Autumn/Winter '11

MENU

(incl. GST 15 %)

MAIN

Tofu steak (150g) with rice	$21.00
Fresh market Fish of the day	$24.00
Pan-fried, Seared, Tempura **or** Crumbed	
Turk's Corn fed Chicken with teriyaki sauce	$24.00
First Lamb leg steak (200g) with 601's miso paste	$26.50
Wakanui Blue Beef steak (Sirloin 200g)	$30.00

Please ask waiting staff for Entrée size if you like

SIDE

Green salad served with 601's dressing	$6.00 /$10.00
Seafood salad	$14.00
Kumara / Potato chips with Japanese Mayo	$8.00
Steamed Rice (White **or** Mixed grain rice)	$4.00
Miso soup	$4.00

DESSERT

Ice cream (Maple syrup& walnuts / Chocolate / Blueberry)	$5.00
Low-fat Banana Toffee Pie	$10.00
Tempura Apple with ice cream	$8.00
Moffle with Organic red bean paste (anko) & cream	$7/$12.00
Moffle with ice cream	$10.00/ $15.00

Moffle – A cross between sticky rice cake (Mochi) and Waffle. Light & crisp treat.
- Cuisine Magazine -

２０１１年　秋／冬

(incl. GST 15 %)

刺身

Today's market fish Sashimi	$11.50 / $29.00
Salmon or/and **Tuna Sashimi** with salad	$18.00
Carpaccio of the day	$25.00

握り寿司

Assorted Nigiri sushi (4pcs)	$12.00
Salmon or/and **Tuna Nigiri sushi**(4pcs)	$14.00
巻き寿司 **Rolled sushi** (5pcs)	$9.00

Salmon & Avocado / California (Prawn & Avocado) / Prawn tempura

Vege (fresh **or** tempura) / Teriyaki chicken /Chicken & Cream cheese

Chicken & Avocado / Prawn, Avocado & Cream cheese / Wasabi

天婦羅

Vege Tempura	$9.50
Prawn (3pc) or Chicken Tempura	$12.50

麺・鍋

Tempura & Organic Udon or **Soba noodle**	$20.00
Curry-Nabe (**Chicken** / **Prawn** curry hot pot)	$22.00

(Organic udon Noodle / Rice)

If you have any special dietary requirements, please let us know and we will do our best to accommodate them. **Thank you**