

## Small



**Edamame** | V, VG, GF  
truffle oil & sea salt

7

**Udon Noodle Salad** | VG  
Udon noodles & seasonal vegetables with Japanese  
sesame mayo dressing

17

**Miso Soup** | GF, VG optional  
with tofu, wakame, fish meat and spring onions

5

**Tako Salad** | GF  
slow-cooked octopus & seasonal vegetables  
with Japanese Amazu(sweet vinegar) sauce

20

**Mentai Jagaimo Yaki**  
grilled mashed potato pancakes  
with mentaiko, bacon, corn, and tobikko

16

**Drunken Lamb Ribs**  
slow-cooked lamb ribs  
deep-fried and coated with special lamb sauce

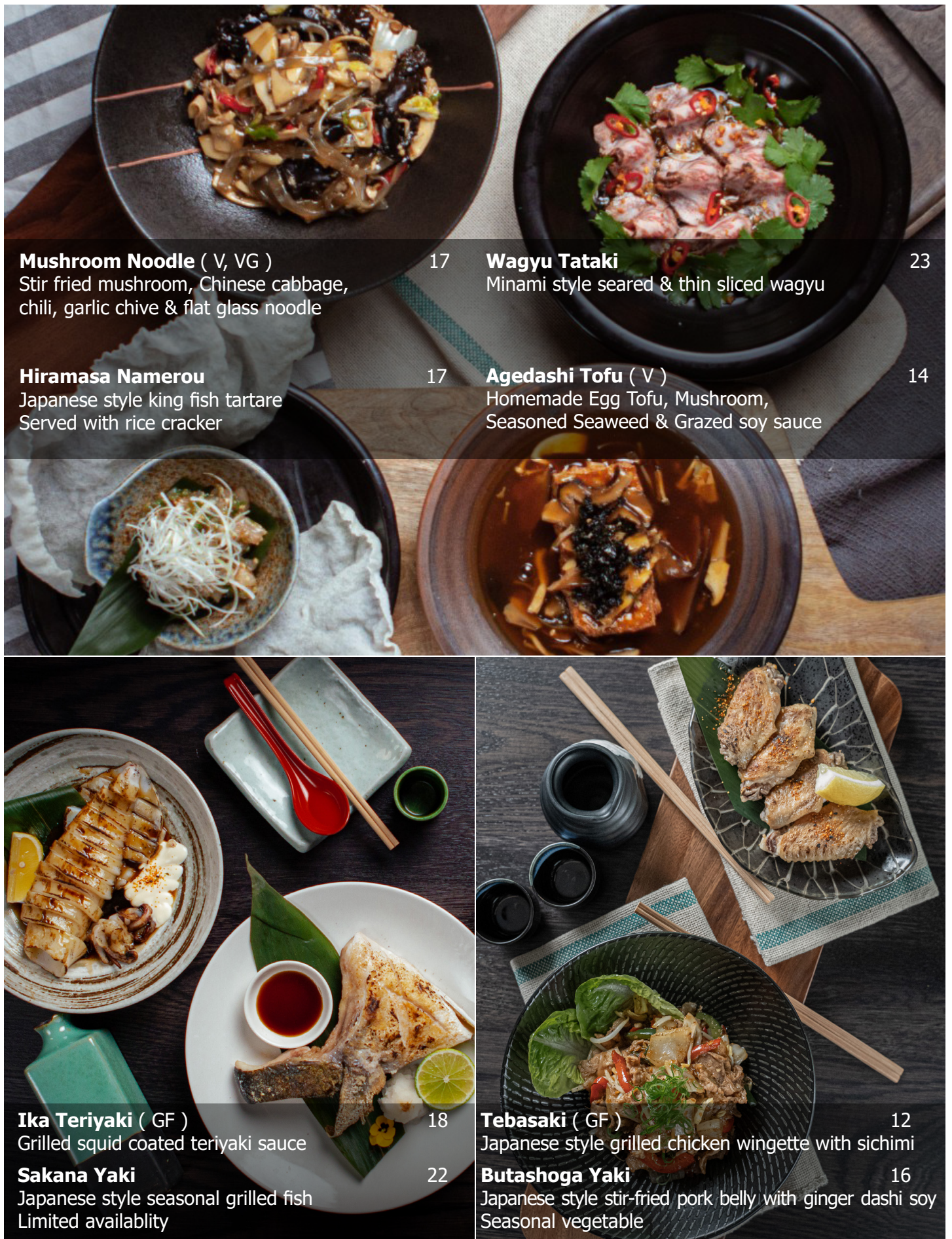
17

**Ebi Mayo**  
deep-fried prawn coated with wasabi mayo sauce

16



## Small



**Mushroom Noodle** ( V, VG )  
Stir fried mushroom, Chinese cabbage,  
chili, garlic chive & flat glass noodle

17

**Wagyu Tataki**  
Minami style seared & thin sliced wagyu

23

**Hiramasa Namerou**  
Japanese style king fish tartare  
Served with rice cracker

17

**Agedashi Tofu** ( V )  
Homemade Egg Tofu, Mushroom,  
Seasoned Seaweed & Grazed soy sauce

14

**Ika Teriyaki** ( GF )  
Grilled squid coated teriyaki sauce

18

**Sakana Yaki**  
Japanese style seasonal grilled fish  
Limited availability

22

**Tebasaki** ( GF )  
Japanese style grilled chicken wingette with sichimi

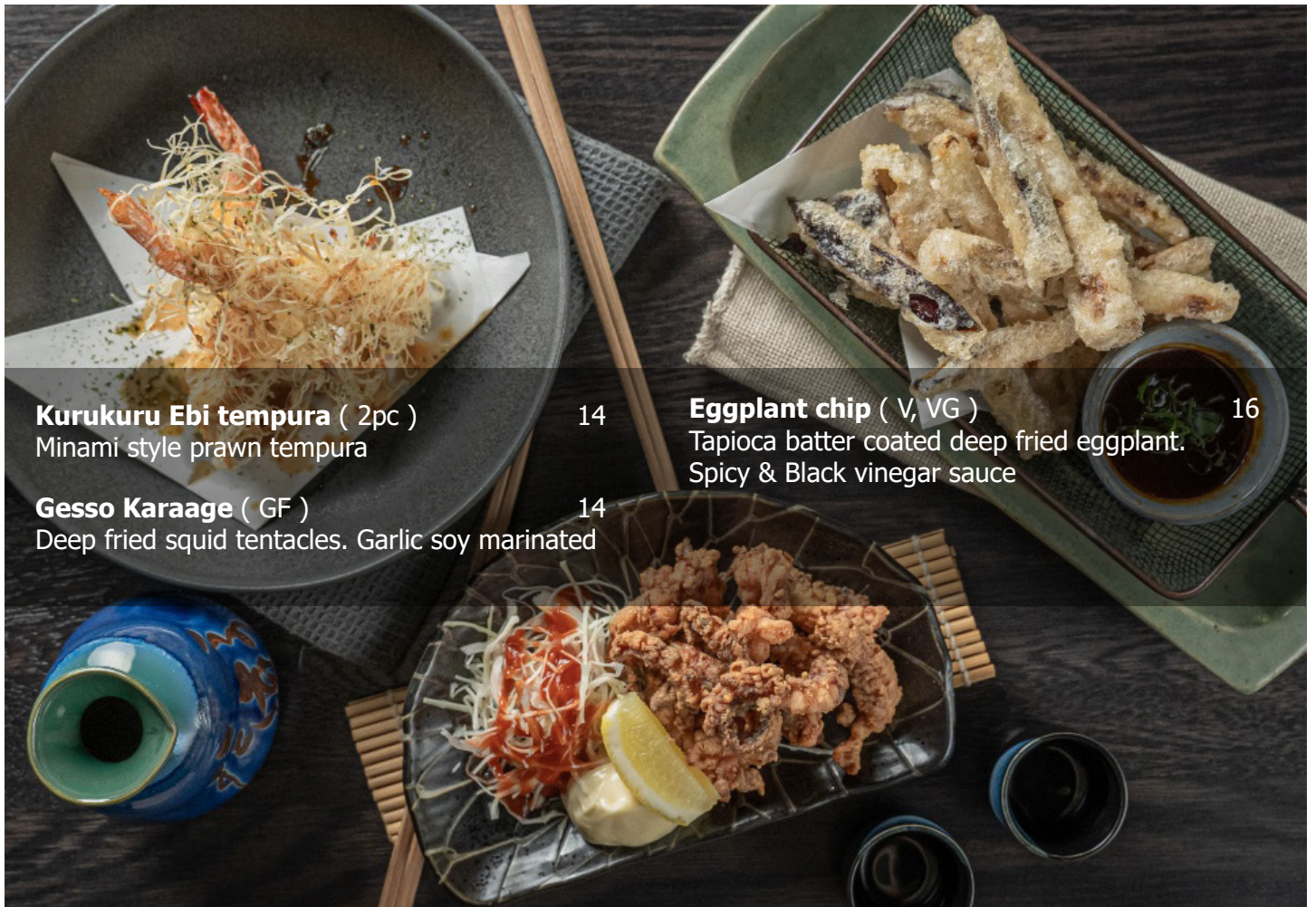
12

