

## DESSERT



TEMPURA BANANA

### TEMPURA BANANA OR PINEAPPLE

With ice-cream

\$9

With green tea ice-cream

\$10

### DAIFUKU

Japanese red bean rice cakes served with ice-cream

\$9

With green tea ice-cream

\$10

### DORAYAKI

Japanese pancake filled with sweet bean with ice-cream

\$9

With green tea ice-cream

\$10

### FRESH FRUIT PLATTER

With vanilla ice-cream

\$10

With green tea ice-cream

\$11

### JAPANESE HOME-MADE ICE CREAM SLICE

Choice of Green Tea, Black Sesame, Red Bean, Vanilla or Mango

\$4.80



GYOZA



SUSHI



TEMPURA



HARUMAKI

## BANQUET

minimum for 2 people

### NARA SET

1. MISO SOUP (Soya bean soup)
2. MIXED SEAWEED RICE ROLLS
3. GYOZA (Pork and cabbage dumplings)
4. HARUMAKI ( Mini seafood spring roll)
5. TEMPURA ( Prawn & vegetables in light batter)
6. TERIYAKI (Choice of beef or chicken teriyaki served with rice)
7. GREEN TEA ICE CREAM
8. JAPANESE TEA

\$35.00 per person

### SAPPORO SET

1. MISO SOUP (soya bean soup)
2. SUSHI & California ROLL
3. GYOZA (Pork and cabbage dumplings)
4. YAKITORI ( Chicken skewer with teriyaki sauce)
5. TEMPURA ( Prawn & vegetables in light batter)
6. TEPPANYAKI (Choice of seafood or beef fillet on a hot place served with rice)
7. GREEN TEA ICE CREAM
8. JAPANESE TEA

\$40.00 per person

### SHIKI SET

1. MISO SOUP (Soya bean soup)
2. DELUXE SUSHI & SASHIMI
3. GYOZA (Pork and cabbage dumplings)
4. KAKI FURAI ( Deep fried crumbed oysters)
5. TEMPURA ( Prawn & vegetables in light batter)
6. HOT POT COOKING (Choice of beef sukiyaki, shabu – shabu or seafood yosenabe, served with rice or udon noodle, cooked at your table)
7. FRESH FRUIT GREEN TEA ICE CREAM
8. JAPANESE TEA

\$44.00 per person

Bonito (fish stock) is widely used in Japanese cooking

## ENTRÉE

### GYOZA

Pan fried Japanese style dumplings with pork and cabbage

\$10

### YAKITORI

Gilled skewered chicken with teriyaki sauce

\$10

### PRAWN GYOZA

Pan fried Japanese style dumplings with prawn

\$11

### TAKOYAKI

Pan fried Japanese octopus dumplings

\$10

### TEMPURA

Deep fried prawn, fish and vegetables in light batter

\$12

### TEMPURA PRAWN (4pcs)

Deep fried prawn in light batter

\$14

### OKONOMIYAKI

Seafood and vegetable pancake topped with bonito flakes, served with mayonnaise and Japanese BBQ sauce

