

# Dear Valued Customers

お知らせ

## ALLERGY NOTICE

Please inform our staff of any allergies  
We will do our best to meet your needs,  
but we cannot accept responsibility for any adverse reactions



Popular



Vegetarian



Spicy



Gluten-free



Gluten-free available

## SURCHARGE

Due to rising operation costs, we will be introducing a 5% surcharge  
for dining in on Saturdays  
1.8% of card surcharge will Apply ALL card

*Birthd~~ay~~ cake corkage : \$10 per cake*

*For groups larger than 10 people*

We kindly request pre-orders and  
require a minim spend of \$50 per person

## TRADING HOURS

Monday to Friday 5pm-10pm (Last order 9:30pm)

Saturday Lunch 12pm-3pm (Last order 2:30pm)

We may need to close the shop earlier, depending on the circumstances.

Thank you for your understanding.

Sunday and public Holiday closed

## BOOKING POLICY







All seating is limited to 90 minutes; however, there is no time limit after 8 PM  
or if no other customers have booked the table.

Bookings may be released after 15 minutes of NO SHOW





Walk-ins are welcome, subject to availability.



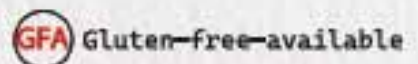
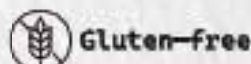
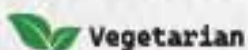
# SUSHI & SASHIMI 寿司 刺身

-  Assorted Today's Sashimi 9pcs 5kinds  29  
 Finley sliced daily selection of assorted sashimi
-  Assorted Omakase Nigiri Sushi 7pcs  30  
 Daily selection of 7pcs nigiri and egg omelette
-  Aburi Salmon Nigiri Teri Mayo 6pcs  21  
 Lightly seared salmon nigiri mayo & teriyaki

## A LA CARTE

	Nigiri 2pcs	Sashimi 4pcs
Salmon 	9	18
Tuna 	9	18
King Fish 	9	18
Cuttlefish 	8	16
Eel *Grilled	12	25
Salmon Roe	11	20
Pickled Blue Mackerel 	8	16
King prawn 	9 (Large 1pc)	N/A
Soy Marinade Salmon Belly	10	N/A
Soy Marinade Tuna	10	N/A
Egg	5	8
Snapper 	8	16
Scallop 	9	18

\*All Traditional Nigiri are served with Aka Syari (Red Vinegar Sushi Rice)



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# SUSHI ROLL

Cut Roll (8pcs)      Hand Roll

Salmon & Avocado 	12	10
Cooked Tuna & Avocado 	8	6
Teriyaki Chicken & Avocado	8	6
Chicken Katsu & Avocado	8	6
Fresh Tuna & Cucumber 	12	10
Dynamite Roll Spicy Tuna  Soy & chilli marinade raw tuna, chilli powder	12	10
Vege Roll Tempura asparagus, cucumber, avocado	8	6
Eel & Cucumber	12	10
 Tempura prawn & Avocado Roll	12	10
 Soft shell crab & Cucumber	15	N/A
California Roll Prawn, cucumber, avocado, egg	12	10

## BABY ROLL (6PCS)

Cucumber  	4	Teriyaki Chicken	4
Avocado  	4	Plum and Shiso Cucumber 	4.5
Egg	4	Salmon 	6
Cooked Tuna 	4	Fresh Tuna 	6

## SALAD

Green Salad 	6
Mixed salad leaf, w/ onion vinaigrette	
Mix Green With Seaweed	10
Mixed salad leaf & seaweed w/ onion vinaigrette	
Mix Green With Tofu 	10
Mixed salad leaf & tofu w/ onion vinaigrette	



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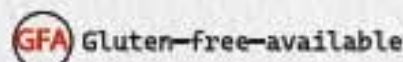
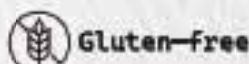
# NIBBLE おつまみ

## COLD

- Tsukemono**  8  
Cucumber, tomato, chinese cabbage
-  **Fresh Cabbage**  8  
Marinade w/ salted sesame
- Wagyu Beef Tataki Garlic Ponzu** 20  
Charcoal seared rare wagyu 8 slices w/garlic ponzu
- Pork Shabu Shabu Salad** 14  
Cooked pork belly slice w/ sesame sauce
- Scallop Jalapeño Vinegar**   18  
6 sliced fresh scallops w/ jalapeño vinegar chilli
- Salmon Tataki**   22  
Flame touched sashimi w/ jalapeño vinegar

## HOT

-  **Smoky Edamame**   8  
Charred soybeans
-  **Nasu Den Eggplant Miso**   7  
Deep fried eggplant w/ sweet miso
- Chicken Nanban \*8p** 16  
Crispy fried chicken w/ tartar sauce and sweet vinegar
-  **Chicken Karaage \*8p**  15  
Deep fried chicken w/ original spice
-  **Homemade Yaki Gyoza \*5p** 14  
Chicken and pork dumplings w/ citrus soy chilli oil
- Dashi Maki Egg Omelet** 14  
Japanese rolled omelet
- Ebi Chili Mayo**  18  
5pcs tempura prawn tossed in spicy mayo amazu
- Crab Flavoured Cream Croquettes \*4p** 12  
Crab flavoured cream croquettes w/ tonkatsu sauce





