

## Lunch (Wed-Sat 11:30-14:30 )

<b>Garden Salad w/ Sesame dressing(gfa) (v)</b>	<b>\$9.50</b>
Bean sprouts, capsicum, cucumber, tomato, pine nuts	
<b>Add: Tempura Halloumi Cheese</b>	<b>\$5.50</b>
<b>Today's Special Sushi w/ Salad</b>	see the prices on the special board
please check the special board for our special sushi	
<b>Roasted Eggplant Dengaku w/ Organic Quinoa and Pomegranate(gfa) (V)</b>	<b>\$18.50</b>
white sweet miso and maple spread on oven roasted eggplant, mesclun salad	
<b>Seared Tasmanian Salmon Sashimi (gfa) (nuts)</b>	<b>\$23.00</b>
green salad, daikon, ponzu(citrus soy), basil & umeboshi pesto, edible flower	
<b>Teriyaki Chia crusted silken Tofu(gfa) (v)</b>	<b>\$18.00</b>
caramelised in a Sugar free teriyaki sauce, served w/ white rice, mesclun salad sesame dressing	
<b>Chicken Karaage w/ Bean vermicelli, Coconut dressing (gfa) (nuts)</b>	<b>\$22.00</b>
Fried marinated free range chicken, served with greens, cold bean noodles	
<b>Australian Prawn Tempura w/ Basil yoghurt and organic lentil(nuts)</b>	<b>\$24.00</b>
spiced organic lentil, green beans, tomato, mixed herbs, mesclun salad	
<b>Yuzu peppered seared Beef fillet w/ Green salad, grain salsa(gfa) (nuts)</b>	<b>\$29.00</b>
beef tenderloin from Dorrigo seasoned with spicy Yuzu paste, coriander pesto bean sprouts, Organic whole grain salsa, Ponzu dressing	
 <b>All Burgers are served with Chips</b>	
lettuce, mixed veg and herbs, tomato, mayonnaise	
<b>Halloumi Cheese Burger (V)</b>	<b>\$17.00</b>
Korroke(Japanese hash brown), tartare, avo, coriander, tomato oil pickle steakhouse fries	
<b>Free range Chicken Karaage Burger (nuts)</b>	<b>\$18.00</b>
spice and herb marinated free range chicken, basil yoghurt steakhouse fries	
 <b>Side</b>	
<b>Chips w/smoked paprika aioli(v)</b>	<b>\$6.00</b>
<b>Edamame w/murray river salt flake(v)</b>	<b>\$6.00</b>
boiled young soy beans	

Please advise of any food allergies  
 (V) Vegetarian (ask us vegan option)  
 (nuts)Nuts contain  
 (gfa) Gluten free available-please ask our waitstaff

Lunch sushi (11:30–14:30)  
Temaki style (Cone Shape)

All our hand rolls are made using Organic Brown Rice  
No Added sugar to sushi rice.

<b>Fresh Vegetable salad (V) (GF)</b> avo, cucumber, carrot, tomato, greens, summerland olive oil	\$5.50
<b>Organic Pumpkin and sweet potato tempura(V)</b> avo, shallots, ginger, mayo	\$6.00
<b>Halloumi cheese tempura(V)</b> tomato, shallots, greens, tomato oil pickles	\$6.00
<b>Tasmanian Salmon Sashimi (gf)</b> avo, shallot mix, carrots, cucumber, lettuce, mayo.	\$6.80
<b>Crunchy Teriyaki Free Range Chicken</b> Free range chicken, avo, lettuce, cucumber, mayo, crunchy	\$6.50
<b>Australian Prawn Tempura</b> Fish roe, avo, cucumber, lettuce, shredded chili, teriyaki sauce, mayo	\$7.50

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# Sushi rolls and Nigiri

No Added sugar to sushi rice.  
No MSG added

## Hosomaki (cut in small 6pieces)

- \$3.8 Avocado
- \$3.5 Cucumber
- \$4.8 Cooked tuna and Avocado
- \$5.5 Sashimi Salmon
- \$6.0 Sashimi Tuna
- \$7.5 Eel and Avocado

## Sushi roll Medium (cut in 4pieces)

- \$5.5 Fresh vegetable: salt, pepper, olive oil
- \$6.5 Chicken (Free range) teriyaki: avo, mayo, lettuce, shallot, cuc, carrot.
- \$7.5 Spicy Raw salmon, shichimi pepper, fish roe and vegetable
- \$8.5 Spicy Raw Tuna, shichimi pepper, fish roe and vegetable

## Nigiri (2piece)

- \$5.5 Salmon
- \$6.0 Aburi salmon (blow toached salmon with teriyaki and mayo)
- \$6.5 Sashimi Tuna
- \$7.5 Grilled Eel

## Tempura sushi

- \$6.8 Tempura Salmon Stick : Teriyaki sause and mayo
- \$5.5 Crunchy Tuna : Teriyaki sauce
- \$7.0 Fish Tempura, fish roe, pesto and Vegetable

Please order and pay at the counter  
We are proud to use many Local & Organic Produce.  
Please note that a 10% surcharge applies on public holidays