

Pan-fried Dishes



BUTA KIMCHI 豚キムチ
Vegetable & pork with chili
\$ 10.80

Sample
BUTAKIMCHI

NINNIKUNO ME にんにくの芽 \$ 10.80

Garlic shoots with pork

YASAI ITAME 野菜炒め \$ 10.80

Mix veggies

Pan-fried Noodles



BUTA KIMCHI UDON
豚キムチうどん \$ 13.80
Vegetable with pork & chili

MENTAIKO YAKIUDON

明太焼うどん \$ 13.80
Vegetable with cod's caviar

YAKI UDON

焼うどん \$ 13.80

Vegetable with pork

Sample
MENTAIKO YAKIUDON

Special rice Dishes



EEL-DON with miso soup
1/2 Whole Grilled Eel on rice
うなぎ 味噌汁付

\$ 15.80



KARAAGE-DON
with miso soup

Deep-fried seasoned chicken on rice

からあげ丼 味噌汁付

\$ 14.80



TEMPURA-DON

with miso soup

2 Tempura prawn on rice

えび天丼 味噌汁付

\$ 14.80



KATSU-DON

with miso soup

Crumbed pork & Egg

On rice

カツ丼 味噌汁付

\$ 14.80

Hot-Pot

TECHAN NABE \$ 10.80

Pork chidling & chili in miso soup

SUKIYAKI-NABE \$ 12.80

Sliced Beef & Vegies

Japanese style Soup Noodles

(UDON うどん, SOBA そば)

HOT 温 UDON OR BUCKWHEAT NOODLES

COLD 冷 UDON OR BUCKWHEAT NOODLES

PLEASE CHOOSE

ONE TOPPING

TEMPURA,

FRIED TOFU, EGG,

SALTED PLUM

天ぷら、きつね、

卵、梅干し

\$ 10.80



Sample Hot Tempura Udon

Rice Dishes

RICE \$ 2.00 (PER PERSON) (EX RICES 1.00)

RICE SET (RICE, MISO SOUP) \$ 4.00

CHAZUKE お茶漬汁 \$ 7.80

(SALMON, PICKLED PLUM, SPICY COD CAVIAR, RICE BALL)

鮭、梅干し、明太子、焼おにぎり

Rice served in clear soup with one of the 4 toppings of your choice

MISO SOUP 味噌汁 \$ 3.00

DESSERT

Green tea ice cream

with sweet red beans \$ 6.80

Mango or Lemon sorbet \$ 4.80

TERIYAKI STYLE DISHES

価格表

	MAIN	ENTREE
TERIYAKI CHICKEN OR BEEF	\$28-	\$14.80
TERIYAKI BEEF TONGUE (TAN)	\$28-	\$14.80
TERIYAKI SALMON	\$28-	\$14.80
TERIYAKI CHICKEN WING	\$28-	\$14.80
TERIYAKI KING PRAWN (EBI)	\$28- (4p)	\$14.80 (2p)



Sample Teriyaki Chicken(Main)

TERIYAKI MAIN SIZE DISH COME WITH SMALL RICE & PAN-FRIED VEGETABLES

メインサイズには、ご飯、炒め野菜が付いてきます。

TEPPAN-YAKI DISHES

PLEASE TRY COOKING YOURSELF!

TEPPAN-YAKI BEEF RIB FILLET \$17.80

TEPPAN-YAKI SEA-FOODS

(SALMON, PRAWN, SQUID) \$17.80

BEEF-TONGUE TEPPAN (TAN SIO) \$17.80



Sample Teppan Beef

TEMPURA DISHES



Sample Prawn Tempura (Main)

PRAWN TEMPURA 海老天ぷら
 MAIN \$28-
 (4prawns, 5vegles)
 ENTREE \$14.80
 (2P, 3V)

Large size Tiger Prawn
 Australia grown

FISH TEMPURA 魚天ぷら
 \$28-
 (6fish, 5vegles)
 ENTREE \$14.80
 (2F, 3V)

MIX TEMPURA \$28-
 天ぷら盛合せ (2prawns, 3fish, 4vegles)

VEGETABLE TEMPURA \$28- \$14.80
 野菜天ぷら (14vegles) (7vegles)

KUSHIAGE-SET 串揚げ



10 Kinds variety crumbed skewered
 Prawn, salmon or fish
 Cream croquette, potato & cheese,
 Beef, pork & onion, chicken & egg,
 Spring roll, squid, asparagus.

\$28-

Deep-fried Dishes 揚物

CHEESE-AGE (2p) \$5.80

Tempura cheese チーズ揚げ

AGEDASHI-TOFU (2p) \$6.80

Tofu with soup 揚げ出し豆腐

TAKOYAKI (6p) \$7.80

Octopus puff たこやき

KORROKE (3p) \$8.80

Cream croquette with crab meat

和風クリームコロッケ

TEMPURA CHICKEN

Entrée \$7.80

Tartar sauce or Lime sauce

Main \$10.80

チキン南蛮 タルタルソース 又 おろしポン酢



Sample Cheese-age



Sample Tempura Chicken with Tartar sauce Main



Sample Nasu-Den

NASU-DEN \$10.80

Eggplant with miso paste

なす田楽

Karaage 唐揚げ

TORIKARA (7p) \$11.80

Deep-fried seasoned chicken

鶏のたつた揚げ



Ika-kara \$9.80

Deep-fried seasoned Squid

いかの唐揚げ



KANIKARA (2p) \$9.80

Deep-fried seasoned soft shell crab

ソフトシェルクラブの唐揚げ

Grilled dishes

Yakitori skewers are our **Unique Speciality**.
please enjoy our special delicacies!

