

# DAIMONJI

SUSHI BAR & GRILL

## MENU



## OTSUMAMI (STARTERS)



VEGGIE KAKIAGE  
TEMPURA BATTERED VEGGIE FRITTER

4.9



SPRING ROLL (2PC)  
2 PIECES OF FRIED SPRING ROLLS

4.9



CRAB CLAW (2PC)  
2 PIECES OF DEEP-FRIED CRAB CLAWS

5.9



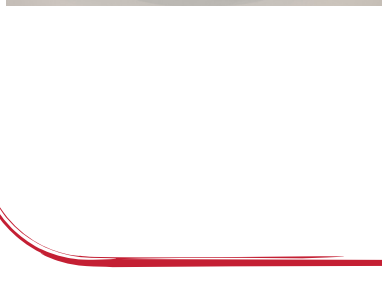
TEMPURA PRAWN (3PC)  
3 PIECES OF BATTERED PRAWNS

8.9



POTATO FRIES  
FRIES WITH UMAMI SALT

5.9



SWEET POTATO CHIPS  
CHIPS WITH UMAMI SALT

5.9

RENKON CHIPS  
DEEP-FRIED LOTUS ROOT TOPPED WITH SALT

9.9

DAIMONJI GARDEN SALAD  
MIXED SALAD WITH MISO DRESSING

8.9

TORI KARAAGE  
DEEP-FRIED CHICKEN PIECES

9.9

TAKO KARAAGE  
DEEP-FRIED OCTOPUS BITES

9.9

KATSU OYSTERS (3PC)  
3 PIECES OF BATTERED FRIED OYSTERS

11.9

TAKOYAKI  
FRIED JAPANESE DOUGH BALLS W/ OCTOPUS BITES

9.9

AGEDASHI TOFU  
BATTERED TOFU IN SAUCE W/ GRATED RADISH AND BONITO FLAKES

9.9

GYOZA (PORK/WAGYU)  
JAPANESE PAN FRIED DUMPLINGS

10.9/11.9

GRILLED EGGPLANT  
HALF EGGPLANT GRILLED WITH SAVOURY SAUCE

11.9

GRILLED PRAWNS (2PC)  
GRILLED LOCAL TIGER PRAWNS

17.9

PLAIN UDON SOUP  
JAPANESE WHEAT NOODLES IN SOUP

8.0

SOBA NOODLE (COLD)  
COLD SOBA NOODLES

8.0



## OTSUMAMI (STARTERS)

### PREMIUM STARTERS



#### SAKE TATAKI

PARTLY FLAMED SEARED SALMON WITH GRATED  
RADISH CITRUS DRESSING

21.9

#### SASHIMI TOKUCHOU

A COMBINATION OF SALMON, TUNA, KINGFISH,  
SCALLOP & IKURA

25.9

#### GYU TATAKI

THINLY SLICED WAGYU BEEF LIGHTLY FLAMED W/  
CITRUS SOY SAUCE

25.9

#### HAMACHI KAMA SHIOYAKI (LIMITED)

SALTED GRILL KINGFISH COLLAR SERVED WITH  
DAIKON AND PONZU SAUCE

25.9

#### HOTATE O'HANA

SCALLOPS SLICED AND DRESSED WITH IKURA  
DIPPED IN SPECIAL SAUCE

29.9

# DONBURI (RICEBOWLS)

S / L



**TORI TERIYAKI DON**  
GRILLED CHICKEN MARYLAND IN TERIYAKI SAUCE

11.9/16.9



**GYU TERIYAKI DON**  
GRILLED SLICED BEEF IN TERIYAKI SAUCE

11.9/16.9



**TOFU TERIYAKI DON**  
BATTERED FRIED TODU IN TERIYAKI SAUCE

11.9/16.9



**KATSU FISH DON**  
CRISPY CRUMBED FISH CUTLET WITH JAPANESE BBQ AND MAYO

11.9/16.9



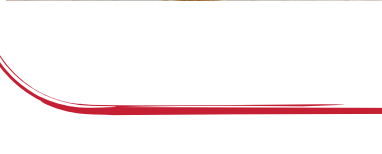
**TORI KATSU DON**  
CRISPY CRUMBED CHICKEN CUTLET IN JAPANESE BBQ AND MAYO

11.9/16.9



**TORI KARAAGE DON**  
CRISPY BATTERED MARINATED CHICKEN PIECES WITH MAYO

11.9/16.9



**TERIYAKI SALMON DON**  
GRILLED SALMON IN TERIYAKI SAUCE

16.9/24.9



**UNAGI DON**  
GRILLED EEL IN SPECIAL SWEET SAUCE

16.9/24.9



**KATSU KARE**  
CRISPY CRUMBED CHICKEN AND VEGETABLES IN JAPANESE CURRY

11.9/16.9



**CHICKEN/BEEF/TOFU SOBA SOUP**  
BUCKWHEAT NOODLE IN BONITO STOCK BROTH

11.9/16.9



**CHICKEN/BEEF/TOFU UDON SOUP**  
WHEAT NOODLE IN BONITO STOCK BROTH

11.9/16.9



**OYAKODON**  
CHICKEN PIECES AND SLICED SCALLION IN SAVOURY EGG SAUCE

16.9



**TAMAGO KATSU DON**  
CRUMBED CHICKEN CUTLET IN SAVOURY EGG SAUCE

16.9



# SUSHI

## NIGIRI 2PCS

PRAWN NIGIRI	5.9
SALMON NIGIRI	5.9
TUNA NIGIRI	5.9
HAMACHI NIGIRI	5.9
HOTATE (SCALLOP) NIGIRI	6.9
ABURI TUNA NIGIRI	6.9
ABURI HAMACHI NIGIRI	6.9
ABURI SALMON NIGIRI	6.9
ABURI HOTATE NIGIRI	7.9
GRILLED UNAGI NIGIRI	7.9
SALMON WRAP W/CHIRASHI	8.9
TUNA INARI	5.9
IKURA GUNKAN	10.9



## SPECIAL NIGIRI

ABURI SAKE BELLY 3PC LIGHTLY SEARED SALMON BELLY	12.9
UNAGI KABAYAKI 3PC SEARED EEL WITH SAVOURY SAUCE	12.9
HOTATE ABURI 3PC LIGHTLY SEARED SCALLOPS	17.9
SEARED WAGYU 3PC SEARED WAGYU SLICES WITH SAUCE	17.9
MIXED NIGIRI 4PC COMBINATION OF SPECIAL NIGIRI	19.9