**Butashoga Yaki**  
Japanese style stir-fried pork belly with ginger dashi soy  
Seasonal vegetable

16



## Small



**Kurukuru Ebi tempura** ( 2pc )  
Minami style prawn tempura

14

**Eggplant chip** ( V, VG )  
Tapioca batter coated deep fried eggplant.  
Spicy & Black vinegar sauce

16

**Gesso Karaage** ( GF )

Deep fried squid tentacles. Garlic soy marinated

14

**Fried Chicken** ( plain / sweet spicy / sweet soy )  
Deep fried Boneless chicken, Rice cake,  
radish pickle

16 / 17 / 17



# Sashimi

<b>Salmon Sashimi</b> ( 4 pc ) Fine cut fresh Tasmanian raw salmon	13
<b>Kingfish Sashimi</b> ( 4 pc ) Fine cut fresh west & south Australian raw kingfish	15
<b>Shiromi Sashimi</b> ( 4 pc ) Fine cut fresh white fish.	15
<b>Scallop Sashimi</b> ( 4 pc ) Raw Hokkaido scallop	16
<b>Sashimi Moriawase</b> ( 10 pc ) Chef's choice of Assorted Sashimi platter	36





# Sushi

<b>Sushi Moriawase Entree</b> ( 6 pc )			20
Chef's choice of Assorted Sushi platter			
<b>Sushi Moriawase Main</b> ( 10 pc )			37
Chef's choice of Assorted Sushi platter			
<b>Ebi Tem Maki</b> ( 6 pc )			18
Prawn tempura, tobiko, cucumber, wasabi mayo, sesame seed			
<b>Shake Avo Maki</b> ( 6 pc )			15
Salmon, avocado, red onion, coated with tobiko			
<b>Unagi Avo Maki</b> ( 6 pc )			19
Grilled eel, avocado, tobiko, red onion, wrapped with cucumber paper			
<b>Hoso Maki</b> ( 6 pc )			9
