

DRINK

SOFT DRINK 3.0

Coke, Coke Zero, Diet Coke, Sprite

Lychee 3.5

Lemon Lime Bitter 4.5

Ice tea 4.5

Peach, Lemon, Mango

Juice 4.5

Apple, Orange

Kombucha 4.5

Passionfruit Lemonade, Raspberry Lime,

Pineapple Coconut

Still 3.0

True Water Lime (Sparkling) 5.0

Cup of tea 4.0

Japanese green tea, Korean honey plum tea,

Korean Honey Date tea, Korean ginger tea,

Korean Yuzu citrus tea

Tea pot(T2) 350ml 4.5

English Breakfast, Earl Grey,

Peppermint, Chamomile

Beer

Pure Blonde 6.5, Peroni 7.0,

Coopers Pale Ale 7.0

Asahi 7.5, Sapporo 7.5, Kirin 7.5

Cider 7.0

Apple, Pear

Sake

Ippin Junmail Daiginjo "The New Method" 300ml 23.0

Ippin Junmai "The Traditional Method" 300ml 22.0

Yoshikubo Usagi Ume "Plum Wine" 300ml 23.0



Wine

Glass of Wine 6.0

Cabernet Chardonnay, Shiraz

White Wine

Hardys Siegersdorf Riesling 2017 25.0

Ripe, full flavoured lime, grapefruit spice, bright flinty acidity

TA KU Pinot Gris 2018 27.0

Enticing pear and citrus aromas

that provide a generous fruit flavour

TA KU Sauvignon Blanc 2018 27.0

Aromas of fresh grape fruit, guava and nettles

Knappstein "Beaumont" Sparkling 23.0

Good weight of citrus and ripe pear flavours

Tatachilla Chardonnay 19.0

Apricot and vibrant grapefruit flavours with a hint of spice

Red wine

Knappstein "Beaumont" Shiraz 2017 24.0

Aromas of bright red cherries and dried spices mix with darker fruit characters on the nose

Hardys Tintara Cabernet Sauvignon 2016 28.0

Sweet fresh plum flavours with hints of black olive

TA KU Pinot Noir 2017 29.0

Rich fruit flavours of red berries and dark cherry and ripe tannins

Menu

SALAD

- | | | |
|---|-------|------|
| 1. Mixed Green Salad | Vegan | 8.9 |
| Seasonal vegetable with Yuzu dressing | | |
| 2. Seaweed Salad | V | 12.9 |
| Seasoned seaweed, mixed vegetables with Yuzu dressing | | |
| 3. Fresh Salmon Salad | | 13.9 |
| Fresh salmon, mixed vegetables with Yuzu dressing | | |
| 4. Softshell Crab Salad | | 14.9 |
| Deepfried softshell crab, mixed vegetables with Yuzu dressing | | |

SMALL DISH

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|---|-------|------|
| 1. Edamame Soybean | Vegan | 5.9 |
| Boiled green soybeans served slightly warm with a touch of sea salt | | |
| 2. Agetashi Tofu 3pcs | | 7.9 |
| Deepfried tofu with dashi soup | | |
| 3. Veggie Gyoza 5pcs | V | 8.9 |
| Deepfried Japanese dumpling with soy sauce | | |
| 4. Pork Gyoza 5pcs | | 9.9 |
| Deepfried Japanese dumpling with soy sauce | | |
| 5. Prawn Gyoza 5pcs | | 9.9 |
| Deepfried Japanese dumpling with soy sauce | | |
| 6. Takoyaki 6pcs | | 9.9 |
| Deepfried octopus balls with Katsuo | | |
| 7. Japanese hot bar 2 sticks | | 9.9 |
| Deepfried fish cake with sweet chilli | | |
| 8. Chicken Karaage | | 9.9 |
| Deepfried marinated chicken with Japanese mayo | | |
| 9. Chicken Yakitori 2pcs | | 11.9 |
| Grilled skewered chicken with sweet soy | | |
| 10. Nasu denkaku | Vegan | 13.9 |
| Miso glazed eggplant with lotus root chips | | |

TEMPURA

- | | | |
|---|---|------|
| 1. Veggie Tempura 6pcs | V | 12.9 |
| Deepfried vegetable with Dashi dipping sauce | | |
| 2. Panko Prawn 5pcs | | 12.9 |
| Deepfried crumbed prawn with Dashi dipping sauce & tartar sauce | | |
| 3. Assorted Tempura | | 19.9 |
| Deepfried vegetable & Panko prawn with Dashi dipping sauce | | |

DONBURI

(LUNCH ONLY)

- | | | |
|---|--|------|
| 1. Chicken Katsu teri Don | | 11.9 |
| Deepfried crumbed chicken breast on rice with Teriyaki & Mayo | | |
| 2. chicken katsu curry don | | 11.9 |
| Deepfried crumbed chicken breast on rice with Japanese curry | | |
| 3. Yakiniku Don | | 11.9 |
| Korean style BBQ beef on rice | | |
| 4. Salmon Aburi Don | | 11.9 |
| Seared salmon on rice | | |

