

Lunch Menu

Entrée

Seaweed Salad (v) Tempura seaweed, cos lettuce, cherry tomato, avocado, baby corn, with Japanese Sesame Dressing	15
Tamagoyaki (v) Chef's secret recipe, Japanese style omelette	12
Hokkaido Seafood Salad (v) Broccoli, avocado, cherry tomato, cucumber, assorted seafood with Hokkaido salad dressing	25
Yasai Salad Various seasonal vegetables with French dressing	16

Sashimi

Mottomo Shinsen`na Sashimi (3pcs) Freshest Sashimi grade fish with wasabi and soy sauce	16
Thinly sliced Snapper Sashimi (5pcs) Thinly sliced Snapper with citric and orange vinegar	21
Wagyu Beef Tataki (5pcs) Thinly sliced Aburi Wagyu beef with Ponzu sauce	19
Amaebi Sweet Prawn (2pcs) Arctic deep sea sweet prawn, served with wasabi and soy sauce	18
Salmon Belly Best Cut (5pcs) Salmon belly served with Ponzu sauce	28

Sushi Rolls (4 pcs)

Tempura Vege Roll (v)	12
Sweet potato, avocado, cucumber, seaweed	
Spicy Tuna Roll	14
Cucumber and avocado inside, topped with fresh tuna and spicy chilli sauce	
Unagi Roll	14
Cucumber and avocado inside, topped with grilled eel and teriyaki sauce	
Grilled Salmon & Tempura Prawn Roll	15
Cream cheese and crumbed prawns inside, topped with grilled salmon and lobster salad	
Grilled Wagyu Beef Roll	15
Cream cheese, avocado, and crumbed prawns inside, topped with grilled wagyu beef and spicy mayo	

Tempura

King Prawn	15
Vegetable	12
Brussel Sprouts	12
Eel	18
Shellfish Oyster, scallop, crab meat	15

Yakimono & Nabemono - Grilled & Japanese Hot Pot

Teriyaki Chicken	15
Grilled chicken on charcoal with teriyaki sauce	
Yakizakana	23
Grilled one of your choice fish (Japanese Mackerel, Salmon, Unagi)	
Robata Skewers (3)	13
Grilled Wagyu beef skewer, pork and leek skewer, and Okra skewer	
Tofu Nabe (V, G)	23
Fresh daily made tofu, leek, shiitake mushroom, served with konbu soup	
Wagyu and Miso Nabe	25
Wagyu stewed in red miso	
Tenya Seafood Debinmushi	22
Fish collar, prawn, scallop, and vegetables in snapper clear soup	

Udon & Gohan

Kaisen Don	38
Assorted Sashimi fish, salmon, tuna, kingfish, and snapper including shellfish on rice	
Unagi Don	26
Grilled eel, pickle, tamago with Unagi sauce on rice	
Chicken Yaki Udon	18
Stir fired Udon noodle with chicken and vegetables	
Salmon Gohan	23
Grilled salmon floss, tossed semidry mushroom, Furikake rice, Shoyu and truffle oil	