## SASHIMI (3PC)

SALMON SASHIMI	7.9
HAMACHI(KINGFISH) SASHIMI	7.9
MAGURO(TUNA) SASHIMI	7.9
HOTATE(SCALLOP) SASHIMI	12.9



## MINI MAKI (10PC)

CHICKEN	7.0
TUNA	7.0
AVOCADO	7.0
CUCUMBER	7.0
SALMON	7.0
COMBINATION	7.0



# SPECIAL MENU

## SPECIAL MAINS

### ZARU SOBA SET WITH PRAWNS

COLD BUCKWHEAT NOODLES WITH DIPPING SAUCE WITH FRIED PRAWNS AND VEGGIE FRITTER

19.9

### KAISEN DON

A MIXTURE OF RAW SALMON, TUNA, KINGFISH, SCALLOP & IKURA ON FLAVOURED SUSHI RICE

29.9

### WAGYU BEEF DON

GRILLED WAGYU BEEF IN TERIYAKI SAUCE WITH ONSEN EGG ON RICE

35.9



## IPPIN RYORI (SINGLE DISHES)

### TORI TERIYAKI

GRILLED CHICKEN MARYLAND WITH TERIYAKI SAUCE

15.9

### GYU TERIYAKI

GRILLED SLICED BEEF WITH TERIYAKI SAUCE

15.9

### TORI KARAAGE

CRISPY DEEP FRIED MARINATED CHICKEN WITH CITRUS GINGER SAUCE AND MAYO

15.9

### TORI KATSU

CRISPY CRUMBED CHICKEN CUTLET WITH JAPANESE BBQ SAUCE AND MAYO

15.9

### SAKE TERIYAKI

GRILLED SALMON WITH TERIYAKI SAUCE

25.9

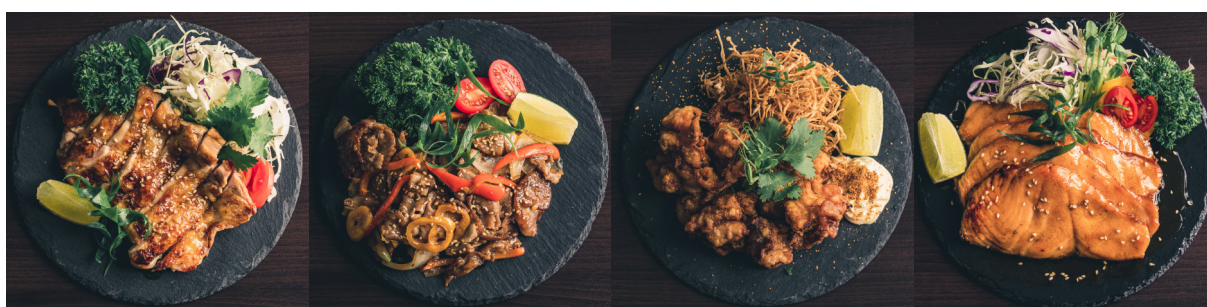
### WAGYU TERIYAKI

GRILLED WAGYU BEEF WITH TERIYAKI SAUCE

29.9

### ADD TEISHOKU \$10

STEAMED RICE, GARDEN SALAD AND MISO SOUP





## SPECIAL ROLLS



### SUSHI SET

COMBINATION OF SALMON SASHIMI, ASSORTED NIGIRI  
AND MINI SUSHI MAKI

17



### YASAI MAKI

VEGETARIAN SUSHI ROLL FILLED WITH AVOCADO  
PICKLED RADISH AND GINGER

17



### BAMBOO ROLL

SALMON TUNA AND SPRING ONION SUSHI MAKI  
TOPPED WITH AVOCADO & IKURA

20



### RAINBOW ROLL

KATSU PRAWN & CREAM CHEESE SUSHI MAKI TOPPED  
WITH SALMON, TUNA, KINGFISH & AVOCADO

20



### DRAGON ROLL

CUCUMBER SUSHI MAKI TOPPED WITH UNAGI (EEL)  
AND IKURA WITH SAVOURY SAUCE

22



### WAGYU ROLL

SLICED BEEF AND CUCUMBER SUSHI MAKI TOPPED  
WITH SEARED WAGYU SLICES AND SAUCE

22

## DIM SUM



**FRIED PRAWN WONTON**  
DEEP FRIED WONTON SKIN WITH PRAWN FILLING

7.9



**BBQ BUN (CHICKEN OR PORK)**  
STEAMED BUNS FILLED WITH MARINATED CHICKEN OR PORK

7.9



