





\$**5.**6







Takosu (soft taco)

- \$11.6 Uni (sea urchin) and tobiko
- \$8.6 Salmon belly and avocado
- \$6.6 Salmon and cucumber
- \$8.6 Kingfish
- \$6.6 Spicy tuna and cucumber
- \$7.6 Unagi (eel) and cream cheese and tamago (rolled omelette)



- \$4.6 Fresh salmon
- \$4.6 Teriyaki salmon
- \$3.6 Tung salad
- \$3.6 Crispy chicken
- \$3.6 Teriyaki chicken
- \$3.6 Tamago (rolled omelette)
- \$3.6 Avocado
- \$3.6 Cucumber



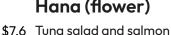
Nigiri

- \$15.2 Nigiri Royale
- \$13.2 Grand nigiri
- \$11.2 Fresh sukampi (scampi)
- \$10.2 Bluefin tuna
- \$6.6 Yellowfin tuna
- \$6.6 Ama ebi (prawn)
- \$5.6 Temari (round sushi)
- \$4.6 Salmon
- \$5.6 Salmon belly
- \$5.6 Salmon and avocado
- \$6.6 Fresh hotatekai (scallop)
- \$5.6 Kingfish
- \$6.6 Jack mackerel
- \$6.6 Surf clam
- \$6.6 Sliced squid
- \$5.6 Baby squid
- \$5.6 Spicy chicken avocado
- \$4.6 Kanifumi (crabstick) & avocado

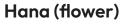
- \$12.2 Uni (sea urchin) scallop
- \$14.2 Uni (sea urchin) wagyu beef
- \$8.6 Uni (sea urchin)
- Wagyu beef
- Wagyu beef tataki
- \$11.2 Grilled bluefin tuna
- Grilled wagyu beef tataki
- Grilled salmon
- Grilled spicy salmon
- Grilled spicy yellowfin tuna
- Grilled kingfish
- Grilled hotatekai (scallop)
- Grilled spicy kanifumi (crabstick)
- \$6.6 Grilled spicy baby squid
- \$4.6 Grilled garlic cheese red prawn
- BBQ unagi (eel) & cream cheese
- Tamago (rolled omelette)
- \$4.6 Sweet corn
- \$3.6 Avocado

Dragon roll

- \$6.6 Grilled salmon and crab leg with cream cheese
- \$6.6 Grilled spicy salmon and crab leg with avocado
- \$6.6 Grilled spicy cheese and crispy chicken with radish
- \$6.6 Fried ebi (prawn) with avocado
- \$6.6 Teriyaki chicken with avocado
- \$6.6 Volcano teriyaki salmon with cucumber
- \$6.6 Volcano salmon with avocado
- \$6.6 Avocado and tuna salad with cucumber
- \$6.6 Avocado with cucumber



- \$8.6 Tobiko (fish roe) and salmon
- \$7.6 Mixed seafood and salmon
- \$7.6 Robusutā (lobster) salad and salmon
- \$7.6 Kanifumi (crabstick) salad and salmon
- \$8.6 Grilled uni (sea urchin) and grilled salmon
- \$10.2 Grilled hotatekai (scallop) and grilled salmon











^{\$}4.6







Gunkan

\$8.6 Uni (sea urchin)

