

# STARTER

Edamame (gf) (v) 8  
boiled soybeans



Kimpira (v) 8  
carrot & burdock stir fried with sweet soy sauce, sesame



Takowasa 8  
marinated octopus

Hiyayakko 14  
cold tofu served with ginger and bonito flakes

Kimchi Hiyayakko 16  
cold tofu served with kimchi



Beef Tataki 20  
seared sliced beef sashimi served with ponzu

Lotus Chips (v) 9  
lotus root crisps

Gobo Chips (v) 11  
burdock sticks

Takoyaki 12  
octopus balls dressed with BBQ sauce and mayo 8pcs



Gyoza 20  
pan fried pork & cabbage dumplings 9pcs



Assorted Pickles 12  
with bonito flakes

# SALAD

Tofu & Avocado Salad (v) 19  
green leaf salad topped with tofu and avocado with creamy sesame dressing



Seaweed Salad (v) 16  
green leaf salad topped with marinated seaweed

Soft Shell Crab Salad 20  
green leaf salad topped with crispy soft shell crab

# SIDES

Steamed Rice 4  
Miso soup 5

# DINNER MENU

## SASHIMI & SUSHI

(E) 6PCS / (M) 12PCS

Sashimi Assortment 22 / 38

Tasmanian Salmon Sashimi 20 / 34

Sushi & Sashimi Assortment 70  
12pcs assorted sashimi, 7pcs assorted sushi & 4 cut sushi rolls



## GRILLED

Grilled Chicken (Shio) 18  
salt grilled chicken thigh fillet

Grilled Salmon Shoulder 20  
salt grilled Tasmanian salmon shoulder

SABA SHIO 14  
salt grilled mackerel

## DEEP FRIED

Agedashi Tofu 16  
deep fried tofu in soy dashi soup, bonito 4pcs (vegetarian option available)



Karaage Chicken 20  
crispy chkn thigh deep fried and served with lemon & mayo



Scallop Fry 16  
fresh scallop bread crumbed and deep fried

Karaage Octopus 18  
octopus pieces deep fried and served with lemon & mayo

Soft Shell Crab 20  
soft shell crab deep fried and served with sansho salt

## KUSHI-KATSU

6 skewers 26  
Assorted (incl. Asparagus & King Prawn)

Bread crumbed, skewered with a bamboo stick, deep-fried, the delectable bite-sized pieces of seafood, meat, vegetables



# MAINS

Grilled Salmon fillets 26  
grilled Tasmanian salmon fillets served with lemon (2 pieces)



Tempura Assortment 26  
tempura assortment of prawns and seasonal vegetables (vegetarian option available)



Chicken Katsu with salad 28  
deep fried breadcrumbed chicken cutlets

Pork Katsu with salad 28  
deep fried breadcrumbed pork cutlets

Teriyaki Chicken 28  
pan fried chicken thigh marinated with sweet soy sauce



Teriyaki Salmon 28  
pan fried Tasmanian salmon fillets marinated with sweet soy sauce (2 pieces)

## SUSHI ROLL

HANDROLL / INSIDE-OUT ROLL

Prawn Tempura 12 / 16  
Salmon & Avocado 11 / 16  
Spicy Tuna 12 / 18  
Soft Shell Crab 12 / 18  
Avocado & Cucumber (v) 10 / 13  
BBQ Eel & Cucumber 12 / 18



## HOTPOT ~WINTER ONLY~

ISHIKARI Hotpot (for two) 38  
miso based hotpot with salmon, seasonal vegetables, tofu and bean noodle (pls note it takes 10-15mins to cook on table)



## RICE/NOODLE

UNA-JU 24  
barbequed eel fillet on rice dressed with sweet soy sauce & miso soup

Tempura Udon 24  
udon noodle soup served with assorted tempura

Chicken Katsu Don 22  
deep fried chicken cutlets with sweet egg on rice (pls allow approx 20mins)

Ton Katsu Don 22  
deep fried pork cutlets with sweet egg on rice (pls allow approx 20mins)

