

## CHEF'S SPECIALS

- 1 SPICY MISO FISH WITH CRISPY RICE** \$6.80/3pc  
MIXED SASHIMI DICE WITH SPICY MISO AND CRISPY RICE CUBE
- 2 SEA EEL TEMPURA** \$6.80  
DEEP FRIED BATTERED SEA EEL WITH UNAGI SAUCE
- 3 SPICY CRAB MEAT BALL** \$9.80  
GRILLED CRAB MEAT BALL WRAPPED WITH WHITE FISH
- 4 SPICY SALMON AVOCADO SALAD** \$12.80  
SEALED SALMON AND FRESH AVOCADO WITH CHILLI MISO DRESSING
- 5 GRILLED MACKEREL** \$15.00  
GRILLED MACKEREL FILLET WITH PONZU SAUCE AND DAIKON
- 6 BUTA KIMCHI** \$21.00  
PAN FRIED PORK BELLY WITH KIMCHI ON SIZZLING STONE PLATE
- 7 GRILLED LOBSTER TAIL** \$21.00  
GRILLED LOBSTER TAIL WITH CHILLI MAYO AND MUSHROOM
- 8 DYNAMITE SEAFOOD RICE POT** \$24.00  
OVEN BAKED SCALLOP, PRAWN, FISH AND SQUID WITH CHILLI SAUCE AND CHEESE  
ON THE TOP OF RICE
- 9 WAGYU BEEF SUKIYAKI** \$25.00  
JAPANESE STYLE HOT POT WITH WAGYU BEEF AND MIXED VEGES
- 10 SALMON CHEESE NIGIRI** \$6.50/pc  
LIGHTLY SEALED SALMON NIGIRI WITH HOMEMADE MISO CHEESE
- 11 TUNA TORO** \$24.00  
TUNA BELLY SASHIMI