



# DINING MENU

## OTSUMAMI

<b>Yuzu Daikon</b> daikon pickles with yuzu	V / GF	5
<b>Goma Kyuri</b> cucumber and wakame salad with sesame oil	V / GF	5
<b>Kimchi</b> spicy pickled cabbage	GF	5
<b>Edamame</b> with Murray River pink salt	V / GF	5
<b>Vegetable Crisps</b> mixed gobo, renkon and imo crisps	V / GF	5

## SUSHI

<b>Spider Roll</b> soft shell crab tempura, avocado & salad		14
<b>Salmon California Roll</b> salmon, avocado, cucumber & salad	GF	13
<b>Crispy Sushi Tuna Roll</b> fried sushi roll with tuna mayonnaise		12
<b>Vegetable Roll</b> cucumber, carrot, avocado & mixed salad	V / GF	10
<b>Hosomaki</b> thin rolls with cucumber/avocado/salmon/tuna	V / GF	8-10

## COLD DISHES

<b>Assorted Sashimi (11pc)</b> Chef's selection of assorted sashimi (individual fish also available)	GF	18
<b>Salmon Carpaccio</b> Sliced cured salmon served with fresh wasabi, fish roe and spring onion	GF	13
<b>Tuna Tataki</b> Seared rare tuna, onion, shiso and renkon chips with ponzu sauce	GF	14
<b>Kingfish Ceviche</b> Diced raw kingfish dressed with citrus, served with red onion and sliced chilli	GF	15
<b>Garden Salad</b> Seasonal vegetable and mixed leaf salad with sesame and onion dressing	V / GF	10

## HOT DISHES

<b>Nasu Dengaku</b> Grilled eggplant basted with sweet miso glaze	V / GF	12
<b>Chicken / Vegetable Gyoza (6pc)</b> Chicken or Vegetable dumplings served with dumpling sauce	V	10
<b>Green Bean Tempura</b> Deep fried green beans with Murray River pink salt	V	8
<b>DenDeke Karaage (6pc)</b> Crispy fried chicken served with mixed leaf salad and chilli mayo		12
<b>Soft Shell Crab Tempura (3pc)</b> Deep fried soft shell crab and green beans served with chilli mayo		12
<b>Torichanko Nabe</b> Shoyu-based hot pot with chicken, tofu, mushrooms and vegetables	V available / GF	20

## KUSHI-AGE

Deep-fried skewers

Chicken	4
Kurobuta Pork	5
Tsukune	4
Salmon	3.5
Prawn	5.5
Eggplant	V 2.5
Zucchini	V 2.5
Shiitake Mushroom	V 2.5

## KUSHI-YAKI\*

Charcoal-grilled skewers  
GF available

Wagyu	5.5
Chicken	4
Kurobuta Pork	5
Tsukune	4
Salmon Belly	4.5
Prawn	5.5
Shiitake Mushroom	V 2.5
Asparagus Bacon	4

\*Kushi-yaki not available for lunch

<b>Agedashi Tofu (4pc)</b> Deep fried tofu served with bonito broth and ginger soy sauce	V available / GF	12
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<b>Teriyaki Salmon</b> Grilled salmon and vegetables with apple teriyaki sauce	GF	16
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<b>Kaku-ni</b> Slow cooked Kurobuta pork belly braised in sweet ginger soy sauce served with bok choy and karashi		16
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<b>Curry</b> House made curry sauce served with rice, pickles, small mixed salad and your choice of kushi-age skewer toppings	V / GF available	
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Chicken 16 | Salmon 16 | Vegetable 15 | Kurobuta Pork 18

<b>Miso Soup</b>	V available / GF	3.5
<b>Steamed Rice</b>		3.5

<b>DenDeke Selection (for 2 people)*</b> Assorted Sashimi, Salmon Carpaccio, Kaku-ni Pork Belly, 2 pieces of Kushi-age and 2 pieces of Kushi-yaki Skewers		50
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\*Not available for lunch

## DESSERTS

<b>Green Tea Ice Cream</b> Served with anko and cut fruits	GF	5
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<b>Matcha Zenzai</b> Warm red bean soup with anmitsu and matcha shiratama	V / GF	6
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<b>Yuzu Granita with Cut Fruits</b> Yuzu-infused shaved ice with cut fruits	V / GF	5
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<b>Chocolate Fudge Cake</b> Served with Kraken spiced rum butterscotch sauce		14
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