

GLUTEN FREE OPTIONS

Skewers 串焼き *per skewer*

(All Can be served Gluten free AT REQUEST)

Yakitori 焼き鳥 \$3.50

Everybody's Favorite Chicken thigh skewers

Gyu Kushi 牛串 \$4.50

Beef fillet medium grilled skewer

Gyu Tongue 牛タン \$4.00

Grilled ox tongue skewer

Sweet Corn トウモロコシ \$3.80

Grilled sweet corn

Shitake Mushroom 椎茸 \$3.00

Fresh shitake mushroom skewer

Zucchini ズッキーニ \$2.50

Zucchini Skewer

Butabara 豚バラ \$4.00

Sliced pork belly grilled and fat reduced skewer

Ika イカ \$4.00

Squid tubes skewer

Ebi えび串焼き \$4.20

Prawn skewer

Cheese Kransky Sausage チーズソーセージ \$4.00

Crunthy pork and cheese sausage

Appetisers 前菜

Edamame 枝豆 \$4.50

Boiled and lightly salted young soy beans

Hiya-Yakko 冷奴 \$4.00

Chilled beancurd with light soy sauce

Renkon Chips れんこんチップス \$4.50

Thinly sliced lotus roots chips

Wagyu Beef Tataki 和牛たたき \$13.80

Lightly seared wagyu beef with thinly sliced onion and plum flavoured grated radish with a quail egg

Sushi and Sashimi 寿司・刺身

(All Can be served Gluten free AT REQUEST)

Sushi & Sashimi Moriawase 寿司刺身盛り合わせ \$36.50

Jiro's Combination of approx. 21 pieces

Sashimi, 4 Nigiri Sushi and 2 Sushi Rolls

Sashimi Moriawase お刺身盛り合わせ \$25.00

A delightful sashimi lover's feast

Specially selected and arranged by our chef (18 slices)

California Roll カリフォルニア巻 \$10.80

Everybody's Favourite (5pc)

Jiro Maki ジロー巻 \$14.80

Jiro's unique combination seafood sushi roll (5pc)

Nigiri Sushi 握り寿司 \$12.80

Fish of the day selected by our chef, 4 kinds of nigiri sushi

Salmon Sashimi サーモン刺身 \$16.80

Freshly sliced salmon (from 9 slices)

Hamachi Sashimi ハマチ刺身 \$16.80

Freshly sliced king fish (from 9 slices)

Tuna Sashimi マグロ刺身 \$18.80

Freshly sliced tuna (from 9 slices)

Grilled 焼き物

Miso Yaki Onigiri 味噌焼きおにぎり \$6.80

Grilled rice balls with sweet miso paste (2pc)

Hotate Chilli Mayo 帆立のチリマヨ焼き \$12.00

Grilled Hokkaido scallops

Topped with Japanese chilli mayonnaise (2pc)

Grilled Fish of the Day 本日のお魚 \$13.80

Spice up your taste buds with catch of the day selected by our chef. Lightly salted and grilled

Ika Yaki いか焼き \$13.80

Grilled squid garnished with white radish, spring onion with mayonnaise and ponzu sauce

Wagyu Amiyaki Karubi 和牛網焼きカルビ \$15.80

Grilled premium wagyu beef rib meat with granted white radish and sliced onion with refreshing Japanese vinegar ponzu sauce

Black Cod Saikyo 黒タラの西京焼き \$16.00

Grilled marinated black cod with miso sauce

Deep Fried 揚げ物

Nasu Dengaku 茄子田楽 \$8.50

Roasted eggplant topped with sweet red miso paste

Agedashi Tofu 揚げ出し豆腐 \$6.80

Deep fried tofu dipped in light soy sauce

Topped with bonito flakes (4pc)

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GLUTEN FREE OPTIONS

Stone Grilled Plate 石焼き

(All Can be served Gluten free AT REQUEST)

Teriyaki Chicken 照り焼きチキン **\$19.80**

Chef recommended! marinated chicken fillet uniquely grilled and topped with teriyaki sauce

Buta Shogayaki 豚生姜焼き **\$19.80**

Pan fried pork belly cooked in soy and ginger sauce on a bed of Vegetables

Tofu Steak 豆腐ステーキ **\$16.80**

*Beancurd steak
Topped with mixed Japanese mushroom and special gravy*

Kaisen Yaki 海鮮焼き **\$23.80**

Pan fried mix seafood in garlic butter sauce on a bed of Vegetables

Wa fu Steak 和風サイコロステーキ **\$23.80**

Pan fried eye fillet cooked in wafu sauce on a bed of Vegetables

Salmon Teriyaki 鮭照り焼き **\$22.80**

Pan fried salmon fillet in teriyaki sauce on a bed of Vegetables

Wagyu Steak 和牛ステーキ **\$45.00**

200gm Wagyu Steak Cooked with Wafu Sauce

Salad サラダ

(All Can be served Gluten free AT REQUEST)

Kaiso Salad 海藻サラダ **\$9.50**

Green salad topped with mixed seaweed

Tofu Salad 豆腐サラダ **\$11.80**

Organic tofu with mixed salad in Jiro's Original Tofu dressing

Ocean Salad 海鮮サラダ **\$12.80**

Jiro's special salad with fresh greens topped with sashimi cubes

Rice ご飯物

Gohan 白ご飯 **\$3.00**

Steamed rice

Soup 汁物

Miso Shiru 味噌汁 **\$3.20**

Soybean paste (Miso) soup with seaweed, tofu and thinly chopped green onions

Dessert デザート

Green Tea Ice Cream **\$4.00**

抹茶アイスクリーム

Kurogoma Panacotta 黒ごまのパナコッタ **\$5.50**

*Homemade Black Sesame Panacotta pudding
sprinkled with green tea and soybean powder*

Umeshu Sorbet 梅酒シャーベット **\$5.50**

Homemade Umeshu flavour sorbet