

Dinner Menu

Appetizer

Edamame	\$7	Steamed Japanese rice	\$3
Salt, roast or chilli garlic			
Gyoza	\$9 / \$10		
Pork or vegetable			
Takoyaki	\$11.9		
Octopus balls with mayonnaise and bbq sauce			
Miso soup	\$ 5		
Traditional dashi water,wakame&tofu, two kinds of miso			

Sashimi

Sashimi Santenmori (8pcs)	\$18		
Chef's selection,3 kind of fresh fish			
Sashimi Moriawase (20pcs)	\$35		
An assortment of today fresh fish			
<u>Sashimi 7 pieces</u>			
Salmon	\$18		
Salmon belly	\$21		
Kingfish	\$22		
Tuna	\$23		
Scampi	\$33	3 way sashimi taste with sauce	\$22
Scallop	\$18	chef selection 3 kind of fresh fish with special sauce	
Salmon Carpaccio	\$18	Tuna Tataki	\$20
Sliced salmon serve with shredded onion and shiso ponzu		seared tuna sesame ponzu and onion	
Kingfish Carpaccio	\$19.9	Spicy kingfish ceviche	\$18
Sliced kingfish with yuzu citrus		sliced kingfish with avo dressing and sorrel	
Wagyu Carpaccio	\$20.9	Thinly sliced snapper	\$18
Sliced wagyu serve with ponzu sauce		Truffle oil with toshizu shio konbu umeboshi	

Sushi bar

Assorted Sushi nigiri special set \$35

Chef's selection of fresh fish and sauce with special ingredients

Nigiri 2 piece

Salmon	\$8.9	Ikura ship	\$15
Tuna	\$9.9	Tobiko shio	\$8
Kingfish	\$9.9	Scampi	\$22
Snapper	\$9.9	Cooked Local King prawn	\$15
Scallop	\$9.9	All Seared extra	\$1

Hand roll

Eel	\$12
Ebi tempura	\$9.9
Fresh Salmon	\$9
Fresh tuna	\$9

Hosomaki

Tuna	\$9.9
Salmon	\$8
Avocado	\$7
Cucumber	\$7
Natto	\$8
Cucumber Ume	\$8

Uramaki (medium)

Salmon avocado roll	\$13	Aburi salmon with scallop roll	\$16
Spicy tuna roll	\$15	Aburi Salmon roll	\$14
California roll	\$14	Karrage roll	\$12
Tempura prawn roll	\$15	Vegetarian roll	\$12.9
Spider roll	\$15.9		

Agemono (Tempura)

Assorted Tempura	\$27.9	Haloumi tempura	\$12
Chef's selection of prawn, fish and vegetable		lightly fried haloumi with dashi broth	
Assorted Vegetable Tempura	\$16.9	isobe prawn	\$16
Chef selection fresh vegetable tempura		Ebi in tempura mix with yuzu & spicy aioli	
Local king prawn tempura	\$23.9	Agedashi tofu	\$14.9
Light battered king side prawn		locally made soft tofu in dashi broth	
fish tempura	\$15.9	Karaage	\$16.9
light battered fish of the day		Japanese style marinated fry chicken	
Salt & paper squid	\$17		
Light battered squid with light ponzu			
Tempura scampi	\$33		
Ume shiso amazu , dill paper corn			

Salad

Tofu salad	\$17
Tofu with garden salad	
Garden salad	\$12
Avocado green oak wakame radish sesame dressing	

Grill

Grilled eel	\$28	Yakitori	\$10
Japanese style kabayaki with original unagi sauce		grill chicken with teriyaki sauce	
Nasu dengaku	\$18	Black miso cod	\$ 30
Grilled eggplant with dengaku miso		Black cod marinated in saikyo miso	

Main

Teriyaki chicken \$26

spring onion, spinach , free range chicken in a sweet teriyaki glaze

Waygu sirloin yakiniku \$40

High quality sirloin with spinach and shitake with yakiniku sauce

Chicken outlet \$25

Break crumb chicken thigh serve with salad

Grilled eel \$28

Teriyaki salmon \$28.9

Freshly cut salmon fillet

Dessert

Handmade tiramisu mousse daifuku \$13

Edamame cheesecake \$13

Vanilla ice cream \$5