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# Express Lunch

## Lunch set

**Sashimi Set** 45
*Chef's daily market-assorted sashimi, fried plate, freshly handmade Sushi rolls & nigiri, salad and house-made dessert*

**Stone-grilled Beef Set** 40
*Stone grilled premium beef steak, served with fried plate, freshly handmade sushi rolls & nigiri, salad and house-made dessert*

**Teriyaki Chicken Lunch Set** 36
*Boneless chicken glazed with teriyaki sauce, served with fried plate, freshly handmade sushi rolls &nigiri, salad and house-made dessert*

**Sweet & Sour Chicken Lunch Set** 36
*Golden crunchy boneless chicken tossed in balanced sweet & sour glaze, paired with fresh pineapple, capsicum, Asian flavors, served with fried plate, freshly handmade sushi roll and nigiri, salad and house-made dessert*

**Eel Lunch Set** 40
*Grilled Eel glazed with house tare sauce, accompanied by fried plate, freshly handmade sushi roll and nigiri, salad and house-made dessert.*

**Teriyaki Salmon Lunch Set** 38
*Pan-fried salmon fillet coated with teriyaki sauce, served with fried plate, freshly handmade sushi roll and nigiri, salad and house-made dessert*

## Fried Rice & Udon Noodles

| | |
|---|---|
| Chicken Fried Rice | 26 |
| Prawn Fried Rice | 26 |
| Wagyu & Kimchi Fried Rice | 28 |
| Seafood Udon Soup | 28 |
| Tempura Udon Soup | 28 |

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# Appetizer

| | |
|---|---|
| Miso soup | 8 |
| Edamame V | 11 |
| Miso Cucumber V | 12 |
| Tuna Taco (2pcs) | 15 |
| Salmon Taco (2pcs) | 15 |
| Crispy Lotus V | 15 |
| Kimchi Seafood Bites | 15 |
| Broccolini Salad V | 18 |

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# Sashimi

**Chef's selection of today's market fresh fish, daily rotating selection of premium fresh NZ seasonal fish curated by our head chef from Auckland's seafood markets. Exact varieties change regularly with daily catch & seasonal availability.**

**Salmon Sashimi (6pcs)** 28
*King Salmon thick cut Sashimi*

**Tuna Sashimi (6pcs)** 28
*Yellowfin/bluefin(seasonal) Tuna sashimi*

**3 assorted (9pcs)** 38
*King Salmon, NZ Snapper, Bluefin Tuna (seasonal)/Yellow Tuna*

**5 assorted (20pcs)** 65
*King Salmon, NZ Kingfish, Bluefin Tuna (seasonal)/Yellowfin Tuna, Snapper, NZ Scallop*

**Chef's special selection (28pcs)** 119
*King Salmon, NZ Kingfish, Bluefin Tun a(seasonal)/yellowfin Tuna, Snapper, NZ Scallop, NZ Scampi, Oyster*

**Fresh oysters**
6pcs 30
12pcs 58

**NZ Red Crayfish -Daily Market Price**
*Subject to seasonal availability, please enquire for latest pricing, pre-order is essential.*

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# New Style Sashimi/Tataki

**Beef Tataki** 28
*Premium beef, ponzu sauce, garlic, lemon juice, sesame sauce*

**Snapper Ceviche** 26
*Fresh snapper, yuzu sake, ponzu, truffle olive oil, black pepper, fresh lemon juice and finely diced onion*

**Tuna Tataki** 28
*Buttery tuna, house ponzu, olive oil, pink pepper, capers, microgreens*

**Salmon Carpaccio** 28
*Lightly seared salmon, salmon roe, ponzu dressing, olive oil, pine nuts, pink pepper and microgreens*

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# Sushi Rolls & Nigiri

**Rainbow Roll (8pcs)** 29
*Colorful layered sushi roll filled with fresh salmon, tender tuna, mild white fish, creamy avocado and bright pop of tobiko*

**Flamed Salmon Roll (8pcs)** 29
*Lightly torched salmon roll filled with fresh avocado, topped with cheese, glazed with house teriyaki sauce & toasted sesame*

**Tempura Prawn Salmon Roll (8pcs)** 29
*Crunchy tempura prawn and fresh salmon with avocado*

**California Spider Roll (8pcs)** 28
*Crunchy tempura soft shell crab rolled up with creamy avocado, tobiko and microgreens*

**Kimchi Tuna Roll (8pcs)** 27
*Fresh tender tuna with tangy fermented kimchi, bold, refreshing taste*

**Classic Tuna Roll (8pcs)** 28
*Buttery fresh tuna sushi roll, simple & clean, authentic traditional flavor, lightly seasoned with our signature house dressing.*

**Vegetarian Avocado Roll (8pcs) V** 26
*Silky avocado paired with crisp fresh cucumber, clean and refreshing*

**Unagi Dragon Roll (8pcs)** 30
*Classic dragon roll with crisp cucumber or avocado inside, layered with grilled glazed unagi and torched melted cheese on top.*