# YAKITORI (1 skewer) 焼き鳥

TARE (TERIYAKI) or SALT

- |  |   |
|--|---|
|  Thigh  6    | Skin  5                |
|  Negima  6.5 | Breast  5            |
| Wing  6   | Breast Tenderloin  6 |
| Momo Negi Shio 6.5<br>Thigh w/ salt sauce shallot  | Negima Miso 6.5<br>Thigh w/ leek w/ miso sauce  |
| Mune-Mentai Mayo 6<br>Breast spicy cod roe   | Sasami Ume Mayo 6<br>Breast tenderloin w/ plum shiso mayo   |
|  Meatball w/ Mild Boiled Egg 7<br>Tsukune (homemade chicken meat ball)                        |   |
| Meatball w/ Cheese 7<br>Tsukune (homemade chicken meat ball)   |   |

# INNARDS (1 skewer)

- |               |   |
|---------------|---|
| Gizzard       | 5 |
| Tail          | 5 |
| Liver         | 4 |
| Outside Skirt | 4 |
| Heart         | 4 |

Some innards may not be available  
Please ask our staff!  
Please choose Tare or Salt

# ASSORTED

- |  |  |
|--|--|
| Omakase 6 pcs Chef's Selection  25<br>Chef's selection of skewers 6 pcs                   |  |
|  Premium Omakase 37<br>Chef's selection of skewers 6 pcs including wagyu beef, king prawn |  |



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# KUSHIYAKI (1 skewer) 串焼き

Quail Egg 	5
Perino Tomato w/ Camembert Cheese 	5
Asparagus Pork 	6.5
Shiitake Mushrooms Stuffed Chicken Mince *2p	6.5
Enoki Mushrooms Pork *2p 	5.5
 King Prawn 	8
 Wagyu Tri Tip 	12

# VEGETABLES (1 skewer)

Asparagus 	4	Machi Rice Cake	5
Jalapeno  	4	Mochi w/ Cod Roe 	6
 Corn Butter	4	King Brown Mushrooms 	4
 Okura 	4		
Zucchini 	4		

# STEAK

Chicken Steak w/ Green Salad 280g chicken thigh w/ green Salad and pickles	23
Wagyu Sirloin Steak w/ Green Salad 110g Wagyu sirloin w/ green salad and pickles	35
Teriyaki Salmon w/ Green Salad 140g Sashimi-grade salmon w/ green salad and pickles	32



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# RICE DISHES ご飯類

- |  |            |
|--|------------|
|  <b>Yakitori Soboro Don</b> | <b>17</b>  |
| A bowl of rice w/ negima, seasoned chicken mince & mild boiled egg   |            |
| <b>Yakitori Oyako Don</b>  | <b>20</b>  |
| A bowl of rice topped w/ chicken, egg  |            |
| <b>Chicken Katsu Don</b>   | <b>18</b>  |
| A bowl of rice topped w/ chicken katsu   |            |
|  <b>Beef Don</b>            | <b>18</b>  |
| A bowl of rice topped w/ sukiyaki beef mild boiled egg   |            |
| <b>Chirashi Sushi</b>  | <b>18</b>  |
| Soy marinade diced cut fish on top of sushi rice   |            |
| <b>Fresh Salmon Don</b>  | <b>22</b>  |
| Sliced salmon, prawn, egg, shiitake, fish roe on top of sushi rice   |            |
| <b>Kama Meshi</b>  | <b>22</b>  |
| Seasoned rice w/ chicken and vegetables<br>Please allow approximately 30 min for preparation                 |            |
|  <b>Kani Tenshin Han</b>  | <b>25</b>  |
| Soy marinade diced cut fish on top of sushi rice   |            |
| <b>Steamed Rice</b>  | <b>3</b>   |
| <b>Miso Soup</b>   | <b>3</b>   |
| <b>Kids Don</b>  | <b>6.5</b> |
| Chicken thigh tare sauce   |            |
| <b>Kids Noodle</b>   | <b>10</b>  |
| Plain noodles w/ chicken broth   |            |



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# DESSERT 甘味

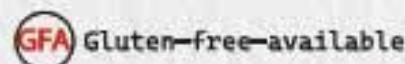
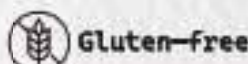
<i>Black Sesame Mochi Ice</i> Black sesame ice cream wrapped in mochi	6
<i>Green Tea Tiramisu</i> Japanese style tiramisu	8
<i>Black Sesame Ice Cream 1 Scoop</i>	4.5
<i>Roasted Green Tea Ice Cream 1 Scoop</i>	6

*Birthday Cake Corkage \$10 Per Cake*

## EXTRA 50¢ EACH

Mayo  
Wasabi  
Chilli  
Spicy Mayo  
Pickled Ginger  
Take Away Container

**BYO WINE ONLY \$6 PER GLASS**



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