

Sushi

Hosomaki rolls (small rolls, cut into 6)

- *Cucumber-\$2.9v
- *Avocado or Tuna- \$3.9
- *Fresh Salmon- \$4.8
- *Fresh Tuna-\$5.5

House rolls (inside out, cut into 3 or 4)

-most come with avocado and cucumber.....

- *Salad- \$2.9 v
- *Cream Cheese- \$3.9
- *Teriyaki Tofu- \$3.9 v
- *Cooked Tuna- \$3.9
- *Inari (tofu pockets w/rice sesame & ginger) \$3.9
- *Tempura Sw. Potato, Gr. Bean & Pumpkin (2pc, seaweed O/S)- \$4.5 v
- *Veggie Stack (fried veg)- \$4.5v
- *Teriyaki Chicken- \$4.5
- *Crunchy Chicken- \$4.8
- *Chicken Katsu (fried chicken),cheese- \$4.8
- *Seared chicken Katsu (fried chicken) \$4.8
- *Chicken Karaage roll \$4.8
- *Crunchy Tuna (cooked)- \$4.8
- *California (w/crab meat)- \$4.8
- *Fresh Salmon- \$4.8
- *Smoked Salmon, Cr Cheese- \$4.8
- *Tempura Prawn- \$5.5
- *Crumbed Prawn (ebifry)-\$5.5
- *Teriyaki spicey Beef- \$5.5
- *Fresh Tuna- \$5.5
- *Fresh Salmon, Cr Cheese- \$5.5
- *Soft-Shell Crab- \$6.5
- *Rainbow (fish on top)- \$6.5
- *Eel-\$6.5

Sashimi

Very Fresh Local Fish 9pcs (Raw)

- * **Mixed- \$20** (usually; Salmon Tuna Kingfish Scallop)
- * **Salmon- \$17**
- * **Tuna (when available)- \$22**
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- * **Kingfish Tataki** (seared w/ Ponzu Gelee) **\$20**
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Nigiri

* **Mixed Nigiri Set-**

Lunch \$19 / Dinner \$24

(6/8 pieces of chefs best selection of nigiri, w/ Salmon Hosomaki and a Miso soup.)

-- 2 piece Nigiri Plates--

- * Tamago \$3.9
- * Fr Salmon, Kingfish or Prawn \$4.8
- * Tuna, Scallop or Seared Salmon \$5.5
- * Eel or Beef- \$6.5
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Deluxe Sushi Rolls

Large Rolls, 8pc -\$15-

- * **Seafood Combo Roll**
Prawn, Crab, Salmon, Avo w/ a Ponzu Dressing.
- * **Parmigiana Chicken or Tofu Roll**
w/Avo, Relish & a trio of melted cheese on top.
- * **Deep Fried Eye Beef Roll & Spicy Sauces.**

Salads

- * **Tofu Salad- \$12**
- * **Seared Salmon Salad- \$18**
(Blow torched Salmon belly on leafy greens)
- * **Yah-man Salad- \$18**
(Grilled free range Chicken on a leafy Salad)
- * **Simple Side salad- \$8**
- * **Wakame** (pickled seaweed) - **\$4.5**

Tempura

Fish & Vegetables cooked fine Japanese batter. # This dish takes time to cook.

- * **Mixed Tempura- \$24**
(3 Local Prawns, 1 Whiting and assorted Vegetables).
- * **Vegetable Tempura- \$18**

Teriyaki Meals

(All come w/ Rice, Miso & Leafy Greens)

- * **Chicken** (mayo on top)- **\$18**
- * **Tofu- \$18**
- * **Karaage Chicken** (mayo on top) **\$19**
- * **Tassie Salmon- \$21**
- * **Steak \$21**

Japanese Tapas

-\$6-

- * **Edamame** (*Salted soy beans*) v
- * **Fresh Tofu** (*w/ soy and wasabi*) v
- * **House made Sweet Omelette**
- * **Spring rolls** (*2 pc.*) v

-\$9-

- * **Gyoza** : *Pork or Veggie dumplings, (lightly pan friend, then steamed)(6) v*
- * **Karaage** (*seasoned, fried chicken*)
- * **Agedashi Tofu** (*deep fried in rich broth*)
- * **Okonomiyaki Pancakes** (*savory pancakes with seafood and veg , w/ Japanese BBQ sauce*)

-\$10-

- * **Eggplant Agebitashi** (*Braised eggplant in dashi-soy based broth, w/ a drenched boiled egg & daikon radish*)

-\$14-

- * **Tataki Beef Salad** (*Slices of rare eye-fillet beef & leafy greens*)
- * **Pork Belly** *in Dark Japanese sauce (Slow cooked, soft, fatty, succulent pork)*
- * **Carpaccio** (*Fresh slices of fish on mixed sushi rice w/*

...spicy jalapenos, ponzu, nuts & olive oil)

- * **Ebimayo-Prawns 6pc** (*Crispy prawns w/ delicious creamy sauce*)
- * **Salmon Skin & Soft-Shell Crab Karaage**
- * **Crumbed Oysters 5pc**
- * **Marinated seared Mackerel** (*Seared at the table!*)
- * **Hallumi Cheese Tempura v**
- * **Japanese Scallop Spoons 4pc** (*unagi, tataki, butter-ponzu, wasabi-shoyu*)
- * **Lamb cutlet Miso Yaki** (*2 Japanese style Lamb cutlets with a delicious Miso puree.*)
- * **Beef Nigiri Set** (*Eye fillet beef nigiri done in the chefs home-made sauces*) 4pc
- * **Nikumaki Onigiri** (*Pork belly wrapped rice balls seared in Teriyaki sauces*)

Noodles

(*Noodles in delicious Japanese broth, with a Tempura basket on the side*)

- * **Udon** (*thick white noodle*)- \$20
- * **Soba** (*fine buckwheat noodle*)- \$20
(*Noodles on their own are possible, please ask staff \$14)

Curries *with rice +*

- * **Vegetable-** \$19 v
- * **Crunchy Chicken-** \$21
- * **Marbled Steak-** \$21

Desserts

- * **Daifuku- Bean Rice Cakes-** \$3.9
-Original- Rice & Sweet Azuki beans Or -Tiramisu- Choc-coffee and White Beans.
- * **Japanese Frozen Custard Pudding** *-w/ homemade salted caramel sauce, fruit compote & whipped cream. (Large) \$12*
- * **Japanese Melting Matcha Custard Kisses** *-green tea dusted custard bites. \$8.5*
- * **Mount Fuji Mud Cake** \$8.5
- * **Marsbar Cheesecake** \$8.5
- * **Hokkaido Cheesecake** \$8.5
- * **Matcha Cheesecake** *Gluten free \$9*
- * **Tokyo Crème Brule** *Gluten free \$8.5*

Ice Cream-

- * **Ice Cream** (*3 small scoops- Green Tea, Black Sesame, Azuki Bean*) \$6.5
- * **Tempura Ice Cream..**
Black sesame or Green Tea \$8.5

