

sashimi

+ \$3 ABURI STYLE: A METHOD OF LIGHT SEARING DIRECTLY FROM FLAME

SALMON GFO 8pc Australian salmon sashimi	\$26.50	ASSORTED SASHIMI GFO 9pc / 15pc daily fresh sashimi (chef selection)	\$29.50 / \$40.00
TUNA GFO 8pc Australian tuna sashimi	\$28.50	ABURI SASHIMI COMBO 9pc daily fresh sashimi aburi style	\$31.50
HAMACHI GFO 8pc Australian kingfish sashimi	\$26.50		
SCALLOP GFO 6pc scallop sashimi	\$24.50		

rolls

BITE-SIZED SUSHI PIECES

VEGGIE ROLL (V) GFO 8pc avocado, cucumber, mix leaf, capsicum, sweet chili mayo	\$13.50	FRY ME TO THE MOON 6pc deep fried salmon and cream cheese roll, sweet chili mayo, teriyaki sauce	\$21.50
SWEET POTATO TEMPURA ROLL (V) 8pc sweet potato tempura, mayo	\$16.50	KAMIKAZE ROLL 8pc prawn tempura, shredded crab sticks, avocado, masago, homemade aburi sauce	\$19.50
THE GREEN LEAF (V) 8pc zucchini tempura, cream cheese, mix leaf, red capsicum, lotus chip, sweet chili mayo, teriyaki sauce	\$19.50	LOVE ME TENDER 8pc fried chicken, cucumber, mix leaf salad, avocado, seared breadcrumbs, tartare	\$19.50
SALMON AVO ROLL GFO 8pc fresh Tasmanian salmon, avocado, mayo	\$21.50	UNAGI ROLL 8pc fresh water eel with cucumber, avocado, eel sauce, mayo	\$22.00
SPICY TUNA ROLL 8pc fresh South Australian tuna, cucumber, spicy sauce	\$21.50		



nigiri

A SMALL BALL OF SUSHI RICE WITH SEAFOOD TOPPING

SALMON 4PC	\$19.50	SALMON OSHI 6pc blow torched pressed salmon sushi, soy, homemade aburi sauce	\$21.50
TUNA 4PC	\$19.50		
HAMACHI 4PC	\$18.50	ITACHOU NIGIRI 6pc chef selection nigiri	\$24.50
SCALLOP 4PC	\$19.50		
COOKED PRAWN 4PC	\$16.00	SIGNATURE ABURI 7pc chef selection	\$27.50
UNAGI 4PC fresh water eel	\$19.50		

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

Please be advised that any of our products may contain allergens.
Please advise us of any allergies and dietary requirements when you order.
10% surcharge applies on public holidays. byo alcohol only: \$10 per bottle

japas

JAPANESE TAPAS

EDAMAME (V) GFO \$6.50
lightly salted soybeans

CRUNCHY SALAD (V) \$12.00 / \$17.50
green leaf salad, sweet potato fries, lotus chips,
sesame dressing

TOFU & SEAWEED SALAD (V) \$12.00 / \$17.50
tofu, seasoned seaweed, salad leaves, red cabbage,
house dressing

OTAKU FRIES (V) \$9.50
fries with home-made aioli, aonori

CREAMY CROQUETTE \$11.50
5pc deep fried bread crumbed potato mash, shredded
crab sticks, sweet chili mayo

NASU DENGAKU (V) \$17.50
deep fried eggplant, miso, spring onion, aonori bits

BAO BAE (please allow 10-15 minutes preparation) \$9.50 / pc
choice of:
- FRIED CHICKEN, SWEET CHILLI MAYO
- TOFU TEMPURA, MISO, TERIYAKI (V)
- WAGYU BEEF, YAKINIKU SAUCE, TARTARE

PORK GYOZA (please allow 10-15 minutes preparation) \$16.50
6pc pork gyoza with glazed onion miso sauce, spring
onion, shredded chili

CHEESY TOFU \$20.50
tofu tempura, tendashi, melted cheese, onion, egg,
seasonal mushroom, spring onion

MIYAZAKI CHICKEN \$20.50
chicken tempura, salad, tartare sauce



tempura

LIGHTLY BATTERED DISH WITH A GOLDEN CRUNCH

ASSORTED TEMPURA \$19.50
8pc assorted veggie and king prawn

VEGETARIAN TEMPURA (V) \$18.50
10pc assorted veggie

ASSORTED SEAFOOD TEMPURA \$28.50
12pc assorted veggie, salmon, king fish, tuna
& jumbo king prawn (limited)

kids

AVOCADO & CUCUMBER ROLL \$7.50

COOKED TUNA & CUCUMBER ROLL \$9.50

CHICKEN ROLL \$9.50

BABY ROLL \$6.50
choice of avo, cucumber, crab meat, cooked
tuna

sides

STEAM RICE / SUSHI RICE \$3.00

MISO SOUP \$3.50
miso paste with dashi soup with vegetables

EXTRA SAUCE \$2.00

desserts

MATCHA ICE CREAM \$7.50

MATCHA CHEESECAKE \$10.00

SESAME MOCHI WITH ICE CREAM \$13.50

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