



Teishoku . Sashimi . Sushi . Chirashi

Nihonshu

Appetiser

Woodfired Edamame, <i>shiso salt flake (vgt, gf)</i>	8
Appellation Oyster, <i>side shiso mignonette add ikura +5, or add Oscietra Caviar +10 (gf)</i>	5 ea
Miso Soup	5

Sashimi

Assorted Sashimi 8 pcs (gf)	28
Tuna Belly sashimi (toro) <i>Toyosu Market 3 pcs (gf)</i>	30

Nigiri Sushi

Atlantic Salmon (gf)	5
Daily White Fish (gf)	6
Spencer Gulf Kingfish (gf)	7
Yellowfin Tuna (gf)	7
Hokkaido Scallop (gf)	8
Unagi (Grilled Eel)	8
Ikura Gunkan (Salmon Roe) (gf)	12
One of everything	47

Teishoku - Served with rice, miso soup, tsukemono (assorted pickles) & spinach goma ae (sesame dressing).

Pork Loin Katsu (gf) 32
Murray River VIC, homemade tonkatsu sauce, kewpie mayo, shredded cabbage with caramelised onion dressing.

Atlantic Salmon, Shio Yaki (gf) 34
Tasmania, woodfired, salt brined, glazed with sweet miso, daikon oroshi, lemon.

Woodfired Eggplant (gf) 28
Overnight ginger tendashi marinate, sweet miso glazed, served with spring onion, masago arare (rice puffs).

Extras:

Onsen Tamago (hot spring egg) +3

Chirashi - Served on top of seasoned rice.

Classic Chirashi 28
Tasmanian yellowfin tuna, Southern Australian kingfish, shredded egg.

Tasmanian Salmon 32
Salmon sashimi, salmon zuke, salmon belly, salmon roe, shredded egg, and shredded nori.

Bara Bara (mixed fish) 27
Assorted fish, seasoned shiitake mushroom, shredded egg.

Extra:

Teishoku Sides +8
Miso soup, tsukemono (assorted pickles), spinach goma ae (sesame dressing), onsen tamago (hot spring egg).

Dessert

Opera Cake 14
Raspberry, yuzu, matcha, almond

Ice-Cream Sandwich 14
Genmai-cha ice cream, rice puff

SAKE *glass & carafe* **60ml** **250ml** **720ml**

Kokuryu Ippin 10 38 105
Hyogo, Junmai Futsushu, ABV15%, SMV+8
Great all rounder sake, fruity aroma - white peach, melon and mangoes, with a medium dry and crisp finish. Clean and easy drinking sake.

Imayo Tsukasa Black Super Dry 10 38 105
Niigata, Junmai, ABV16%, SMV+15
Almost bone dry, velvety smooth, mellow rice flavour, lingering finish and light bodied.

Sanzen Omachi 11 42 118
Okayama, Junmai Daiginjo, ABV16.5%, SMV+3
Made using Omachi rice, the pride of Okayama. Notes of rich pear apple and white flowers with a clean dry finish.

Dassai 39 14 55 154
Yamaguchi, Junmai Daiginjo, ABV16%, SMV+3
Strawberry aroma, green melon, honeydew, lingering jasmine finish. Yamadanishiki rice is polished to only 39% left, it is a clean, refined, and fruity.

Kazuma Chikuha Ika 16 66 187
Ishikawa, Junmai, ABV16%, SMV+9
Seaweed yeast, clean bodied, medium light, dry, gentle umami and savoury notes from usage of deep sea water as preparation water (shikomi).

BEER *tap*

Orion Lager Jpn 400ml	11
Orion "The Dark" Lager Jpn 400ml	13.5

BEER *bottles & cans*

Asahi Jpn 330ml	10
Sapporo Jpn 355ml	10
Hitachino Yuzu Lager Jpn 350ml	15
Hitachino Dai Dai IPA Jpn 330ml	15
Hitachino Nest White Ale Jpn 330ml	15

WINE**gl** **btl**

Bubble: Babo Prosecco DOC <i>NV, Friuli, ITA</i>	17	80
Pink: Bondar Rosé <i>2023 McLaren Vale, AUS</i>	16	75
White: Reichsrat von Buhl Riesling <i>2021 Pfalz, GER</i>	18	85
Red: Mount Macleod - Pinot Noir <i>2021 Gippsland, VIC</i>	16	75
Red: Spinifex - Syrah <i>2021 Barossa Valley, SA</i>	17	80

Non Alcoholic

Mocktail	Yuna (Honeydew Melon)	12
	<i>Home-made melon cordial, soda water.</i>	
	Riku (Yuzu, grapefruit)	12
	<i>Home-made grapefruit shrub, yuzu, soda water.</i>	
	Ren (Pineapple)	12
	<i>Home-made pineapple cordial, soda</i>	
Beer	Kirin Zero Ichi Jpn 350ml	10
Tea	Green Tea (Sencha)	5
	Roasted Rice Tea (Genmaicha)	5
Soft drink	Coke	5
	Zero	5
	Sprite	5

COCKTAILS

Yuzu Highball	16
<i>Barley sho-chu, yuzu-ginjo sake, yuzu syrup.</i>	
Ruby Grapefruit Highball	16
<i>Suntory Haku vodka, Pampelle ruby, home-made grapefruit shrub.</i>	

UMESHU <i>japanese liqueur</i>	60ml	150ml
Green Tea Umeshu ABV7.5%	12	30
Choya Single Year ABV15%	14	34