

LIGHT SERVINGS

CHILLED TOMATO SALAD	\$4.80
With creamy sesame sauce.	
EDAMAME	\$5.80
Boiled green soy beans. Pop them straight from pod to mouth. Served warm.	
COLD TOFU	\$5.80
Fresh Tofu with Light soy sauce.	
AGEDASHI TOFU	\$5.80
Deep- fried tofu. Please choose your sauce. (Light soy sauce / Sweet & Chili)	
TAKOWASABI	\$5.80
Chopped raw octopus soaked in spicy Wasabi sauce. Served with grated radish.	
PRAWN SHUMAI	\$5.80
3 pieces of prawn dumpling with mustard sauce.	
TAKOYAKI	\$5.80
5 pieces of battered octopus and served with Japanese style Worcester sauce.	
GRILLED MUSSEL	\$5.80
3 grilled mussels. Please choose your sauce. (Teriyaki sauce / Cream sauce)	
TAMAGOYAKI	\$6.80
Japanese style omelet.	
CHORIZO SPRING ROLL	\$6.80
Deep- fried spicy sausage rolled in seaweed & Asian pastry. Served with tomato ketchup and mustard sauce.	
GRILLED SALMON WING	\$7.80
Served with grated radish and lemon	

KARAAGE SOFT SHELL CRAB **\$8.80**

Deep- fried soft shell crab with Mayonnaise

GRILLED HOKKE FISH **\$9.80**

Grilled Atka mackerel. Served with grated radish and lemon

KARAAGE FRIED CHICKEN **\$9.80**

Deep- fried chicken thigh with Mayonnaise.

YAKISOBA **\$9.80**

Pan- fried noodles with beef & vegetables.

Seasoned with Japanese style Worcester sauce.

BEEF TATAKI **\$13.80**

Surface grilled fresh beef and sliced thinly.

Served with vinegary soy dressing.

SALMON TATAKI **\$13.80**

Only surface grilled fresh salmon and sliced thinly and served with vinegar soy dressing.

CARAMARI LOVERS **\$13.80**

Deep- fried calamari legs & crumbed calamari rings served with tartar sauce.

KUSHIAGE 2 SKEWERS CHOICE **\$4.80**

Assorted deep- fried crumbed skewers with Japanese style Worcester sauce.

Please choose any 2 skewers from below.

(Prawn/ Scallop/ White fish/ Salmon/ Pork/ Shiitake- mushroom)

KUSHIAGE 6 SKEWERS COMBINATION **\$13.80**

Assorted deep- fried crumbed skewers with Japanese style Worcester sauce.

(Prawn, Scallop, White fish, Salmon, Pork, Shiitake- mushroom)

SUSHI & SASHIMI

ASSORTED SASHIMI	Today's freshest Sashimi.	
SMALL (7 slices)		\$12.80
MEDIUM (20 slices)		\$27.80
LARGE (30 slices)		\$39.80
SALMON SASHIMI		\$14.80
7 slices of fresh salmon to melt in your mouth.		
TUNA SASHIMI		\$17.80
Straight from South Island. 7 slices.		
HALF SHELL PACIFIC OYSTERS		
HALF DOZEN		\$15.80
ONE DOZEN		\$29.80
Fresh oysters with chopped spring onion, grated radish, lemon and citrus vinegar soy sauce.		
SCAMPI SASHIMI		\$17.80
3 pieces of fresh NZ scampi to melt in your mouth.		
SUSHI & SASHIMI PLATE		\$17.80
5 slices of Sashimi, 3 pieces of Nigiri Sushi (hand shaped), 2 pieces of Sushi roll		
ASSORTED SUSHI		
SMALL (3 Nigiri Sushi, 2 Sushi roll)		\$12.80
STANDARD (6 Nigiri Sushi, 6 Sushi roll)		\$19.80
DELUX (8 Nigiri Sushi, 4 prawn Tempura roll, 6 small salmon roll)		\$33.80

SIDE

RICE	\$2.00
MISO SOUP	\$2.50

PICKLES **\$5.80**

SUSHI ROLLS

SALMON & AVOCADO ROLLS **\$9.80**
Salmon, avocado, mayonnaise and sesame. Inside out style. (6 pieces)

FRESH VEGETABLE ROLLS **\$9.80**
Sunny lettuce, avocado, cucumber, tomato, and carrot. (8 pieces)

CALIFORNIA ROLLS **\$10.80**
Prawn, avocado, cucumber, mayonnaise and frying fish roe. (6 pieces)
Inside out style

TERIYAKI CHICKEN ROLLS **\$13.80**
Teriyaki chicken, sunny lettuce, mayonnaise. (8 pieces)

