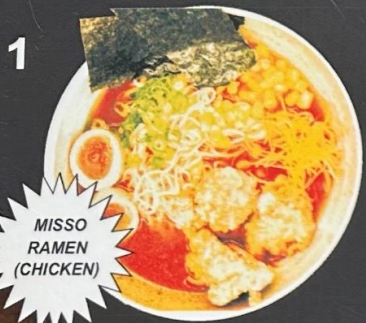


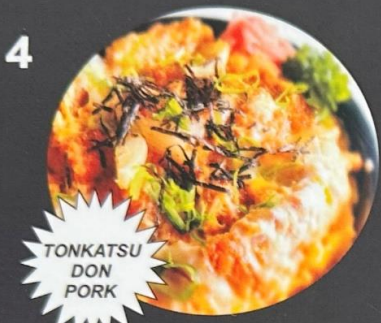
LUNCH SPECIAL



1

MISO
RAMEN
(CHICKEN)

\$19.80



4

TONKATSU
DON
PORK

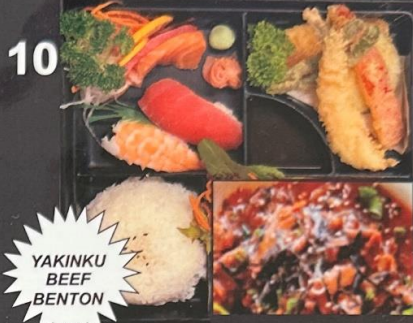
\$19.80



7

SASHIMI
SET

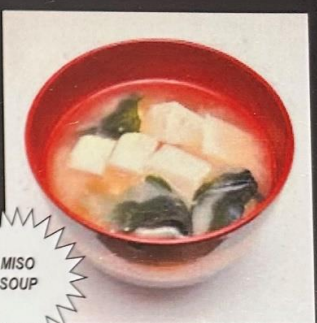
\$19.80



10

YAKINKU
BEEF
BENTON

\$24.80



13

MISO
SOUP

\$5.00



2

TONKATSU
RAMEN
PORK

\$19.80



5

VEGETARIAN
SET

\$19.80



8

NORI MAKI
SET

\$19.80



11

EBI FRY
BENTON

\$24.80



14

GREEN TEA
ICE CREAM

\$15.00



3

CURRY
KATSU
(CHICKEN)

\$19.80



6

SUSHI
SET

\$19.80



9

TERIYAKI
CHICKEN
or
FISH
BENTON

\$24.80



12

VEGETARIAN
TERIYAKI
TOFU
BENTO

\$24.80



15

TEMPURA
ICE CREAM

\$18.00

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DINNER

Cold Dish

- 00
- 00
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- 18 **Tuna Tataki- Aburi Salmon Nigiri Topping with Traditional sauce** \$19.00
- 19 **Grilled Salmon- Soft and juicy served with ponzu sauce** \$19.00
- 20 **Chicken katsu roll- bread crumbed chicken, cucumber, lettuce with mayonnaise** \$12.00
- 21 **Spider roll- deep fried soft shell crab topped with mayonnaise** \$14.00
- 22 **Seaweed salad- green seaweed marinated in Japanese sesame dressing** \$ 9.00
- 22A **Tako seaweed salad- baby octopus and green seaweed** \$15.00
- 23 **Vegetarian roll- avocado, cucumber, sweet soy sauced radish with shiso powder** \$12.00
- 24 **Sushi moriawase- 6 slices raw fish nigiri sushi and small rolls** \$14.00
- 25 **Sashimi moriawase- 4 pieces each of 4 kinds of fresh fishes** \$16.00
- 26 **Mixed pickles- pickled cucumber, red nasu, yellow radish (V)** \$ 9.00
- 27 **Kappa maki- mini seaweed roll with cucumber** \$ 9.00
- 28 **Tekka don- raw tuna with sashimi sauce served on steamed rice** \$22.50
- 29 **Ikageso- deep fried seasoned squid tentacles with chilli mayo** \$19.00
- 30 **Avocado & Salmon Roll- Avocado & Salmon with Mayo** \$14.00
- Desserts**
- 31 **Green tea ice cream- green tea flavoured ice cream topped with sweet red bean paste and strawberry** \$15.00
- 32 **Tempura ice cream- mouth watering ice cream coated with sponge cake and tempura batter** \$18.00

DINNER

Hot Dish

- 01 Miso soup - soy based thin soup with tofu, seaweed and shallots \$ 5.00
- 02 Edamame- boiled healthy young soy beans with salt (V) \$ 9.00
- 03 Gyoza- dumplings filled with minced pork, mushrooms & vegetables \$14.00
- 04 Tori karaage- seasoned crispy coated chicken pieces \$14.00
- 05 Takoyaki- deep fried octopus rolls with okonomiyaki & mayonnaise \$12.00
- 06 Nasu- thin slice of battered eggplant served with miso dressing (V) \$12.00
- 07 Tempura moriwase- crunchy battered prawns and vegetables \$19.00
- 08 Steamed rice \$ 5.00
- 09 Agedashi tofu- deep fried bean curd dipped in tempura sauce (V) \$14.00
- 10 Teriyaki Chicken \$22.50
- 11 Chicken Katsu- crumbed chicken served with worcester sauce \$22.50
- 12 Tonkatsu- crumbed pork served with worcester sauce \$22.50
- 13 Ebi fry- crumbed king prawns served with worcestershire sauce \$24.50
- 14 Unadon- grilled eel served on steamed rice \$24.50
- 15 Yakiniiku- pan fried thinly sliced beef tossed with ginger soy sauce \$24.50
- 16 Teriyaki Beef \$22.50
- 17 Okonomiyaki- Japanese style pizza with seafood and vegetables \$22.50

Teppanyaki

Teppanyaki is a Japanese barbeque method of cooking.

Special Teppanyaki set menu

Osaka \$48.00 pp	Vegetarian Osaka \$48.00 pp	Tokyo \$68.00 pp	Sapporo \$98.00 pp
Miso soup	Miso soup	Miso soup	Miso soup
Salad	Salad	Salad	Salad
Tori karaage	Nasu	Tori Karaage	Sushi/sashimi
Prawns	Kappa Maki	Prawns	Lobster
Chicken	Bean Curd	Scallop	Prawn
Beef	Mushrooms	Fish	Fish
Fried vegetables	Fried vegetables	Chicken	Chicken
Fried rice	Steam Rice	Beef	Beef
Green tea ice cream or vanilla ice cream	Green tea ice cream or vanilla ice cream	Fried vegetables	Fried vegetables
		Fried rice	Fried rice
		Tempura	Tempura
		ice cream or	ice cream or
		Green tea ice cream	Green tea ice cream