

SASHIMI

Assorted sashimi 12pcs (GFO)	\$27
Salmon sashimi 6pcs (GFO)	\$16

SUSHI

Lava sushi salmon caviar, bottarga zest, assorted diced sashimi, sushi roll	\$30
Assorted Nigiri (GFO)	3pcs \$15
(salmon, kingfish, scallop)	6pcs \$28
Assorted Aburi Nigiri	3pcs \$17
(salmon, scallop, anago eel)	6pcs \$30
Salmon sushi roll (GFO)	\$14
Cucumber sushi roll (V,GFO)	\$10

IPPIN (A LA CARTE)

Pickled cucumbers, chilli crisp (V)	\$10
Tempura whiting spicy salad, root vegetables, coriander, mix leaves, yuzu miso dressing	\$24
Wagyu beef tataki , onion, ponzu, jalapeño, spring onions, ginger	\$24
Nabeyaki Hotpot udon noodles, chicken, prawn, fish and mushrooms	\$23
Chicken Karaage, mix leaves, lemon, mayonnaise	\$18
Pork miso Katsu, mix leaves, lemon, mayonnaise, tonkatsu sauce	\$24
Agedashi tofu, eggplant, spring onion, nori, bonito flakes, chilli, soy broth (VO)	\$16
Wagyu beef 250g, mix leaves, wasabi, yuzu peppper (GFO)	\$64
Edamame (V, GF)	\$8
Burdock chips, mayonnaise, lemon (V)	\$12
Teriyaki chicken, spring onion, chilli (GF)	\$19
“Tsukune” chicken ball with onsen egg	2PCS \$18 4PCS \$28

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

DONBURI

Yoshinoya style Gyudon	\$19
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)	\$25
assorted aburi sashimi, tobikko, tsume sauce, nori, pickled ginger, wasabi, sushi rice, miso soup.	
Tofu donburi (VO)	\$17
braised tofu, mix leaves, steamed rice, miso soup.	
Teriyaki Chicken donburi (GF)	\$22
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
Lange Estate providence road Riesling, Frankland river, WA	\$14	\$40
Pacha mama Pinot Gris, VIC		\$40
Alkoomi Grazing Semillon Sauvignon Blanc, Frankland river, WA	\$13	\$36
Leeuwin estate siblings, Sauvignon Blanc, Margaret river, WA		\$65
Lange Estate providence road Chardonnay, Frankland river, WA		\$48
Alkoomi Family Collection Chardonnay, Frankland river, WA		\$55

RED WINE

Lange Estate providence road Cabernet Sauvignon, Frankland river, WA	\$14	\$40
Vesse Felix Filius, Cabernet Sauvignon, Margaret river, WA		\$55
Russell & Sutor Son of a bull pinot noir, Pipers River, TAS	\$15	\$54
Lange Estate providence road Shiraz, Frankland river, WA		\$44

SOFT DRINK

Apple juice box		\$3
Coke		\$4
Coke zero		\$4
Sprite		\$4
Milkis		\$4
Lychee fizz		\$5
Oolong tea		\$5
Ramune		\$6
Sparkling water	500ml	\$4.5
Genmai cha (rice roasted tea)		\$5

Seasonal menu (spring)



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

Pairs beautifully with Russell & Suitor Pinot noir, TAS, glass \$15



Cold angel hair pasta salad, sashimi squid and octopus, onion, cucumber, citrus dressing, plum sauce \$22

Pairs beautifully with Lange Estate Riesling, WA, glass \$14



Miso braised Brussel sprouts, chorizo, bonito flakes (GF) \$18

Pairs beautifully with Ippongi Denshin Yuki 300ml \$28



Torotaku sushi Kobachi(limited availability), tuna, spring onion, pickled radish (GFO) \$14

Pairs beautifully with Kubota senjyu sake 300ml \$36



Pair your meal with Sake!

Enjoy house sake at \$7 when ordering from our seasonal menu.