

SASHIMI

Assorted sashimi 12pcs (GFO), (M) \$28

Salmon sashimi 6pcs (GFO), (A) \$18

SUSHI

Lava sushi, (M) \$30
salmon caviar, bottarga zest,
assorted diced sashimi, sushi roll

Assorted Nigiri (GFO), (M) 3pcs \$15
(salmon, kingfish, scallop) 6pcs \$28

Assorted Aburi Nigiri, (M) 3pcs \$17
(salmon, scallop, kingfish) 6pcs \$30

Salmon sushi roll (GFO), (A) \$16

Cucumber sushi roll (V,GFO) \$12

IPPIN (A LA CARTE)

Pickled cucumbers, chilli crisp (V) \$12

Tempura fish spicy salad, root vegetables, coriander, mix leaves, yuzu miso dressing, (M) \$25

Nabeyaki Hotpot udon noodles, chicken, prawn, fish and mushrooms, (M) \$23

Chicken Karaage, mix leaves, lemon, mayonnaise \$20

Pork miso Katsu, mix leaves, lemon, mayonnaise, tonkatsu sauce \$26

Agedashi tofu, eggplant, spring onion, nori, bonito flakes, chilli, soy broth (VO) \$17

Edamame (V, GF) \$8

Burdock chips, mayonnaise, lemon (V) \$12

Teriyaki chicken, spring onion, chilli (GF) \$20

Tempura prawn (4pcs) and tempura eggplant and pumpkin with Parmesan zest, (I) \$29

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V = vegetarian, VO = vegetarian option available, GFO = Gluten free option available

DONBURI

Yoshinoya style Gyudon	\$22
sweet soy braised thin sliced beef, onion, spring onion, pickled ginger, steamed rice, nori, miso soup.	
Premium wagyu donburi	\$35
yakiniku wagyu beef and yoshinoya style beef, onsen egg, spring onion, nori, pickled ginger, steamed rice, miso soup.	
Aburi Kaisen donburi (GFO), (M)	\$26
assorted aburi sashimi, tobikko, tsume sauce, nori, pickled ginger, wasabi, sushi rice, miso soup.	
Tofu donburi (VO)	\$18
braised tofu, mix leaves, steamed rice, miso soup.	
Teriyaki Chicken donburi (GFO)	\$24
teriyaki chicken, mix leaves, spring onion, chilli, steamed rice, miso soup.	

SIDE

Steamed rice	\$3.5
Miso soup	\$3.5
Onsen egg	\$3
Pickled ginger	\$2
Wasabi	\$1

DESSERTS

Hojicha crème brûlée	\$8
Basque cheesecake	\$8
Black sesame ice cream	\$8
Yuzu sorbet	\$8

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JAPANESE SAKE

Shoun jummai daikinjo (Hyogo), dry, mellow, fruity	300ml	\$25
Ippongi denshin yuki (Fukui), crisp, dry	300ml	\$28
Kubota senjyu jyunmai ginjo (Niigata), smooth, clean, lightly sweet	300ml	\$36
Dassai 45 jyunmai daiginjo (Yamaguchi), sweet, mellow, fruity	300ml	\$39
Takanoi sake (Niigata), crisp, dry	300ml	\$36
Takanoi sake (Niigata), crisp, dry	720ml	\$74
Denyu tokubetsu junmai (Niigata), crisp, dry	720ml	\$90
Koshino hatsu Ume snow junmai ginjo (Niigata), medium dry, fresh	720ml	\$94
Shiki fresh junmai daiginjo (Mie), fruity, clean, well balance	720ml	\$180
House sake Hakushika, dry	230ml	\$9

JAPANESE SPIRIT (SHOCHU)

	90ml	Bottle
Ginza suzume (Oita), barley, alc 25%	\$15	\$95
Kurokirishima (Miyazaki), potato, alc 25%	\$14	\$90

BEER

Kirin ichiban shibori, bottle	330ml	\$10
Asahi superdry, bottle	330ml	\$8
Single fin, can	330ml	\$10

FRUITS WINE

	90ml (neat / on the rocks)	90ml (soda)	Bottle
Aragoshi (roughly grated) Yuzu alc 8%	\$14	\$15	\$90
Aragoshi (roughly grated) Lemon alc 10%	\$14	\$15	\$90
Aragoshi (roughly grated) Plum alc 12%	\$14	\$15	\$90

SPARKLING WINE

Cloak & Dagger Prosecco piccolo, VIC, 200ml	\$19
Howard vineyard pinot noir Chardonnay, Adelaide Hills, SA	\$65
Moët & Chandon champagne	\$160

WHITE WINE

	Glass	Bottle
Alkoomi Grazing Semillon Sauvignon Blanc, Frankland river, WA	\$13	\$36
Pacha mama Pinot Gris, VIC		\$40
Lange Estate providence road Riesling, Frankland river, WA	\$14	\$40
Lange Estate providence road Chardonnay, Frankland river, WA	\$14	\$44
3drops, Sauvignon Blanc, Great Southern, WA		\$55
Alkoomi Family Collection Chardonnay, Frankland river, WA		\$55

RED WINE

Lange Estate providence road Cabernet Sauvignon, Frankland river, WA		\$40
Jilyara Honeybomb corner Cabernet Sauvignon, Margaret river, WA	\$13	\$40
Lange Estate providence road Shiraz, Frankland river, WA		\$44
Russell & Sutor Son of a bull pinot noir, Pipers River, TAS	\$15	\$54
Edwards Matilda Cabernet Sauvignon, Margaret river, WA		\$56

SOFT DRINK

Apple juice box	\$3
Coke	\$4
Coke zero	\$4
Sprite	\$4
Milkis	\$4
Iced peach tea	\$5
Sparkling Fuji Apple	\$5
Iced lemon tea	\$5
Iced Oolong tea	\$5
Ramune	\$6
Sparkling water	\$8
Genmai cha (rice roasted tea)	\$5

Seasonal menu (Spring)



Kawari Sashimi (GFO), (I)
cuttle fish, snapper, blood
clam, Amaebi
(this sashimi combination cannot
be customised.)
\$29



Teba Daikon (GF),
simmered tender chicken
wings and daikon radish, egg.
\$24



Pipi clam and mushrooms
Paitan soup, (I)
\$23



Wagyu beef steak 100g
with corn, sansho and
Yakiniku sauce.
\$30



**Pair your meal with
Sake!**
Enjoy house sake at \$7
when ordering from our
seasonal menu.