















SUSHI & SASHIMI		entree	main
<b>Sashimi Moriawase</b> 	assorted sashimi	17.0	30.0
<b>Sushi Moriawase</b> 	assorted nigiri sushi & rolls	15.0	28.0
<b>Sushi &amp; Sashimi Moriawase</b>	assorted sashimi, nigiri sushi & rolls	30.0	55.0
<b>Tuna Sashimi</b>		18.0	
<b>King Fish Sashimi</b>		18.0	
<b>Salmon Sashimi</b>		17.0	
<b>White Fish of the Day Sashimi</b>		17.0	

NIGIRI SUSHI			
<b>Tuna</b>	7.0	<b>King Fish</b>	7.0
<b>Salmon</b>	6.0	<b>King Fish Belly</b>	9.0
<b>Salmon Belly</b>	7.0	<b>White Fish of the Day</b>	6.0
^^ all nigiri sushi 2 pcs per serve ^^			

SUSHI ROLLS	
<b>California Roll</b>	16.0
hokkaido crab, prawn, avocado, cucumber, mayo, tobiko	
<b>Dynamite Roll</b> 	16.0
tuna tataki, avocado, cucumber, spicy mayo, bonito flakes	
<b>Teriyaki Chicken Roll</b> 	16.0
teriyaki chicken, avocado, cucumber, mayo	
<b>Vegetable Roll</b>	14.0
seasonal grilled vegetable, grated apple, avocado, cucumber	


SALADS		
<b>Spicy Seafood Salad</b> 	small	large
mix green, avocado, spicy mayo, prawn, sashimi fish		
<b>Tofu &amp; Quinoa Salad</b>  	7.0	14.0
mix greens, tofu, seaweed, quinoa, wasabi dressing		
<b>Beans &amp; Fetta Cheese Salad</b>	8.0	15.0
kidney beans, chickpeas, sweet corn, fetta cheese, quince vinegar		







STARTER			
	each	1/2 dozen	dozen
<b>Fresh Oyster</b>	3.0	16.0	30.0
tosazu jelly & tobiko or yuzu jelly & chopped wasabi			
<b>Edamame</b>  			4.0
steamed & lightly salted green soy pods			
<b>Taro Potato Chips</b>  			4.0
tossed w. cajun spices			

SMALL PLATE	
<b>Salmon Yukke</b>	15.0
diced salmon, potato crispy, yukke sauce, truffle oil	
<b>Crab Croquette - 2 pcs</b>	8.0
w. balsamic & orange reduction	
<b>Heirloom Gyoza - 4 pcs</b> 	11.0
pork dumplings w. chilli oil & ponzu	
<b>Miso Soy Sauce Duck</b> 	15.0
orange fennel, miso soil, honey miso, pickled apple	
<b>Agedashi Tofu &amp; Yuba</b> 	8.0
deep fried tofu, tofu skin, roasted pistachio w. light soy broth	
<b>Crispy Chicken</b>	14.0
w. orange ponzu & yuzu cream	
<b>Soft Shell Crab - 2pcs</b>	12.0
w. yuzu mayo & julienne carrot	
<b>Tempura Moriawase</b>	18.0
assorted tempura	
<b>Vegetable Tempura Moriawase</b> 	9.0
assorted vegetable tempura	
<b>Vegetable Spring Rolls - 5pcs</b> 	8.0
served w. japanese sour sauce	
<b>Kaki Furai - 5pcs</b>	13.0
crumbed oyster served w. japanese bbq mayo	
<b>Japanese Snacks Plate</b>	29.0
taro chips, fried gyoza, takoyaki, spring roll, edamame, kaki furai	

NOODLES	
<b>Tempura Udon or Soba</b>	18.0
assorted tempura w. light soy fish broth (cold version available)	
<b>Duck Udon or Soba</b>	20.0
sliced slow cooked duck breast w. light soy fish broth (cold version available)	
<b>Duck Soba Noodle Salad</b>	22.0
sliced slow cooked duck breast w. black sesame dressing	

LARGE PLATE	
<b>Crispy Skin Salmon</b> 	29.0
cauliflower puree, grilled asparagus, cranberry & kale salad, yuzu teriyaki sauce on side	
<b>Unagi Kabayaki</b>	29.0
grilled eel w. kabayaki sauce, sansho pepper	
<b>Deluxe Tempura Moriawase</b>	35.0
vege tempura, king prawn, oyster, seasonal white fish, monkfish liver sauce	
<b>Wagyu Eye Fillet Steak &amp; Crispy Enoki Mushroom</b> 	45.0
couscous, quinoa, edamame salsa, grilled mushroom, truffled soy butter	
<b>Angus Beef Sirloin Steak</b>	34.0
grilled green vege, teriyaki mushroom, miso hollandaise	
<b>Slow Cooked Teriyaki Chicken</b>	28.0
truffled mashed potato, beans w. quince vinegar, sweet potato cake, yuzu teriyaki sauce	
<b>Slow Cooked Duck Breast</b>  	25.0
grilled pear, carrot & yuzu puree, yuzu kosho, teriyaki sauce, wine fig, kamquat	
<b>Braised Short Ribs</b> 	32.0
truffled mashed potato, slow cooked vegetable, tomato butter monte sauce	
<b>Tofu and Sweet Potato Steak</b>  	24.0
tofu steak & sweet potato steak, sautéed veg with sweet yuzu teriyaki sauce	

CHEF'S SPECIAL CAST IRON POT	
<b>Unagi Pot</b>	32.0
japanese mushroom, pickles, nori on rice w. dashi soup on side	
<b>Chan Chan Yaki</b> 	34.0
miso marinated cod, salmon, scallops, yuzu miso sauce, seasonal veges	

SIDES	
<b>Truffled Mashed Potato</b>  	15.0
w. grilled asparagus	
<b>Steamed Vegetables</b>  	12.0
seasonal root vegetables and green vegetables, jalapeno miso & orange ponzu	
<b>Japanese Mushrooms</b>	14.0
seasonal mushrooms w. truffled teriyaki	
<b>Steamed Rice</b>	3.0
japanese pearl rice	
<b>Miso Soup</b>  	3.0
miso paste & dashi	

APPETIZER set menu	
<b>Edamame</b>	salted young soy bean
<b>Taro Chips</b>	thinly sliced taro w. cajun spices
<b>Assorted Sashimi</b>	chef's selection of freshest sashimi
<b>Salmon Yukke</b>	diced salmon sashimi w. sweet soy sauce, potato crisp
<b>Tofu &amp; Quinoa Salad</b>	tofu, quinoa, seaweed, mix green w. wasabi dressing
<b>Chicken Karaage</b>	deep fried chicken w. cream sauce
<b>35.0</b>	minimum order 6 pax

SHARING course menu	
<b>Omakase Sashimi</b>	premium chef selection of sashimi
<b>Tofu &amp; Quinoa Salad</b>	tofu, quinoa, seaweed, mix green w. wasabi dressing
<b>Tempura Moriawase</b>	assorted tempura of the day
<b>Slow Cooked Teriyaki Chicken</b>	truffled mashed potato, beans w. quince vinegar, sweet potato cake yuzu pepper teriyaki sauce
<b>Angus Sirloin Steak</b>	grilled green vege, teriyaki mushroom, miso hollandaise
<b>55.0</b>	minimum order 6 pax vegetarian option available