



\$26

Tuna, salmon, reef fish and hamachi

Fresh Tuna salad





\$30

Fresh tuna, mixed asian lettuce, avocado, orange toast with onion dressing, wasabi mayo and salmon roe

Wafu Sunomono 🔛





\$36

Shrimp, octopus, mackerel, seaweed and cucumber in japanese traditional sunomono dressing and sesame seed

Kani Salad





\$36

Crabmeat, crab stick, yellow mango, seaweed, cucumber, tobiko and japanese mayo dressing

Mixed Green V



\$20

Mixed asian lettuce, cucumber, tomato and avocado toast in sesame dressing or onion dressing























Prawn tempura (3pcs) (3pcs)







\$38

Light buttered deep fried prawn

Beef gyoza (3pcs)



\$52

Minced wagyu beef, white cabbage, shitake mushroom carrot and water chestnut

SUSHI AND SASHIMI



Salmon	\$30
Hamachi	\$32
Reef fish	\$28
Tuna	\$30
Ama Ebi	\$32
Octopus	\$32
Mackerel	\$30
Otoro	\$98

Sashimi Platter (12pcs)



Tuna, salmon, reef fish, hamachi, ama ebi, octopus, ama ebi, mackerel























SIGNATURE ROLLS



\$32

Crab meat, avocado, tobiko and japanese mayo, crabstick

Tempura prawn roll







\$38

Prawn tempura, avocado, japanese mayo and tempura crisps

Spicy tuna roll







\$32

Fresh tuna, scallion, sichimi, tempura crisps, cucumber and spicy mayo

Arigato Roll







\$35

Tempura Prawn, sweet potato, pistachio, spicy mayo and capsicum

Classic Thin Roll (6pcs)





\$26 Tuna \$32 Salmon \$34 Crabstick \$20 Cucumber \$20 Pickled Radish \$22 Avocado

























SOUP



\$22

Oyster, shitake, shimeji and enoki musroom, seaweed, tofu and scallion



\$42

With seaweed, scallions and tofu

Spicy Seafood Miso soup







Prawn, mussel, reef fish and scallop with wakame, tofu and scallion, chili oil and togarashi

NOODLE

Stir fried thick udon noodle with vegetables

Yaki	udon	Seafood

\$36

Chicken

\$25

Beef

\$30

Seafood

\$30

MAIN COURSE

DON BURI

Japanese rice bowl dish























\$50

Yakiniku Pork Don 😂 🥫

Pan fried thin-sliced pork belly, ginger, white onion, beansprout, white cabbage, carrot and yakiniku sauce



\$50

Grilled thin-sliced angus beef in garlic soya sauce with mixed asian vegetable and poached egg

Chicken Teriyaki Don



Grilled chicken thigh in teriyaki, sesame seed, scallion, bokchoy and beansprout

Mixed Tempura Don





\$40

Tempura of prawn, crab stick, reef fish and mixed vegetables

Don Buri

\$50

Japanese rice bowl dish

Unagi Don



Broiled fresh water eel in sweet soya eel sauce, sesame seed and Mixed mushroom

Sashimi Moriawase Don



\$68

Bowl of sushi rice or japanese steamed rice topped with Salmon, tuna, hamachi, prawn, octopus and salmon roe























DESSERT

	Yuzu and White	Chocol	ate Dome		\$32
A combination of macha, japanese citrus and white chocolate					<u>,</u>
	Assorted Mo	chi ice	cream		\$32
Jā	apanese rice cake wit	h ice cr	eam at the cer	nter	
	Banar	na Katsı	J		\$22
Deep f	ried breaded banana	toppe	d with vanilla ic	e cream	
	Ginger cho	colate	cake		\$24
	Chocolate cake wit	h freshly	y grated ginger		
	Tempura	a Ice cr	eam		\$22
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