

SUSHI MAKI / SASHIMI

MR TANAKA'S FAVOURITE SASHIMI SELECTION

Sashimi plate - small *gf/df* 27
 large *gf/df* 44

MR TANAKA'S FAVOURITE MAKI ROLLS

4 piece 15
 Teriyaki chicken & sesame *gf/df* 15
 Panko prawn *df* 15
 Salmon & avocado *gf/df* 15
 Avocado roll *gf/df* 14
 Maki roll sashimi combo platter 48

ALL SERVED WITH KEWPIE MAYO AND SWEET & SOUR DIPPING SAUCE

Seasonal vegetables *gf/df* 16
 Half a dozen tiger prawns *gf/df* 36
 Soft shell crab *gf/df* 22
 Blue cod *gf/df* 28

TEMPURA

Shaved red & white cabbage, wafu dressing *gf/df* 13

Marinated chicken, soy egg, crisp romaine lettuce, radish, tomatoes, edamame & broccoli with fried chicken skin & wasabi caesar dressing *gf/df* 24

Seared tuna & panko prawns, avocado, crisp romaine lettuce, quinoa, tomatoes, edamame, radish, broccoli, lotus chips & miso-mustard dressing *gfo/df* 26

SALADS

ZENSAI / SHARE

Edamame, chilli salt *gf/df* 7
 Lotus chips, white bean miso dip *gf/df* 12
 Osaka balls, takoyaki sauce, nori salt, bonito flakes *df* 15
 Agedashi eggplant, sake, ginger, kombu *gf/df* 15
 Chicken karaage goma mayo, spring onion relish *gf/df* 18
 Chilli squid, shichimi seasoning, chilli, lime dipping sauce *gf/df* 18
 Chicken meatballs, yuzu mayo, togarashi *gf/df* 17
 Beef tataki, ponzu shallot, smoked garlic *gf/df* 20
 Tuna tataki, miso aioli, tobiko, daikon, edamame *gf/df* 21
 Pork & cabbage gyoza *df* 15
 Roast duck & shiitake harumaki rolls *df* 18
 Pork belly, sweet sticky sauce, cucumber, chilli, coriander, kewpie mayo *df* 16

STICKS

Classic chicken thigh, spring onion, tare sauce *gf/df* 12
 Chicken katsu, curry sauce *df* 13
 Pork belly, nori jam, pickled pear *gfo/df* 14
 Bacon wrapped prawns, yum yum sauce *gf/df* 15
 Lamb rump, herb miso butter *gf/dfo* 15
 Steak & mushroom, roast garlic, yum yum sauce *gf/df* 15
 Sweet potato, teriyaki sauce, sesame, coriander *gf/df* 10

ROBATA

ALL SERVED WITH WARM SUSHI RICE & MR TANAKA'S WAFU SLAW

Teriyaki salmon fillet, ryotei miso glaze *gf/df* 32
 Half a dozen tiger prawns, togarashi butter *gf/df* 36
 300g angus rib-eye, black garlic butter *gf/dfo* 36
 Beef cheek, tare glaze *gf/df* 28
 1/2 chicken, ryotei miso glaze *gf/df* 26
 Gochujang lamb cutlets, cucumber & toasted sesame *gfo/df* 34
 Molten chocolate pudding, matcha tea ice cream 15
 Coconut brulee, spice roasted pineapple, black sesame gelato *gf/dfo* 15
 Sushi rice pudding, plum wine pears, toasted macadamia *gf* 15

SWEET

GLOSSARY

Bonito flakes: wispy tuna flakes
Nori: dried seaweed
Goma: sesame
Shichimi/togarashi: Japanese seven spice
Yuzu: sweet citrus
Tobiko: flying fish roe
Daikon: Japanese radish
Harumaki roll: spring roll
Ponzu: citrus soy sauce
Gochujang: chilli paste
Takoyaki: octopus balls

MR TANAKA'S
 BOOZE, FOOD, FUN

