

Japanese Kitchen 厨房

Snacks & Share

MISO SOUP (VG) (GF)	4.5
LOTUS CHIPS (VG) (GF)	5.5
EDAMAME CHILLI / GARLIC / SALT (VG) (GF)	6.5
SPRING ROLLS (VG)	6.5
NEKOMANMA (VG) (GF)	8
TEMPURA HALLOUMI STICKS (V)	11.5
TAKOYAKI OCTOPUS BALLS	12.5
TEMPURA VEGETABLES (VG)	13.5
SALT & CHILLI CALAMARI	14
CRISPY PRAWNS	14
KARAAGE CHICKEN	14.5
AGEDASHI TOFU WITH EGGPLANT (VG)	14.5

Gyoza 6 PIECES

VEGETABLE (VG) / PORK / PRAWN / MIXED	14
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Salads

Fresh greens, red & green cabbage, wakame, radish, edamame beans, tomato and carrot with sesame dressing (peanuts) and choice of:

TERIYAKI TOFU (VG)	18
KARAAGE CHICKEN	22
TERIYAKI CHICKEN (GFO)	22.5
SALT & CHILLI CALAMARI	24
SEARED SALMON (GFO)	26

Poke Bowl

Neat rows of sliced avo, radish, wakame, pickled ginger and edamame beans on sushi rice with choice of:

TERIYAKI TOFU (VG) (GFO)	21
COOKED TUNA (GF)	21
KARAAGE CHICKEN	24
TERIYAKI CHICKEN (GFO)	24.5
POACHED (GF) / CRISPY PRAWN	25
FRESH / SEARED SALMON (GF)	27 / 28
FRESH KINGFISH (GF)	29
FRESH TUNA (GF)	30

BASE OPTIONS: GREEN SALAD / SOBA NOODLE	+ 2
SAUCE OPTIONS: MAYO / CHILLI MAYO / VG MAYO / POKE TERIYAKI / GF TERIYAKI / PONZU	

Sabi Don Bowl

Traditional Japanese rice bowl with fresh house-made salad with sesame dressing (peanuts), steamed rice and choice of:

TERIYAKI TOFU (VG) (GFO)	19
TEMPURA VEGETABLE (VG)	19
KATSU CHICKEN	24
KARAAGE CHICKEN	24
TERIYAKI CHICKEN (GFO)	24.5
TERIYAKI SALMON (GFO)	27
TEMPURA SNAPPER	29
TERIYAKI KINGFISH (GFO)	29

ADD AVO	\$3
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Udon & Soba Soup

Rich dashi broth with thick, silky udon or thin soba buckwheat noodles topped with wakame, shiitake mushrooms and shallots with choice of:

KAKIAGE VEGETABLE (VGO)	19
KARAAGE CHICKEN	23
TEMPURA SNAPPER	28

BASE OPTIONS: MISO BROTH	+ 2
EXTRA BROTH	+ 7

Japanese Curry

Delightful mild curry with chunky potatoes carrots & onion, topped with pickled daikon over rice with choice of:

TOFU (V)	19
KAKIAGE VEGETABLE (V)	20
KARAAGE CHICKEN	24
KATSU CHICKEN	24

BASE OPTIONS: UDON / SOBA NOODLE	+ 2
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Sushi Bar 寿司

Sashimi

Thinly sliced fresh fish or seafood.

SALMON	5 PIECES / 10 PIECES	18 / 34
KINGFISH	5 PIECES / 10 PIECES	20 / 38
TUNA	5 PIECES / 10 PIECES	22 / 40
MIXED	9 PIECES / 18 PIECES	33 / 64

Temaki cone 1 PIECE

Crispy nori lined with sushi rice, avo, red onion and fresh salad rolled into a cone.



FRESH SALAD	7.5
TEMPURA VEGETABLE (VG)	7.5
TERIYAKI TOFU (VG) (GFO)	8
COOKED TUNA (GF)	8.5
KATSU CHICKEN	8.5
HALLOUMI (V)	8.5
TERIYAKI CHICKEN (GFO)	9
CALIFORNIA CRAB	9
POACHED (GF) / CRISPY PRAWN	9.5
FRESH / SEARED SALMON (GFO)	9.5 / 10
FRESH KINGFISH (GFO)	10.5
FRESH TUNA (GFO)	11
FRESH / SEARED SCALLOP (GFO)	11 / 11.5
SEARED UNAGI (EEL)	12

Nigiri 2 PIECES

Slice of filling placed over hand-pressed sushi rice.

