

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

Roll Sushi (6pcs)

Served with miso soup & green salad

Ōra King salmon sushi roll	\$20
Teriyaki chicken sushi roll	\$19
Vegetable tempura & avocado	\$19
Crab meat & tobiko	\$19
Prawn katsu	\$19

Entree

Chamame, first grade edamame	\$7
Karaage duck Red chilli yuzu mayo	\$22
Tempura oyster mushroom Mushroom purée, Japanese spice	\$21
Chawanmushi Egg custard, blue cheese, beef cheek	\$18
Ebi croquette Black tiger prawn, prawn emulsion	\$23

From the Grill

Sumiyaki wagyu sirloin Grilled carrot, ginger dressing	\$38 180g
Teriyaki Ōra King salmon Choy sum, yuzu, wasabi mayo	\$38

Sides

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

Wakuwaku Lunch Set \$36

add Vanilla ice cream sandwich (+\$4)

Start with fresh 3 different sashimi

Choice of one:
Teriyaki chicken
Tonkatsu pork
Braised beef cheek
Saikyoyaki white warehou

Served with rice, miso soup and fresh salad
(Free refill of rice, miso soup and fresh salad)

Udon noodle Set \$27

Served with Dashi broth

Choice of:
Ebi ten - Prawn tempura
Kakiage - Assorted vegetable tempura fritter
Chicken - Teriyaki sauce with wakame

Rice bowl set \$27

Served with Miso soup

Choice of:
Teriyaki chicken with onsen tamago 64° egg
Ankake pork tonkatsu - Sesame sauce
Braised beef cheek with onsen tamago

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