\$10

### KAKI FURAI

Fried crumbed oysters served with Japanese BBQ sauce

\$13

### SOFT SHELL CRAB

Deep fried crispy whole soft shell crab

\$13

### GYU TATAKI

Thin sliced raw beef with garlic & wine sauce topped with raw egg

\$12

### AGEDASHI TOFU

Fried bean curd in soya and ginger sauce topped with bonito flakes

\$9

### NASU DENGAKU

Fried eggplant with sweet miso paste

\$9

### HARUMAKI

Japanese style mini spring rolls with seafood and carrot

\$7

### VEGETARIAN HARUMAKI

Japanese style mini spring rolls with mixed vegetables

\$7

### CROQUETTE

Japanese style crumbed creamy vegetable potato cake

\$8

### MUSHROOM BUTTER YAKI

Variety of fresh mushroom sautéed with garlic butter

\$12

### EDAMAME

Boiled soya peas

\$7

### SCOLLOP FURAI

Fried crumbed scollop served with Japanese bbq sauce

\$12

### IKA GESO AGE

Deep fried marinated spicy squid tentacles

\$9

### GYUTAN

Grilled ox tongue slices

\$10



GYOZA



YAKITORI



TAKOYAKI



KAKI FURAI



GYU TATAKI



EDAMAME

Gluten free available on request

## FROM THE SUSHI BAR



DELUXE HOUSE SPECIAL



CALIFORNIA ROLL



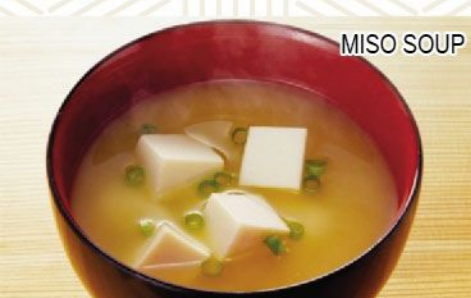
MORIAWASE



TUNA TATAKI



SASHIMI



MISO SOUP

|   |  |
|---|--|
| <b>DELUXE HOUSE SPECIAL</b><br>Top quality sushi, sashimi and seaweed rice rolls served on a traditional sushi boat                       | <b>Regular (for 2) \$66.00</b><br><b>Large (for3)\$96.00</b> |
| <b>SUSHI</b><br>Chef's selection of assorted (or salmon only) nigiri & maki rolls   | <b>Entree \$15</b><br><b>Main \$25</b>                       |
| <b>SASHIMI</b><br>Assorted (or salmon only) fresh raw fish slices with wasabi & soya  | <b>Entree \$16</b><br><b>Main \$28</b>                       |
| <b>MORIAWASE</b><br>A combination of sushi, sashimi & seaweed rice rolls  | <b>\$28</b>  |
| <b>SUSHI DELUXE(FOR 2)</b><br>Deluxe selection of sushi, sashimi & seaweed rice rolls   | <b>\$50</b>  |
| <b>HOUSE SPECIAL (FOR 2)</b><br>Combination of sushi, sashimi & seaweed rice rolls  | <b>\$52</b>  |
| <b>ABURI SALMON SUSHI</b><br>3 pieces of flame-seared salmon sushi  | <b>\$12</b>  |
| <b>NAMAKAKI</b><br>Fresh oysters with lemon ponzu sauce   | <b>\$11</b>  |
| <b>TUNA TATAKI</b><br>Fresh sliced raw tuna with garlic and wine sauce  | <b>\$17</b>  |
| <b>CALIFORNIA ROLL</b><br>Seaweed rolls with crabmeat, avocado, cucumber and mayonnaise   | <b>\$8</b>   |
| <b>DELUXE CALIFORNIA ROLL</b><br>Salmon & flying fish roe seaweed rolls   | <b>\$11</b>  |
| <b>SHIKI MAKI</b><br>Inside out rolls with tuna, avocado, flying fish roe and cucumber  | <b>\$12</b>  |
| <b>HANA SUSHI</b><br>Inside out seaweed rice rolls with tempura prawn, teriyaki chicken, egg & Japanese pickles                           | <b>\$17</b>  |
| <b>UNAGI SUSHI</b><br>Grilled eel on top of vinegared rice  | <b>\$17</b>  |
| <b>SOFT SHELL CRAB ROLL</b><br>Inside out seaweed rice roll with soft shell crab, avocado, cucumber, flying fish roe and spicy mayonnaise | <b>\$17</b>  |
| <b>SPICY SUSHI ROLL</b><br>Fresh salmon or tuna with chilli mayonnaise in seaweed rice rolls  | <b>\$11</b>  |
| <b>HOSO MAKI</b><br>Small seaweed rolls with variety fillings   | <b>\$5</b>   |
| <b>TERIYAKI CHICKEN ROLL</b><br>Teriyaki chicken, avocado & cucumber seaweed rolls  | <b>\$11</b>  |
| <b>CHIRASHI</b><br>Sliced raw fish, vegetable & pickles served in a box over the sushi rice   | <b>\$18</b>  |
| <b>AVOCADO EBI ROLL</b><br>Inside out seaweed rolls with prawn and avocado  | <b>\$11</b>  |

