GYOZA - 5PCS **16**
STEAMED DUMPLINGS WITH PORK

SEARED SCALLOPS - 3PCS **19.5**
WITH KOMBU PONZU & FISH ROE

TERIYAKI CHICKEN **12**

CHEF'S CHOICE OF MISO SOUP **4**

BOWL OF COOKED VEGGIES **V* 9**
COOKED IN GARLIC OIL

A SIMPLE BOWL OF STEAMED RICE **GF 3.5.**

SASHIMI 5 PIECES

SALMON **GF 18**

TUNA **GF 19.5**

HIRAMASA KINGFISH **GF 18**

NIGIRI 2 PIECES

SALMON **GF 8**

HIRAMASA KINGFISH **GF* 8**

TUNA **GF 9**

PRAWN **GF 11**

SCALLOPS **GF 10**

PLATTERS

SASHIMI PLATTER **35**

CHEFS SELECTION OF ASSORTED
SASHIMI (NINE PIECES)

NIGIRI PLATTER **34**

CHEFS SELECTION OF NIGIRI (8 PIECES)

SEAFOOD PLATTER **75**

SASHIMI (NINE PIECES)
NATURAL OYSTERS (SIX PIECES)
SEARED SCALLOPS (FOUR PIECES)

URAMAKI SUSHI ROLLS

FRESH TUNA & AVOCADO ROLL **GF* 19.5**

COOKED TUNA ROLL **16**
WITH AVOCADO AND JAPANESE MAYONNAISE

FRESH TUNA SPICY MAYO ROLL **19.5**

SALMON AVOCADO ROLL **18**

PHILADELPHIA ROLL **18**
SALMON, CREAMCHEESE, AVOCADO & CUCUMBER

CALIFORNIA ROLL **18**

CRAB STICK, CUCUMBER & AVOCADO WITH
JAPANESE MAYONNAISE & FLYING FISH ROE

PRAWN AND AVOCADO ROLL **GF* 18**
WITH CUCUMBER AND JAPANESE MAYONNAISE

VEGETABLE ROLL **V GF* 16**
SPINACH, OMELET, AVOCADO, KANPYO &
CUCUMBER

SALADS & NOODLES

QUINOA SASHIMI SALAD **V* 16**

A SELECTION OF SASHIMI ON MIXED LEAVES &
QUINOA WITH ONION DRESSING

SOBA SALAD **V* 16**

SOBA NOODLES ON MIXED GREENS WITH SESAME
DRESSING

WAKAME SEAWEED SALAD **V* 14**

WITH ONION DRESSING

MAINS

BRAISED PORK BELLY **30**

PORK BELLY SLOWLY BRAISED IN SOY SAUCE AND SEARED
WITH A SIDE OF VEGGIES

GRILLED STEAK **34**

200G WAGYU SIRLION GRILLED STEAK WITH OROSHI PONZU
AND GRILLED CHERRY TOMATOES

PRAWNS & CLAMS **34**

KING PRAWNS AND CLAMS IN WHITE SOY BUTTER SAUCE WITH
FRESH CHILLI

MARINATED SALMON **30**

SALMON FILLET MARINATED IN YUAN STYLE SAUCE WITH
MAYONNAISE DIP SERVED WITH GREEN SALAD

BENTO BOXES

SERVED WITH FIVE SASHIMI PIECES, SALAD, RICE, MISO
SOUP & DAILY SPECIAL SIDE DISH:

CHICKEN - WITH TERIYAKI SAUCE **30**

VEGETARIAN- TOFU & AVOCADO ON RICE - NO SASHIMI **26**

PORK BELLY- COOKED & SIMMERED IN SOY, SAKE & MIRIN **30**

BEEF - GYUDON STYLE BEEF **30**

SUSHI MIX - 4 PCS OF SUSHI ROLL & 3PCS OF NIGIRI **32**

EXTRA GINGER **2**

V - Vegan

V* - Vegan on request

GF - Gluten Free

GF* - Gluten Free on request

SET MENU

OPTION 1 **75pp**

EDAMAME
ENTRÉE (CHOOSE 1): SCALLOPS, GYOZA, PORK BUNS

MAIN (CHOOSE 1): SALMON, PORK

DESSERT (CHOOSE 1): CHOCOLATE SUSHI, MATCHA
TIRAMISU, MOCHI ICECREAM

DRINK (CHOOSE 1): WINE, BEER, SOFT DRINK

OPTION 2 **90pp**

EDAMAME
SEAFOOD STARTER: SASHIMI, SCALLOPS & OYSTERS

MAIN (CHOOSE 1): SALMON, PORK

DESSERT (CHOOSE 1): CHOCOLATE SUSHI, MATCHA
TIRAMISU, MOCHI ICECREAM

DRINK (CHOOSE 1): WINE, BEER, SOFT DRINK

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