



SUSHI AND SASHIMI BAR

HIRAMASA NAMEROU 16

kingfish tartare, rice cracker, moromi miso, wasabi stem

YASAI MAKI SUSHI ROLL 11 (V)

takuan, cucumber and avocado rolled in roast sesame seeds

PRAWN TEMPURA SUSHI ROLL 15

prawn tempura, cucumber, avocado, curry mayo

GRAZING MENU

3pm - 5pm

GRAZE

EDAMAME 7 (GF, V)

steamed young soybeans with sea salt

CHICKEN KARAAGE 14

japanese style fried chicken with Kewpie mayo

TONKATSU 17

deep fried pork loin with Japanese breadcrumb with mix cabbage, apple dressing, Kewpie mayonnaise and tonkatsu sauce

PRAWN TEMPURA BUBUARAE (2pc) 9

prawn tempura coated with Japanese puff rice and curry mayo

KANI CREAM CROQUETTES (2pc) 9

creamy spanner crab filling with tartare sauce

TERIYAKI grilled chicken 15 (GFO) | grilled pork belly 15

with king oyster mushroom and Japanese chilli

CHAWAN MUSHI 6

japanese steamed egg custard with mushroom and dashi

ZUCCHINI MUSTARD YAKI 15 (GF, V)

deep-fried zucchini with mayo-miso-mustard gratin

VEGETABLES CHIPS 12 (V)

lotus, burdock, sweet potato

MISO SOUP 7 (GF)

salmon, seaweed, tofu with authentic bonito dashi

STEAMED RICE

japanese white rice

small \$4.5 large \$6.5

V = Vegetarian | GF = Gluten Free | GFO = Gluten Free Option Available
15% surcharge on public holidays any dietaries please ask staff