## SOUP

|   |            |
|---|------------|
| <b>MISO SHIRU</b><br>Traditional soya bean paste soup | <b>\$5</b> |
|---|------------|

*Bonito (fish stock) is widely used in Japanese cooking*

## VEGETARIAN MENU

### SUSHI BAR SPECIALS

|  |             |
|--|-------------|
| <b>CALIFORNIA ROLL</b><br>Avocado & cucumber seaweed rolls                                   | <b>\$8</b>  |
| <b>FUTO MAKI</b><br>Vegetarian seaweed rolls with egg, cucumber, ginger and Japanese pickles | <b>\$10</b> |
| <b>HOSOMAKI</b><br>Small seaweed rolls   | <b>\$5</b>  |

### ENTRÉE

|  |             |
|--|-------------|
| <b>YASAI GYOZA</b><br>Pan fried Japanese style dumplings with vegetables | <b>\$10</b> |
| <b>TEMPURA</b><br>Vegetables deep fried in light batter                  | <b>\$10</b> |
| <b>ADEGASHI TOFU</b><br>Fried bean curd with light soya sauce            | <b>\$9</b>  |
| <b>HARUMAKI</b><br>Mini vegetables spring rolls                          | <b>\$7</b>  |
| <b>NASU DENGAKU</b><br>Fried eggplant with soya bean paste               | <b>\$9</b>  |
| <b>CROQUETTE</b><br>Japanese style crumbed creamy vegetable potato cake  | <b>\$8</b>  |
| <b>EDAMAME</b><br>Boiled soya peas                                       | <b>\$7</b>  |

### SOUP

|   |            |
|---|------------|
| <b>MISO SHIRU</b><br>Soya bean paste soup | <b>\$5</b> |
|---|------------|

### MAIN COURSE

|   |             |
|---|-------------|
| <b>BENTO</b><br>Traditional Japanese meal box served with selection of vegetables                   | <b>\$23</b> |
| <b>TOFU STEAK</b><br>Bean curd cooked in teriyaki sauce with mushroom and onion served on hot plate | <b>\$18</b> |
| <b>TEMPURA</b><br>Deep fried vegetables in light batter   | <b>\$18</b> |
| <b>YASAI ITAME</b><br>Stir fried mixed vegetables   | <b>\$14</b> |

### RICE & NOODLE DISHES

|   |             |
|---|-------------|
| <b>CURRY RICE</b><br>Fried bean curd and vegetables in Japanese curry on rice | <b>\$15</b> |
| <b>YAKISOBA</b><br>Fried noodles with vegetables                              | <b>\$15</b> |
| <b>YASAI UDON</b><br>Mixed vegetables udon noodle soup                        | <b>\$14</b> |
| <b>RAMEN</b><br>Vegetables on Japanese noodles with Miso Soup                 | <b>\$16</b> |

### SIDE ORDER

|  |              |
|--|--------------|
| <b>KAISO SALAD</b><br>Japanese seaweed salad         | <b>\$7</b>   |
| <b>YAKI MESHU VEGETABLE</b><br>Teppanyaki fried rice | <b>\$12</b>  |
| <b>GOHAN</b><br>Steamed rice                         | <b>\$2.5</b> |

