



Japanese Dining & Bar

July 2021.

Izakaya small plates

Spiced Edamame Beans. GF	9.
Wasabi Salmon Tartare & Crackling. GF	6 pcs 18.
Aburi Ocean Trout Belly Nigiri. GF	2 pcs 12.
Panko Prawn & Avocado Open Sushi.	2pc 18.
Panko Squid Bites.	5pc 16.
Mum's Gyoza Dumplings.	Pork or Vegetarian 5pc 16.
Creamy Potato Croquettes.	3pc 16.
Fried Tofu with Umami Soy. GF	4pcs 14.
Nibitashi Leek & Eggplant. GF	18.
Steamed Garlic Vegetables. GF VG	16.

Cold plates

Sashimi Selections. GF. see the blackboard	sm 18 \ med 28 \ large 46.
Yuzu Octopus Garden GF.	26.
Eye Fillet Beef Tataki. GF	26.
Sashimi Fish Tataki. GF.	Choose one fish from sashimi selections. 28.
Soba Noodle Salad	vegetarian 18. \ Chicken 26. \ Salmon 28.
Cold Roast Duck. GF	Breast Slices 26. \ with Nibitashi 38.

Sushi

<u>Nigiri</u> . GF	Please See the Nigiri Selections on the Blackboard.
<u>Hosomaki</u> 6pc	Pickles 5. Carrot 5. Cucumber 5. Tuna Avo 6. Chicken 6. Raw fish 8.
<u>Futomaki</u> 8pc	Chicken Avo 16. Wasabi Salmon 16. Prawn Avo 18. Yuzu Kingfish 18.
<u>Kaisen Don</u> .	Seasoned rice & sashimi bowl Regular 26 \ Deluxe 36.

Sides

House Made Miso Soup 7. Rice 5. Sushi Rice. 5. Pickles 12.

Warm Plates

Fried Cuttlefish in Ponzu	sm 18 \ large 26.
Chicken Karaage. GF	sm 16 \ med 22 \ large 28.
Okonomiyaki.	pork 24 \ cuttlefish 26 \ mushroom 28 \ prawns 34.
Yakisoba.	pork 22 \ cuttlefish 24 \ mushroom 26 \ prawns 30.
Katsu Curry.	chicken 24 \ croquettes 28 \ seafood 30.
Agedashi Tofu. GF	Vegetarian 18. \ with Soba Noodles 24.
Signature Teriyaki GF	Chicken 28 \ Fish 36 \ Beef 42.

Omakase – Trust the Chef Banquet.

Whole table only.

6 course lunch \$55 p.p.

8 course dinner \$75 p.p.

Dessert

“ARIGATO” Matcha & Ice Cream w/ Azuki 14.
Affogato Espresso & Ice Cream 14. Espresso Martini 24.

Souvenir Rock Me Spice Mix 5. Mum's Salad Dressing 15. Original T-Shirts 45.