

STARTER

🌱 - Vegetarian

Edamame 🌱 ----- 6

Boiled soybeans with salt.

Wakame 🌱 ----- 8

Japanese seaweed salad.

Agedashi-Tofu 6pcs ----- 8

Deep fried silken tofu with in a sweet soy dashi soup.

Jumbo Takoyaki 5pcs ----- 9

Jumbo size fried octopus ball with katsu sauce, mayo, bonito flakes.

Vegetable Spring roll 🌱 3pcs ----- 8

Japanese vegetable spring rolls with mayo.

Tofu Nugget 5pcs ----- 8

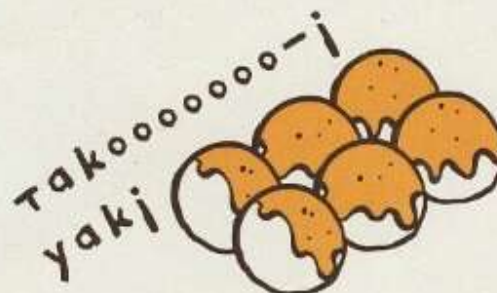
Deep fried tofu nugget with mayo.

Chicken Karaage 6pcs ----- 12

Japanese style fried chicken with mayo.

Honey Sweet Potato Chips ----- 8

Deep fried sweet potato chips with honey.



Gyoza (Pork/Vegetable) 5pcs ----- 10

Japanese deep fried dumpling with gyoza sauce.

Steam Gyoza (Pork/Vegetable) 5pcs ----- 11

Japanese steam dumpling with gyoza sauce.

Nasu Denkaku Miso ----- 10

Fried eggplant with home made denkaku miso sauce.

Chilli Squid 5pcs ----- 10

Deep fried tender strips of squid with spicy mayo.

Crab Claws 3pcs ----- 10

Deep fried crab claws with spicy mayo.

Natural Oyster 3pcs ----- 10

Fresh oyster with ponze and shallot.

Natural Spicy Oyster 3pcs ----- 11

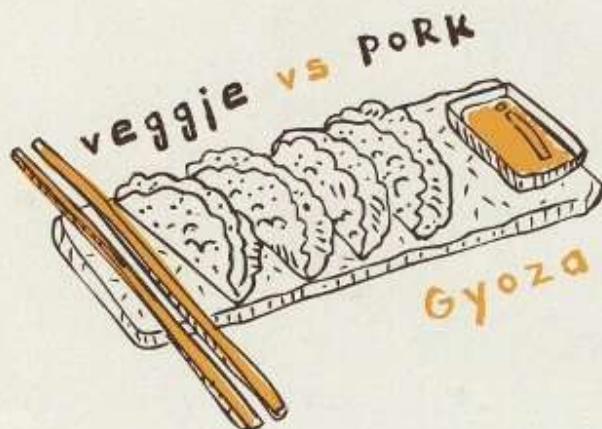
Fresh oyster with home made spicy sauce, sichimi, shallot.

Prawn Twister 5pcs ----- 12

Succulent whole peeled prawns infused with coriander, onion, garlic, hand rolled in a crispy pastry.

Yakitori (Chicken Skewers) 2sticks ----- 12

Chicken sticks grilled with tare sauce with shallot.



SALAD

🌿 - Vegetarian

Japanese Garden Salad 🌿 11
Mixed salad, 3pcs tomato, avocado, cucumber, lemon with Yuzu dressing.

Tofu & Seaweed Salad 🌿 15
Garden salad with silken tofu, wakame salad, Gomae & Yuzu dressing.

Salmon & Avocado Salad 19
Garden salad with 5pcs salmon sashimi, Yuzu dressing.

Soft Shell Crab Salad 16
Garden salad with deep-fried soft shell crab, spicy mayo, Yuzu dressing.

Prawn Katsu Salad 16
Garden salad with prawn katsu, honey mustard mayo, Yuzu dressing.

Cha-Soba Salad 🌿 15
Garden salad with chasoba noodle, gomae & Yuzu dressing.

Chashu Pork Salad 16
Garden salad with chashu, Yuzu dressing.

Spicy Sashimi Salad 23
Garden salad with 3 kinds sashimi, ginger, wasabi, spicy sauce, ponze sauce.

Kingfish Carpaccio 19
Thinly sliced kingfish with fried onion, mixed salad, Yuzu and ponze dressing.

Wagyu Tataki 20
Wagyu lightly seared and served rare with mixed salad, fried onion, Ponze dressing.



