

Entree / Zensai / 前菜

Agedashi Tofu

Deep fried hand crafted tofu immerse in tem-dashi sauce 13

Fresh Uni

Tasmanian sea urchin served with Nori sheet and cucumber julienne 27

Beef Tataki

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

Usuzukuri

Thin sliced Salmon with tosa vinegar, black tobiko, chilli shreds & onion brunoise 28

Thin sliced Kingfish with spicy white soy, avocado puree, rice cracker & shiso flakes 28

Roku Oysters

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

Natural – served with sliced lemon

Ponzu – with homemade chilli paste, chives and daikon puree

Salmon roe – with ponzu sauce

Sashimi / 刺身

Sashimi Moriawase (16pcs)

Salmon, tuna, Kingfish, Snapper 64

Deluxe Sashimi (21 pcs)

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 tartare sauce 24

Soft Shell Crab

Crispy battered soft shell crabs served with tartare sauce 25

King Prawn (3 pieces)

Tempura wild caught local king prawns served with Tem-dashi sauce 29

Assorted Tempura

King prawns, scallop, anago and vegetables and Tem-dashi dips 36

Sea Urchin

Tasmania Uni wrapped in nori, shiso leaf & rice paper tempura served with dashi sauce 42

Uramaki Roll / 裏捲 / 壽司卷

Vegetarian

Semi-dried tomato, avocado, cucumber, lettuces and mayonnaise 21

Tonkatsu Roll

Deep Fried Pork, Sesame Dressing, Black and White Sesame 23

Grilled Unagi

Cucumber, avocado, grilled eel and teriyaki sauce 25

Flame Grilled Salmon Roll

Salmon, Crabmeat Salad, Cream Cheese, Garlic Mayonnaise, Shiso Salt 25

Soft Shell Crab Roll

Soft Shell Crab Tempura, Lettuce, Crabmeat Salad, Tobiko, Chives, Black Sesame, Balsamic Vinegar, American Mustard 25

Crumbed Oyster Roll

Crumbed ed Oyster, Cream Cheese, Cucumber, Lobster Salad, Tobiko, Black Sesame, Chives, Sesame Dressing 25

Chicken Karaage Roll

Karaage Chicken, Egg Sheet, Furikake, Sesame Dressing 25

Aburi Hotate Roll

Sealed Scallops, Crabmeat Salad, Cucumber, Tobiko, Chives, Black Sesame, Wasabi Mayonnaise 25

Surf & Turf Roll

Flame Grilled Beef, Tempura Prawn, Cream Cheese, Chives, White Sesame, Teriyaki Sauce 28

Hosomaki / 細巻 (6 Pieces Mini Rolls)

Cucumber / Avocado / Tamago yaki	8
Salmon	11
Tuna	11

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

Snapper	9	Salmon	12	Unagi	12	Gunkan Tobiko roe	12
Kingfish	14	Tuna	15	Surf clam	15	Gunkan Salmon roe	16
Aburi tuna	16	Scallop	15	Nianago Conger Eel	16	Gunkan Sea Urchin	32
Salmon belly	18	Otoro	28	Aburi A5 wagyu	25	Gunkan Foie Gras Lobe	30
Scampi	30						
Chef's choice nigiri sushi and gunkan maki platter (12 pieces)							95

Yakimono / 焼き物 / 烤物

Nasu Dengaku

Grilled eggplant with red miso paste	16
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Yakitori (2 skewers)

Chicken thigh fillet with selection of teriyaki sauce or Himalayan salt	14
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Pork and Enoki Mushroom (2 skewers)

Pork belly wrapped with enoki mushroom and leek with white miso sauce	15
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Wagyu Beef (2 skewers)

Wagyu beef and spring onion with wasabi salt and pepper	20
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Hanami Chicken

Charcoal grilled Maryland chicken with teriyaki sauce	25
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Teriyaki Salmon (180g)

Charcoal grilled teriyaki salmon, serve with seasonal vegetables	34
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Fish Collar

Charcoal grilled fish collar with yuan yaki sauce	25
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Unagi Kabayaki (250g)

Charcoal grilled whole eel with kabayaki sauce	38
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Grilled Black Cod (180g)

72 hours marinated black cod in saikyo miso sauce	42
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Rib Eye Steak (200g)

Angus beef, dashi, baby spinach, chives, yakiniku sauce	68
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Hot Pot / Nabemono / 鍋物

Fish Soup	
Daily fresh fish with radish and mushroom, 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	108
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	
Served with tofu, spring onion and wakame	7
Edamame	
Sea salt seasoning	8
Nori Fries	
Sprinkle nori flakes with side tartar sauces	8
Lotus chips	
Served with tartare sauce	9
Japanese Garden Salad	
Lettuce, cherry tomato, baby corn spear and seasonal vegetables 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