

# 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*



Please note: **Minimum order \$30 per person (incl drinks)**

# 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 chicken 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

\$26  
6 skewers

Assorted  
(incl. Asparagus & King Prawn)

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



Please note: **Minimum order \$30 per person (incl drinks)**



# MAINS

- |   |    |
|---|----|
| Grilled Salmon fillets<br><i>grilled Tasmanian salmon fillets served with lemon (2 pieces)</i>                  | 26 |
| Tempura Assortment<br><i>tempura assortment of prawns and seasonal vegetables (vegetarian option available)</i> | 26 |
| Chicken Katsu with salad<br><i>deep fried breadcrumbed chicken cutlets</i>                                      | 28 |
| Pork Katsu with salad<br><i>deep fried breadcrumbed pork cutlets</i>  | 28 |
| Teriyaki Chicken<br><i>pan fried chicken thigh marinated with sweet soy sauce</i>                               | 28 |
| Teriyaki Salmon<br><i>pan fried Tasmanian salmon fillets marinated with sweet soy sauce (2 pieces)</i>          | 28 |



# SIDES

- |              |   |
|--------------|---|
| Steamed Rice | 4 |
| Miso soup    | 5 |

Please note: **Minimum order \$30 per person (incl drinks)**

# 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

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

# RICE/NOODLE

- |   |    |
|---|----|
| UNA-JU<br><i>barbequed eel fillet on rice dressed with sweet soy sauce &amp; miso soup</i>              | 24 |
| Tempura Udon<br><i>udon noodle soup served with assorted tempura</i>                                    | 24 |
| Chicken Katsu Don<br><i>deep fried chicken cutlets with sweet egg on rice (pls allow approx 20mins)</i> | 22 |
| Ton Katsu Don<br><i>deep fried pork cutlets with sweet egg on rice (pls allow approx 20mins)</i>        | 22 |