**Salmon Nigiri (3pcs)** 15

**Haku King Nigiri (3pcs)** 15

**Snapper Nigiri (3pcs)** 15

**Tuna Nigiri (3pcs)** 15

**Avocado Nigiri (3pcs) V** 15

**Mixed Nigiri (7pcs)** 32
*(Today's Market Fish)*

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# Tempura & Fry

| | |
|---|---|
| **Prawn Spring Roll (2pc)** | 15 |
| **Fried Wonton Dumplings (3pcs)** | 15 |
| **Potato Croquette (3pcs)** | 15 |
| **Vegetable Tempura V**<br>*Assortment of fresh seasonal vegetables* | 23 |
| **Prawn Tempura** | |
| 3pcs | 21 |
| 5pcs | 32 |
| **Mixed Tempura**<br>*Two prawn & assorted seasonal vegetables.* | 35 |
| **Oyster Tempura (5pcs)** | 32 |
| **Fried Soft-Shell Crab** | 29 |
| **Agedashi Tofu V**<br>*Silky soft deep-fried tofu served in warm dashi broth, topped with mushroom and beans* | 20 |
| **Karaage Chicken** | 26 |
| **Chicken Katsu** | 25 |
| **Sweet and sour chicken**<br>*Crunchy boneless chicken tossed in balanced sweet & sour glaze, mixed with pineapple and vegetable* | 28 |

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# Grilling Table

| | |
|---|---|
| Mushroom Yakitori (2 Sticks) | 10 |
| Chicken Yakitori (2 Sticks) | 12 |
| Pork Belly Yakitori (2 sticks) | 12 |
| Bacon& Prawn Yakitori (2 Sticks) | 15 |
| Beef Yakitori (2 Sticks) | 15 |
| Eggplant Dengaku V<br>*Miso, topped with melted cheese, house Yum yum sauce, Japanese mayo* | 25 |
| Grilled Scallops (3pcs) | 26 |
| Grilled Snapper | 29 |
| Teriyaki Chicken | 27 |
| Crispy Pork | 35 |
| Teriyaki Salmon Steak | 48 |

# Rice & Noodles

| | |
|---|---|
| Japanese Steamed Rice | 6 |
| Prawn Fried Rice | 27 |
| Wagyu & Kimchi Fried Rice | 28 |
| Seafood Udon Soup | 28 |

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# Hot Plates

**Pan fried Pork Dumpling (6pcs)** 21

**Pan fried Prawn Chicken Dumpling (6pcs)** 22

**Stir-fry mixed Vegetables** 25
*Assorted fresh seasonal vegetables pan-fried to tender crisp perfection.*

**Braised Pork Belly with Lotus Bun (3pcs)** 29
*Tender slow-braised pork belly wrapped in steamed Lotus Bun.*

**Kyoto Kimchi Pork Belly** 35
*Braised pork belly, fermented kimchi and soft silken tofu cooked in a balanced Japanese broth, mildly spicy, deep umami flavor.*

**Soft Shell Crab Curry (spicy)** 35
*Deep-fried soft-shell crab coated in rich house-made Asian flavor curry sauce, bright umami paired with warm spice.*

**Stone-Grilled Beef** 38

**Stone-Grilled Wagyu (Japanese Wagyu)** 49

**Seared Duck Breast** 42
*Pan-seared duck breast, served alongside tangy pickled pear and sweet-fruity plum sauce.*

**Wagyu Sukiyaki Pot** 48
*Wagyu beef gently simmered in our house-balanced sweet mirin & soy broth, alongside Chinese cabbage, mushrooms, tofu, shirataki & udon.*

*Seasonal ingredient

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# Tasting Menu A

Minimum 2 people, $98 per person

**To start**

Tuna Taco (2pcs)

Beef Tataki

**In between**

Sashimi (3 Assorted)
*Chef's daily selection of three premium today's market fresh fish*

Mixed Tempura (2pcs prawn)

Prawn Chicken Dumplings

**Mains**

Stone-Grilled Beef

Crispy Pork

**To Finish**

House-made dessert

*Seasonal ingredient

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# Tasting Menu B

Minimum 3 people, $122 per person

**To start**

Tuna Taco (2pcs)

Beef Tataki

Sashimi Platter (5 Assorted 20pcs)

**In between**

Rainbow Roll

Mixed Tempura(3pcs prawn)

Pan-fried chicken prawn Dumplings

Soft-shell Crab with Curry

**Mains**

Stone-Grilled Wagyu (Japanese Wagyu)

Seared Duck Breast

Crispy Pork

**To Finish**

House-made dessert

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# Dessert

**Cakes**

| | |
|---|---|
| Matcha Ivory Cheesecake | 18 |
| Basque Cheesecake, Brûlée Caramel | 18 |
| Tiramisu | 17 |
| Warm Banana Tempura & Vanilla Bean Ice Cream | 16 |
| Dark Chocolate Fudge Brownie | 18 |

**Ice cream**

**Single** 8 **Double** 12

Matcha Ice Cream

Chocolate Ice Cream

Vanilla Ice Cream

**We will do our very best to accommodate you.**
**Our kitchen handles nuts,**
**dairy and gluten. We cannot guarantee**
**the absence of traces in our food.**
**2.5% credit card and PayWave surcharge applies.**

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## Soft Drinks 7

Coke, Coke Zero, Sprite, Tonic Water, Ginger Ale, Ginger Beer

## Juice 8

Orange, Apple, Pineapple, Cranberry

## Tea

Cup: $5 / Small Pot $12 (3cups) / Large Pot $20 (5 cups)

Japanese green tea

Genmaicha

Herbal Tea

Jasmin Tea

Cherry Blossom Tea

Chrysanthemum Tea

Peppermint Tea

## Sparkling Water

| | |
|---|---|
| 500ml | 8 |
| 1L | 12 |