

Dinner Menu

Kobachi

Edamame Tossed in smoked sea salt	8
Japanese Fries Dusted Japanese chili powder, sea salt flakes and chive garlic mayo	9.5
Crispy lotus Deep fried lotus, sprinkle seaweed flakes (v)	8
Hokkaido Scallop (4 pcs) Seared scallop, dressed lemon lime vinaigrette and dill yuzu sauce	21
Tofu Agedashi With Daikon oroshi shallot and Dutch Shichimi	13
Hokkaido Salad (V) Cherry tomato, cucumber, radish, feta cheese and mix salad leaf, with garlic sesame dressing	16
Wagyu Beef Tataki Minced ginger, roasted garlic, sliced onion with yuzu ponzu sauce, pinched Japanese 7-spice chili	27

Tempura

Pacific Bay oyster (6 pcs) served with Aioli	23
King Prawn (2pcs) Wild caught local king prawn served with Ten Dashi sauce	25
Karaage Chicken Marinated chicken Maryland bit cut served with aioli	16
Soft Shell Crab Lightly batter soft shell crab with shredded chilli and spring onion and Sakura sauce	21
Yasai Tempura (v) Assorted vegetables tempura with Ten Dashi sauce	16

Soup Dish

Kyoto Style Tofu and Vegetable Nabe Organic vegetables: leeks, shiitake mushroom, tofu in Konbu Soup Nabe	22
Wagyu Gristle Nabe Stewed wagyu beef gristle, grilled butter spring onion with red miso sauce	27
Miso Shiru Green onion, tofu, and seaweed in miso soup	5

Sashimi

Moriawase (16 pcs)					58
Four kinds of sashimi seafood and fishes					
Deluxe Moriawase (21 pcs)					78
Seven kinds of sashimi seafood and fishes					
Omakase Best Cut Moriawase with Otoro and Amaebi (28 pcs)					128
Sashimi single item (5 pcs)					
Salmon	Kingfish	Tuna	Snapper		25
Amaebi	30	Otoro	45		
*More fishman line caught sashimi grade fish upon on request					

Sushi, Gunkan Maki & Nigiri sushi

Flame Grilled Wagyu Beef Roll		25.3
Cream cheese, avocado, and crumbed prawns inside, topped with grilled wagyu beef and spicy mayo		
Flame Grilled Salmon and Tempura Prawn Roll		22.7
Cream cheese and crumbed prawns inside, topped with grilled salmon and lobster salad		
Tempura Vegetable Roll (v)		19
Sweet potato, avocado, cucumber, seaweed		
Grilled Eel Roll		21
Cucumber and avocado inside, topped with grilled eel and teriyaki sauce		
Flamed Grill Kingfish Roll		21
Lobster salad and cucumber inside, topped with kingfish, teriyaki sauce, balsamic glaze, chive, and white sesame		
Spicy Tuna Roll		22
Cucumber and avocado inside, topped with fresh tuna and spicy chilli sauce		
Soft Shell Crab Roll		21.8
Mixed crab salad and deep-fried soft-shell crab inside, topped with tobiko, English mustard, and balsamic vinegar		
Tempura Ocean King Prawn Roll		22
Cream cheese and tempura prawn inside, topped with crab salad, tenkasu shiso powder		
Rainbow Roll		22
Cream cheese inside, topped with crab salad, tobiko, fresh tuna, salmon, kingfish, chive, and mayo		

Hosomaki (8 pcs/serve)

Salmon roll	10	Spicy tuna roll	10
Cucumber roll	6	Avocado roll	8

Nigiri Sushi

Chef's choice nigiri sushi and Gunkan Maki platter (12 pcs) with miso shiru 65

Salmon	8/2pcs	Tuna	12/2pcs	Aburi Tuna	13/2pcs
snapper	8/2pcs	Uni	15/2pcs	Aburi Wagyu	15/2pcs
Squid	8/2pcs	Scampi	30/2pcs	Red Clam	16/2pcs
Cured Mackerel	9/2pcs	Scallop	15/2pcs	Salmon Belly	15/2pcs
Yellowtail Kingfish	14/2pcs	Fly fish Roe	12/2pcs	Eel	12/2pcs
Salmon Roe	16/2pcs	Otoro	22/2pcs	Amaebi	16/2pcs

Yakimono (2 skewers)

Combination Skewers Chef's choice 9 skewers	38
Wagyu Beef Himalayan salt	16
Yakitori With teriyaki sauce or Himalayan salt	9.5
Shiitake Mushroom with miso Himalayan salt and lemon zest	9.5
King Oyster Mushroom Himalayan salt, ponzu sauce, lemon zest	8.5
Pork with Enoki mushroom Himalayan salt	9.5
Pork with Cherry Tomato Himalayan salt	9.5
Hokkaido Scallop (sashimi grade) Himalayan salt, lemon zest and sesame seeds	13

Grilled

Pacific Mackerel Himalayan salt and freshly grated white radish	16
Tasmanian Salmon Teriyaki sauce and Japanese pepper powder	18
Eel Kabayaki Sauce	25
Nasu Dengaku Grilled eggplant topping with red miso paste, sprinkle with white sesame	15
Saikyo-yaki Black cod marinated in Kyoto style miso, served with greens and yuzu miso sauce	34

Kagoshima Wagyu Seared diced A5 kagoshima wagyu, seasoned with Himalayan salt, grated daikon, ginger and greens with spiced Yakiniku sauce	65
Maryland Teriyaki Char grilled Maryland with seasonal greens and teriyaki sauce	22
Char grilled whole squid Local fresh squid sliced and served with Japanese BBQ sauce, sesame seed and greens	25

Dessert

Edamame cheesecake	18
Almond flavoured pudding, roast nuts, matcha syrup, dust icing sugar and matcha powder	18
Trio Japanese ice cream (Matcha, Black Sesame, and Smoked Tea ice cream	21
Matcha ice cream individual	8
Black sesame ice cream individual	8
Smoked tea ice cream individual	8