Grilled Chicken Skewered

TORI (chicken meat)	salt or teriyaki sauce	1P	\$2.20
KAWA (skin)	salt or teriyaki sauce	1P	\$1.80
HATSU (heart)	salt or teriyaki sauce	1P	\$1.80
SUNAGIMO (giblet)	salt	1P	\$1.80
TEBA (wing)	salt	1P	\$3.00
TSUKUNE (mince ball)	salt or teriyaki sauce	1P	\$3.00

Minimum of Any 2 skewered

Sea Foods

SALMON 鮭 (1P)	\$6.80
PRAWN 海老 (1P)	\$5.80
SQUID (すゐめいか)	\$8.80
EIHIRE えいひれ	\$7.80
dried ray fin	

Meats

BUTAKAKU 豚角タレ焼 \$14.80
TERIYAKI PORK SPARE RIB

recommend

Vegetables

YAKINASU eggplant	焼きなす	\$9.80
NINNIKU garlic	にんにく焼	\$6.80
Potato-Butter	じゃがバター	\$5.80
YAKIONI rice ball (1P)	焼きおにぎり	\$2.00



TORI (chicken meat)
やきとり 2p



KAWA (skin)



SUNAGIMO (giblet)
すなぎも 2p



HATSU (heart)



Sample
BUTAKAKU 豚角タレ焼
TERIYAKI PORK SPARE RIB



TEBA (wing)
てば 2p



TSUKUNE (mince ball)
つくね 2p

TODAY'S SASHIMI

SLICES OF TODAY'S FRESHEST FISH

An assortment of sashimi

SASHIMI MORI

Main (20p) \$30-

Entrée (8p) \$14.80



Sample Sashimi Mori Main

Sashimi A La Carte

TUNA Sashimi (MAGURO) (7P) \$12.80

(QLD)

SALMON Sashimi (7P) \$12.80

(TAS)

KING-FISH Sashimi (HAMACHI) (7P) \$12.80

(SA)

SQUID Sashimi (IKA) (7P) \$12.80

OCTOPUS Sashimi (TAKO) (7P) \$12.80

SEA-URCHIN Sashimi (UNI)(season) \$14.80

Special Meat Sashimi



DUCK BREAST (カモロース)

Main \$28- Entrée \$14.80

Thinly sliced specially steamed Duck breast



BEEF TATAKI (牛肉のたたき) \$14.80

Thinly sliced beef cooked rare with lime sauce

LIVER SASHIMI (シバー刺身) \$10.80

Beef liver sashimi



Sample Green Salad

Salad サラダ (Original Yuzu & Soy Non oil Dressing)

GREEN SALAD \$9.80

Avocado, cucumber, tomato, Sliced mix vegies

SEA WEED SALAD \$9.80

Seaweeds cucumber, tomato, Sliced mix vegies

TOFU SALAD \$9.80

Tofu, cucumber, tomato, Sliced mix vegies

TUNA SALAD \$9.80

Tuna flake, cucumber, tomato, Sliced mix vegies

SASHIMI SALAD \$15.80

Sliced salmon, King fish, tuna flake
cucumber, tomato, Sliced mix vegies

SMALL SALAD \$6.80

Cucumber, tomato, Slice mix vegies



Sample Sashimi Salad

Small Appetizer

EDAMAME Boiled \$6.80 Pan-fried \$9.80 (Salt & Pepper)

Japanese soy beans



TAKOWASABI \$6.80

Fresh octopus
marinated horse radish



IKAMENTAI \$6.80

Squid with spicy cod caviar

MOZUKU \$5.80

Vinegared Japanese seaweed

NATTO \$5.80 with Egg +\$1.20

Fermented soy beans

YAKKO 冷奴 \$5.80

Cold Tofu

Sushi Rolls 巻き寿司



TERIYAKI CHICKEN
with mayo
(3p) \$6.80



CALIFORNIA
with mayo
(3p) \$5.80



TEMPURA PRAWN
With mayo
えび天
(3p) \$5.80



VEGETABLE
with mayo
Avocado
(3p) \$5.80



TUNA FLAKE
with mayo
ツナマヨ
(3p) \$5.80

SPIDER with mayo (3p) \$6.80
Soft shell crab

NATTO (6P) \$5.80 納豆巻



FRESH TUNA
鉄火巻
(6p) \$5.80



SALMON & AVOCADO
with mayo
(6P) \$5.80

SUSHI PLATTER

4 SUSHI ROLLS FOR \$20-