*Gluten free available on request*



GOHAN & MISO SOUP



AGEDASHI TOFU



TOFU STEAK



CROQUETTE



NASU DENGAKU

## MAIN COURSE



SEAFOOD TEPPANYAKI



WAFU STEAK



TEMPURA PRAWN



SHABU - SHABU



NIKU BEEF

|  |             |
|--|-------------|
| <b>YAKIZAKANA</b><br>Grilled fish of the day with teriyaki sauce served with salad   | <b>\$23</b> |
| <b>TORI TERIYAKI</b><br>Braised chicken thigh fillets with teriyaki sauce served with vegetables   | <b>\$21</b> |
| <b>BEEF TERIYAKI</b><br>Slice porterhouse beef grilled with teriyaki sauce served with vegetables  | <b>\$22</b> |
| <b>TATSUTA AGE</b><br>Deep friend chicken marinated with garlic & ginger, served with salad  | <b>\$21</b> |
| <b>TOFU STEAK</b><br>Bean curd cooked in teriyaki sauce with mushroom & onion served on hot plate  | <b>\$18</b> |
| <b>TONKATSU</b><br>Deep fried crumbed pork cutlets served with Japanese BBQ sauce & salad  | <b>\$21</b> |
| <b>CHICKEN KATSU</b><br>Deep fried crumbed chicken thigh fillet served with salad & Japanese BBQ sauce   | <b>\$21</b> |
| <b>TEMPURA</b><br>Deep fried prawns, fish and vegetables in light batter with radish dipping sauce   | <b>\$22</b> |
| <b>TEMPURA PRAWN (8pcs)</b><br>Deep fried prawn in light batter with ginger & radish dipping sauce & sweet chilli sauce                        | <b>\$28</b> |
| <b>SEAFOOD TEMPURA</b><br>Deep fried prawn, fish, scallop, calamari & oysters in light butter with radish dipping sauce and sweet chilli sauce | <b>\$27</b> |
| <b>HOUSE BENTO</b><br>A traditional Japanese meal box served with sashimi, teriyaki, tempura, prawn, rice and other delicacies                 | <b>\$25</b> |
| <b>SEAFOOD BENTO</b><br>A variety of seafood served in Japanese meal box   | <b>\$27</b> |
| <b>SEAFOOD TEPPANYAKI</b><br>Combination seafood sautéed in garlic butter served on a sizzling hot plate with ponzu sauce                      | <b>\$28</b> |
| <b>WAFU STEAK</b><br>Tender beef eye fillet cooked in fruity Wafu sauce served on a hot plate  | <b>\$28</b> |
| <b>GARLIC PRAWN TEPPANYAKI</b><br>Prawn sautéed in garlic butter served on a hot plate   | <b>\$30</b> |

## HOT POT

Cooking at the table (minimum for 2 people)

|  |                    |
|--|--------------------|
| <b>SUKIYAKI</b><br>Thinly sliced beef cooked with a variety of fresh vegetables, tofu, all gently cooked in sukiyaki sauce served with raw egg | <b>\$24/Person</b> |
| <b>SHABU - SHABU</b><br>Finely sliced beef & vegetables, lightly cooked in a broth with tofu, served with ponzu & sesame dipping sauces        | <b>\$24/Person</b> |
| <b>YOSENABE</b><br>Variety of seafood, chicken and vegetables boiled together with delicious soup.   | <b>\$26/person</b> |
| <b>EXTRA PORTION</b>   |                    |
| <b>UDON Noodle</b>   | <b>\$3</b>         |
| <b>NIKU Beef</b>   | <b>\$14</b>        |
| <b>MIX vegetables</b>  | <b>\$12</b>        |

## RICE AND NOODLE

|   |             |
|---|-------------|
| <b>UNADON</b><br>Grilled eel on rice with soya based glaze sauce  | <b>\$18</b> |
| <b>OYAKO DON</b><br>Chicken, egg and onion with sukiyaki sauce on rice  | <b>\$15</b> |
| <b>TORI DON</b><br>Grilled chicken with teriyaki sauce on rice  | <b>\$15</b> |
| <b>GYU DON</b><br>Sliced beef and onion with sukiyaki sauce on rice   | <b>\$15</b> |
| <b>YAKINIKU DON</b><br>Tender beef slices with fruity Wafu sauce on rice  | <b>\$15</b> |
| <b>BEEF CURRY RICE</b><br>Beef and vegetables in Japanese curry with rice   | <b>\$15</b> |
| <b>KATSU CURRY RICE</b><br>Crumbed pork cutlet and vegetables in Japanese curry served with rice                  | <b>\$16</b> |
| <b>CHICKEN KATSU CURRY RICE</b><br>Crumbed chicken and vegetables in Japanese curry served with rice              | <b>\$16</b> |
| <b>VEGETABLE CURRY RICE</b><br>Fried bean curd and vegetables in Japanese curry served with rice                  | <b>\$15</b> |
| <b>KATSU DON</b><br>Crumbed pork cutlet and onion cooked with egg on rice   | <b>\$15</b> |
| <b>YAKISOBA</b><br>Japanese style fried noodles with beef and vegetables  | <b>\$16</b> |
| <b>NABEYAKI UDON</b><br>Thick udon noodles soup served with tempura prawn, chicken, vegetables & soft poached egg | <b>\$17</b> |
| <b>SEAFOOD RAMEN</b><br>Imported Japanese thin noodles with seafood and vegetables in miso soup                   | <b>\$18</b> |
| <b>YASAI UDON</b><br>Mixed vegetables udon noodle soup  | <b>\$14</b> |
| <b>NIKU UDON</b><br>Sliced beef & vegetables on udon noodle soup  | <b>\$15</b> |