PRAWN TEMPURA ROLLS **\$14.80**
2 prawn Tempura, vegetable Tempura, sunny lettuce, cucumber,
and mayonnaise. Served with Tempura dip sauce. (8 pieces)

FUTOMAKI ROLLS **\$15.80**
Grilled eel, cucumber, egg, avocado, ginger, fish flake. (8 pieces)

GRILLED EEL ROLLS **\$18.80**
Grilled whole eel, egg, and cucumber. (8 pieces)

FRESH VEGETABLE HAND ROLLS **\$8.00**
Sunny lettuce, avocado, cucumber, tomato, and carrot.
Cone shaped roll. (2 rolls)

SALMON & AVOCADO HAND ROLLS **\$10.00**
Salmon and avocado cone shaped roll. (2 rolls)

GRILLED EEL HAND ROLLS **\$12.00**
Grilled eel, egg, and cucumber Cone shaped roll. (2 rolls)

TEMPURA

Famous and traditional Japanese cuisine. Served with dipping sauce.

VEGETABLE TEMPURA	\$12.80
10 pieces of vegetable lightly fried in Tempura batter.	
PRAWN TEMPURA	\$16.80
5 prawns lightly fried in Tempura batter	
MIX TEMPURA	\$18.80
3 pieces of prawn Tempura and 8 pieces of vegetable lightly fried in Tempura batter.	
BIG PRAWN TEMPURA	\$6.80
1 extra large prawn lightly fried in Tempura batter.	
OYSTER TEMPURA	\$16.80
6 fresh pacific oysters lightly fried in Tempura batter.	
SCAMPI TEMPURA	\$18.80
3 pieces scampi and vegetables	

SALAD

GREEN SALAD	\$8.80
Fresh green salad with seaweed. Served with soy dressing and mayonnaise.	
TOFU & AVOCADO SALAD	\$12.80
Fresh green salad with Tofu and avocado. Served with creamy sesame dressing and mayonnaise.	
PRAWN & AVOCADO SALAD	\$14.80
Fresh green salad with prawn, avocado, and flying fish raw. Served with soy dressing and mayonnaise.	
CUTLET SALAD Please choose from chicken or pork	\$16.80
Fresh green salad with deep-fried crumbled chicken or pork.	

Served with Japanese style Worcester sauce and mayonnaise.

GILLED DISHES

Served with rice

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| TERIYAKI TOFU STEAKS | \$12.80 |
| Grilled fresh tofu seasoned with homemade Teriyaki sauce.
Served with vegetables on a hot plate. | |
| TERIYAKI CHICKEN STEAKS | \$17.80 |
| Grilled chicken thigh seasoned with homemade Teriyaki sauce.
Served on a hot plate. | |
| TERIYAKI SALMON STEAKS | \$18.80 |
| Grilled fresh salmon fillet seasoned with homemade Teriyaki sauce.
Served on a hot plate. | |
| TERIYAKI BEEF | \$18.80 |
| Pan- fried sliced scotch fillet with Teriyaki mushroom sauce.
Served on a hot plate. | |
| GARLIC CHICKEN STEAK | \$15.80 |
| Grilled chicken thigh with garlic and pepper sauce. Served on a hot plate. | |
| GRILLED EEL | \$17.80 |
| Grilled eel with special Japanese sauce. | |
| BBQ BEEF | \$18.80 |
| Pan- fried sliced scotch fillet seasoned with Japanese style BBQ
and creamy sesame sauce. Served on a hot plate. | |
| MAYO PRAWN | \$22.80 |
| 8 large grilled prawns seasoned with mayonnaise
and served on a hot plate. | |
| SWEET CHILLI PRAWN | \$22.80 |
| 8 large prawns seasoned with sweet chili sauce and served on a hot plate. | |
| CREAMY SEAFOOD | \$26.80 |
| 3 prawns, oysters, mussels, and sliced salmon all grilled | |

with a white creamy sauce and served on a hot plate.

HOT POT

TOFU & VEGETABLE POT **\$12.80**

Tofu and vegetables in clear soy soup.

SHABU- SHABU POT **\$17.80**

Thinly sliced fresh beef parboiled in tangle weed stock soup.

Served with vegetables and citrus vinegar soy sauce.

SUKIYAKI POT **\$19.80**

Sautéed thin sliced fresh beef served with vegetable.

Simmered in Sukiyaki soup of sweet soy & Sake.

UDON

UDON **\$11.80**

Japanese Udon noodles in fish stock & light soy soup.

TEMPURA **UDON**
\$13.80

Japanese Udon noodles in fish stock & light soy soup
and served with 2 prawns & 3 Tempura vegetables.

CURRY UDON **\$12.80**

Japanese Udon noodles in beef curry soup.

