

Small starters

Miso soup with wakame, tofu, shallots(gfa) \$5

shaved dried bonito and kelp stock, with white, red and brown misos.

House pickled Red Radish, Cabbage and Ginger w/ chili jam (gfa)(v) \$7

pickled in a rice vinegar, soy and mirin (no added sugar)

Green beans Gomaae(gfa)(v) \$7

soy, mirin, sesame dressed boiled beans

Edamame beans w/Murray river salt (gfa)(v) \$6

boiled young soy beans

Tempura organic sweet potato, matcha salt, mayo(v) \$6

thick cut sweet potato, fried with tempura batter

Dragon's eye(gfa) \$7pp

torched scallop and salmon, salmon roe, teriyaki, mayonnaise, lotus root chip

Sashimi Tuna salsa on a crispy gyoza pastry (spicy) \$7.5PP

avocado wasabi puree, diced vegetables, citrus soy

Sushi (no added sugar to our sushi rice)

Nigiri sushi(2pc)

Tempura Eggplant	\$5
Salmon	\$6
Seared Salmon	\$7
Kingfish (when available)	\$7
Tuna (when available)	\$7
Eel	\$9
Salmon Roe	\$10

Sushi Roll

Cucumber(6pc)	\$3.5
Avocado(6pc)	\$4
Salmon(6pc)	\$6
Fresh Veggie(4pc)	\$5
Crunchy tuna(6pc)	\$5.5
Tempura salmon stick	\$7
Tempura prawn (4pc)	\$7.5

Sashimi

Salmon Sashimi 7pc (gfa) \$26

served with bed of vegetables

Mixed Sashimi 9pc (gfa) \$32

chef's choice of sashimi of the day dressed and served on the Ice

Special sushi roll

Torched Scallop(8pc) \$26

salmon roe, flying fish roe, mayo, yuzu, prawn, cucumber, teriyaki

Vegetable Rainbow(8pc) \$24

roasted capsicum, zucchini, avo, tempura sweet potato and pumpkin

Vegetarian, Vegan

Mushroom Katsu with edamame and coconut puree \$1 9

panko crumbed marinated button mushrooms, matcha salt, herbs

Chia Crusted Agedashi Tofu soup(gfa)\$ 20

kombu and shiitake broth, buckwheat kernels, wombok, bean sprouts, rock seaweed

House smoked Beetroot with tofu and walnuts cheese(gfa) \$1 9

qudo made vegan tofu cheese, micro herbs, lotus root chips

Tempura Haloumi cheese, teriyaki, micro greens \$1 8

cherry tomato, chia seed

Seafood

Semi-Seared Sashimi Salmon(gfa)\$2 6

served on a sizzling plate, garlic ponzu, vegetable julienne

Seared spicy scallop, rocket salad (gfa)\$2 9

blow torched scallop, cherry tomato, shichimi pepper

Kingfish Carpaccio(gfa)\$29

salmon roe, ponzu, wasabi oil, rocket salad

Meat

Char Siu Pork Okonomiyaki pancake, okonomi sauce, mayo, apple, herbs \$2 9

savory cabbage and shallot pancake made using gluten free flour

Beef tenderloin Tataki(cold cut), burnt eggplant puree (gfa) \$28

thinly sliced seared rare beef, w/greens and ponzu sauce

Free range chicken Karaage, yuzu peppered coconut sauce \$24

marinated in pomegranate molasses, soy, garlic and ginger

Haccho Miso Glazed Lamb spareribs, wombok, mint and tahini slaw (gfa) \$3 5

slow braised then grilled on bincho charcoal, shichimi pepper

Side

Bowl of white rice \$3

Garden salad w/ sesame dressing (gfa)\$10

DESSERTS

Matcha green tea pannacotta	13
sweetened Azukibbeans, whipped cream, seasonal fruits, almond tuile	
Vanilla creme brulee	15
seasonal fruits, almond tuile	
Japanese style baked cheese cake	13
pouring cream, seasonal fruit, rose petals *nuts contain	
Blueberry raw cake	13
with coconut icecream(V) seasonal fruits *nuts contain	
Affogato	8
add Frangelico, Baileys or Kahlua	15
Espresso Martini	16
Yuzu sake (90ml)	12