TAMAGO (OMELETTE)	5.5
KAKIAGE VEGETABLE & AVO (VG)	6
KATSU CHICKEN & AVO	6.5
POACHED (GF) / SEARED PRAWN	6.5 / 7
POACHED PRAWN, AVO & RED ONION (GFO)	7
FRESH (GF) / SEARED SALMON (GFO)	7 / 7.5
SALMON, AVO & RED ONION (GF)	7.5
FRESH KINGFISH (GF)	8
FRESH TUNA (GF)	8.5
FRESH (GF) / SEARED SCALLOP (GFO)	9 / 9.5
SEARED UNAGI (EEL)	9.5

Ships & Inari 2 PIECES

Nori (ship) or tofu (inari) wrapped around sushi rice, topped with filling.

INARI POCKET (VG)	4.5
SEAWEED SHIP (VG) (GF)	5
SEAWEED INARI POCKET (VG)	6
COOKED TUNA & AVO SHIP (GF)	6
TOBIKO SHIP (FLYING FISH ROE)	7.5

ADD ONS

STEAMED RICE (VG) (GF)	4
HOT CHIPS (VG) (GF)	6.5
WAKAME SALAD (VG) (GF)	7
STEAMED VEGGIES	6
SIDE SALAD (VG)	7.5
TOFU / TEMPURA VEGGIE	8
KATSU / KARAAGE / TERIYAKI CHICKEN	14
SALMON / SNAPPER / KINGFISH	16

Chumaki & Uramaki 4 PIECES

[Chumaki] Rice on the inside and nori on the outside. [Uramaki] rice on the outside, nori on the inside topped with tempura crunchy, teriyaki sauce and mayo.

Turn any of the below flavours into an Uramaki roll for \$1 extra.

AVOCADO (VG) (GF)	5
CUCUMBER & AVO (VG) (GF)	5.5
TEMPURA VEGETABLE (VG)	5.5
TERIYAKI TOFU & AVO (VG) (GFO)	6
COOKED TUNA & AVO (GF)	6.5
KATSU CHICKEN & AVO	6.5
CUCUMBER, AVO & CREAM CHEESE (V) (GF)	6.5
KARAAGE CHICKEN	7
TERIYAKI CHICKEN & AVO (GFO)	7
FRESH SALMON & AVO (GF)	7.5
CRISPY / POACHED PRAWN & AVO	7.5
KATSU CHICKEN, AVO & CREAM CHEESE	7.5
TERIYAKI CHICKEN, AVO & CREAM CHEESE (GFO)	8
CALIFORNIA CRAB (URAMAKI ONLY)	8.5
SALMON, AVO & CREAM CHEESE (GF)	8.5
FRESH KINGFISH & AVO (GF)	8.5
FRESH TUNA & AVO (GF)	9

Tempura roll 1 PIECE

Deep fried sushi roll.

SALMON / TERIYAKI CHICKEN / HALLOUMI (V)	7
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Hosomaki 6 PIECES

Baby sushi rolls with one filling.

CUCUMBER & SESAME SEED (VG) (GF)	4.5
AVO (VG) (GF)	5
TERIYAKI TOFU	5
COOKED TUNA (GF)	5.5
KATSU CHICKEN	5.5
TERIYAKI CHICKEN (GFO)	6
CREAM CHEESE (GF)	6
FRESH SALMON (GF)	7
FRESH KINGFISH (GF)	8
FRESH TUNA (GF)	8.5

SUSHI EXTRAS

EXTRA SAUCE	.50
MAYO / CHILLI MAYO / VG MAYO / TERIYAKI / GF TERIYAKI	
EXTRA FILLING	.50
CUCUMBER / AVO / SEAWEED / GREEN OR RED ONION	
TEMPURA CRUNCHY	.50
SEARED	.50
CREAM CHEESE	.1
TOBIKO (FLYING FISH ROE)	1.5

Wabi Sabi SUSHI BAR

(VG)=VEGAN (V)=VEGETARIAN (GF)=GLUTEN FREE (VGO)=VEGAN OPTION (GFO)=GLUTEN FREE OPTION
WHILST ALL CARE IS TAKEN TO MAINTAIN A CROSS CONTAMINATION FREE KITCHEN, WE CAN NOT GUARANTEE THAT OUR FOOD IS 100% ALLERGEN FREE.

10% SURCHARGE ON SUNDAYS & 15% SURCHARGE ON PUBLIC HOLIDAYS