TEMPURA

Vegetable Tempura 5pcs 11

Lightly cooked seasoned vegetables in pure oil served with tempura sauce.

Soft Shell Crab Tempura 2pcs 17.5

Lightly cooked soft shell crab in pure oil served with spicy mayo.

King Prawn Tempura 5pcs 19

Lightly cooked king prawn in pure oil served with tempura sauce.

Mixed Tempura 17

4pcs Vegetables 2pcs King prawns Tempura served with tempura sauce.

Assorted Tempura 23

4pcs Vegetables 2pcs King prawns 2pcs Soft shell crab Tempura served with tempura sauce.



DONBURI

Fresh Salmon Don 21

Teriyaki Tofu Don 17

Veggie Kakiyage (Tempura) Don 17

BBQ Beef Don 19

Oyako Don 18

Una (Eel) Don 25



Spicy Sashimi Don 25

Chicken Katsu Don 19

Chicken Karaage Don 19

Shogayaki Pork Don 19

Prawn Katsu Don 18



served with rice

Teriyaki Tofu 19

Pan fried tofu & vegetable glazed with teriyaki sauce with curry.

Nanban Fish Denmiso 21

Nanban fish topped denmiso sauce with curry.

Chicken Katsu 23

Deep fried bread crumbed chicken outlet with curry.

Tonkatsu 25

Deep fried bread crumbed pork outlet with curry.

JAPANESE CURRY



Shogayaki Pork 23

Pan fried ginger pork with curry.

Chicken Karaage 23

Japanese style fried chicken with curry.

RAMEN

can choose soup base
tonkotsu or miso



Plain Ramen 15

Egg noodle with base soup, sweet corn, bamboo shoot, bean sprout, fried onion, spring onion, roast nori.

Tofu & Vegetable Ramen 17

Egg noodle with base soup, tofu & veggie, sweet corn, bamboo shoot, bean sprout, fried onion, spring onion, roast nori.

Veggie Kakiyage (Tempura) Ramen 17

Egg noodle with base soup, veggie kakiyage, sweet corn, bamboo shoot, bean sprout, fried onion, spring onion, roast nori.

Chashu Ramen 19

Egg noodle with base soup, Home made chashu, sweet corn, bamboo shoot, bean sprout, fried onion, spring onion, roast nori.

Karaage Ramen 19

Egg noodle with base soup, chicken karaage, sweet corn, bamboo shoot, bean sprout, fried onion, spring onion, roast nori.

Chicken Katsu Ramen 19

Egg noodle with base soup, chicken katsu, sweet corn, bamboo shoot, bean sprout, fried onion, spring onion, roast nori.

Spicy Seafood Ramen 21

Spicy ramen soup with seafood (mussel, prawn, squid, white fish), bean sprout, fish cake, fried onion, spring onion, roast nori.

U-DON

Kake U-don 13

Tofu & Vegetable U-don 15

Veggie Kakiyage (Tempura) U-don 17

Teri Chicken U-don 19

Kimchi U-don 19

Teri Beef U-don 19

Seafood U-don 21

Tempura U-don 20

Chicken Katsu U-don 19

Chicken Karaage U-don 19



YAKI U-DON

stir fry noodle

Tofu & Vegetable 15

BBQ Beef 18

Grilled Chicken 18

Seafood 21

JAPANESE NOODLE SOUP COMBO



- **U-don combo** Kake U-don with Sashimi 5pcs or Sushi 4pcs. 19
- **Ramen combo** Plain Ramen with Sashimi 5pcs or Sushi 4pcs. 21



MAIN DISH

🌱 - Vegetarian

Salmon Steak 27

Pan fried **3pcs** fresh salmon filets glazed with teriyaki sauce.

Teriyaki Chicken 21

Pan fried chicken thigh filets glazed with teriyaki sauce.

Teriyaki Tofu 🌱 19

Pan fried Tofu & vegetable glazed with teriyaki sauce.

BBQ Beef 23

Beef marinade in BBQ sauce and then pan fried glazed with teriyaki sauce.

Shogayaki Pork 23

Pork belly & seasoned vegetables glazed with ginger tare.

Wagyu Yakiniku 31

Pan fried wagyu beef & seasoned vegetables glazed with yakiniku sauce.

Unagi Kabayaki 31

Whole smoked Eel & seasoned vegetables glazed with Eel tare sauce.

Chicken Katsu 23

Deep fried bread crumbed chicken with katsu sauce.

Tonkatsu 25

Deep fried bread crumbed pork cutlet with katsu sauce.

Nanban Fish Denmiso 23

Lightly cooked white fish with denmiso sauce.

