Lunch set



teriyaki chicken (GFO) $24
steamed rice, miso soup
edamame, seaweed
tsukudani (sweet soy braised)



Chicken karaage $20
steamed rice, miso soup
edamame, seaweed
tsukudani (sweet soy braised)



Pork miso katsu $26
steamed rice, miso soup
edamame, seaweed
tsukudani (sweet soy braised)



Assorted tempura $25
steamed rice, miso soup
edamame, seaweed tsukudani
(sweet soy braised)



Assorted sashimi 10pcs $27
steamed rice, miso soup
edamame, seaweed tsukudani
(sweet soy braised)



Teriyaki tofu (GFO) $18
steamed rice, miso soup
edamame, seaweed tsukudani
(sweet soy braised)

Donburi and noodles



Yoshinoya gyudon $22
Sweet soy braised thin sliced
beef, steamed rice and miso
soup.



Unagyu donburi $26
Unagi eel and braised thin
sliced beef, steamed rice and
miso soup.



Premium wagyu $35
yakiniku wagyu and
yoshinoya style beef,
steamed rice and miso soup.



Aburi kaisen (GFO) $26
Assorted aburi sashimi,
sushi rice and miso soup.



Hotpot udon noodles $23
Nabeyaki udon noodles,
chicken, prawn, fish and
mushrooms.

Side

Assorted sashimi (12pcs)	$28
Salmon sashimi (6pcs)	$18
Edamame	$8
Burdock chips	$12
Onsen egg	$3
Pickled ginger	$2
Wasabi	$1
Steamed rice	$3.5
Miso soup	$3.5

Desserts

Hojicha crème brulee	$8
Basque cheesecake	$8
Black sesame ice cream	$8
Yuzu sorbet	$8

SASHIMI

Assorted sashimi 12pcs (GFO), (*M*)	$28
Salmon sashimi 6pcs (GFO), (*A*)	$18

SUSHI

Lava sushi, (*M*) salmon caviar, bottarga zest, assorted diced sashimi, sushi roll		$30
Assorted Nigiri (GFO), (*M*)	3pcs	$15
(salmon, kingfish, scallop)	6pcs	$28
Assorted Aburi Nigiri, (*M*)	3pcs	$17
(salmon, scallop, kingfish)	6pcs	$30
Salmon sushi roll (GFO), (*A*)		$16
Cucumber sushi roll (V,GFO)		$12

IPPIN (A LA CARTE)

Pickled cucumbers, chilli crisp (V)	$12
Tempura fish spicy salad, root vegetables, coriander, mix leaves, yuzu miso dressing, (*M)*	$25
Nabeyaki Hotpot udon noodles, chicken, prawn, fish and mushrooms*, (M)*	$23
Chicken Karaage, mix leaves, lemon, mayonnaise	$20
Pork miso Katsu, mix leaves, lemon, mayonnaise, tonkatsu sauce	$26
Agedashi tofu, eggplant, spring onion, nori, bonito flakes, chilli, soy broth (VO)	$17
Edamame (V, GF)	$8
Burdock chips, mayonnaise, lemon (V)	$12
Teriyaki chicken, spring onion, chilli (GF)	$20
Tempura prawn (4pcs) and tempura eggplant and pumpkin with Parmesan zest, (*I)*	$29

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, sesame seeds, soy, shellfish. If you have a food allergy, please notify your server.
V = vegetarian, VO = vegetarian option available, GFO = Gluten free option available

DONBURI

Yoshinoya style Gyudon $22
sweet soy braised thin sliced beef, onion, spring onion, pickled ginger, steamed rice, nori, miso soup.

Premium wagyu donburi $35
yakiniku wagyu beef and yoshinoya style beef, onsen egg, spring onion, nori, pickled ginger, steamed rice, miso soup.

Aburi Kaisen donburi (GFO), (M) $26
assorted aburi sashimi, tobikko, tsume sauce, nori, pickled ginger, wasabi, sushi rice, miso soup.

Tofu donburi (VO) $18
braised tofu, mix leaves, steamed rice, miso soup.

