

kitchen

entrees

miso soup soy bean soup with seaweed, tofu & spring onion fish stock base	3.5
sake nanban lightly fried salmon pieces marinated in a soy vinegar, served cold	12 /3p 24 /6p
edamame quick boiled edamame soy bean in pod sprinkled with sea salt, served warm	9
agedashi tofu crispy fried tofu bathed in a soy-based light soup	10
nasuden lightly fried eggplant glazed with a sweet miso sauce	12
chicken gyoza / 6p pan-fried japanese dumplings filled with chicken and vegetables	13
steam vegetables & tofu vegetables & tofu steamed and served with teriyaki sauce	14

mains

salmon teriyaki grilled salmon and steam vegetables with teriyaki sauce	39
chicken thigh teriyaki grilled chicken and steam vegetables with teriyaki sauce	28
unagi don / 5p smoked eel placed on steamed rice, greens & thin omelette, served in a bowl	25
a bowl of steamed rice	3

tempura / udon soup

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

lunch platter

sushi & sashimi lunch platter 8p spicy maki, 3p nigiri, 4 slices sashimi & 1p sake nan	25
chicken thigh teriyaki lunch platter grilled chicken, vegetables & crispy tofu with a rice	24
salmon teriyaki lunch platter grilled salmon, vegetables & crispy tofu with a rice	25

sushi

maki / nori roll

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

small

small inside-out roll / 8p		
tuna roll / raw only	6.5	avocado roll 5
salmon roll	6.5	cucumber roll 5

medium

inside-out roll / 8p		
spicy or non-spicy / rolled with avocado & cucumber		
tuna	15	prawn 15
salmon	15	tempura prawn 15
		vegetables 12

topping / dried fish & sesame flakes 1

teriyaki chicken roll / 6p	15
rolled with teriyaki chicken, seaweed outside	

jumbo

vegetable futo maki roll / 6p	12
with beans, carrot, cucumber, tofu & omelette	

nigiri / 2p

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

salmon, tuna, prawn, white fish, omelette, eggplant	7
smoked eel	8

set platters

sushi platter

small in/out roll & nigiri with salmon, tuna & prawn

entree	4p small in/out roll & 4p nigiri	15
main	8p small in/out roll & 8p nigiri	29
special main	16p small in/out roll & 12p nigiri	52

sashimi platter

slices of salmon and tuna served on daikon radish

entree	12 slices of salmon & tuna	21
main	24 slices of salmon & tuna	42

sushi & sashimi platter

main for one	4p small in/out roll, 4p nigiri & 12 slices sashimi	33
main for two	8p small in/out roll, 8p nigiri & 24 slices sashimi	66
main for three	large platter filled with in/out roll, nigiri and sashimi	110



drinks

hot

japanese tea 4 / pot

genmai cha - roasted rice tea
toasty, nutty and a waft of sweetness
tea to please everyone

sen cha - traditional green tea
grassy, delicate and smooth
the most popular tea in japan

houji cha - toasted brown tea
aromatic, rustic and refreshing
all-day drinking tea

cold

simple juicery whole fruit/ 325ml
apple or orange 5

genuine japanese beers
brewed in japan

splitrock
water sourced from a granite aquifer in the strath-
bogie ranges, central victoria

mineral water / 330ml 4

mineral water / 750ml 7

lemonade / 330ml 5

lemon lime bitters / 330ml 5

coke & diet coke / 375ml can 4

asahi super dry 8
crisp pale lager

kirin ichiban shibori 9
pale lager - first press method - smooth

sapporo silver can 650ml 12
lager - brewed in vietnam

wines

white / rose

hahndorf hill pinot grigio 21 adelaide hill sa 11 41

nomads garden sauvignon blanc 19 king valley vic 12 42

prancing horse pony chardonnay 19 mornington vic 13 44

collovray et terrier la closerie des lys rose 19 langeudoc fra 11 41

red

prancing horse pony pinot noir 20 mornington vic 12 42

singlefile run free shiraz 18 great southern wa 12 42

BYO corkage 15/per bottle

sake & plum wine

uonuma noujun junmai 17

230ml carafe-tokkuri
from niigata pref.
medium dryness - rich - savoury

kikusui junmai ghin-jo cold / 300ml 22

from niigata pref.
aromatic - elegant - smooth

plum wine with ice / 90ml 8

spirits / premix cans

mountain gin & tonic 12

splash vodka lime soda 10

the kraken rum & dry 11

canadian club & cola 10

sozai 1221 high street