\$5.6 Salmon and avocado

\$5.6 Spicy tuna and cucumber

\$5.6 Teriyaki salmon and cucumber

\$6.6 Tobiko (fish roe) and cucumber

\$4.6 Tuna salad and avocado

\$4.6 Robusutā (lobster) salad and cucumber

\$4.6 Kanifumi (crabstick) salad and cucumber

\$3.6 Seaweed salad and radish

\$3.6 Avocado and cucumber

\$3.6 Sweet corn

Side dishes

\$5.6 Edamame

\$5.6 Sea salt edamame

\$4.6 Jade sesame tofu salad

\$5.6 Miso soup with salmon

\$3.6 Miso soup

Donburi

\$15.9 Chicken karaage donburi

\$15.9 Teriyaki chicken donburi

\$15.9 Chicken curry donburi

\$15.9 Teriyaki salmon donburi

\$16.9 Mixed sushi donburi

\$16.9 Grilled salmon donburi

\$16.9 BBQ unagi donburi

\$18.9 Wagyu beef donburi

\$21.9 Assorted donburi



Tempura, Panko, Fried

\$4.6 Veggie gyoza

\$4.6 Veggie chips

\$4.6 Veggie croquette

\$6.6 Fried tofu

\$6.6 Crab claw

\$10.6 Fried steak bites

\$8.6 Fried oyster

\$8.6 Tartar ebi (prawn)

\$8.6 Panko ebi (prawn)

\$8.6 Tempura ebi (prawn)

\$8.6 Spicy fried optopus

\$8.6 Chicken karaage (fried chicken)

\$7.6 Mixed tempura veggies

Naked (almost)

\$10.9 Salmon

\$14.9 Beef tataki

\$14.9 Kingfish

\$14.9 Tuna



Sashimi

\$12.6 Salmon belly

\$6.6 Salmon

\$8.6 Tuna

\$8.6 Kingfish

\$6.6 Surf clam

\$8.6 Ama ebi (prawn)

\$15.6 Sukampi (scampi)

\$20.6 10A Uni (sea urchin)

\$41.6 12A Uni (sea urchin)

\$30.2 Bluefin tuna

\$11.6 Oyster

\$31.6 Half dozen oysters

\$42.9 Deluxe



Udon

\$12.9 Plain udon

\$15.9 Dried udon with crab

\$15.9 Chicken karaage udon

\$15.9 Tempura prawn udon

\$17.9 Wagyu beef udon



Drinks menu

Cocktails

Chilli & Spice A spicy Margarita with pomegranate and chilli punch Tequila, Cointreau, Spiced pomegranate, Lime	\$22
Saketini Elegant sake cocktail Sake, Mancino Vermouth	\$19
Cosmic Momoto Citrus and cranberry with a touch of vanilla, the perfect sweet n sour cocktail Momoto Vodka, Lime, Vanilla mandarin, Cranberry, Wonderfoam	\$21
Flower & Bubble A subtle way to start your dinner. Dry with a hint of lemon and elderflower Momoto Gin, St Germain elderflower, Lemon myrtle, Soda	\$19
Ruby Glamorised version of a G&T Momoto Gin, Cointreau, Ruby grapefruit, Cucumber, Lime, Tonic	\$20
Ichigo Smooth sake with strawberry and citrus notes Sake, Strawberry & Saffron, Lime, Kaffir lime leaf	\$19
Whisky fix Momoto's version of a whisky sour Toki Suntory Whisky, Yuzu & Honey, Lemon, Ginger, Wonderfoam	\$22

Mocktails

Coconut, Strawberry & Saffron, Lime, Tonic

Green I ea & Eucalyptus	\$8
Japan meets Australia hot mocktail	
Pot of hot Green tea, Honey & Eucalyptus	
C&T	\$12
The mocktail version of a glamorised G&T	



Drinks menu

Sake

HAKUTSURU Ukiyoe Daiginjo (Half bottle)	\$22
HAKUTSURU Ukiyoe Junmai (Half bottle)	\$20

Wines 2022 Antonelli Montefalco Grechetto 2019 D'Arenberg The Stump Jump White Blend \$9.9 \$38 \$38

Beer

Asahi	\$9
4 Pines Pacific Ale	\$9
Peroni Zero	\$9

Juice

Apple juice	\$5
Orange juice	\$5
Pineapple juice	\$5
Cranberry juice	\$5

Soft drinks

Coke	\$4.5
Coke zero sugar	\$4.5
Sprite	\$4.5
Fanta	\$4.5
Soda	\$4.5
Tonic	\$4.5
Ginger ale	\$4.5

Spirits

Please see on the table tablet