Spicy Tofu 🌱 19

Pan fried tofu & vegetable glazed with spicy sauce.

Spicy Chicken 21

Pan fried chicken & seasoned vegetables glazed with spicy sauce.

Spicy Pork 23

Pan fried pork belly & seasoned vegetables glazed with spicy sauce.



SPECIAL BENTO BOX

salad, rice, miso soup, gyoza 2pcs, sushi roll 2pcs, nigiri 4pcs

Teriyaki Chicken 31

Teriyaki Tofu 29

Spicy Tofu 29

BBQ Beef 33

Shogayaki Pork 33

Salmon Steak 33

Spicy Pork 33

Spicy Chicken 31

Wagyu Yakiniku 37

Unagi (Eel) 37

Nanban Fish Denmiso 33

Chicken Karaage 33

Chicken Katsu 33

Tempura 32

Vegetable tempura **3pcs** Prawn tempura **2pcs**

Tonkatsu 35

Omakase (Sushi & Sashimi) 37

Salad, rice, miso soup, gyoza 2pcs, sushi roll 2pcs, nigiri 5pcs, today's sashimi 8pcs.

SUSHI



Sushi Small	19	Chicken Katsu & Avocado Nigiri	18
6pcs Nigiri		6pcs Chicken katsu & Avocado nigiri	
Sushi Medium	31	Fresh Tuna Nigiri	26
10pcs Nigiri		6pcs Tuna nigiri	
Sushi Large	43	Grilled Salmon Nigiri	21
15pcs Nigiri		6pcs Grilled salmon nigiri	
Salmon Nigiri	19	Grilled Wagyu Nigiri	23
6pcs Salmon nigiri		6pcs Grilled wagyu nigiri	
Salmon & Avocado Nigiri	20	Grilled Nigiri Combo	33
6pcs Salmon & Avocado nigiri		10pcs Grilled salmon, kingfish, prawn, wagyu, eel Each 2pcs	

NIGIRI 2pcs #grilled + 1\$

Salmon	7	Prawn	7	Inari	6
Kingfish	7	Scallop	9	Eel	9
Tuna	9	Egg	6	Wagyu	8

SASHIMI



Sashimi Small	22
9pcs 3 kinds today's fish	
Sashimi Medium	39
15pcs 4 kinds today's fish	
Sashimi Large	61
25pcs 5 kinds today's fish	
Salmon Sashimi	19
9pcs Salmon sashimi	
Tuna Sashimi	33
9pcs Tuna sashimi	

SUSHI & SASHIMI COMBO



• Main combo	Sashimi 7pcs, Nigiri 5pcs	32
• Family combo	Sashimi 11pcs, Nigiri 9pcs, Sushi Roll 2pcs	51

BABY ROLL

Avocado	6
Cucumber	6
Salmon	6
Cook Tuna	6
Fresh Tuna	6.5



HAND ROLL



California	8
Salmon	8
Cook Tuna	8
Teri Chicken	8
Prawn Tempura	9
Fresh Tuna	9
Eel	9
Soft Shell Crab	9

MEDIUM ROLL

Salmon + Avocado or Cucumber	8
Cook-Tuna + Avocado or Cucumber	8
Crab Salad + Avocado or Cucumber	8
Prawn Katsu + Avocado or Cucumber	9
Teri Chicken + Avocado or Cucumber	8
Chicken Katsu + Avocado or Cucumber	8



KOI SPECIAL ROLL



California Roll	15
Crabmeat, tamago, avocado, cucumber w/ mayo, mustard mayo, tobiko	
Veggie Roll	13
Mixed salad, inari, soybean, avocado, cucumber w/ aonori	
Rock & Roll	15
Prawn tempura, avocado, cucumber w/ tenkatsu, mustard mayo, teri sc.	
Dainamaite Roll	19
Fresh tuna, cream cheese, avocado, cucumber w/ mayo, teri sc, spicy sc, shallot	
Dragon Roll	19
Smoked Eel, tamago, wakame, cream cheese, cucumber w/ teri sc, shallot	
Salmon Paradise	17
Fresh salmon, crab meat, cucumber, cream cheese w/ teri sc, mayo, tobiko	
Spider Roll	17
Soft shell crab, cream cheese, cucumber w/ hot mayo, teri sc, tobiko	
Koi Roll	17
Prawn tempura, crabmeat, avocado, cucumber w/ grilled salmon, mayo, teri sc	
Tiger Roll	17
Chicken katsu, avocado, cucumber w/ grilled special cheese sauce, hot mayo, teri sc	
Volcano Roll	17
Cook tuna, avocado, cucumber w/ grilled special cheese sauce, hot mayo, teri sc, tobiko	
Rainbow Roll	18
Crabmeat, avocado, cucumber w/ salmon, kingfish, prawn, mustard mayo, tobiko	



