

Mon~Fri 12~2pm

WEEKDAY SPECIAL \$20

EACH DISH SERVED WITH THE CHEF'S TOPPINGS

half-boiled egg, pork slice, chicken meatball and beef brisket



Mon

Slow-Braised Curry Rice

-seasonal kobachi (a small Japanese side dish), fresh salad and delicate clear soup.

Japanese curry rice simmered for hours, finished with layers of deeply savory umami.



Tue

Rich Broth Dashi Udon

-seasonal kobachi (a small Japanese side dish), fresh salad

Udon noodles in dashi oden soup packed with deep umami.



Wed

Chef's Signature Curry Udon

-seasonal kobachi (a small Japanese side dish), fresh salad

Japanese curry Udon simmered for hours, finished with layers of deeply savory umami.



Thu

Dashi Ochazuke Bowl

-seasonal kobachi (a small Japanese side dish), fresh salad

Steamed rice finished with a rich dashi broth, light yet satisfying Japanese comfort food.



Fri

Slow-Simmered Paitan Ramen

-seasonal kobachi (a small Japanese side dish), fresh salad

Creamy paitan broth slowly simmer perfection, rich, smooth, and deeply comforting.

— WEEKDAY LUNCH SET \$25 —

Japanese lunch set featuring — seasonal kobachi (a small Japanese side dish), fresh salad.

**Curry
Rice**

and delicate clear soup

**Dashi
Udon**

**Curry
Udon**

**Dashi
Ochazuke**

**Paitan
Ramen**

GRILLED FISH SET \$35

Delicately grilled fish bento with seasonal sides,
presented in traditional Japanese style.



- **Today's Grilled Fish**
catch of the day grilled fish to perfection with a delicate glaze.
- **Today's Sashimi Chef's Selection**
Fresh sashimi chosen daily by the chef.
- **Sushi Roll**
House-made roll with premium ingredients.
- **Tempura Vegetable**
Lightly battered seasonal vegetables
- **Delicate Dashi Soup**
A delicate, warming broth made with clear dashi.

Oden Lunch Set Menu \$25

Awarming o'den set with seasonal sides,
presented intraditional Japanese style.



- **O'den 5pc (Chef's Selection)**
- **Kobachi**
(a small Japanese side dish)
- **Fresh Salad**
- **Delicate Dashi Soup**
- **Steamed Rice (with Yakumi)**

Prix Fixe — \$95 pp

For 2+ guests

A generous Japanese dining experience, created for the whole table to share

Edamame

Pink Salt Flakes

Garden Salad

Sesame & Dashi Dressing

Crispy Umami Daikon Fries

Signature Seasoning umami powder

Chef's Selection Sashimi — 5pc

Catch of the day

Umami Karaage Chicken — Crispy & Juicy

umami powder

Choice of Signature Sushi Roll

California Roll (A)(I)

king prawn, avocado, cucumber, wasabi mayo, tobiko

Prawn Tempura Roll (A)(I)

prawn tempura, avocado, cucumber, wasabi mayo, tobiko

Salmon Avo Roll (A)

fresh salmon, avocado, cucumber, wasabi mayo, tobiko

Spicy Tuna Roll (A)

fresh tuna, avocado, cucumber, chili mayo, chili powder

Spider Roll (A)(I)

crispy softshell crab, avocado, cucumber, wasabi mayo, tobiko

Signature Oden — 4pc in House Umami Dashi

Ice Cream — Today's Flavour

Add Udon or Ramen +\$10

Seafood Country of Origin (A) Australian (I) Imported (M) Mixed

Entree | Small Plates

Designed for sharing, izakaya-style

Edamame	10
pink salt flakes	
House-Pickled Daikon	10
house-pickled Japanese radish	
Spinach	15
house-made sesame sauce	
Yam Dengaku-Konnyaku Dengaku	15
grilled yam with sweet miso glaze	
Avocado & Egg Salad	20
creamy avocado with oden egg	
Tofu & Wakame Salad	20
tofu with wakame seaweed	
Garden Salad	25
house-made sesame & dashi dressing	
Umami Pork Belly	25
slow-cooked in dashi broth	

