

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*