

Warm Entree

01	Miso soup - soy based thin soup with tofu, seaweed and shallots	\$8.00
02	Seafood soup - complimented with shaved fish, prawns & scallop	\$12.00
03	Edamame - boiled healthy young soy beans with salt (V)	\$12.00
04	Agedashi tofu - deep fried bean curd dipped in tempura sauce (V)	\$12.00
05	Nasu - thin slice of battered eggplant served with miso dressing (V)	\$12.00
06	Yasai gyoza - dumplings filled with vegetables (V)	\$12.00
08	Takoyaki - deep fried octopus rolls with okonomiyaki & mayonnaise	\$15.00
07	Gyoza - dumpling filled with minced pork, mushrooms & vegetables	\$12.00
09	Tori karaage - seasoned crispy coated chicken pieces	\$12.00
10	Yakitori - chicken skewers braised with yakitori sauce	\$12.00
11	Beef asparagus roll - sliced beef wrap with asparagus & carrot	\$18.00
12	Tempura moriwase - crunchy battered prawns and vegetables	\$18.00
13	Yasai tempura moriwase - crunchy battered vegetables (V)	\$15.00
14	Tempura Spring Roll - crispy spring roll in tempura batter served with sweet chilli mayo	\$15.00
15	Deep fried sweet potato - served with sweet chilli	\$12.00
16	Ikageso - deep fried seasoned baby squid tentacles with chilli mayo	\$15.00

Cold Entree

Nigiri- ashes on the sushi rice

17	Unagi - eel	\$12.00
18	Seaweed salad gunkan - green seaweed top on sushi rice	\$12.00
19	Inari - bean curd filled with sushi rice	\$8.00
20	Aburi salmon - grilled salmon	\$18.00

Maki- rolled sushi with seaweed

21	Kappa maki - mini seaweed roll with cucumber	\$8.00
22	Tekka maki - mini seaweed roll with raw tuna	\$8.00
23	Shake maki - mini seaweed roll with raw salmon	\$8.00
24	Avocado roll - avocado with mayonnaise	\$10.00
25	Avocado & salmon roll - avocado and salmon with mayonnaise	\$12.00
26	Chicken roll - teriyaki chicken, cucumber, sweet soy sauced radish with mayonnaise	\$12.00
27	Chicken katsu roll - bread crumbed chicken, cucumber, lettuce with mayonnaise	\$12.00
28	Tempura roll - tempura prawn, cucumber, lettuce with mayonnaise	\$15.00
29	California roll - prawn, seafood stick, cucumber, avocado with fish eggs	\$15.00
30	Vegetarian roll - avocado, cucumber, sweet soy sauced radish with shiso powder	\$12.00
31	Spider roll - deep fried soft shell crab topped with mayonnaise	\$18.00
32	ZenX roll - deep fried salmon & prawn rolled in seaweed	\$18.00
33	Sushi moriawase - 5 pieces nigiri with raw fishes	\$18.00
34	Sashimi moriawase - 4 pieces each of three kinds of fish	\$18.00
35	Sushi & sashimi moriawase - 3 pieces each of three kinds of fish and three nigiri sushi	\$20.00
36	Mixed pickles - pickled cucumber, red nasu, yellow radish (V)	\$10.00
37	Seaweed salad - green seaweed marinated in Japanese sesame dressing (V)	\$10.00
38	Tuna tataki - Soft and juicy served with ponzu sauce	\$18.00
39	Kakiage sushi - mixed vegetables tempura on sushi rice with sweet chilli sauce (V)	\$15.00
40	Abuno salmon roll - avocado, cucumber and crab stick roll topped with seared grilled salmon	\$20.00
41	Aburi hotate - grilled scallops on nigiri sushi rice topped with cheese mayo.....	\$18.00

Main Courses

42	Teriyaki - beef, chicken or fish based with teriyaki sauce	\$22.00
43	Yakiniku - pan fried thinly sliced beef tossed with ginger soy sauce	\$22.00
44	Chicken katsu - crumbed chicken served with worcester sauce	\$22.00
45	Tonkatsu - crumbed pork served with worcester sauce	\$22.00
46	Ebi fry - crumbed king prawns served with worcestershire sauce	\$29.00
47	Seafood in chilli sauce - fresh seafood sauteed in chilli sauce	\$29.00
48	Lamb mini teppan - sizzling lamb served with soy based sauce	\$29.00
49	Yakisoba - egg noodles with beef, seafood and vegetables	\$22.00
50	Okonomiyaki - Japanese style pizza with seafood and vegetables	\$40.00
51	Tempura moriawase - crunchy battered prawns, fish and vegetables	\$25.00
52	Tempura udon - udon noodle soup served with tempura prawns & veg	\$25.00
53	Unadon - grilled eel served on steamed rice	\$29.00
54	Tekka don - raw tuna with sashimi sauce served on steamed rice	\$29.00
55	Sushi moriawase - 6 slices raw fish nigiri sushi and small rolls	\$25.00
56	Sashimi moriawase - 4 pieces each of 4 kinds of fresh fishes	\$29.00
57	Sushi & sashimi moriawase - 4 pieces each of 3 kinds of fishes and 4 nigiri sushi and small rolls	\$29.00
58	Miso nikomi udon - udon noodle soup simmered in miso flavoured broth with chicken, crab stick, boiled egg and vegetables	\$25.00
59	Miso ramen - egg noodle flavoured with miso broth with toppings of Chashu pork, boiled egg and vegetables	\$25.00

Vegetarian Main Course

60	Yasai tempura - crunchy battered vegetable with tempura sauce	\$22.00
61	Yasai Yakisoba - stir fried egg noodles with julienne vegetables	\$22.00
62	Yasai itame - stir fried seasonal vegetables	\$18.00

Japanese hotpots

63	Sukiyaki - sliced beef and vegetable	\$68.00
64	Yosenabe - seafood and vegetable	\$68.00

Japanese rice

65	Steamed rice	\$5.00
66	Fried rice	\$8.00
67	Vegetarian fried rice Desserts	\$8.00

Desserts

68	Green tea ice cream - green tea flavoured ice cream topped with sweet red bean paste and strawberry	\$10.00
69	Tempura ice cream - mouth watering ice cream coated with sponge cake and tempura batter	\$15.00
70	Matcha cheese cake - rich and creamy baked greentea flavoured Cheese cake served with ice cream	\$18.00