

FOR EVERY SEAT OCCUPIED | BASIC COMBO \$35

WHICH INCLUDES:

AKADASHI miso soup with scallion, tofu and wakame seaweed
LOBSTER SALAD lobster paste mix salad, tomato, cucumber, green leafs
YASAI ITAME seasoned vegetables on grill
YAKI MESHI japanese classic fried rice **DEZATO** dessert
 BASIC COMBO BY ITSELF \$45 (20% DISCOUNT TO KIDS FROM 2 - 8 YEARS OLD)

BEJITARIAN | VEGETARIAN

DENGAKU GRILLED TOFU

WITH SWEET AND SAVORY MISO SAUCE (3PCS)

JAPANESE MUSHROOM

BUTTON AND ENOKI MUSHROOM
 WITH GARLIC BUTTER AND SOY SAUCE

ADD ON

\$15

\$16

SHIFUDO | SEAFOOD

SEA MUSSEL COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE (3PCS)

\$16

CALAMARI COOKED WITH GARLIC BUTTER, SOY SAUCE AND
 LEMON

\$18

TIGER PRAWNS COOKED WITH GARLIC BUTTER,
 SOY SAUCE AND LEMON

\$22

SEA SCALLOP COOKED WITH GARLIC BUTTER,
 SOY SAUCE AND LEMON

\$25

MORETON BAY BUG COOKED WITH GARLIC BUTTER, SOY
 SAUCE, LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

\$25

LOBSTER TAIL COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

\$42

SEA SALMON COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

\$28

BARRAMUNDI COOKED WITH GARLIC BUTTER, SOY SAUCE,
 LEMON AND TOPPED WITH CREAMY YUM YUM SAUCE

\$22

NIKU | MEAT

CHICKEN COOKED WITH GARLIC BUTTER AND TERIYAKI SAUCE

\$18

ANGUS TENDERLOIN STEAK COOKED WITH
 GARLIC BUTTER AND SOY SAUCE

\$30

ANGUS SIRLOIN STEAK COOKED WITH
 GARLIC BUTTER AND SOY SAUCE

\$30

ANGUS M9+ MARBLE TOP WAGYU 150G
 COOKED WITH GARLIC BUTTER AND SOY SAUCE

\$45

GRASS FED LAMB CUTLET COOKED WITH
 GARLIC BUTTER AND SOY SAUCE, TOPPED WITH TERIYAKI SAUCE

\$28

