



## 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 (6pcs)

Ōra King salmon sushi roll	\$22
Teriyaki chicken sushi roll	\$20
Vegetable tempura & avocado	\$20
Prawn tempura	\$20

## Nama Mono

Te Matuku oysters (1/2 doz) Ponzu sauce, ginger jelly	\$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
Scallop nigiri (2pcs)	\$12
Crab meat & tobiko sushi (3pcs)	\$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, crab leg	\$18
Karaage duck Tapioca, red pepper yuzu mayo	\$22
Tempura seasonal vegetables Dashi dipping sauce, Japanese spice	\$24
Tempura black tiger prawn Dashi dipping sauce, prawn emulsion	\$26
Jikabiyaki lamb chops Spicy miso marinate, miso hummus, pumpkin seeds	\$14 ea

## Mains

Teriyaki chicken Soy glaze, parsnip, onion salad	\$34
Tonkatsu pork Sesame sauce, witloof, karashi, parmesan	\$35
Sumiyaki grass-fed sirloin Grilled carrot, ginger dressing galbi sauce	\$38 200g
Teppanyaki snapper Kombu butter sauce, caulilini, yuzu oil	\$35
Teriyaki tofu Soy glaze, parsnip, onion salad	\$32
	<b>Sides</b>
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