

ENTREE

Entrée Platter \$14

Soy based sweet beef, Spicy minced squids with vegetables and seaweed

Combination Sushi(8pc) \$12

*Rolled sushi selection(4pc) served with hand formed Nigiri(4pc)
Tuna & salmon roll sushi, Japanese omelette, salmon, tuna, fresh market fish nigiri*

Spicy Salmon Salad \$13

Fresh salmon sashimi and seasonal vegetable with spicy sour chilli dressing

Fresh Pacific Oysters \$15

*Complimented with spicy chilli vinegar dressings & ponzu citrus
garnished with radish & spring onion*

Gyoza \$8

Deep fried vegetable dumpling served with spicy soy vinegar

Tempura \$13

Deep fried king prawn, Scallop, kumara, carrot & string bean with dipping sauce

Soft Crab Tempura \$12

Deep fried soft crab with dipping sauce

Vegetarian Plate \$9

Seaweed salad, seasonal vegetables & Edamame beans

Agedashi Tofu \$8

Lightly fried tofu, served with radish and spring onion dipping sauce

Edamame Beans \$4

Steamed Edamame beans with flaky sea salt

Miso Soup \$3

Steamed Rice Bowl \$3

LIGHT SERVINGS

Tempura *(Deep fried)*

Deep Fried Pork 'Tonkatsu' \$18

Deep fried crumbed pork with katsu sauce

Karage Deep Fried Chicken \$18

Served with a duo of sweet sour salsa and spicy soy vinegar sauce

Karage Deep Fried Fish \$18

Lightly deep fried fresh fish. Served with citrus chilli soy vinegar dipping sauce

Prawn, Oyster & Scallop Filo Tempura \$20

Spun in shredded filo served with katsu sauce & Japanese tartare sauce

Tempura Combo Platter(12pc) \$24

Selection of Japanese tempura. Two giant tiger prawns, scallop, soft crab & fresh seasonal vegetables. Served with Japanese tempura dipping sauce

Teppanyaki *(hot pan grilled)*

Sliced BBQ Pork \$16

Pan fried sliced pork, marinated with garlic & soy sauce with green bean sprouts

Grilled Fresh Scallops \$20

Grilled with crab meat, mushroom & onion in soy sauce. Dusted with tuna flakes

Grilled Garlic Prawns \$20

Giant tiger prawns with crushed garlic butter and Japanese soy sauce

Japanese Style Pancake 'Okonomiyaki' \$18

Seasonal seafood and vegetable with teriyaki sauce, creamy mayo.

Dusted with dancing tuna flakes

Yaki Soba \$18

*Pan fried Japanese soba & vegetables with a selection of **Chicken, Beef** or **Seafood***

Hot Soup

Hot Sliced Beef Soup \$18

Japanese beef soup with vegetables

Nami Udon \$18

*Japanese soup noodle. With a selection of **chicken, beef** or **tempura***

Donburi *(Served on bed of rice)*

Donburi \$18

*A selection of **Teriyaki Chicken** or **Sweet Pork***

Japanese Style Curry \$18

*Japanese curry with a selection of **chicken, seafood** or **katsu** (deep fried pork)*

SUSHI & SASHIMI SPECIALITES

Seared Tataki Beef Fillet Sashimi \$18

Premium cut beef sashimi served with sliced onion salad

Seared Crusted Tuna Tataki Sashimi \$18

Crusted with black pepper then lightly seared, served with lemon soy sauce

Sushi & Sashimi (12 pc) \$20

Hand formed Nigiri (6pc) of prawn, salmon, tuna, fresh market fish, Japanese omelette and fresh sashimi (6pc) of salmon, tuna and freshly selected market fish varieties

New Style Fusion Sashimi \$22

Dressed with a ponzu sauce & sesame finish. Accompanied with vegetables

Sashimi Platter (18 pc) \$35

Fresh salmon, tuna, sea scampi, oyster and the chef's freshly selected market fish varieties

Sushi & Nigiri Platter (20 pc) \$35

Rolled sushi selection(10pc) served with hand formed Nigiri(10pc)