## SIDE ORDER

|  |              |
|--|--------------|
| <b>YASAI ITAME</b><br>Stir fried mixed vegetables    | <b>\$14</b>  |
| <b>KAISO SALAD</b><br>Japanese healthy seaweed salad | <b>\$7</b>   |
| <b>GOHAN</b><br>Steamed rice                         | <b>\$2.5</b> |
| <b>YAKI MESHU</b><br>Teppanyaki fried rice           |              |

**Vegetables \$12**  
**Seafood \$13**

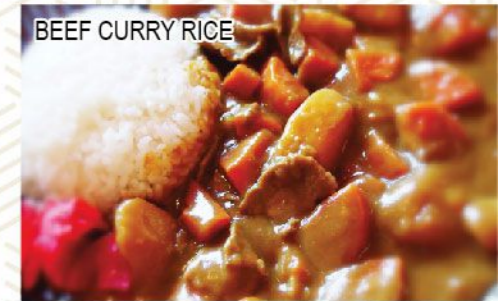
*Gluten free available on request. Bonito (fish stock) is widely used in Japanese cooking*



UNADON



GYUDON



BEEF CURRY RICE



NABEYAKI UDON



YAKISOBA



KAISO SALAD

# LUNCH MENU



SUSHI BENTO



SUSHI



SASHIMI



CALIFORNIA ROLL



BEEF CURRY



YAKISOBA

## 🌀 LUNCH BOX 🌀

### SUSHI BENTO

Meal box served with sushi, teriyaki chicken, spring rolls, salad & rice

\$12

### GYOZA BENTO

Meal box served with dumplings, teriyaki chicken, spring rolls, salad & rice

\$10

## 🌀 FROM THE SUSHI BAR 🌀

### SUSHI

Thin slices of raw fish on vinegared rice

\$10

### SASHIMI

Fresh raw fish slices served with steamed rice

\$10

### CALIFORNIA ROLL

Seaweed rice roll with crab meat, avocado and cucumber

\$6

### MORIAWASE

Combination of sushi, sashimi and California rolls

\$14

## 🌀 RICE BOWL 🌀

### SAKANA DON

Fish of the day served with rice

\$10

### GYUDON

Sliced beef and vegetable with sukiyaki sauce on rice

\$9

### TORI DON

Grilled chicken with teriyaki sauce on rice

\$9

### BEEF CURRY

Beef and vegetables in Japanese curry with rice

\$9

### CHICKEN KATSU CURRY

Crumbed chicken and vegetables in Japanese curry served with rice

\$10

### VEGETABLE CURRY RICE

Fried bean curd and vegetables in Japanese curry served with rice

\$9

### YAKINIKU DON

Tender beef slices with fruity wafu sauce on rice

\$9

## 🌀 NOODLE 🌀

### YAKISOBA

Japanese style fried noodles with beef and vegetables

\$9

### YASAI UDON

Mixed vegetables on top of udon noodle soup

\$9

### NIKU UDON

Sliced beef & vegetables on udon noodle soup.

\$9

### MISO SOUP

\$2

*Gluten free available on request*