

Snacks	
Chamame, first grade edamame	\$7
Charred corn White soy, parmesan	\$7
Ōra King salmon ikura Ponzu, puri pastry	\$8
Octopus Sourdough, fish flakes, 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	
Fresh Te Matuku oysters Ponzu side (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
Teppanyaki Snapper Sake lee sauce, caulilini	\$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