Teriyaki Chicken donburi (GFO) $24
teriyaki chicken, mix leaves, spring onion, chilli, steamed rice, miso soup.

SIDE

Steamed rice	$3.5
Miso soup	$3.5
Onsen egg	$3
Pickled ginger	$2
Wasabi	$1

DESSERTS

Hojicha crème brûlée	$8
Basque cheesecake	$8
Black sesame ice cream	$8
Yuzu sorbet	$8

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JAPANESE SAKE

Shoun jummai daikinjo (Hyogo), dry, mellow, fruity	300ml	$25
Ippongi denshin yuki (Fukui), crisp, dry	300ml	$28
Kubota senjyu jyunmai ginjo (Niigata), smooth, clean, lightly sweet	300ml	$36
Dassai 45 jyunmai daiginjo (Yamaguchi), sweet, mellow, fruity	300ml	$39
Takanoi sake (Niigata), crisp, dry	300ml	$36
Takanoi sake (Niigata), crisp, dry	720ml	$74
Denyu tokubetsu junmai (Niigata), crisp, dry	720ml	$90
Koshino hatsu Ume snow junmai ginjo (Niigata), medium dry, fresh	720ml	$94
Shiki fresh junmai daiginjo (Mie), fruity, clean, well balance	720ml	$180
House sake Hakushika, dry	230ml	$9

JAPANESE SPIRIT (SHOCHU)

	90ml	Bottle
Ginza suzume (Oita), barley, alc 25%	$15	$95
Kurokirishima (Miyazaki), potato, alc 25%	$14	$90

BEER

Kirin ichiban shibori, bottle	330ml	$10
Asahi superdry, bottle	330ml	$8
Single fin, can	330ml	$10

FRUITS WINE

	90ml (neat / on the rocks)	90ml (soda)	Bottle
Aragoshi (roughly grated) Yuzu alc 8%	$14	$15	$90
Aragoshi (roughly grated) Lemon alc 10%	$14	$15	$90
Aragoshi (roughly grated) Plum alc 12%	$14	$15	$90

SPARKLING WINE

Cloak & Dagger Prosecco piccolo, VIC, 200ml		$19
Howard vineyard pinot noir Chardonnay, Adelaide Hills, SA		$65
Moët & Chandon champagne		$160

WHITE WINE

	Glass	Bottle
Alkoomi Grazing Semillon Sauvignon Blanc, Frankland river, WA	$13	$36
Pacha mama Pinot Gris, VIC		$40
Lange Estate providence road Riesling, Frankland river, WA	$14	$40
Lange Estate providence road Chardonnay, Frankland river, WA	$14	$44
3drops, Sauvignon Blanc, Great Southern, WA		$55
Alkoomi Family Collection Chardonnay, Frankland river, WA		$55

RED WINE

Lange Estate providence road Cabernet Sauvignon, Frankland river, WA		$40
Jilyara Honeybomb corner Cabernet Sauvignon, Margaret river, WA	$13	$40
Lange Estate providence road Shiraz, Frankland river, WA		$44
Russell & Suitor Son of a bull pinot noir, Pipers River, TAS	$15	$54
Edwards Matilda Cabernet Sauvignon, Margaret river, WA		$56

SOFT DRINK

Apple juice box	$3
Coke	$4
Coke zero	$4
Sprite	$4
Milkis	$4
Iced peach tea	$5
Sparkling Fuji Apple	$5
Iced lemon tea	$5
Iced Oolong tea	$5
Ramune	$6
Sparkling water	$8
Genmai cha (rice roasted tea)	$5

Seasonal menu (Spring)



Kawari Sashimi (GFO), (*I*)
cuttle fish, snapper, blood clam, Amaebi
(this sashimi combination cannot be customised.)
$29



Teba Daikon (GF),
simmered tender chicken wings and daikon radish, egg.
$24



Pipi clam and mushrooms Paitan soup, (*I*)
$23



Wagyu beef steak 100g with corn, sansho and Yakiniku sauce.
$30



Pair your meal with Sake!
Enjoy house sake at $7 when ordering from our seasonal menu.