

LITTLE ITOSHIN.

Japanese Dining & Bar.

Tue-Sat 5pm till late.

The omakase - feed us sharing set menu. 75 pp. / 95 pp. / 125 pp.

Chef's miso soup. 7. Spicy edamame 12. House pickles in a jar. 14.

Wasabi salmon tartare & crackling. 18.

Fried cuttlefish in yuzu ponzu. 20.

Karaage fried chicken thigh fillet with wasabi mayo. 18 / 26.

Pan fried pork gyoza dumplings. (Not GF) 6 pcs. 26. / 8 pcs. 34.

Fried tofu in dashi soy. 18.

Panko prawn & avocado open sushi. (Not GF) 2 pcs. 20.

Chef's Sashimi selection. -See blackboard-

Small 30. Medium 45. Large 75. Extra Large. 120. add sushi rice & nori. 8.

Premium wagyu beef tataki, mixed salad, ponzu & yuzu kosho. 35.

Soba noodle salad. (Not GF) 24. Add fried chicken karaage. 8.

Pan fried pork belly yakisoba noodle. (Not GF) Single 24. Double. 29.

Panko chicken katsu curry & fried vegetable. (Not GF) 28.

Teriyaki braised chicken thigh fillet, mixed leaves & rice. 32.

Pan seared fish of the day, mixed leaves. (Teriyaki/ Ponzu) 42.

Master soy roasted duck breast, onion & mustard, Mixed Leaves 42.

Premium wagyu steak, grilled vegetable. (Teriyaki/ Ponzu) 48.

Little Itoshin garden salad. 15. Garlic steamed vegetables. 18.

Steamed rice. 3. Garlic rice. 3.50. Sushi rice. 4. Nori seaweed. 4.

Hibiki matcha, vanilla ice cream, azuki, kinako, black sesame. 16.

Tempura vanilla ice cream with miso caramel. 16.

Yuzu & Choco-mousse, crème anglaise, sencha crumble. (Not GF) 16.

Affogato Frangelico. Espresso, vanilla ice cream, hazel nut liqueur. 18.

We will endeavour to do our best to cater for all your dietary requirements, however most part of our kitchen will contain traces of egg, dairy, crustacean and wheat elements. Nuts are not used in any of our recipes. Contact us for more information, email hibiki@litoshin.com Phone 0410700267.

menu