

## DRINKS

BALTER XPA ON TAP	5
HOUSE WHITE	5
HOUSE RED	5
COLD PRESSED JUICE	6.5
<i>Hydrate or Immunity</i>	
KOMBUCHA	5
<i>Ginger and Pear or Citrus Lemon Lime</i>	
SOFT DRINK	4
<i>Coke, Coke No Sugar or Lemonade</i>	
LEMON LIME BITTERS	4.5
GINGER BEER	4.5
SPARKLING WATER	2.5 pp
HOT GREEN TEA	2.5 pp

PLEASE ORDER AT  
THE COUNTER ^ \_



Please advise us of any allergies and dietary requirements when you order

Ⓥ vegetarian option

GFO can be made gluten free

10% surcharge applies on public holidays

## BENTO

CHICKEN KATSU BENTO	13
<i>deep fried panko crumbed chicken with katsu sauce and tomato</i>	
WAGYU YAKINIKU BENTO	15
<i>grilled wagyu beef with japanese BBQ sauce and seasonal vegetables</i>	
TERIYAKI SALMON BENTO	16
<i>grilled tasmanian salmon with teriyaki</i>	
CHEESY TOFU BENTO Ⓥ	13
<i>tofu tempura, dashi melted cheese, tamago egg and shimeji mushroom</i>	

All bentos come with macaroni salad, crunchy salad, edamame, rice, miso soup

## JAPANESE CURRY

CHICKEN KATSU CURRY	13
<i>deep fried panko crumbed chicken, japanese curry, rice</i>	
WAGYU CURRY	15
<i>grilled wagyu beef with japanese BBQ sauce, japanese curry, rice</i>	
TOFU TEMPURA CURRY Ⓥ	13
<i>tofu tempura, japanese curry, rice</i>	
NASU CURRY Ⓥ	15
<i>grilled miso eggplant, japanese curry, rice</i>	

## SALAD

PALI PALI SALAD Ⓥ	12
<i>crunchy salad, sweet potato fries, lotus chips, sesame dressing</i>	
VEGAN TOFU SALAD Ⓥ GFO	12
<i>grilled baby corn, shimeji mushroom, zucchini, tofu, mixed greens, gluten free house dressing</i>	
GRILLED CHICKEN SALAD	15
<i>grilled teriyaki chicken, mixed greens, sesame dressing</i>	

## POKE BOWL

ABURI POKE BOWL	15
<i>miso salmon sashimi, grilled seasonal vegetables, sushi rice with house dressing</i>	
SPICY SALMON POKE	16
<i>spicy salmon sashimi, grilled seasonal vegetables, sushi rice with house dressing</i>	
TERIYAKI SALMON POKE	16
<i>grilled teriyaki salmon, grilled seasonal vegetables, sushi rice with house dressing</i>	
VEGAN POKE BOWL Ⓥ GFO	15
<i>grilled baby corn, shimeji mushroom, zucchini, tofu, sushi rice with gluten free house dressing</i>	
NASU POKE Ⓥ	15
<i>grilled miso eggplant, grilled seasonal vegetables, sushi rice with house dressing</i>	

Add avocado for \$2

## SIDES

EDAMAME Ⓥ GFO	6
<i>lightly salted soybeans</i>	
TERIYAKI TAKOYAKI	8
<i>6pc deep fried tenkasu balls with diced octopus, tartare, teriyaki</i>	
CREAMY CROQUETTE	8
<i>4pc deep fried breadcrumb potato mash, shredded crabsticks, sweet chilli mayo</i>	
CHICKEN KATSU	8
<i>4pc deep fried panko crumbed chicken with katsu sauce and kewpie mayo</i>	
MISO SOUP GFO	3
STEAMED RICE GFO	2
SAUCES	1
<i>choice of Kewpie Mayo, Spicy, Sweet Chilli Mayo, Katsu, Miso, Teriyaki, Tartare, Garlic Aioli</i>	

## RAW BAR AND SUSHI

ASSORTED SASHIMI GFO	22
<i>9pc daily fresh sashimi</i>	
ABURI SASHIMI COMBO	28
<i>9pc daily fresh sashimi aburi style</i>	
SALMON OSHI GFO	16
<i>6pc blowtorched pressed salmon sushi, sweet soy, Kitty K's aburi sauce</i>	
FRY ME TO THE MOON	15
<i>6pc deep fried roll, salmon and cream cheese, sweet chilli mayo, teriyaki</i>	
THE GREEN LEAF Ⓥ	14
<i>8pc zucchini tempura, cream cheese, lotus chip, sweet chilli mayo, teriyaki</i>	
CHASING SUNSET	16
<i>8pc seared salmon, sweet potato fries, tamago egg, cucumber, spring onion, Kitty K's aioli</i>	
KOYO IN HOKKAIDO	18
<i>8pc wild yellowfin tuna, cooked prawns, avocado, tempura bits, house dressing, mayo</i>	
SIGNATURE ABURI	20
<i>4pc salmon oshi, 3pc Kitty K's aburi nigiri</i>	
<b>HANDROLL</b>	
VEGGIE Ⓥ GFO	4ea
<i>cucumber, avo, capsicum, sweet chilli mayo</i>	
SWEET POTATO TEMPURA Ⓥ	4ea
<i>sweet potato tempura, kewpie mayo</i>	
SALMON AVOCADO GFO	5ea
<i>huon tasmanian salmon, avocado, mayo</i>	
CHICKEN KATSU	5ea
<i>chicken katsu, katsu sauce</i>	
PRAWN TEMPURA	5ea
<i>prawn tempura, tartare sauce</i>	
SPICY TUNA	5ea
<i>wild yellowfin tuna, spicy sauce</i>	
CALIFORNIA	4ea
<i>shredded crabsticks, avocado, kewpie mayo</i>	