

# Lunch Menu

## don

LARGE RICE BOWL WITH TOPPINGS

### JAPANESE CURRY RICE

choice of chicken or tofu tempura. japanese curry seasonal vegetables

\$16.50

### POKE DON (V)

Marinated miso sauce fried salmon or Avocado, Grilled seasonal vegetables, teriyaki poke dressing

\$19.00

### SALMON LOVER DON

Fresh salmon sashimi, Aburi salmon, toro salmon and salmon flake, Tobiko

\$19.00

### WAGYU BEEF DON

sliced australian wagyu beef with home made japanese beef sauce + onion

\$19.50

### UNAGI DON

grilled freshwater eel with kabayaki (sweetened soy) sauce

\$18.50

## bento

ALL BENTOS COME WITH  
GREEN SALAD, DAILY DISH + RICE

### TATSUTAAGE CHICKEN BENTO

Deep fried marinated chicken

\$17.50

### WAGYU BEEF BENTO

sliced australian wagyu beef with home-made japanese beef sauce and onion

\$20.50

### SASHIMI BENTO GFO

Daily fresh sashimi 6pc (chef's selection)

\$19.50

### TERIYAKI SALMON BENTO

Tempura salmon with home-made Teriyaki sauce

\$19.50

### AGEDASHI TOFU BENTO (V)

Deep-fried tofu, edamame, mushroom served with dashi broth

\$16.50



(V) = vegetarian option | GFO = can be made gluten free

please advise us of any allergies and dietary requirements when you order.

10% surcharge applies on public holidays. byo wine only; \$10 per bottle

# rolls

BITE-SIZED SUSHI PIECES

<b>VEGGIE ROLL</b> (V) GFO 6pc avocado, cucumber, lettuce, capsicum, sweet chilli mayo	\$8.50
<b>SWEET POTATO TEMPURA ROLL</b> (V) 6pc sweet potato tempura, mayo	\$9.50
<b>SALMON AVO ROLL</b> GFO 6pc tasmanian salmon, avocado, mayo	\$11.50
<b>SPICY TUNA ROLL</b> 6pc south australian bluefin tuna, cucumber, spicy sauce	\$12.50
<b>LOVE ME TENDER</b> 4pc chicken tempura, cucumber, lettuce, avocado, seared breadcrumbs, tartare, mayo	\$13.50
<b>FRY ME TO THE MOON</b> 6pc deep fried roll, salmon and cream cheese, sweet chilli mayo, teriyaki	\$15.50

# japas

JAPANESE TAPAS

<b>EDAMAME</b> (V) GFO lightly salted soybeans	\$6.50
<b>CRUNCHY SALAD</b> (V) crunchy salad, sweet potato fries, lotus chips, sesame dressing	S \$9.50 / L \$13.50

# sashimi / nigiri

<b>SALMON</b> GFO 5pc tasmania salmon sashimi	\$13.50
<b>SALMON OSHI</b> 6pc blowtorched pressed salmon sushi, soy, homemade aburi sauce	\$18.50

# sides

<b>MISO SOUP</b> GFO miso paste with dashi soup + vegetables	\$3.50
<b>SUSHI RICE</b> GFO	\$2.50
<b>STEAMED RICE</b> GFO	\$2.50

# kids

<b>AVOCADO &amp; CUCUMBER ROLL</b> (V)	\$6.90
<b>COOKED TUNA &amp; CUCUMBER ROLL</b>	\$8.50
<b>CHICKEN ROLL</b>	\$8.50



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