NOODLE

1. Plain Udon		12.9
Japanese Udon noodle with Soup		
2. Seafood Udon		15.9
Japanese Udon noodle & mix seafood with Soup		
3. Tempura Udon		16.9
Udon noodle with Tempura & soup		
4. Vegie yaki Udon	V	15.9
Panfried vegetables & Udon noodles with tofu		
5. Beef yaki Udon		16.9
Panfried marinated beef, vegetables & Udon noodles		

BIBIMBOB

1. Veggie bibimbob(stone pot)	V	17.9
Rice topped with seasoned vegetables & fried tofu		
2. Bulgogi bibimbob(stone pot)		18.9
Rice topped with seasoned vegetables, bulgogi & egg yolk		
3. Spicy pork bibimbob(stone pot)		18.9
Rice topped with seasoned vegetables, spicy pork & egg yolk		

BENTO BOX

1. Veggie Bento Box	V, GFO	19.9
Rice, agedashi tofu, veggie roll and salad		
2. Chicken Teri Bento Box	GFO	20.9
Rice, teriyaki chicken, salad, roll, sashimi		
3. Bulgogi Bento Box		21.9
Rice, BBQ beef, salad, roll and sashimi		
4. Spicy pork Bento Box		21.9
Rice, Spicy pork, salad, roll and sashimi		
5. Salmon Teri Bento Box	GFO	21.9
Rice, salmon teriyaki, salad, roll and sashimi		

Main dish comes with steamed rice

MAIN DISH

1. Chicken Katsu		22.9
Deep fried crumbed chicken with Katsu sauce		
2. King Prawn (4pcs)		27.9
Panfried king prawn with Teriyaki sauce		
Sizzling		
1. Bulgogi (korean BBQ beef)		25.9
Korean style marinated beef with vegetables on hot plate		
2. Jeyuk bokkeum (Spicy pork)		25.9
korean style marinated thinly sliced pork with vegetables on hot plate		
3. Salmon teppanyaki	GFO	25.9
Marinated salmon with Teriyaki sauce on hot plate		
4. Sea Eel		24.9
Grilled sea eel with vegetables on hot plate		

	1. California Roll		12.9
	Crab salad, cucumber, avocado, mayo with tobiko		
	2. Tuna Avo Roll	GF	13.9
	Cooked tuna & avocado		
	3. Chicken Teri Roll	GFO	13.9
	Teriyaki chicken & avocado		
	4. Salmon Avo Roll	GF	13.9
	Fresh salmon & avocado		
	5. Philadelphia Roll		15.9
	Smoke salmon, cream cheese, cucumber & avocado		
	6. Crispy Prawn Roll		16.9
	Deepfried prawn, salad, cucumber, avocado with tartar sauce & spicy		
ROLL	7. Grilled Salmon Roll		16.9
	Avocado, cucumber, lettuce, mayo with salmon outside		
	8. Volcano Roll		17.9
	Crab salad, cucumber, avocado with scallop outside on spicy mayo		
	9. Snowing on the Roll		17.9
	Chicken katsu & avo with grated cheese <i>w/ Spicy mayo & mayo.</i>		
	10. Spider Roll		18.9
	Softshell crab, tamago, avo, cucumber & spicy mayo		
	11. BULGOGI ROLL		18.9
	Marinated beef, cucumber, avo, lettuce		
	12. Veggie Roll	V,GF	14.9
	Cucumber, avocado, seaweed salad, carrot, & inari		
	Baby Roll (AVOCADO, SALMON, CUCUMBER, COOKED TUNA)		4.5
	NIGIRI (2pcs per plate)		
	Inari (Fried Beancurd)		3.5
	Egg omelet		3.5
	Prawn		4.0
NIGIRI	Seared Prawn		4.5
	Fresh Salmon		4.5
	Seared Salmon		5.0
	Fresh Tuna		5.5
	Seared Scallop		6.0
	1. Sushi Entrée		9.9
	Chef's selected nigiri 5pcs		
	2. Sushi Delux plate		19.9
	Chef's selected nigiri 9pcs		
SUSHI & SASHIMI	3. Salmon Sashimi(9pcs)		16.9
	4. Kingfish Sashimi(9pcs)		17.9
	5. Tuna Sashimi(9pcs)		17.9
	6. Mixed Sashimi(9pcs)		17.9
	7. Sashimi Combo (15pcs)		26.9
	8. Sashimi Delux		33.9
	Sashimi 18pcs, scallop 2pcs		
	1. Tempura Platter		46.9
	Deepfried panko, kakiage, gyoza, takoyaki, chicken karaage(30pcs)		
PARTY PLATTER	2. Mixed Roll Platter		48.9
	Choice 3 large roll, 8pcs baby roll		
	3. Sushi Delux Platter		49.9
	Choice 2 large roll, 9pcs nigiri, 8pcs baby roll		