

LUNCH MENU

To Start

EDAMAME DIP

Shiro miso, negi, sesame seeds

SPICY TUNA DIP

Spicy mayo, nashi pear

CUCUMBER SUNOMONO

Shiro miso crème fraîche, spicy garlic

PRAWN TOAST

Shiitake, hatcho karashi miso, honey

OKONOMIYAKI

Crispy Japanese pancake, pickled onion, mushroom, arare, nori

POTATO MOCHI FRIES

Gari mayo, aonori

WAGYU SIRLOIN SANDO MBS 8-9

Wasabi mayo, pickled daikon, tonkatsu sauce

CHICKEN KARAAGE

Shio koji marinade, yuzu, spicy mayo

WAGYU KUSHIKATSU MBS 8-9

Panko fried, curry mayo

Soup

CLEAR SOUP

Enoki, chives

MISO SOUP

Blended miso, tofu, wakame

Raw Bar

15 **PACIFIC OYSTER** 6pc/12pc 42/84
Natural or bonito vinegar, negi oil

20 **DAILY CHEF'S SELECTION SASHIMI** 55/90
10pc/20pc

Seasonal sashimi selected daily

Recommended: add Siberian caviar

8 **SIBERIAN CAVIAR** 10g 110

22 Crispy nori, shio koji crème fraîche

KINGFISH USUZUKURI 34

21 White soy, shio kombu, pickled daikon shiso

SALMON TATAKI 28

Wasabi salsa, yuzu soy, ikura

15 **SEARED HOKKAIDO SCALLOP** 17pc

Karashi miso, apple, foie gras, white soy

Sides

22 **NIIWA SALAD** 15

Baby cos, radicchio, nori crisp, spicy garlic dressing

RAMEN NOODLE SALAD 16

Chilled noodles, mixed vegetables, pickled tomato, yuzu cucumber dressing

CHARRED EGGPLANT 18

7 Sweet soy glaze, shio koji cream

MUSHROOM ROBATA 19

9 Asparagus, truffle ponzu, lime, coriander

FRIED CORN 17

Nori butter, chives, yuzu

STEAMED RICE 7

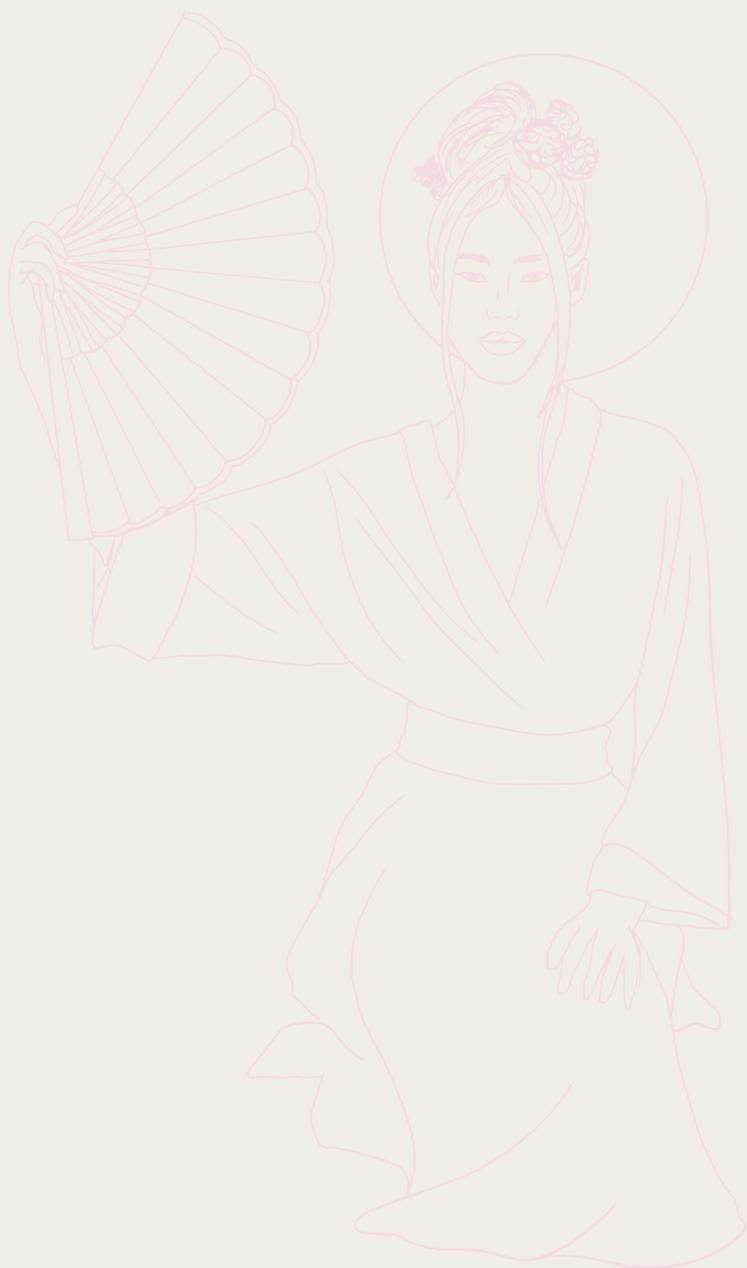
Japanese short grain rice, lightly steamed, fluffy, aromatic



Nigiri & Sushi

Traditional nigiri or sashimi available on request

TUNA NIGIRI	28
Wasabi salsa, bonito soy	
KINGFISH NIGIRI	28
Yuzu kosho, furikake	
SALMON ABURI NIGIRI	28
Spicy daikon, chive	
SPICY SCALLOP ABURI NIGIRI	46
Spicy mayo, shiso	
CHEF'S OMAKASE 8 PIECES	65
Chef's curated sushi selection	
YASAI ROLL	17
Baby cos, avocado, asparagus, pickled vegetables	
WAGYU ROLL	34
Foie gras, cucumber, tenkasu, yakiniku	
SALMON ROLL	28
Tempura prawn, salmon tartare, spicy mayo, arare	



Desserts

YUZU CALPIS	17
Yuzu sorbet, Calpis yogurt mousse, white peach, hojicha.	
NIIWA GARDEN	20
Kinako, strawberry, sake chocolate, vanilla ice cream .	

Please advise our team of any dietary requirements.
(*GF - Gluten Friendly, DF - Dairy Friendly available on request.)
Surcharges: Sundays 10% | Public Holidays 15% | Credit Cards 1.5%



NIWA

