

STARTER

EDAMAME BOILED SOY BEANS IN A POD DASHED WITH SEA SALT	\$9
GARLIC EDAMAME BOILED SOY BEANS WITH GARLIC CHIPS	\$11
GYOZA - CHICKEN GYOZA - PRAWN 4 PAN FRIED DUMPLINGS	\$14 \$16
HARUMAKI 3 VEGETABLE SPRING ROLLS	\$12
PRawn TEMPURA LIGHTLY BATTERED AND DEEP FRIED PRAWNS WITH ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$22
VEGETABLE TEMPURA LIGHTLY BATTERED AND DEEP FRIED ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$18
CALAMARI TEMPURA LIGHTLY BATTERED AND DEEP FRIED CALAMARI WITH ASSORTED VEGETABLES SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$18
HOUSE SEAWEED SALAD SEAWEED SALAD MIX WITH GREENS, TOMATOES, BELL PEPPERS, RED ONIONS, EDAMAME, SERVED WITH SESAME DRESSING	\$16
TOFU SALAD MIXED GREENS TOPPED WITH SOFT TOFU SERVED WITH SESAME DRESSING	\$16
AGEDASHI TOFU CRISPY DEEP FRIED SOFT TOFU SERVED WITH "DASHI" BASED TEMPURA SAUCE	\$14
YAKITORI CHICKEN SKEWER WITH TERIYAKI SAUCE	\$16
KUSHIYAKI PRAWN AND SCALLOP SKEWER WITH TERIYAKI SAUCE	\$18