Crispy & Lightly Battered

Umami French Fries	15
<i>crispy fries with our signature seasoning</i>	
Agedashi Tofu 3pc	20
<i>lightly fried tofu in warm dashi broth</i>	
Umami Crispy Daikon Fries	20
<i>crunchy outside, tender Japanese radish inside</i>	
School Prawns	20
<i>crispy whole prawns, perfect for sharing</i>	
Umami Karaage Chicken	30
<i>Japanese-style marinated fried chicken</i>	
Assorted Tempura	35
<i>two prawns with seasonal vegetables</i>	

Sashimi

beautifully sliced premium seafood

Chef's Selection Sashimi 5pc/10pc/15pc (M)	25/45/65
<i>finest selection from catches of the day</i>	
Salmon Sashimi 6pc (A)	35
Kingfish Sashimi 6pc (A)(I)	40
Tuna Sashimi 6pc (A)	45
Kingfish Carpaccio 8pc (A)(I)	45
<i>served with 3 kinds of sauces (chive oil, seaweed, Tosa vinegar)</i>	

Nigiri Sushi

prepared fresh to order

Chef's Selection Nigiri Sushi 4pc/6pc/8pc (M)	25/45/65
<i>finest selection from catches of the day</i>	
<i>À la carte available — from \$10 per piece.</i>	

Signature Rolls

freshly rolled to order

California Roll (A)(I)	30
<i>king-prawn, avocado, cucumber, wasabi mayo, tobiko</i>	
Spider Roll (A)(I)	30
<i>crispy softshell crab, avocado, cucumber, wasabi mayo, tobiko</i>	
Prawn Tempura Roll (A)(I)	30
<i>prawn tempura, avocado, cucumber, wasabi mayo, tobiko</i>	
Spicy Tuna Roll (A)	30
<i>fresh tuna, avocado, cucumber, chili mayo, chili powder</i>	
Salmon Avo Roll (A)	30
<i>fresh salmon, avocado, cucumber, wasabi mayo,tobiko</i>	

Signature Oden

our specialty, slow-simmered for hours

Chef's Selection 5pc/8pc/10pc

All Chef's oden are served with extra kombu.

Chef-selected oden pieces simmered slowly in our signature dashi

20/32/40

A La Carte Oden Items

5

- Daikon — Japanese radish
- Tamago — half-boiled egg
- Chikuwa — grilled fish cake
- Konnyaku — yam cake
- Hanpen — soft white fish cake
- Satsuma Age — fried fish cake
- Konbu — kelp
- Mochi Kinchaku — rice cake in fried tofu pouch
- Yaki Tofu — grilled tofu
- Tsukune — chicken meatball
- Gyuu-Suji — slow-simmered beef tendon
- Yuba — soy milk skin
- Prawn Shumai — steamed prawn dumpling

Add extras

Miso or Yuzu-Kosho citrus pepper

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From the Kitchen

deeply savory dishes

Pan-Fried Pork Gyoza 6pc <i>served with our original tangy sauce</i>	20
Nasu Dengaku <i>eggplant with sweet miso glaze</i>	25
Grilled Mackerel <i>simply grilled to bring out its natural richness</i>	30
Grilled Salmon <i>tender grilled salmon</i>	30
Beef Yakiniku <i>grilled beef with savory Japanese BBQ sauce</i>	30
Chicken Tempura <i>lightly battered and crisp</i>	30
Saikyo Miso Black Cod (I) <i>marinated in sweet Kyoto-style miso</i>	35

recommended

O

Gluten-free

O GF available

Rice & Noodles

Classic Japanese Shime to finish the meal

Umami Ochazuke		15
<i>rice with our signature oden dashi broth</i>		
Deep Umami Curry Rice		20
<i>Japanese curry packed with deep umami</i>		
Rich Dashi Udon		20
<i>udon in our rich, slow-simmered oden dashi</i>		
Chef's Signature Curry Udon		25
<i>udon noodles in our rich Japanese curry sauce</i>		
Slow-Simmered Oden Ramen		25
<i>ramen in deeply savory oden broth</i>		

Add Extra Toppings

Egg — half-boiled egg		4
Pork	<i>sliced pork belly</i>	4
Chicken	<i>chicken meatball</i>	4
Beef	<i>slow-cooked beef brisket</i>	4
Fully loaded (all 4)		10

Recommended ○ Gluten-free GF available