



Japanese Dining & Bar

June 2022.

Omakase -trust the chef- Set Menu

For whole table only, to see the menu turn to page 4.

\$85 pp.

Izakaya small plates

Spicy Edamame Beans. <i>gf. vgn.</i>	10.
Wasabi Salmon Tartare & Crackling. <i>gf.</i>	6 pcs 18.
Panko Prawn & Avocado Open Sushi.	2pc 20.
Mum's Pork Gyoza Dumplings.	5pc 18.
Creamy Potato Croquettes.	3pc 18.
Panko Squid Bites.	5pc 18.
Yuzu Octopus Garden. <i>gf.</i>	18.
Fried Tofu with Umami Soy. <i>gf.</i>	4pcs 16.
Nibitashi Leek & Eggplant. <i>gf.</i>	18.
Grilled Vegetable Stack with Home Made Sweet Miso <i>gf. vgn.</i>	18.
Steamed Garlic Vegetables. <i>gf. vgn.</i>	18.

Cold plates

Chef's Sashimi Selections. <i>gf. see the blackboard</i>	Sm 20 \ Med 30 \ Lg 48.
Tataki Eye Fillet Beef or Today's Fish <i>gf.</i>	28.
Soy Roast Duck Breast. <i>gf.</i>	Breast Slices 28 \ With Nibitashi 46.
Soba Noodle Salad.	Vegetable 20 \ Chicken 28 \ Salmon 30.
Kaisen Don <i>gf.</i>	Regular 28 \ Deluxe 40.

Sushi

Nigiri. <i>gf.</i>	Please See the Nigiri Selections on the Blackboard.
Hosomaki 6pc <i>gf.</i>	Avocado 5. Cucumber 5. Tuna Avo 6. Chicken 6. Raw fish 8.
Futomaki 9pc	Chicken Avo 18. Prawn Avo 20.
GF Futomaki. 9pc	Vegan Roll 18. Wasabi Salmon 18. Yuzu Kingfish 20.

Sides

House Made Miso Soup 8. \ Rice 5. \ Sushi Rice. 5. \ Pickles 14.

Warm Main Dishes

Fried Cuttlefish in Ponzu	Sm 20 \ Lg 28.
Chicken Karaage. <i>gf.</i>	Sm 18 \ Med 24 \ Lg 36.
Okonomiyaki.	Pork 26 \ Cuttlefish 28 \ Prawns 36.
Yakisoba.	Pork 24 \ Cuttlefish 26 \ Prawns 34.
Katsu Curry and Rice.	Chicken 28 \ Croquettes 30 \ Seafood 32.
Agedashi Tofu. <i>gf.</i>	Vegetable 20 \ with Soba Noodles 26.
Teriyaki Chicken with salad & rice. <i>gf.</i>	30.
Shioyaki Fish of the Day / Eye Fillet Steak & Grilled Vegetables. <i>gf.</i>	38 / 44.
Sauces: Yuzu Ponzu \ Teriyaki \ Wasabi Mayo. \ Dashi Mayo.	

Dessert

Matcha Ice Cream & Sweet Azuki	15.
Espresso & Vanilla Ice Cream	15.
Chocolate Mousse & Vanilla Ice Cream	16.

For Home

Souvenir T-Shirts 45.
Salad Dressing 16. \ Teriyaki Glaze 18. Yuzu Ponzu 16. \ House Miso Paste 26.

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 meals.

Please contact us if you have any questions. Email us at hibiki@itoshin.com or call 0410700267.