

## drinks

japanese tea 5 / pot  
genmai cha - roasted rice tea

### hot

sen cha - traditional green tea

### cold

apple or orange juice / 325ml	6	japanese beers	
mineral water / 330ml	5	asahi super dry	10
mineral water / 750ml	8	crisp pale lager	
lemonade / 330ml	6	kirin ichiban shibori	11
lemon lime bitters / 330ml	6	lager - first press	
coke & coke zero / 375ml can	4	sapporo premium	10
sake & plum wine		golden lager	
uonuma junmai from niigata pref.	17	sapporo silver can 650ml	14
230ml carafe - tokkuri		lager	
kikusui junmai ghin-jo cold / 300ml	24	spirits / premix cans	
pale lager - first press method - smooth		mountain gin & tonic	14
plum wine with ice / 90ml	8	vodka soda & passionfruit	12
		the kraken rum & dry	12
		jameson whiskey smooth dry & lime	10

### wine

white / rose			
punt road pinot gris 23 yarra valley vic	13	45	
rocky gully riesling 23 frankland river wa	12	43	
prancing horse pony chardonnay 21 mornington vic	15	49	
chalmers rosato rose 22 heathcote vic	13	45	
red			
prancing horse pony pinot noir 21 mornington vic	15	49	
clos clare shiraz 20 clare valley sa	14	47	

BYO corkage 15/per bottle

open 6 days    tue - sun  
12:00-8:30



autumn 2024

## kitchen

### entrees

miso soup soy bean soup with seaweed, tofu & spring onion fish stock base	4
sake nanban lightly fried salmon pieces marinated in a soy vinegar, served cold	12 /3p
wafu salad bean shoot & green salad with light soy dressing	10
edamame quick boiled edamame soy bean in pod sprinkled with sea salt, served warm	10
agedashi tofu crispy fried tofu bathed in a soy-based light soup	11
nasuden lightly fried eggplant glazed with a sweet miso sauce	12
chicken gyoza / 6p pan-fried dumplings filled with chicken mince and vegetables	15
kara-age chicken breast deep fry crispy chicken breast, served with mayo & lemon	18
steam vegetables & tofu vegetables & tofu steamed, served with teriyaki sauce	15
unagi don / 3p smoked eel placed on steamed rice, green beans & thin omelette, served in a bowl	21

### tempura

yasai vegetable tempura deep-fried vegetables with a light batter	13 /e 24 /m
ebi prawn tempura deep-fried prawns & vegetables with a light batter	18 /e 34 /m
fish tempura deep-fried white fish & vegetables with a light batter	19 /e 36 /m
ebi tempura udon soup prawn tempura entree with udon noodle soup	26

### mains

chicken thigh teriyaki grilled chicken and steam vegetables with teriyaki sauce	29
salmon teriyaki grilled salmon and steam vegetables with teriyaki sauce	42
beef eye fillet teriyaki grilled eye fillet and steam vegetables with teriyaki sauce	45
beef sukiyaki thinly sliced scotch fillet with vegetables, tofu & udon noodles cooked in a soy based sweet soup	38
a bowl of steamed rice	3
a bowl of sushi rice	4

### lunch platter

includes rice & miso soup

sushi & sashimi lunch platter 8p spicy roll, 3p nigiri, 4 slices sashimi & 1p sake nan	31
chicken thigh teriyaki lunch platter grilled chicken, vegetables & crispy gyoza	28
salmon teriyaki lunch platter grilled salmon, vegetables & crispy gyoza	29

minimum \$20 per head  
applies for a dinner eating in

## sushi

### maki / nori roll

#### small

<b>small roll</b> / 8p			
tuna roll / raw only	6	avocado roll	5
salmon roll	6	cucumber roll	5

#### medium

<b>inside-out roll</b> / 8p			
<b>spicy or non-spicy</b> / rolled with avocado & cucumber			
tuna/raw only	16	prawn	15
salmon	16	tempura prawn vegetables	16 13

topping / dried fish & sesame flakes 1

#### jumbo

<b>vegetable futomaki roll</b> / 8p			18
with beans, carrot, cucumber, tofu & omelette			
<b>teriyaki chicken roll</b> / 8p			18
with teriyaki chicken			

### temaki / cone-shape / 1p

rolled into a cone-shape with avocado

salmon, tuna, prawn, eggplant 5, smoked eel 6

### nigiri / 2p

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

salmon, prawn, eggplant, tuna, white fish 6, smoked eel 8

### set platters

#### sushi platter with salmon, tuna & prawn

entree	4p nori roll & 4p nigiri	15
main	8p nori roll & 8p nigiri	29
special main	8p nori roll, 8p mini spicy roll & 12p nigiri	52

#### sashimi platter with salmon & tuna

starter	8 slices of salmon & tuna	15
entree	12 slices of salmon & tuna	23
main	24 slices of salmon & tuna	45

#### sushi & sashimi platter with salmon, tuna & prawn

main for one	4p nori roll, 4p nigiri & 12 slices sashimi	35
main for two	8p nori roll, 8p nigiri & 24 slices sashimi	68
chef platter	large platter filled with nori roll, nigiri and sashimi	120