SIDE MENU



Extra Sauce	1	Rice	3
Miso Soup	3	Curry	5

BEVERAGES

JAPANESE BEER

Asahi	334ml	8.00
Asahi Black	334ml	11.00
Sapporo	334ml	8.00
Kirin Ichiban	334ml	8.00
Orion	500ml	11.00

SAKE

Kizakura Yamahai Jikomi	150ml	7.50
(Semidry 15%ALC)	300ml	13.00
	1.8L	72.00

; Yamahai Jikomi Sake with depth in a flavour and semidry taste with a good amount of acid. *Served Warm or Chilled.*

Ippin Junmai Daiginjo	300ml	29.00
(Smooth 16%ALC)		

; Perfect volume of ginjo flavour such as pineapple. Smooth sweetness will be covered and taste up with your favourite dishes. *Served Warm or Chilled.*

Namachozo Junmai	300ml	15.50
(Mild 14.5%ALC)		

; Find it mild and sharp freshness. *Served Warm or Chilled.* Enjoy this sake with sashimi and any other fresh dishes.

Hana-Fuga Yuzu	250ml	19.50
(Sparkling sake 5%ALC)		

; A low alcohol sake infused with yuzu(citrus fruit) for a unique and refreshing new sparkling taste. *Served Chilled.*

WINE

House Wine	Red	Gls	150ml	5.00
	White	Gls	150ml	5.00

Penfolds Koonunga Hill Shiraz	Btl	750ml	29.00
--------------------------------------	-----	-------	-------

; Produced from premium around South Australia, Penfolds Koonunga Hill is a great value Shiraz packed with flavours and well balanced (14.0%ALC).

Oyster Bay Sauvignon Blanc	Btl	750ml	34.00
-----------------------------------	-----	-------	-------

; It has excellent balance and variety intensity. The tropical fruit flavours work in harmony with the distinctive Gooseberry Characters. One of Marlborough's best Sauv Blancs! (13.0%ALC)

BEVERAGES

NON-ALCOHOLIC DRINKS

Water	600ml	3.00
Sparkling Water	450ml	3.50
Coke/Diet/Zero	375ml	3.00
Fanta/Sprite	375ml	3.00
Iced Tea Lemon	300ml	3.50
Iced Tea Peach	300ml	3.50
Fuji Apple Cider	325ml	3.50
Calpis	335ml	3.50
Cold Green Tea	340ml	4.00
Ginger Beer	375ml	4.00
Ramune	200ml	4.00
Cloudy Apple Juice	350ml	5.00
Orange Juice	350ml	5.00

POT OF HOT TEA

Green Tea	4.00
Honey Yuzu Tea	5.00

DESSERT

BEVERAGES

NON-ALCOHOLIC DRINKS

Water	600ml	3.00
Sparkling Water	450ml	3.50
Coke/Diet/Zero	375ml	3.00
Fanta/Sprite	375ml	3.00
Iced Tea Lemon	300ml	3.50
Iced Tea Peach	300ml	3.50
Fuji Apple Cider	325ml	3.50
Calpis	335ml	3.50
Cold Green Tea	340ml	4.00
Ginger Beer	375ml	4.00
Ramune	200ml	4.00
Cloudy Apple Juice	350ml	5.00
Orange Juice	350ml	5.00

POT OF HOT TEA

Green Tea	4.00
Honey Yuzu Tea	5.00

DESSERT

MADAME YUZU PREMIUM ICE CREAM & SORBET

125ml (single serve) a cup 6.00

Japanese Matcha Green Tea Ice Cream (GF) The Single-origin Japanese Matcha Specially selected is exquisitely smooth brimming with delicate earthy aromas and vibrant botanical notes.

Dark Roasted Black sesame Ice Cream (GF) Age-old roasting methods are used to achieve an authentically darker and nuttier kind of character. A balance of sweet and savoury.

Miso caramel & peanut brittle Ice Cream (GF) Japanese salted caramel ice cream plays an offbeat and riveting new melody with a Japanese miso twist. Peanut Brittle candy adds extra bite.

Yuzu & Mandarin sorbet (GF,DF,V) Japanese Yuzu is reminiscent of zesty lime, kumquat & pink grapefruit. An elegant balance is achieved when paired with sweet mandarin.