

drinks

hot

japanese tea 4 / pot
 genmai cha - roasted rice tea sen cha - traditional green tea
 houji cha - toasted brown tea

cold

apple or orange juice / 325ml	5	japanese beers brewed in japan	
mineral water / 330ml	4	asahi super dry	8
mineral water / 750ml	7	crisp pale lager	
lemonade / 330ml	5	kirin lager	9
lemon lime bitters / 330ml	5	pale lager - classic - smooth	
		asahi super dry black	10
		dark crisp lager - smooth dry style	
coke & diet coke / 375ml can	4	sapporo silver can 650ml	12
		lager - brewed in vietnam	
sake & plum wine		spirits / premix cans	
uonuma junmai from niigata pref. 230ml carafe - tokkuri	17	mountain gin & tonic	12
kikusui junmai ghin-jo cold / 300ml	22	splash vodka lime soda	10
pale lager - first press method - smooth		the kraken rum & dry	11
plum wine with ice / 90ml	8	canadian club & cola	10
230ml carafe - tokkuri			

wine

white / rose			
hahndorf hill pinot grigio 20 adelaide hill sa	11	41	
nomads garden sauvignon blanc 18 king valley vic	12	42	
prancing horse pony chardonnay 18 mornington vic	13	44	
collovray et terrier la closerie des lys rose 18 langeudoc fra	11	41	
red			
prancing horse pony pinot noir 19 mornington vic	12	42	
singlefile run free shiraz 18 great southern wa	12	42	

BYO corkage 15/per bottle



kitchen

entrees

miso soup	3.5
soy bean soup with seaweed, tofu & spring onion fish stock base	
octopus salad	15
boiled & vinegared octopus sliced with avocado, greens & teriyaki olive oil mix	
sake nanban	9 /3p 18 /6p
lightly fried salmon pieces marinated in a soy vinegar, served cold	
edamame	8
quick boiled edamame soy bean in pod sprinkled with sea salt, served warm	
agedashi tofu	9
crispy fried tofu bathed in a soy-based light soup	
nasuden	11
lightly fried eggplant glazed with a sweet miso sauce	
chicken gyoza / 6p	12
pan-fried japanese dumplings filled with chicken and vegetables	
steam vegetables & tofu	12
vegetables & tofu steamed and served with teriyaki sauce	
unagi don / 3p	16
smoked eel placed on steamed rice, green beans & thin omelette, served in a bowl	

tempura

yasai vegetable tempura	12 /e 24 /m
deep-fried vegetables with a light batter	
ebi prawn tempura	17/e 34 /m
deep-fried prawns with a light batter	
white fish tempura	18/e 36 /m
deep-fried white fish with a light batter	
yasai tempura udon soup	20
vegetable tempura entree with udon noodle soup	
ebi tempura udon soup	25
prawn tempura entree with udon noodle soup	

mains

salmon teriyaki	34
grilled salmon and steam vegetables with teriyaki sauce	
beef eye fillet teriyaki	38
grilled beef and steam vegetables with teriyaki sauce	
chicken thigh teriyaki	27
grilled chicken and steam vegetables with teriyaki sauce	
karaage chicken	25
crispy fried chicken served with mayonnaise	
unagi don / 5p	25
smoked eel placed on steamed rice, green beans & thin omelette, served in a bowl	
a bowl of steamed rice	3

lunch platter

6 days lunch tue-sun

sushi & sashimi lunch platter	24
8p spicy maki, 3p nigiri, 4 slices sashimi & 1p sake nan	
chicken thigh teriyaki lunch platter	22
grilled chicken, vegetables & crispy tofu with a rice	
salmon teriyaki lunch platter	23
grilled salmon, vegetables & crispy tofu with a rice	
beef eye fillet teriyaki lunch platter	28
grilled eye fillet, vegetables & crispy tofu with a rice	

sushi

maki / nori roll

seafood & vegetables filled with sushi rice & rolled in a seaweed nori sheet

small

small roll / 8p		
tuna roll / raw only	5	avocado roll 4
salmon roll	5	cucumber roll 4

medium

inside-out roll / 8p		
spicy or non-spicy / rolled with avocado & cucumber		
tuna	15	prawn 13
salmon	14	tempura prawn 15
		vegetables 11
topping / dried fish & sesame flakes 1		

jumbo

vegetable futo maki roll / 6p	11
with beans, carrot, cucumber, tofu & omelette	
seafood futo maki roll / 6p	16
with salmon, prawn, eel, cucumber & omelette	

nigiri / 2p

raw fish on top of sushi rice, served as a pair

tuna, salmon, white fish, prawn, egg omelette	6
eggplant	6
smoked eel	7
octopus	8
salmon caviar	9
aburi / torched add 0.50 a piece	

set platters

sushi platter

entree	4p nori roll & 4p nigiri	13
main	8p nori roll & 8p nigiri	25
special main	8p nori roll, 8p mini spicy roll & 12p nigiri	45

sashimi platter

entree	12 slices of salmon & tuna	20
main	24 slices of salmon & tuna	40

sushi & sashimi platter

main for one	4p nori roll, 4p nigiri & 12 slices sashimi	31
main for two	8p nori roll, 8p nigiri & 24 slices sashimi	61
main for three	large platter filled with nori roll, nigiri and sashimi	102