

NOODLE



Ebi Udon or Soba
\$21.50 📍

Tempura prawns with udon or soba in hot broth.



Kitsune Udon \$13.50
(Cold or Hot)

Udon topped with fried tofu & fish cake in hot/cold broth.



Zaru Soba \$10.50

Japanese signature buckwheat noodles served chilled with dipping sauce.



Yakiudon \$15.00

Stir-fried udon in teriyaki sauce with shredded egg & vegetables garnish with spring onion & sesame. Add-on Chicken - \$4.00



Tonkotsu Miso Ramen with Ebi \$24.00

Served in rich pork bone broth, 3 tempura prawns, hanjuku egg and corn.

Tonkotsu Miso Ramen \$20.00

Served in rich pork bone broth, pork belly, hanjuku egg and corn.

SIDES



Miso Soup \$5.00

Japanese soy bean paste with tofu and spring onions.

Salmon Miso Soup \$5.80 📍

Japanese soy bean paste with salmon, tofu, and spring onions.

Onsen Egg \$3.50

Japanese runny poached egg with spring onions in tempura sauce.



Hanjuku Egg \$3.50 📍

(Cobbled Egg)
Japanese soft-boiled egg soaked in tendon sauce.

Steamed Rice \$2.80

Japanese Rice.

SALAD



Japanese-Style Garden Salad L \$13.00 S \$8.00 📍

Sweet corn, red onion, cucumber, tomato, seaweed in Japanese soy Yuzu dressing.



Japanese Coleslaw \$9.80

Shredded cabbage in sesame mayo top with tobiko.

Sesame Creamy Salad L \$13.00 S \$8.00 📍

Sweet corn, red onion, cucumber, tomato, sultanas in homemade sesame dressing.



Since the age of 18, Mr. Akimitsu Tanihara started honing his skills at 'Dote no Ise-ya', a 128-year-old Tendon shop which has its roots since the era of Samurai.

After years of training, he successfully attained the status of Head Chef and is officially recognised as the 5th generation successor of 'Dote no Ise-ya'. As Head Chef, he dutifully maintained the traditional taste of 'Ise-ya' for 10 years.

After that, he branched out and finally started his own restaurant, 'Shitamachi Tendon Akimitsu' in Asakusa, Tokyo which is the birthplace of Tendon.

Bringing along his years of experience as the 5th generations successor. Akimitsu is the 9 - Times Gold Medallist at the Japan Donburi Awards.

ENTRÉE



Aburi Scallops (2pcs) \$10.50

Grilled scallops with aburi sauce, topped with tobiko and spring onion, dash of yuzu dressing.



Yakitori (2 skewers) \$10.20 📍

Grilled chicken and spring onion skewer glazed with Yakitori sauce.



Karaage (4pcs) \$10.20 📍

Japanese-style deep fried chicken topped with Japanese mayonnaise.



Beef Tataki \$25.00

Lightly grilled severed thinly sliced steak, drizzled a tangy yuzu ponzu dressing.



Panko Calamari Rings with Wasabi Aioli (3pcs) \$8.50

Served with Salad.



Oyster Tempura (4pcs) \$18.50

4 oysters with tempura sauce.

Porterhouse Steak with Yuzu Kosho \$20.50 📍 🍲

Chargrilled medium rare porterhouse steak in Japanese citrus pepper paste.

Korokke or Korokke Beef (2pcs) \$9.90 📍

Deep fried mashed potato with corn or mince beef, drizzled with Japanese BBQ sauce.

Edamame \$5.20 📍

Japanese soybeans tossed with sea salt.

Agedashi Tofu \$8.90 📍
Deep fried bean curd garnished with bonito flakes, nori and tempura sauce.

Takoyaki (6pcs) \$8.20

Octopus Puffs.

Gyoza (5pcs) \$9.20 (Pork or Vegetable)

Japanese Dumpling.

Chilled Jellyfish \$9.20

Jellyfish topped with sesame and lemon dressing.



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*Minimum charge per person \$20.

TEMPURA

Deep fried Japanese battered pieces of seafood and vegetables. All tempura dishes are served with dipping sauce.



Akimitsu Deluxe Tempura \$39.50

Lobster tail, oyster, prawn, seasonal fish and vegetables.

Asakusa Tempura \$27.50

Oyster, prawn, seasonal fish and vegetables.

Lobster Tempura \$41.00

Lobster tail, prawn and vegetables.



Ebi Tempura \$29.00
5 Prawns and vegetables.

Assorted Fish Tempura \$29.00

Choice of seasonal fish and vegetables.

Vegetable Tempura \$20.80

Assorted vegetables.

TENDON

(Tempura Rice Bowl)

All tendon bowls are served with rice and tendon sauce.



Akimitsu Deluxe Tendon \$40.50
Lobster tail, oyster, prawn, seasonal fish and vegetables.

Lobster Tendon \$42.00
Lobster tail, prawn and vegetables.

Ebi Tendon \$30.00
5 prawns and vegetables.

Asakusa Tendon \$28.50
Oyster, prawn, seasonal fish and assorted vegetables.

Assorted Fish Tendon \$30.00
Choice of seasonal fish and vegetables.

Vegetable Tendon \$21.80
Assorted vegetables.

DONBURI

All donburi dishes are served over a bowl of rice.



Aburi Don \$25.00
(Salmon or Kingfish)

Flame-seared medium rare fish in honey mustard sauce with onsen egg.



Steak Don \$24.00

Chargrilled Porterhouse steak in chef's special sauce.



Unadon \$21.50
Grilled eel in our signature sauce.



Karaage Don \$21.50
Deep-fried chicken and runny poached egg.



Katsu-don \$23.00
Crumbed fillet chicken or pork, egg and onion cooked in dashi based sauce.
Option - Curry Sauce - \$2.50



Katsu Plate \$23.00
Crumbed fillet chicken or pork, with Japanese BBQ sauce served with rice and salad.

SPECIAL

Seafood Tempura Platter For Two \$90.00

2 x prawns,
4 x pieces of assorted fish,
2 x pieces lobster,
assorted vegetables,
2 x miso soup,
2 x steamed rice.

Fish Tempura Platter For Two \$62.00

6 x pieces of assorted fish,
assorted vegetables,
2 x miso soup,
2 x steamed rice.



Japanese Curry Beef Tendon \$20.00

Beef tendon cooked in Japanese curry with onion, carrots and potato.

Add-on Katsu Chicken or Pork - \$12.00

Teriyaki Chicken Don \$23.00

Pan-fried chicken fillet, drizzled with teriyaki sauce. Severed with hanjuku egg & coleslaw.

Oyakodon \$21.50

Chicken, egg and onion simmered in umami rich dashi based sauce.



Chashu Don \$22.00

Flamed-seared Slow cooked pork belly served on rice with hanjuku egg and sweet corn.

EXTRA

Prawn	\$4.50
Fish	\$6.50
Lobster Tail	\$15.50
Assorted Vegetables (4pcs)	\$9.00



* No separate bills.

* Sunday and public holidays 10% surcharge applies.

* Corkage \$15 per bottle. Wine ONLY.

*All prices include GST.