

WEEKEND DINER DINE-IN SPECIAL

Available on Thursday, Friday and Saturday from 5pm



À la carte sushi & sashimi platter

Salmon nigiri (2pc) \$7	Salmon sashimi (9pc) \$18.5
Tuna nigiri (2pc) \$7.5	Tuna sashimi (9pc) \$20
Kingfish nigiri (2pc) \$7.5	Kingfish sashimi (9pc) \$20
Prawn nigiri (2pc) \$6	Combination sashimi (12pc) \$25
Scallop nigiri (2pc) \$9	Inside out soft-shell crab roll (8pc) \$20
Unagi (eel) nigiri (2pc) \$9	Inside out california roll (8pc) \$16
Tamago nigiri (2pc) \$6	Inside out salmon roll (8pc) \$18.5
Plain inari (2pc) \$6	
Seaweed inari (2pc) \$7	

Edamame (VG) \$5

**Mini spring rolls (8pc)
(V) \$7.5**

Deep fried mini vegie spring rolls served with mayo

**Takoyaki (5pc)
\$9.5**

Octopus balls with mayo, BBQ sauce & bonito flakes



**Pork/ prawn/
vegie gyoza (5pc)
\$9**

Deep fried dumplings served w vinegar soy



**Chicken karaage
\$9.5**

Japanese fried chicken balls served with sweet chilli mayo & chilli powder



Okonomiyaki \$9.5

Vegie pan cake served with mayo, teriyaki sauce, bonito flakes & dried seaweed.
(Vegetarian option available upon request)



Soft-shell crab salad \$22

Soft-shell crab salad in batter served on salad with spicy mayo dressing and tobiko

Agedashi tofu (5pc) \$12

Lightly coated fried tofu served in dashi broth with spring onion, mashed radish and bonito flakes

Yama fried chicken \$14.5

Chef's special coating fried chicken wings with sesame soy served with green leaf salad and sesame dressing.



**Nasu Dengaku (V)
\$10.5**

Fried eggplant with miso glaze served on green leaf salad with sesame dressing.

**Kingfish carpaccio
\$22**

Thinly sliced kingfish with shiso ponzu & wasabi mayo.



**Beef tataki
\$17.5**

Thinly sliced seared beef with citrus vinegar and garlic chip.



Tempura vegies \$19

Mixed vegies in light tempura batter served with dashi broth



**Tempura prawns (5pc)
\$21.5**

King prawns in light tempura batter served with dashi broth

Bento box

Served with prawn & veg gyoza, mini spring rolls, tamago, California rolls, coleslaw in sesame dressing, seaweed salad, steamed rice & miso soup



Teriyaki chicken	\$20.5
Chicken karaage	\$20.5
Pork katsu	\$20.5
Prawn katsu	\$20.5
Spicy chicken	\$20.5
Spicy pork	\$20.5
Spicy beef	\$21.5
Teriyaki beef	\$21.5
Teriyaki salmon	\$22
Teriyaki tofu (V)	\$18.5

Served with vegetables, veg gyozas, mini spring rolls, tamago, veggie rolls, coleslaw in sesame dressing, seaweed salad, steamed rice & green tea

Made to order sushi hand roll

2 rolls in a serve. Optional chilli sauce or chilli powder can be added upon request. Other options can be made subject to ingredients' availability.

·Avocado (VG, GF) – Avocado ONLY	\$7
·Avocado & Cucumber (VG GF) – Avocado, Cucumber	\$7
·Vegetarian (VG, GF) – Pickle, Beetroot, Cucumber & Carrot	\$7
·Tamago (V) – Tamago (egg), Avocado	\$7
·Salmon & Avocado (GF) – Raw Salmon, Avocado	\$7.8
·Smoked Salmon & Avocado (GF) – Smoked Salmon, Avocado	\$7.8
·California – Crab stick, Cucumber, Avocado, Tobiko & Mayo	\$7
·Spicy Prawn (GF) – Cooked prawn, Cucumber & Spicy Mayo	\$7
·Panko Prawn – Crumbed Prawn, Cucumber & Mayo	\$7.8
·Spicy Chicken – Crumbed Chicken, Cucumber & Spicy Mayo	\$7
·Teriyaki Chicken Handroll – Crumbed Chicken, Cucumber Teriyaki sauce & Mayo	\$7
·Crispy Chicken Handroll – Crumbed Chicken, Cucumber & Sweet Chilli Mayo	\$7
·Tuna/ Spicy Tuna & Avocado (GF) – Mayo Cooked Tuna & Avocado	\$7
·Tuna/ Spicy Tuna & Cucumber (GF) – Mayo Cooked Tuna & Cucumber	\$7

Donburi

Teriyaki TOFU (VG, GF,O) \$16.5

Fried Tofu with teriyaki sauce, served with sautéed capsicum & onion on a bed of steamed rice topped with sesame seed, spring onion & red pickled ginger.