TERIYAKI CHICKEN UDON **\$17.80**

Japanese Udon noodles with Teriyaki chicken
in fish stock & light soy soup.

NABEYAKI UDON HOT POT **\$19.80**

Japanese Udon noodles with Tempura, chicken, and vegetables
in fish stock & light soy soup. Served in a hot pot.

OCHA-ZUKE

TAKOWASA CHA- ZUKE **\$6.80**

Fish stock rice soup covered with spicy Wasabi octopus on rice.

UNAGI CHA- ZUKE **\$7.80**

Fish stock rice soup covered with grilled eel.

ON RICE

OYAKO DON **\$12.80**

Chicken & vegetables covered with egg. Seasoned with sweet soy and served on rice.

TERIYAKI CHICKEN DON **\$15.80**

Grilled chicken thigh seasoned with homemade Teriyaki sauce.

Served on rice.

CHICKEN KATSU DON **\$15.80**

Deep- fried crumbed chicken and onion covered with egg.

Seasoned with sweet soy and served on rice.

PORK KATSU DON **\$15.80**

Deep- fried crumbed pork and onion covered with egg.

Seasoned with sweet soy and served on rice.

TERIYAKI SALMON DON **\$16.80**

Grilled fresh salmon fillet seasoned with homemade Teriyaki sauce.

Served on rice.

UNA DON **\$19.80**

Grilled eel with special Japanese sauce. Served on rice.

UNATAMA DON **\$21.80**

Grilled eel with special Japanese sauce covered with egg. Served on rice.

FRIED RICE

VEGETABLE FRIED RICE **\$12.80**

Fried rice with vegetables seasoned with soy sauce and pepper.

Served on a hot plate.

TERIYAKI CHICKEN FRIED RICE **\$14.80**

Fried rice with Teriyaki chicken, egg and vegetables,

seasoned with soy sauce and pepper. Served on a hot plate.

SOFT SHELL CRAB FRIED RICE **\$14.80**

Fried rice with soft shell crab & egg seasoned with soy sauce and pepper.
Served on a hot plate.

KARIN DINNER COUSE

NABEYAKI UDON COURSE **\$33.80**

Miso soup, green salad, Sashimi, Tempura, **Nabeyaki Udon**, rice, and dessert

TERIYAKI CHIKEN COURSE **\$35.80**

Miso soup, green salad, Sashimi, Tempura, **Teriyaki Chicken**, rice, and dessert.

GRILLED EEL COURSE **\$35.80**

Miso soup, green salad, Sashimi, Tempura, **Grilled Eel**, rice, and dessert.

TERIYAKI SALMON COURSE **\$36.80**

Miso soup, green salad, Sashimi, Tempura, **Teriyaki Salmon**, rice, and dessert.

SHABU- SHABU COURSE **\$42.80**

Miso soup, green salad, fresh oyster, Sushi, Sashimi, Tempura,
Teriyaki chicken, **Shabu-shabu pot**, rice, dessert.

SUKIYAKI COURSE **\$42.80**

Miso soup, green salad, fresh oyster, Sushi, Sashimi, Tempura,
Teriyaki chicken, **Sukiyaki pot**, rice, dessert.

VEGETABLE COUSE

TOFU & VEGETABLE POT COURSE **\$24.80**

Miso soup, green salad, vegetable Tempura Sushi roll, **Tofu & vege pot**, rice, and dessert.

TERIYAKI TOFU STEAK COURSE **\$24.80**

Miso soup, green salad, vegetable Tempura Sushi roll, **Teriyaki tofu steaks**, rice, and dessert.

VEGETABLE TEMPURA COURSE **\$24.80**

Miso soup, green salad, fresh vegetable Sushi roll, **Vegetable tempura**, rice, and dessert.

DESSERT

ICE CREAM

VANILA **\$4.80** / HOKEY POKEY **\$4.80** / GREEN TEA **\$5.80**

BANANA SPRING ROLL WITH ICE CREAM PUFF **\$8.80**

Deep- fried banana & chocolate rolled in Asian pastry.

APPLE COMPOTE CREAM BRULEE WITH ICE CREAM PUFF

\$ 9.80

DAIFUKU

Sweet red been in Mochi rice cake. 1 PIECE **\$3.00** / 2 PIECES **\$5.00**

UJIKINTOKI

Crushed ice with green tea syrup, condensed milk, sweet red beans, ice cream, and fruits.

SMALL **\$5.00** / MEDIUM **\$8.00** / LARGE **\$10.00**

We can organize a banquet menu when requested

We call it "OMAKASE"

This is a special menu that we'll require a set budget

and a few days advance to prepare

Enquire the Chef in advance for further details

Traditional dinner courses from \$50

From 6 to 10 courses dinner