

## LITTLE ITOSHIN. Japanese Dining Bar.

The omakase - We will showcase a sharing set menu customised to suit your preferences.

6 courses 75 pp. / 8 courses 95 pp. / 10 courses 125 pp.

Chef's miso soup. 7. Spicy edamame 12. Little Itoshin salad. 15. House pickles. 15.

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.

Sashimi selection of the day. See the list on the blackboard

Small 9 pcs 30. Medium 15 pcs 45. Large 25 pcs 75. Extra Large. 40 pcs 120.

add sushi rice & nori. 8.

Sushi selection of the day. Refer to the list on our blackboard.

Cold wagyu beef tataki, mixed salad, ponzu & yuzu Kosho. 30.

Soba noodle salad. (Not GF) 25. add fried chicken karaage. 8.

Wok fried ginger pork yakisoba noodle. (Not GF) Single 24. Double. 30.

Panko chicken katsu curry & fried vegetable. (Not GF) 30.

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

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

Master soy roasted duck breast, greens, mustard. 42.

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

Garlic steamed vegetables. 18. Steamed rice. 3. Garlic rice. 3.50. Nori seaweed. 4.

Tempura vanilla ice cream with matcha and azuki. 16.

Tempura vanilla ice cream with miso caramel. 16.

Yuzu choco-mousse, frozen anglaise, sencha crumble. 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](mailto:hibiki@litoshin.com) Phone 0410700267.

**menu**