

Izakaya - Japanese pub style entree 居酒屋スタイル

1. **Edamame** - boiled green soy beans sprinkled with sea salt **V GFO** 5
2. **Lotus chips** - thinly sliced crispy fried lotus root **V GFO** 5
3. **Cheese miso gyoza** - dumplings filled with cheese, potato and miso (4pcs) 8
4. **Veggie korokke** - homemade potato and vegetable croquettes (2pcs) **V** 8
5. **Grilled king prawn with salt** (2 skewers) **GFO** 8
6. **Takoyaki** - balls batter filled with octopus and drizzled with takoyaki sauce (8pcs) 10
7. **Gyoza** - dumplings filled with ground pork and vegetable (6pcs) 10
8. **Veggie gyoza** - dumplings filled with vegetable (6pcs) **V** 10
9. **Nasu dengaku** - grilled eggplant slathered with a sweet savory miso glaze **V GFO** 10
10. **Tofu agedashi** - deep-fried tofu lightly dusted with cornstarch served in soy broth 12
11. **Chicken karaage** - deep-fried marinated chicken in soy sauce, garlic and ginger 12
12. **Buta kakuni** - sweet and tender thick pork belly simmered in special sauce 12
13. **Soft-shell crab karaage** - deep fried soft-shell crab with mayo wasabi 12



Takoyaki

Gyoza

Nasu dengaku

Tempura 天婦羅

Very popular Japanese dish, battered and deep fried prawn or vegetable served with tempura dipping sauce or salt. Best enjoyed your tempura with sake or shochu.

20. **Vegetable tempura** (one each of zucchini, enoki mushroom and capsicum) **V** 7
21. **King prawn and vegetable tempura** (two prawns, one each of zucchini, enoki mushroom and capsicum) 14



Bento Box 盛り合わせ弁当

22. Mon Bento 28

sashimi of the day, gyoza dumplings, simmered veggie & pork, salad, rice, miso soup and your choice of main from :
chicken teriyaki, chicken karaage, chicken katsu, ginger pork, beef teriyaki, salmon teriyaki or tofu teriyaki



23. Veggie Bento V 20

veggie gyoza dumplings, tofu teriyaki, salad, veggie tempura and rice, miso soup



Fish, Meat, Poultry and Tofu 魚・牛・豚・鶏・豆腐

served with salad and a bowl of steamed rice.

24. Teriyaki salmon GFO 19.5

25. Teriyaki chicken GFO 17.5

26. Chicken katsu (battered and deep-fried) 17.5

27. Pork ginger (pan-fried with soy sauce and onion) 17.5

28. Teriyaki beef GFO 17.5

29. Tofu teriyaki V 17



Teriyaki salmon

Nabe-mono(hotpot) 鍋もの

Hotpot served on mini stove, an authentic Japanese comfort food. Perfect with sake or shochu.

30. Sukiyaki - a classic Japanese stew in sweetened soy (wagyu beef, tofu, vegetable and served with poached egg dip) GFO 18/p - 28/pp

32. Ishikari-nabe - Hokkaido style seafood pot in miso-based broth (salmon, scallop, king prawn and vegetable) GFO 18/p - 28/pp

34. Add udon noodles 5



Sukiyaki

Sashimi 刺身 **GFO**

- | | |
|--|----|
| 35. Fresh tuna (3pcs) | 5 |
| 36. Tasmanian salmon (3pcs) | 5 |
| 37. Hokkaido scallops (3pcs) | 5 |
| 38. Fish of the day (3pcs) | 5 |
| 39. Momo - assorted sashimi for 1-2 pp | 18 |
| 40. Sakura - assorted sashimi for 2-3 pp | 28 |



Momo (image only)

Sushi Rolls 巻き寿司

half 10 / full 17

- > Vegetarian (5pcs/10pcs) **V GFO**
- > Teriyaki chicken and cucumber or avocado (5pcs/10pcs) **GFO**
- > Cooked tuna and cucumber or avocado (5pcs/10pcs) **GFO**
- > Chicken katsu (5pcs/10pcs)
- > Salmon sashimi and avocado (5pcs/10pcs) **GFO**
- > Spider roll - soft-shell crab and salad greens (4pcs/8 pcs)



Spider roll

Japanese Curry and Rice カレーライス

- | | |
|---------------------------------------|------|
| 43. Vegetable curry and rice V | 13.5 |
| 44. Meat curry and rice | 15.5 |
| (chicken, pork or beef) | |
| 45. Chicken katsu curry and rice | 18 |



Chicken katsu curry & rice

Udon Noodles うどん

- | | |
|--------------------------------|------|
| 46. Vegetable tempura V | 13.5 |
| 47. Grilled chicken | 15 |
| 48. Prawn tempura | 15.5 |



Chicken udon noodles

Mon Don (rice bowl dish) 丼

49. **Ten-don** (king prawn, vegetable tempura and rice) 15
50. **Katsu-don** (chicken katsu and egg, and rice) 15
51. **Oyako-don** (grilled chicken and egg, and rice) 15



Ten-don

Katsu-don

Oyako-don

Salad サラダ GFO

52. **Garden** - a blend of crispy greens, carrot and tomatoes with soy dressing **V** 10
53. **Sashimi** - freshly cut fish of the day with salad greens dressed with soy dressing 15



Sashimi salad

Sides サイド GFO

54. **Steamed rice** 3
55. **Miso soup** 3

Ice cream アイスクリーム

56. **Green tea** 5
57. **Black sesame** 5

V: vegetable dish

GFO: gluten free option available. please mention to our staff when you order.

as of May 1, 2016
prices are subject to change without prior notice

