



Japanese Dining & Bar

April 2023.

Omakase -trust the chef- Set Menu -turn to page 4

Pre-order when booking online. For whole table only. Duration min.2 hrs.

\$125 pp.

Izakaya small plates

Spicy Edamame Beans. gf. vgn.	12.
Wasabi Salmon Tartare & Crackling. gf.	6 pcs 18.
Panko Prawn & Avocado Open Sushi.	2pc 18.
Mum's Pork Gyoza Dumplings.	5pc 20.
Chicken Karaage. gf.	Sm 18 \ Lg 26.
Fried Cuttlefish in Ponzu gf.	Sm 18 \ Lg 26.
Soy Roast Duck Breast. gf.	32.
Creamy Potato Croquettes.	3pc 18.
Panko Squid Bites.	5pc 18.
House Smoked Salmon. gf.	18.
Yuzu Octopus Garden. gf.	18.
Fried Tofu with Umami Soy. gf.	4pcs 16.
Nibitashi Leek & Eggplant. gf.	18.
Grilled Vegetable Stack with Home Made Sweet Miso gf. vgn.	18.
Mixed Leaves & Fresh Vegetables gf. vgn.	12.
Steamed Garlic Vegetables. gf. vgn.	18.

Cold plates

Chef's Sashimi Selections. gf.	Sm 25 \ Med 35 \ Lg 60 \ XL 95.
Wagyu Beef Tataki. gf.	30.
Aburi Kingfish or Salmon Tataki gf.	30.
Soba Noodle Salad.	Vegetable 22 \ Chicken 28 \ Salmon 32.
Kai Sen Don – Sushi Rice Bowl with Sashimi on top. gf.	Regular 30 \ Deluxe 45.

Sushi

Nigiri. gf.	Please refer to the Nigiri Selections on our Blackboard.
Hosomaki 6pc gf.	Avocado 6. Cucumber 6. Tuna Avo 8. Chicken 8. Raw fish 10.
Futomaki 9pc	Vegan Roll 20. Panko Chicken 20. Panko Prawn 24. Salmon 22. Kingfish 22.

Sides House Miso Soup 8.\ Rice 3^ \ Nori 3. \ Pickles in a jar 15.\ Condiments 2.

Warm Main Dishes

Okonomiyaki. -japanese savoury pancake	Pork 26 \ Cuttlefish 28 \ Prawns 36.
Yakisoba. -Street style stir fried noodle	Pork 24 \ Cuttlefish 26 \ Prawns 28.
Katsu Curry.- Veg Puree & Chicken Stock , med spicy.	Chicken 26 \ Croquettes 28 \ Seafood 32.
Agedashi Tofu. gf. traditional soy & dashi broth.	Vegetable 24 \ with Chasoba Noodles 28.
Teriyaki Chicken -Thigh fillets with salad & rice. gf.	32.
Shio-Koji Salmon -Crackling, Lotus Root Chips, Nori Oil, Arare Crust	42.
Miso Mirin Kingfish -Crackling, Lotus Root Chips, Nori Oil, Sesame Crust. .	42.
Wagyu Beef Steak with Vegetables. gf. Yuzu Ponzu \ Teriyaki \ Misomayo -gf.	48.

Dessert

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

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@litoshin.com or call 0410700267.