Tuna roll sushi, salmon roll sushi,

Prawn, salmon, tuna, beef, amaebi, oyster, eel, fresh market fish & Japanese omelette

Salmon Nigiri Sushi (2 pc) \$5

Tuna Nigiri Sushi (2 pc) \$5

Prawn Nigiri Sushi (2 pc) \$5

Unagi Nigiri Sushi (2 pc) \$5

Teriyaki Chicken Rolled Sushi (8 pc) \$12

Teriyaki Salmon Rolled Sushi (8 pc) \$12

Fresh Salmon Rolled Sushi (8 pc) \$12

Smoked Salmon Rolled Sushi (8 pc) \$12

California Rolled Sushi (8 pc) \$12

Prawn Tempura Rolled Sushi (8 pc) \$12

Dynamite Rolled Sushi (8 pc) \$12

MAIN DISHES

Teriyaki Chicken \$25

Tender teriyaki chicken. Served with steamed rice and green salad

Teriyaki Salmon \$25

Tender teriyaki salmon. Served with steamed rice and green salad

Teppanyaki Eye Fillet Beef Steak \$28

*Prime Steer grilled eye fillet with Teppanyaki special dipping sauce and garlic butter
Served with steamed rice and green salad*

Teppanyaki Seafood selection \$26

Grilled tiger prawn, scallop, salmon, mussel, crabstick and vegetable with Teppanyaki special dipping sauce and garlic butter. Served with steamed rice & salad

Grilled Fish Selection \$24

A delicacy of grilled, sweet miso marinated fish. Served with Rice and salad

Japanese Dinner Box 'Bento' \$28

Tempura, sushi, sashimi, oyster and green salad. Served with steamed rice and miso

Seafood pot 'Toban' \$31

*Gratin-style hot plate seafood baked with Prawns, scallops, salmon and mussel
Served with steamed rice*

Spicy BBQ Pork \$23

Scotch pork with onion, mushroom & carrot in spicy pepper paste. w/rice & Salad

Marinated Sweet Beef 'Yakiniku' \$23

Sliced Beef with onion, mushroom & broccoli in sweet soy sauce. w/rice & Salad

Teriyaki Tofu & Vegetables \$29

Fresh tofu with soy sauce, enriched with mirin and sake. Served with deep fried vegetable tempura. Accompanied with vegetarian rolled sushi

JAPANESE SET MENUS

(Ideal for individuals, perfect for larger groups)

Full Course A \$45/person

Entrée platter, Miso soup

Sashimi(6pc) Sushi(2rolls) Nigiri(2pc)

Tempura prawn, scallop & vegetables

Tender teriyaki chicken & salmon

Green salad, rice

Green tea ice cream & green tea

Seafood Course B \$50/person

Miso soup

New Style Fusion sashimi & tuna tataki

Sushi (2rolls) Nigiri (2pc)

Soft Crab Tempura

Teppanyaki seafood

Green salad, rice

Black sesame ice cream & green tea

Nami Course Share Selection C \$55/person

(Only available for groups over 4 people. Served for the whole table to share)

Entrée Platter, miso soup

.....

New Style Fusion Sashimi

Tempura Combo Platter

Sushi & Nigiri Platter

Karage Deep fried Chicken

.....

Teppanyaki Seafood

Marinated Beef 'Yakiniku'

Spicy BBQ Pork

Sukiyaki

.....

Green tea ice cream, Black sesame ice cream, mochi & plum sorbet & Green tea

Shabu Shabu (for 2 people) \$50

Sliced scotch fillet beef and vegetables cooked in special broth on your table

Served with a duo shabu shabu dipping sauce

Udon noodle added \$5

Sukiyaki (for 2 people) \$50

Sliced scotch fillet beef and vegetables cooked in sweet soy broth

Udon noodle added \$5

DESSERTS

Create your own dessert platter with any of two choices \$10

Banana tempura. *Drizzled with a chocolate manuka honey sauce*

Maccha ice-cream *(green tea)*

Black sesame ice-cream

Mochi ice cream

Plum wine sorbet

**Menus may be subject to change depending on the season*