**STEAMED SIU MAI (CHICKEN OR PORK)**  
STEAMED MINCE CHICKEN OR PORK MIXED WITH PRAWN AND WRAPPED IN WONTON SKIN TOPPED WITH FISH ROE

7.9



**CRYSTAL PRAWN DUMPLING**  
STEAMED PRAWN AND VEGGIES WRAPPED IN A TRANSLUCENT DOUGH SKIN

7.9



**SHANGHAI DUMPLING**  
STEAMED DUMPLING WITH SEASONED PORK IN A HOT SOUP BROTH

7.9



**CHICKEN STICKY RICE**  
STEAMED GLUTINOUS RICE WITH CHICKEN AND MUSHROOM

8.9





# DRINK MENU

## BEER

Asahi Kaoru Beer 0.5%	9
Asahi Super Dry 5%	9
Sapporo Premium 5%	9
Kirin Ichiban 5%	9
Yebisu Premium 5%	12
Yebisu Premium Black 5%	15

## COCKTAIL

Takara Chu-hi Apple 4%	12
Takara Chu-hi Peach 4%	12
Takara Chu-hi Yuzu 4%	12
Takara Chu-hi Plum 4%	12

## BEVERAGES

Cool-Ridge Water	4
Cool-Ridge Sparkling	5
Pepsi Cola	5
Pepsi Max Cola	5
Schewppes Lemonade	5
Solo Lemon	5
Peach Ice Tea	5
Lemon Ice Tea	5
Schweppes Lemon Lime & Bitters	5
Schweppes Orange & Mango	5
Schweppes Agrum Blood Orange	5
Schweppes Ginger Beer	5
Japanese Tea Pot	5

## WINES

Swings & Roundabouts Sparkling Wine Margaret River, WA Balanced, fresh and delicate	12/45	Howard Park Chardonnay Mt Barker, WA Caramel, toasty oats & Jasmine flower	45
Rabbit Ranch Pinot Noir Central Otago, NZ Bright-eyed red, whiff of gun smoke, light-bodied	50	Bouchard Fils Rose Beaune, France Subtle rose-hips, poised dry finish	12/45
Icarus Sauvignon Semillon Blanc Howard Park, Margaret River, WA Light, lively & refreshing with a dry finish	10/38	Flametree Cabernet Sauvignon Margaret River, WA Chocolate, cedar & cassis	12/45
Vavasour Sauvignon Blanc Marlborough, NZ Vibrant tropical fruits, Intense aromatics	45	Nietschke Shiraz Barossa Valley, SA Ripe, inviting, rich & spicy	12/45

## SAKE LIST



### Takara Shochikubai Kyoto Junmai (180ml) (WARM)

ALC 13.5%

A very refined sake with flavours and aromas that are subtle and soothing. Subtle aromas reminiscent of French vanilla ice cream and cardamom lead into a soft creamy palate with silky texture and flavours of lightly seasoned cream of wheat and honeydew.

