

**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 MESHU** 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)

ADD ON

\$15

**JAPANESE MUSHROOM**

BUTTON AND ENOKI MUSHROOM

WITH GARLIC BUTTER AND SOY SAUCE

\$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