Small sushi rolls with your choice of filling : Avocado / Cucumber / Salmon			
<b>Sushi A La Carte</b> ( 2 pc )			
Salmon	7	White fish	8
Kingfish	8	Tamago	7
Scallop	9	Unagi	11
Prawn	11		





# Main



**Wagyu steak ( 200g )**

49

Medium sous vi de cooked and seared  
Seasonal vege  
Sea salt, Wasabi salsa, Sweet miso, Yuza soy



**Buta Kakuni ( GF )**

32

Sealed and slow cooked pork belly  
in Japanese sweet soy stock



**Sukiyaki Style Beef Hot Pot (Soupless)** 29

Thin slice wagyu meat and vegetable  
Cooked with sweet soy dashi  
Sesame dipping sauce



**Kungpao chicken**

28

Deep-fried and stir-fried chicken,  
Dried chili, Spring onion, Diced onion, Cashew



# Main

## Kaisen Cold Soba

28

Variety of seafood and grated mountain potato  
on cold soba noodle



## Asari sakamushi

28

Neck clam egg noodle soup  
Cooked with sake



## Gourmet seafood chawanmushi ( GF ) 26

Japanese egg custard  
with variety seafood, mushroom



## Shiromi Saikyo Yaki ( GF )

35

Grilled white fish  
marinated with Saikyo miso(Japanese sweet miso)





# Rice

**Mushroom Fried rice** ( V, VG ) 18

Stir fried Mushroom, rice,  
Chinese cabbage, chili, egg

**Salmon Ochazuke** ( GF ) 16

Slow cooked salted salmon, rice, seasoned seaweed, wasabi & pickle  
Partially steeped in green tea

**Unagi seiro** 19

Steamed eel, rice, egg in bamboo steamer. Homemade eel sauce.

