

Entree / Zensai / 前菜

Agedashi Tofu

Hand crafted tofu in dashi broth 13

Crystal Uni

Tasmanian sea urchin on top of consommé jelly with black tobiko caviar dressing 27

Beef Tataki

Sliced Angus beef with onion, chive, roasted garlic, shredded chilli in Ponzu sauce 26

Usuzukuri

Thin Sliced Snapper with truffled tosazu, shio konbu, umeboshi & roasted almond 28

Thin Sliced Kingfish with spicy white soy, avocado puree, rice cracker & shiso powder 28

Roku Oysters

Half dozen fresh Tasmanian oysters with selections of natural / ponzu / dashi jelly & salmon roe 33

Sashimi / 刺身

Sashimi Moriawase (16pcs)

Salmon, tuna, Kingfish, Snapper 64

Deluxe Sashimi (21pcs)

An assortment of today's sashimi fish 84

Omakase Best Cut Sashimi Moriawase (28pcs)

An assortment of today's sashimi fish Including belly and shell fish 128

Sashimi Individual (5 pcs)

Salmon	25	Salmon Belly	28	Scampi (2 pieces)	36
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Snapper	25	Tuna	28	Otoro	48
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Kingfish	25				
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Tempura / 天ぷら / 炸物

Karaage Chicken

Marinated chicken Maryland bit cut served with tartare sauce 16

Yasai Tempura

Tempura seasonal vegetables served with daikon dashi sauce 20

Pacific Oyster (6 pieces)

Deep Fried crumbed Tasmanian oysters served with tartar sauce 24

Soft Shell Crab

Crispy battered soft shell crabs with a selection of Sakura sauce, spicy sauce, tartar sauce 25

King Prawn (3 pieces)

Tempura wild caught local king prawns served with daikon dashi sauce 29

Assorted Tempura

King prawns, scallop, anago and vegetables and daikon dashi dips 36

Fresh Sea Urchin

Tasmania Uni wrapped in nori, shiso leaf & rice paper tempura served with dashi sauce 39

Uramaki Roll / 裏捲 / 壽司卷

Vegetarian

Semi-dried tomato, avocado, cucumber and lettuce with mayonnaise 21

Chicken Karaage

Karaage chicken, lettuce, mayonnaise and rolled with egg sheet 25

Soft Shell Crab

Mixed crab salad, deep-fried soft shell crab, tobiko, English mustard and balsamic vinegar 25

Aburi Hotate

Sealed scallops, cucumber, aburi salmon, mayonnaise and wasabi salsa 25

Flame Grilled Salmon with Tempura Prawn

Cream cheese, tempura prawns, torched salmon slices and lobsters salad 25

Grilled Unagi

Cucumber, avocado, grilled eel and teriyaki sauce 25

Spicy Wagyu Beef

Cream cheese, cucumber, tempura prawns, flame grilled beef and spicy mayo 27

Hosomaki / 細巻 (6 Pieces Mini Rolls)

Cucumber	8	Salmon	11
Tamago yaki	8	Tuna	11

Nigiri & Gunkan / 握り寿司 & 軍艦 (2 Pieces)

Squid	8	Salmon	9	Snapper	9	Gunkan Tobiko roe	12
Unagi	12	Tuna	13	Aburi tuna	14	Gunkan Salmon roe	16
Kingfish	14	Scallop	15	Aburi wagyu	15	Gunkan Sea Urchin	27
Surf clam	15	Salmon belly	15	Nianago Conger Eel	16		
Otoro	28	Scampi	30				

Chef's choice nigiri sushi and gunkan maki platter (12 pieces) 85

Yakimono / 焼き物 / 烤物

Nasu Dengaku

Grilled eggplant with red miso paste 16

Yakitori (2 skewers)

Chicken thigh fillet with selection of teriyaki sauce or Himalayan salt 14

Pork and Enoki Mushroom (2 skewers)

Pork belly wrapped with enoki mushroom and leek with white miso sauce 15

Wagyu Beef (2 skewers)

Wagyu beef and spring onion with wasabi salt and pepper 20

Hanami Chicken

Charcoal grilled Maryland chicken with teriyaki sauce 25

Teriyaki Salmon (180g)

Charcoal grilled teriyaki salmon, serve with broccolini & cherry tomato 34

Fish Collar

Charcoal grilled fish collar with yuan yaki sauce 25

Unagi Kabayaki (250g)

Charcoal grilled whole eel with kabayaki sauce 38

Grilled Black Cod (180g)

72 hours marinated black cod in saikyo miso sauce, serve with homemade pickles 42

Rib Eye Steak (200g)

Angus beef, dashi, baby spinach, chives, yakiniku sauce 58

Hot Pot / Nabemono / 鍋物

Fish Soup

Daily fresh snapper with radish and leeks, served in seafood consommé 15

Kyoto Style Tofu Nabe

Hand crafted organic tofu, leeks, mushroom with konbu dashi broth 22

Sukiyaki Nabe

MB5+ wagyu beef, grilled tofu, onion, enoki mushroom and vegetables 88
with kansai style sukiyaki sauce, served with 2 raw eggs & 2 bowls of rice.

Side Dishes / Fukusai / 副菜

Steam rice

Premium Japanese rice 5

Miso soup

Made with fresh salmon stock, white miso paste, tofu, spring onion and wakame 7

Edamame

Sea salt seasoning 8

Nori Fries

Deep fried chips salted with nori and shichimi mayo sauce 8

Lotus chips

Deep fried lotus chips serve with mayonnaise 9

Japanese Garden Salad

Cherry tomato, cucumber, avocado, white radish, carrot, seaweed with sesame Dressing 12

Dessert / デザート / 甜品

Trio Japanese Ice Cream (Matcha, Black Sesame and Smoked Tea) 21

Edamame Cheesecake 18

Single serving Japanese Ice Cream

Matcha 8

Black Sesame 8

Smoked Tea 8