**Menu**

Breakfast

**Gohan**

A bowl of plain steamed white (hakumai) or brown (genmai) rice.

**Natto Rice**

Fermented soybean served over steamed white (hakumai) or brown (genmai) rice, seasoned with soy sauce.

Options: Katsubushi (dried bonito shavings), chopped green onions, karashi (spicy mustard), kizaminori (sliced dried and seasoned seaweed)

**Okaya**

Rice gruel served with toasted white sesame seeds, Japanese salted salmon, mitsuba (Japanese parsley), kizami nori (shredded nori seaweed) and umeboshi (Japanese pickled plums)

**Tomago Kake Gohan**

Protein and carbohydrate rich bowl of rice topped with raw egg and soy seasoning.

**Yakizakana**

Traditional salted and seared fish ([Aji] Dried horse mackerel or salmon)

**Tsukemono**

An assortment of pickled vegetables served as a side dish gently complimenting a bowl of Gohan (rice).

Options: Daikon (Japanese Radish), cucumber, eggplant, cabbage, water lily root, umeboshi (plum), carrot and shallots.

**Miso Shiru**

Fermented soybean paste (miso) in dashi broth. Tofu, chopped green onion, wakame seaweed, Japanese mushrooms, and a seasonal ingredient (ask waiter)

Optional: deep-fried tofu (aburaage)

A-La-Carte

**Ramen**

**Chilli Prawn Ramen**

Ramen noodles, beans and chilli marinated prawns served in a spicy vegetable broth. Topped with chopped green onions and lime.

**Chicken Ramen**

Ramen noodles in chicken soup garnished with spring onions, coriander, lime, and grilled chicken

**Grilled Duck Ramen**

Noodles in vegetable broth topped with red onion, green onion, coriander and pan-seared duck breast

**Soups**

**Seafood Soup**

Vegetable broth with mixed seafood, topped with Japanese sake

**Dumpling Soup**

Traditional Japanese dumplings filled with beef and chives served in a chicken stock , topped with green chopped onions.

**Main course**

**Ebi Fried**

Large breaded fried shrimp served with a bowl of hakumai/genmai rice and lemon.

**Grilled mixed vegetables**

Grilled carrot, aubergine, spring onion, mushroom and sweet potato topped with butter and Japanese soya sauce.

**Japanese BBQ Spareribs**

BBQ pork spareribs grilled in Japanese style, marinated in Japanese BBQ sauce. Served with mixed vegetables and apple honey sauce.

**Tofu Steak with Mushrooms**

Tempura fried tofu marinated in soy sauce, maple syrup, sesame oil and rice vinegar. Topped with shiitake mushrooms and mushroom sauce.

**Sushi**

**Tiger Roll**

Avocado, shrimp, tempura, cucumber, tobiko

**Philadelphia Roll**

Salmon, avocado, cream cheese

**Crunch Roll**

Spicy tuna, crispy seaweed, tempura

**Dynamite Roll**

Shrimp, tempura, yellowtail, bean sprouts, carrots, avocado, cucumber, chilli, spicy mayo.

**Dragon Roll**

Eel, crab, cucumber, avocado, eel sauce

**California Roll**

Crab, avocado, cucumber, sesame seeds

**Spicy Tuna Roll**

Tuna, mayo, chilli sauce

**Vegetable Roll**

Cucumber, fresh carrot, scallion, avocado, asparagus, cream cheese

**Tempura Roll**

Tempura prawn, sesame seeds, cucumber

**Sashimi** (served with mixed leaves and ginger)

**Ahi**

raw tuna

**Aji**

Spanish mackerel

**Amaebi**

Sweet shrimp

**Bincho**

Albacore white tuna

**Kani**

Cooked crab meat

**Saba**

Raw mackerel

Dessert

**Banana Sushi**

Japanese-inspired dessert combining chocolate dipped bananas with crushed pistachios.

**Wagashi (served with green tea)**

Traditional Japanese sweet served with a hot cup of green tea. Made of sweet azuki bean paste (anko), rice cakes (mochi), Japanese agar (kanten) or sesame paste.

**Namagashi**

Rice flour and anko filling, delicately shaped by hand to represent each season of the year.

**Daifuku**

A small ball of anko wrapped in mochi (soft rice cake). Covered with a dusting of potato starch.

Options: Strawberry, sweet beans, ice cream.

**Dango**

Steamed rice flour dumplings served skewered and topped with anko.

Green Tea Cookies

Macha flavoured, green tea cookies loaded with white chocolate chips.

**Ice cream**

**Green tea**

**Vanilla**

**Chocolate**

**Strawberry**

**Lemon Sorbet**