

Small starters

Miso soup with wakame, tofu, shallots, ginger(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

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, 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 \$12

Sushi Roll

Cucumber(6pc) \$4

Avocado(6pc) \$4

Salmon(6pc) \$6

Fresh Veggie(4pc) \$6

Crunchy tuna(6pc) \$6

Tempura salmon stick \$7.5

Tempura prawn (4pc) \$8

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

Please advise of any food allergies

(V) Vegetarian (ask us vegan option) (nuts)Nuts contain

(gfa) Gluten free available-please ask our wait staff

Please note that a 10% surcharge applies on Sunday. No Split

Vegetarian, Vegan

Mushroom Katsu, edamame and coconut puree \$21

panko crumbed marinated button mushrooms, matcha salt, herbs

Roasted Eggplant Dengaku, Organic Quinoa, Pomegranate \$20(V) (gfa)

white miso and maple spread on the oven roasted eggplant.

House Smoked Beetroot, Tofu and Nuts Cheese (v) (gfa) \$19

micro herbs, Orange, lotus root chips

Tempura Haloumi cheese, teriyaki sauce, micro greens \$18

cherry tomato, chia seed

Seafood

Semi-Seared Sashimi Salmon (gfa) \$26

served on a sizzling plate, garlic ponzu, vegetable julienne

Seared spicy scallops, rocket salad (gfa) \$29

blow torched scallop, cherry tomato, shichimi pepper

Charcoal Grilled Prawns, fresh herbs (gfa) (nuts) \$34

prawn essence, coriander pesto, chilli jam

Sashimi

Salmon Sashimi 7pc (gfa) \$26

served with bed of vegetables

Mixed Sashimi 9pc (gfa) \$34

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

Meat

Beef tenderloin Tataki (cold cut), burnt eggplant puree (gfa) \$29

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

Free range chicken Karaage, yuzu peppered coconut sauce \$25

marinated in pomegranate molasses, soy, garlic and ginger

Haccho Miso Glazed Lamb spareribs, wombok, mint and tahini slaw (gfa) \$35

slow braised then grilled on bincho charcoal, shichimi pepper

Side

Bowl of white rice \$3

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

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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