**Steamed rice** 4





# Shabu Shabu

Pre-order only

**\$95 for two**

(\$45 per extra serve)

includes Wagyu 500g, katsuo broth, seasonal vegetables, mushroom, tofu,  
udon noodle, dipping sauce

## Extras

Wagyu 200g 30 / Vegetable set 10





# Sake

## House Sake

150ml 11  
300ml 20

## 300ml

Dassai 45 Yamaguchi 16% 39  
Junmai Daiginjo

A fruit aromatics and delicate sweetness.

Dassai 39 Yamaguchi 16% 49  
Junmai Daiginjo

A luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.

Kuromatsu Hakushika Hyogo 14% 29  
Junmai Ginjo

Mild and dry in taste and with a fresh, fruity ginjo flavor and full body.

Urakasumi Junmaishu Miyagi 15.3% 32  
Junmai

Mild and pleasant sake. Excellent pairing with many foods.

Chiyomusubi Goriki 60 Tottori 15% 29  
Junmai Ginjo

Comfortable fruit fragrances such as grapes or pears.

Soft when beginning and smooth when finishing.

Kubota Junmai Daiginjo Niigata 15% 35  
Junmai Daiginjo

Notes of pear and melon, with a harmonious acidity and pleasant mouthfeel.

Takara Mio Sparkling Sake Kyoto 5.1% 29

Bright with aromas of peach, ripe persimmon, freesia, and fresh bread.

## Fruit Infused Sake

Hakutake Yuzumon 300ml Kumamoto 8% 35

Balanced sweetness and a fresh citrus taste.

Hakutake Umepon 300ml Kumamoto 10% 35

Blended with plum and Dekopon orange juice. Balance of tangy and sweet.

## 720ml

Hyaku Moku Junmai Ginjo Hyogo 16% 99  
Junmai Ginjo

Elaborate aromas of ripe pear, notes of plum and yellow flowers.

The rich rice umami and subtle acidity, dry and delicate finish.

Dassai 45 Yamaguchi 16% 81  
Junmai Daiginjo

A fruit aromatics and delicate sweetness.

Dassai 39 Yamaguchi 16% 109  
Junmai Daiginjo

A luscious and juicy character with a nectar like sweetness on the palate, followed by a long bright finale.

## 1800ml

IPPIN Junmai Ibaraki 15% 129  
Junmai

Nicely balanced medium bodied Sake. Smooth on the palate with a dry and finish.

## Japanese Spirits

Suntory Kakubin 700ml Kyoto 40% 159  
Japanese blended whisky

Light, sweet and crisp, boasts both balance and versatility. A stimulating blend of biscuit, vanilla, smoke and spice.

Suginishiki Shochu-14YO Sherry Cask 500ml Shizuoka 37% 149  
Barrel aged shochu

Pungent spice and caramel nose with raisin and a hint ofwood.

The palate is round and generous, which focuses into complex spice, fruit and a hint of sweetness.