10



### Hakutsuru Josen Junmai (180ml)

ALC 13.5%

Using the finest rice and pure natural spring water from Mount Rokko, it is fermented with Hakutsuru's unique technique, "Keikai-tsukuri". It is characterized by its smooth and semi-dry taste.

13



### Hakushika Namachozo Junmai (180ml)

ALC 13.3%

Made by briefly aging premium Junmai Sake in an unpasteurised state at low temperatures, Hakushika's 'Fresh and Light' is characterised by a refreshingly cool aroma and crisp finish. Mildly dry with hints of banana, white pepper and orange blossom.

14



### Takara Sparkling Sake Shochikubai Mio (300ml)

ALC 5.0%

A new sensation in the sake world but made traditionally with only rice, koji and water. Mio is uniquely refreshing and fruity with a subtle sweetness balanced with a crisp acidity and an aroma. Mio Sparkling Sake is a light refresher that signifies a new wave for Japanese Sake.

27



### Yachiya Kagazuru Junmai Ginjo (300ml)

ALC 15.3%

Made from Kanazawa yeast and Gohyakumangoku rice cultivated locally, the brewers crafted this sake to be representative of their castle town. A faint aroma of butterscotch leads into flavors of banana and apple, with mushroom-like umami dancing underneath.

39



### Yachiya Kagazuru Junmai Dai Ginjo (300ml)

ALC 14.8%

A super premium, naturally fermented junmai daiginjo made from 'Yamada Nishiki' rice and produced in Hyogo prefecture's 'Special A' Grand Cru terroir in the town of Yokawa. Brilliant flavours with an expansive fruity palette, elegant sweetness and a lively acidity.

70



### Umenoyado Plum Wine Umesu (300ml)

ALC 12%

Brewed by Umenoyado, this Umesu is a premium variant of the Ume plum Saké. By using 15 different varieties of Japanese ume plums, this Umesu is distinctively more aromatic, with deeper, richer and intense sweet flavours.

37



## SAKE LIST



### Sawahime Shin-Jizakesengen Yamahai Junmai (300ml)

ALC 16.0%

Gentle fragrance with pleasant, juicy acidity. Full body and rich taste. Pairs well with dishes seasoned in sweet/thick sauce or deep-fried food.

38



### Sawahime Shin-Jizakesengen Junmai Ginjo (300ml)

ALC 16.0%

Subtle aromas of green apple, asparagus, melon, tapioca, and sweet pea, with a floral overtone. Has an intriguing herbal, eucalyptus note. Bright, crisp finish. Pairs with fresh salads and seafood.

42



### Sawahime Champion Sake Dai Ginjo (300ml)

ALC 17.0%

Champion Sake of IWC 2010. Brilliant fragrance like apple or pear. Slightly dry taste and has a pleasant afterglow. Good with appetizer, accentuates taste of raw ingredients.

77



### Ippin Ibaraki Junmai (300ml)

ALC 15.0%

Classic, Off-dry Sake with light aromas of banana. It has a full-bodied flavour, with high umami and acidity to boost fried food. Has a smooth touch at the beginning and finishes with dryness and spiciness.

25



### Ippin Ibaraki Junmai Dai Ginjo (300ml)

ALC 16.0%

Double gold medal awarded premium sake at a reasonable price; this Sake has an aroma of pineapple with a fruity, medium bodied flavour. It is well balanced in fruity and dryness and pairs well with sashimi and sushi.

35



### Hakutsuru Shoun Daiginjo (300ml)

ALC 15.5%

This Daiginjo reaches your nose with a blend of pear, apples, and peach. A delicious pear flavor graces your tongue and deepens the more you drink. The top grade "Yamada Nishiki" rice is creatively brewed to produce a complex sake.

32



### Denshin Yuki Jun Ginjo (300ml)

ALC 15.0%

This sake features a calm fragrance and pure crisp taste that gives you a sense of a quiet, snow-covered sake factory. Surrounded on all four sides by mountains whose summit is the holy mountain Hakusan, the Ippongi Brewery is located in a basin known for its deep snow.

40