

Dinner Menu

Appetizer

Edamame	\$5/ \$7	Steamed Japanese Rice	\$3
Salt / Roasted /Chili garlic			
Gyoza	\$9 / \$10	Yakitori	\$10
Pork or vegetable			
Takoyaki	\$10	Wagyu Beef Carpaccio	\$20
Octopus balls with mayonnaise and bbq sauce			
Miso soup	\$ 5	Eggplant Nasu Dengaku	\$16
Traditional dashi water, wakame & tofu, two kinds of miso			
Dashimaki Egg Omelette	\$10	Agedashi Tofu	\$14
Umaki	\$18		
Traditional Egg Omelette with Grilled Eel			

Sashimi

Sashimi Santenmori (8pcs)	\$19		
Chef's selection,3 kind of fresh fish			
Sashimi Moriawase (20pcs)	\$38		
An assortment of today fresh fish			
<u>Sashimi (7pcs)</u>			
Salmon	\$18	Bluefin Tuna	\$28
Salmon belly	\$21	Bluefin Chutoto	\$29
Kingfish	\$21	Bluefin Otoro	\$30
Tuna	\$23		
Scampi	\$33	3 Way Sashimi Taste With Sauce	\$22
Scallop	\$18	chef's 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	\$18	Spicy kingfish ceviche	\$18
Sliced kingfish with yuzu citrus		sliced kingfish with avo dressing and sorrel	
Wagyu Carpaccio	\$20	Thinly sliced snapper	\$18
Sliced wagyu serve with ponzu sauce		Truffle oil with tosazu shio konbu umeboshi	

Sushi bar

Assorted Sushi nigiri special set \$35
 Chef's selection of fresh fish and sauce with special seasonal ingredients

Nigiri 2 pieces

Salmon	\$8	Ikura ship	\$15
Tuna	\$8	Tobiko shio	\$8
Kingfish	\$8	Scampi	\$22
Snapper	\$8	Cooked Prawn (1pc)	\$8
Scallop	\$8	All Seared extra	\$1
Unagi (Grilled Eel)	\$8		

Hand Roll

Eel	\$8
Ebi Tempura	\$8
Fresh Salmon	\$8
Fresh tuna	\$8
Soft Shell Crab	\$8
California Hand Roll	\$8

Hosomaki

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

Sushi Maki (Medium Rolls)

Salmon avocado Rolls	\$13	Aburi Salmon with Scallop Rolls	\$16
Salmon,Avocado,Mayonnaise		Seared Salmon ,Scallop,cucumber,mayonnaise,wasabi	
Spicy Tuna Rolls	\$15	Aburi Salmon Rolls	\$16
Spicy tuna,red onion,avocado sesame mayonnaise		Salmon cucumber top with seared salmon and	
California Rolls	\$14	Karrage Rolls	\$12
Inside crab stick,avocado,tobiko ,mayonnaise,lettuce.		Fried chicken,avocado,mayonnaise,sesame	
Tempura Prawn Rolls	\$20	Vegetarian Rolls	\$11
King prawn tempura,avocado,mayonnaise,tobiko		Seasonal vegetables with sesame topping	
Spider Rolls	\$15		
Softshell crab,cucumber,mayonnaise,tobiko			

Agemono (Tempura)

Assorted Tempura	\$27	Scampi Tempura	\$33
Chef's selection of prawn, and vegetables		Ume,shiso,amazulu,dill pepper corn	
Assorted Vegetable Tempura	\$16	Spicy Tempura prawn	\$16
Chef selection fresh vegetable tempura		Ebi in tempura mix with yuzu & spicy aioli	
Local king prawn tempura	\$24	Agedashi tofu	\$14
Light battered king side prawn		locally made soft tofu in dashi broth	
Fish Tempura	\$16	Karaage	\$16
light battered fish of the day		Japanese style marinated fry chicken	
Salt & paper squid	\$18	Soft shell crab.	\$20
Light battered squid with light ponzu or Miso Mayo			

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		grilled chicken with teriyaki sauce	
Nasu Dengaku	\$16	Grilled King Prawn	\$17
Grilled eggplant with dengaku miso		Grilled king prawn with cream konbu sauce	

Main

Teriyaki chicken	\$28
spring onion, spinach , free range chicken in a sweet teriyaki glaze	
Waygu Sirloin Yakiniiku	\$43
Premium wagyu sirloin with spinach and shitake , yakiniiku sauce	
Chicken cutlet	\$25
Break crumb chicken thigh served with salad	
Teriyaki Salmon	\$29
Pan fry teriyaki salmon,spinach,edamame bean with teriyaki sauce	
Ginger Pork Belly	\$25
Thinly sliced pork belly, stir fry with ginger flavour	
Saikyoyaki	\$45
Toothfish marinated in saikyo miso over 36 hrs , grilled with miso glaze	
Vegetable Tofu Nabe Pot	\$20
Seasonal organic vegetables, handmade tofu,konbu soup base	

Dessert

Homemade Blueberry Cheesecake	\$15
Homemade Maccha Cheesecake	\$15
Handmade Daifuku	\$13
Homemade Edamame Cheesecake	\$13
Vanilla / Chocolate/Maccha Ice Cream	\$5
Kensington Pride Mango Gelato	\$7
Yuzu Gelato	\$7