

Snacks

Chamame, First grade edamame	\$7
Truffle sushi Truffle cream, nori flakes, pancetta	\$7
Ōra King salmon ikura Ponzu, puri pastry	\$8
Octopus Sourdough, katsuobushi, mayo	\$8

Roll Sushi (3pcs)

Ōra King salmon sushi roll	\$12
Teriyaki chicken sushi roll	\$10
Vegetable tempura & avocado	\$10
Crab meat & tobiko	\$10
Prawn katsu	\$10

Nama Mono

Te Matuku oysters Ponzu sauce (1/2 doz)	\$36
Sashimi 3 varieties (9pcs)	\$36
Sashimi 5 varieties (15pcs)	\$60
Tuna nigiri (2pcs)	\$12
Ōra King salmon nigiri (2pcs)	\$12
Kingfish nigiri (2pcs)	\$12
Moriawase platter Sashimi (6pcs), nigiri (6pcs)	\$65

Entrée

Kyuri salad Pickled cucumber, sesame, nori	\$19
Wagyu yukkei Tartare, beetroot crisp, garlic soy	\$26
Chawanmushi Egg custard, blue cheese, beef cheek	\$18
Karaage duck Tapioca, red pepper yuzu mayo	\$22
Tempura oyster mushroom Mushroom purée, Japanese spice	\$21
Ebi croquette Black tiger prawn, prawn emulsion	\$23
Hokkaido grilled scallop Green pea, kombu butter sauce	\$26

Mains

Jikabiyaki lamb chops Spicy miso marinated, silverbeet, miso hummus	\$14ea
Teriyaki chicken Soy glaze, parsnip, mustard seeds	\$34
Tonkatsu pork Sesame sauce, cos, parmesan cream	\$35
Sumiyaki wagyu sirloin Grilled carrot, ginger dressing	\$38 180g
Saikyoyaki white warehou Miso marinade, yuzu, choy sum	\$35
Teriyaki tofu Charred parsnip, mustard seeds	\$32

Sides

Rice	\$5
Miso soup	\$5
Green salad Cucumber, tomato, crispy shallots	\$12

We cater for all dietary requirements, however we cannot guarantee that any item will be allergen free due to potential cross contaminations in the kitchen