

BENTO BOX



Ume bento with tempura



Sai bento

Ume bento

Beef & vegetable rolls, tsukune chicken ball, deep-fried gyoza, pickles, steamed rice and your choice of main from below.

Salmon teriyaki	44
Tempura (prawn & mix vegetables)	41
Sashimi (salmon & hiramasa kingfish)	38
Beef teriyaki stir fry with vegetables	38
Pork stir fry with ginger and vegetables	36
Chicken teriyaki	35
Chicken katsu	35
Chicken karaage	35
Tofu teriyaki	33

Sai bento

Vegetable gyoza dumplings, tofu teriyaki, salad, mix vegetable tempura & rice.

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SEAFOOD

Sashimi – Hiramasa Kingfish	4pcs 10	8pcs 17	12pcs 23
Sashimi – Salmon	4pcs 10	8pcs 17	12pcs 23
Salmon teriyaki	S 18	L 32	
King prawn tempura	4pcs 18	extra 4 each	
Squid tempura	S 12	L 19	
Whiting tempura	2pcs 12	extra 5 each	
Assorted tempura (king prawn, whiting, mixed-vegetable & saltbush)			31
Soft-shell crab karaage	2 crabs 11	extra 4.5 each	
Takoyaki - dumpling balls w/octopus	8pcs 12	12pcs 16	
Gyoza dumplings w/prawn & vegetables	6pcs 12	10pcs 16	



Sashimi Kingfish



Takoyaki



Salmon teriyaki (L)



Squid tempura (L)



Whiting tempura



Assorted tempura

MEAT

Chicken karaage	s 12	L 20
Chicken katsu	s 12	L 20
Chicken teriyaki	s 12	L 20
Beef teriyaki stir fry with vegetables		
Pork stir fry with ginger and vegetables		
Gyoza dumplings w/pork & vegetables		



Chicken karaage (S)



Chicken katsu (L)

s 17 L 27

s 15 L 24

6pcs 12 10pcs 16



Pork stir fry (L)

VEGETABLES

Nasu dengaku - eggplant slathered w/miso glaze		15
Tofu agedashi - deep-fried tofu served in soy broth		15
Saltbush tempura		11
Lotus chips		7
Edamame - boiled green soy beans		7
Tofu teriyaki	s 10	L 16
Gyoza dumplings w/vegetables	8pcs 12	12pcs 16
Kakiage (mixed-vegetable) tempura	8	extra 3.5 each
Vegetable croquettes	8	extra 3.5 each



Saltbush tempura



Tofu teriyaki (S)

JAPANESE CURRY

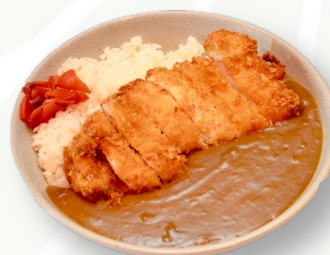
Chicken katsu curry with rice	21
Chicken karaage curry with rice	21
Chicken Curry with rice	19
Beef Curry with rice	19
Pork Curry with rice	19
Curry with rice	16



Lotus chips



Nasu dengaku



Chicken katsu curry with rice



Tofu agedashi

SUSHI ROLLS

Salmon sashimi & avocado	5pcs 13	10pcs 22
Spider - soft-shell crab & greens	4pcs 13	8pcs 22
Chicken teriyaki & cucumber	5pcs 11	10pcs 19
Chicken teriyaki & avocado	5pcs 11	10pcs 19
Chicken katsu	5pcs 11	10pcs 19
Cooked tuna & cucumber	5pcs 11	10pcs 19
Cooked tuna & avocado	5pcs 11	10pcs 19
Vegetarian	5pcs 10	10pcs 18



Salmon & avocado



Spider



Vegetarian

UDON NOODLES

Prawn & vegetable tempura udon	22
Prawn tempura udon	20
Chicken udon	18
Vegetable tempura udon	17

MON DON (rice bowl dishes)

Shake gohan (salmon rice)	23
- yuzu-miso teriyaki salmon on soy and ginger seasoned rice	
Katsu-don	20
- chicken katsu simmered with soy broth & egg	
Ten-don - prawn & vegetable tempura	22
extra: prawn 4 each, vegetable 3.5 each, whiting 5 each	
Gyu-don - beef teriyaki w/pickled ginger	20

SALAD

Salmon teriyaki	24
Chicken teriyaki	21
Sashimi	20
Tofu teriyaki	20
Garden	15
Small Garden	8



Teriyaki salmon salad



Prawn & vegetable tempura udon



Shake gohan

ICE CREAM

Green tea ice cream	6
Black sesame ice cream	6

SIDES

Steamed rice	4
Miso soup	3



Katsu-don

DRINKS

Beer

Kirin Ichiban Shibori (5%)	330 ml btl	8
Sapporo Premium (5%)	330 ml btl	8
Asahi Super Dry (5%)	330 ml btl	8
	500 ml can	11
Asahi Super Dry 3.5 (3.5%)	330 ml btl	8

Chilled Sake

Jyozen-mizunogotoshi Junmai Daiginjo (16%)

Rice polished to 45% makes it's purest purer. Beautiful and elegant aroma with a rich and pleasant taste.

150ml 20 / 250ml 31 / 500ml 58 / 1800ml 180

Ippin Junmai Daiginjo (15%)

Medium body. Great fragrance of fruity flavor and rich sweetness.

150ml 15 / 250ml 24 / 500ml 44 / 1800ml 145

Jyozen-mizunogotoshi Junmai Ginjo (15%)

A flowery aroma and soft flavor with the feel of pure white snow.

150ml 11 / 250ml 17 / 500ml 32 / 1800ml 100

Hot Sake

Nojun Uonuma Junmai (16%)

Classic style junmai sake features a rich and bold taste.

300ml 18

Umeshu (plum wine)

Choya (11%) 100 ml 7 / 250 ml 16 / 500ml 28

Ippin (11%) - best plum wine of the year 2017 in Japan
100 ml 13 / 250 ml 30 / 500 ml 52

Ume & Tonic (4%) - plum wine with tonic water 9

Shochu

Kurokirishima (25%) – sweet potato
100ml 11 / 250ml 24 / 720ml 63

Kakushigura (25%) – white barley
100ml 11 / 250ml 24 / 720ml 63

Yuzu & Tonic (5%) – shochu with yuzu juice & tonic water 9

White

Sauvignon Blanc Semillon – Clairault (WA)
gls 9 btl 36

Semillon – Happs (WA) gls 9 btl 36

Chardonnay – Clairault (WA) btl 40

Red

Shiraz Cabernet (Classic Dry Red – Vasse Felix (WA)
gls 9 btl 36

Pinot Noir – Mount Trio Porongurup (WA)
gls 9 btl 36

Cabernet Sauvignon Merlot – Clairault (WA)
btl 40

Rose

Classic Dry Rosé - Vasse Felix (WA)
gls 9 btl 36

Sparkling

Freixenet NV, Cordon Negro Brut (Spain)
200ml 9.5

Soft Drinks

Hot green tea for two 5.5
(standard green tea or with roasted brown rice)

Japanese iced green tea 4

Bottled spring water 4

Coke Classic 4

Coke No Sugar 4

Lemonade 4

Lightly sparkling water 4.5

Ginger beer 5

Lemon, lime & bitters 5

Orange juice 6

Apple juice 6

BYO wine only

\$7 corkage per bottle

As of 10 March 2024

Items and prices are subject to change without prior notice.