Teriyaki chicken (GF,O) \$18

Grilled chicken with teriyaki sauce, served with green leaf salad on a bed of steamed rice topped with sesame seed, red pickle ginger & spring onion.

Teriyaki beef (GF,O) \$19

Pan-fried sliced beef with teriyaki sauce, served with sautéed capsicum & onion on a bed of steamed rice topped with sesame seed & red pickled ginger.

Teriyaki salmon (GF,O) \$19

Pan fried salmon with teriyaki sauce, served with green leaf salad on a bed of steamed rice topped with sesame seed, red, pickled ginger & spring onion.



Teriyaki unagi don



Spicy beef don

Teriyaki unagi (eel) 20.5

Grilled unagi (eel) with teriyaki sauce, served with green leaf salad on a bed of steamed rice topped with sesame seed, pickles & dried seaweed.

Prawn katsu \$18

Panko prawns with Japanese BBQ sauce served with green leaf salad on a bed of steamed rice topped with red pickled ginger & dried seaweed.



Teriyaki chicken don



Pork katsu don

Chicken/ pork katsu (w/egg) \$18

Crumbed chicken/ pork cooked in sweet dashi broth with egg and onion on a bed of steamed rice topped with red pickled ginger & dried seaweed.

Spicy chicken/ pork \$18

Beef +\$1

Your choice of chicken, pork or beef stir fried with capsicum, onion & spicy sauce, topped with sesame seed and kimchi on a bed of steamed rice

Pork yakiniku \$18

Pan-fried sliced pork with sweet sesame soy, served with sautéed capsicum, cabbage & onion on a bed of steamed rice topped with sesame seed, red pickled ginger & dried seaweed.



Pork Yakiniku don

Main

Teriyaki chicken (GF,O) \$26

Grilled chicken in teriyaki sauce served with vegetables, topped with sesame seed and spring onion.

Teriyaki beef (GF,O) \$29

Pan-fried porterhouse steak with teriyaki sauce served with sautéed capsicum and onion, coleslaw in sesame dressing, topped with sesame seed and red pickled ginger.

Teriyaki salmon (GF,O) \$29

Pan-fried salmon with teriyaki sauce served with vegetables, sautéed capsicum and onion, topped with sesame seed and spring onion.

Teriyaki unagi (Eel) \$29

Grilled unagi with teriyaki sauce served with vegetables, sautéed capsicum and onion, topped with sesame seed and dried seaweed.

Teriyaki tofu (VG, GF,O) \$20

Fried bean curd served with teriyaki sauce, sautéed onion, capsicum & vegetables, topped with sesame seed and spring onion.

Tonkatsu pork \$26

Crumbed pork loin topped with Japanese BBQ sauce, served with coleslaw in sesame dressing and mayo on side.

Pork yakiniku \$26

Pan-fried sliced pork with sweet sesame soy and vegetables, topped with sesame seed, red pickled ginger and dried seaweed.

Spicy chicken/pork \$26 beef +2

Your choice of chicken, pork or beef stir-fried with capsicum, onion and spicy sauce, topped with sesame seed and kimchi.

Vegie yakiniku (VG) \$20

Stir-fried mix vegetables with sweet sesame soy sauce, served with fried tofu, topped with sesame seed, red pickled ginger and dried seaweed.

GF: Gluten Free, V:Vegetarian, VG:Vegan, O:Option available upon request

Salad & extra



Salmon salad with
citrus yazu dressing
(s)\$12 (L)\$19.5



Seaweed salad with
wakame and shiso
dressing \$8.5

Tofu salad with sesame dressing (S)\$8
(L)\$14

Steamed rice \$4

Seaweed salad \$5

Miso soup \$3



Prawn Katsu Curry

Japanese curry

Your choice of topping with curry sauce on a bed of steam rice. Served with potato, carrot, soy bean and pickles

Optional - udon noodles +\$4

Fried tofu (V)	\$17
Chicken katsu	\$18
Pork katsu	\$18
Prawn katsu	\$18
Salmon katsu	\$20

Noodles soup

Your choice of Udon or Soba noodles served in dashi broth (Vegetarian option is NOT available)

Tempura \$18.5

Tempura prawns, crab stick, wakame, vegie & spring onion

Kitsune \$16.5

Inari, tofu, wakame, vegie & spring onion

Plain noodles \$9.5

Served with wakame & spring onion



Tempura Soup



Kitsune Soup

Yaki noodles

Your choice of Udon or Soba noodles stir-fried with sweet sesame sauce

Mix vegetables \$19

Pork or chicken \$23

Beef \$24

Desserts

Matcha green tea cheesecake \$9.5

Served with red bean paste.
Add a scoop of ice cream +2.5

Green tea ice cream

1 scoop \$4

2 scoops \$7

Served with red bean paste.