# Wine

Red Wines	G	B	White Wines	G	B
House Red <i>Cabernet Merlot</i>	8	29	House White <i>Chardonnay</i>	8	29
Hedonist Biodynamic Organic Shiraz <i>McLaren Vale, SA</i> <i>Spicy, dark red berries, black pepper, subtle oak, nutmeg, soft and velvety, luscious</i>	10	40	Nowhere Road Riesling <i>Clare Valley, SA</i> <i>Fresh citrus acidity with grapefruit, lemon, lime and floral aromas</i>	10	39
St Huberts 'The Stag' Pinot Noir <i>Yarra Valley, VIC</i> <i>Sweet cherry richness with lovely forest floor aromas</i>	10	42	Five Partners Sauvignon Blanc <i>Marlborough, NZ</i> <i>Tropical passionfruit, gooseberry, bright acidity, refreshing</i>	10	39
Claymore Cabernet Sauvignon <i>Clare Valley, SA</i> <i>Bittersweet symphony</i>		40	Four Southern Boys Pinot Grigio <i>Adelaide Hills, SA</i> <i>Crisp and refreshing. Dry finish and beautifully balanced acidity</i>	10	42
Hedonist Organic Cabernet Sauvignon <i>McLaren Vale, SA</i> <i>Blackcurrant, a touch of dried herbs and a hint of black truffle</i>		42	Haselgrove First Cut Pinot Grigio <i>Adelaide Hills, SA</i> <i>Lifted aromas of ripe citrus, honeydew and peach blossom.</i>		45
Casale Vecchio Montepulciano <i>Abruzzo, Italy</i> <i>Intense, persistent, fruity, strong aroma of wild berries, prunes, spices and liquorice</i>		49	Cape Schanck T'gallant ROSE <i>Mornington Peninsula, VIC</i> <i>Ripe berry aromas with hints of smoked meats and spice.</i>		42
Hamelin Bay 'Five ashes Vineyard' Cabernet Sauvignon <i>Margaret River, WA</i> <i>Delicious aroma of red fruits, cassis, cocoa, black pepper and herbs</i>		58	Haselgrove 'Staff' Chardonnay <i>Adelaide Hills, SA</i> <i>Fresh honeydew, brown lime, fine natural acidity, textural oak characters.</i>		42
Penfolds Bin 150 Shiraz <i>Barossa Valley, SA</i> <i>Dark chocolate, coffee, structured savoury finish</i>		160	Sparkling Wines	G	B
			Bottega Prosecco DOC <i>Prosecco, Italy</i> <i>Fresh, crisp, wild flowers, citrus, sherbet, brioche</i>	10	42
			Capel Vale NV Debut Sparkling Brut <i>Margaret River, WA</i> <i>A seductive aroma and a delicious mouth feel, and a crisp clean finish.</i>		48



# Spirits

## Spirits

Suntory Kakubin Whisky	11
Johnnie Walker Black	11
Johnnie Walker Red	10
Jack Daniel's	11
J & B	11
Jim Beam	11
Gordon's London Dry Gin	11
Crystal Head Vodka	13
Absolute Vodka	11
Absolute Raspberri	11
Bacardi	11
Havana Club	11
Patron XO Cafe	11

## Cocktails

Espresso Martini	17
<i>Absolute Vodka, Kahlua, Espresso</i>	
Mojito	16
<i>Bacardi, Soda Water, Lime, Mint</i>	
Citrus Gin Tonic	16
<i>Queenscliff Distillery Citrus Gin, Tonic Water, Orange, Lime</i>	
Pink Gin Lemonade	15
<i>Gordon's Pink Gin, Prosecco, Lemonade, Strawberry</i>	

## Highball

Suntory Whisky Highball	12
Lychee Soju Highball	15
Yuzu Sake Highball	15



# Drinks

## BEER

### On Tap

Asahi	Japan	300ml	11
		400ml	13
		1140ml	32
Orion	Japan	320ml	10
		1140ml	28

### Bottled

James Boags Premium Light	Tasmania	9
4 Pines Pale Ale	Manly, NSW	10
Cass	Korea	9
Kirin Ichiban	Japan	10

## CIDER

Somersby Apple Cider	10
Rekorderlig Strawberry & Lime	Sweden 10

## TEA

Jasmine, Green, Genmai	Pot 6
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## ICED TEA

Lychee Iced Tea	6
Peach Iced Tea	6
Lemon Iced Tea	6
Oolong Tea (Unsweetened)	5

## SOFT DRINK & JUICE

Ramune Japanese Cider	6
Suika Watermelon Cider	6
Daruma Apple & Lemonade Japanese Cider	6
Coke, Coke Zero, Sprite	4
Orange Juice	6
Lemon Lime Bitters	7
Sparkling Water	250ml 4
	750ml 10

## KOREAN

Chamisul Soju [ Fresh, Green grape, Grapefruit ]	360ml	18
Jinro24 Soju	700ml	38
Rice Wine	750ml	18

## RICE WINE COCKTAILS

Strawberry Rice Wine Cocktail	19
Peach Rice Wine Cocktail	19

## SOJU COCKTAILS

Peach Soju Cocktail	19
Strawberry Soju Cocktail	19
Lychee Soju Cocktail	20