

SUSHI & SASHIMI				STARTER			SEAFOOD			CLAYPOT RICE			
		entree	main		<b>each</b>	<b>1/2 dozen</b>	<b>dozen</b>					kindly allow 20 mins for preparation	
<b>Sashimi Moriawase</b> assorted sashimi		17.0	30.0	<b>Fresh Oyster</b> tosazu jelly & tobiko or yuzu jelly & chopped wasabi	3.0	16.0	30.0	<b>Grilled Kingfish Cheek &amp; Scallops - 2pcs</b> miso marinated kingfish cheek served with grated daikon ponzu and apple salad	36.0			<b>Unagi</b> eel, kabayaki sauce, porcini mushroom dashi & japanese mushrooms	36.0
<b>Sushi Moriawase</b> assorted nigiri sushi & rolls		15.0	28.0	<b>Edamame</b> (V) (GF) steamed & lightly salted green soy pods			4.0	<b>Yuzu Teriyaki Salmon &amp; King Prawn</b> truffled mashed potato & avocado puree, dukkah spice, yuzu kosho	25.0			<b>King Prawn - 3pcs</b> steamed king prawns, porcini mushroom dashi & japanese mushrooms	32.0
<b>Sushi &amp; Sashimi Moriawase</b> assorted sashimi, nigiri sushi & rolls		30.0	55.0	<b>Taro Potato Chips</b> (V) (GF) tossed w. cajun spices			4.0	<b>Grilled King Prawn - 3pcs</b> edamame salsa, capsicum puree	23.0				
				<b>ENTREE</b>								<b>NOODLES</b>	
<b>Tuna Sashimi</b>			18.0	<b>Salmon Yukke</b> diced salmon, potato crispy, yukke sauce, truffle oil			15.0	<b>Unagi Kabayaki</b> grilled eel w. kabayaki sauce, sansho pepper	29.0			<b>Tempura Udon or Soba</b> assorted tempura w. light soy fish broth (cold version available)	18.0
<b>King Fish Sashimi</b>			18.0	<b>Hokkaido Crab Croquette - 2 pcs</b> w. balsamic & orange reduction			8.0	<b>MEAT</b>				<b>Duck Udon or Soba</b> sliced slow cooked duck breast w. light soy fish broth (cold version available)	20.0
<b>Salmon Sashimi</b>			17.0	<b>Heirloom Gyoza - 4 pcs</b> pork dumplings w. chilli oil & ponzu			11.0	<b>Wagyu Eye Fillet Steak</b> truffle soy, burdock chip, grated wasabi, preserved lemon & chilli teriyaki mushrooms	90g 27.0	150g 45.0			
<b>White Fish of the Day Sashimi</b>			17.0	<b>Crab &amp; Scallop Chawanmushi</b> traditional steamed egg w. black truffle oil			12.0	<b>Angus Beef Sirloin Steak - 180g</b> grilled green vege, teriyaki mushroom, miso hollandaise		28.0			
<b>NIGIRI SUSHI</b>				<b>Miso Soy Sauce Duck</b> orange fennel, miso soil, honey miso, plum, pickled apple			17.0	<b>Wagyu rump Steak - 100g</b> edamame puree, garlic butter miso, confit baby carrot, edamame salsa truffle teriyaki sauce		28.0			
<b>Tuna</b>	7.0	<b>King Fish</b>	7.0	<b>Agedashi Tofu &amp; Yuba</b> (cV) deep fried tofu, tofu skin, roasted pistachio w. light soy broth			8.0	<b>Grilled Yuzu Teriyaki Chicken</b> truffled mashed potato and sweet potato cake, dukkah spice, yuzu kosho		22.0			
<b>Salmon</b>	6.0	<b>King Fish Belly</b>	9.0	<b>Potato Dango</b> gnocchi, roquefort cheese & saikyo miso cream			15.0	<b>Slow Cooked Duck Breast</b> (cGF) grilled pear, carrot & yuzu puree, yuzu kosho, teriyaki sauce, potato dango, kamquat		25.0			
<b>Salmon Belly</b>	7.0	<b>White Fish of the Day</b>	6.0	<b>Crispy Chicken</b> w. yuzu cream, mixed green leaves			13.0	<b>VEGETABLES</b>					
^^ all nigiri sushi 2 pcs per serve ^^				<b>TEMPURA</b>					<b>SIDES</b>				
<b>SUSHI ROLLS</b>				<b>Deluxe Tempura Moriawase</b> soft shell crab, king prawn, vege tempura & seasonal white fish			35.0	<b>Truffled Mashed Potato</b> (V) (cGF) w. grilled asparagus		15.0			
<b>California Roll</b> hokkaido crab, prawn, avocado, cucumber, mayo, tobiko			16.0	<b>King Prawn &amp; Okra</b> served w. monkfish liver sauce			13.0	<b>Steamed Vegetables</b> (V) (GF) seasonal root vegetables and green vegetables, jalapeno miso & orange ponzu		12.0			
<b>Dynamite Roll</b> tuna tataki, avocado, cucumber, spicy mayo, bonito flakes			16.0	<b>Soft Shell Crab - 2pcs</b> served w. yuzu mayo & julienne cucumber			12.0	<b>Tofu and Sweet Potato Steak</b> (V) (cGF) tofu steak & sweet potato steak, sautéed veg with sweet yuzu teriyaki sauce		24.0			
<b>Teriyaki Chicken Roll</b> teriyaki chicken, avocado, cucumber, mayo			16.0	<b>Tempura Moriawase</b> assorted tempura			18.0	<b>ENTREE</b> including sashimi					
<b>Vegetable Roll</b> seasonal grilled vegetable, grated apple, avocado, cucumber			14.0	<b>Vegetable Tempura Moriawase</b> (V) assorted vegetable tempura			9.0	<b>SEAFOOD</b>					
<b>SALADS</b>													
<b>Spicy Seafood Salad</b> (cGF) mix greens, spicy mayo, prawn, surfclam, sashimi fish		small 9.0	large 16.0										
<b>Tofu &amp; Quinoa Salad</b> (V) (cGF) mix greens, tofu, seaweed, quinoa, wasabi dressing		7.0	14.0										

## OMAKASE

### course menu

  

## ENTREE

including sashimi

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## SEAFOOD

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## MAIN

# 55.0

vegetarian option available

