

“To maximise your experience share”

Chilled starters

Fremantle octopus noodle salad \$17.50

Beef Tataki – rare shaved eye fillet w ponzu \$17.90

Tassie salmon sashimi w shaved white radish and seaweed \$19.50 / \$29.50

Warm starters

Edamame- steamed soy beans w spicy salt v \$9.50

Shitake mushroom and shallot gyoza's (5) v \$9.50

Prawn and corn gyoza's (5) \$10.50

Age dashi tofu in classic broth w green onion and fish flakes v \$16.50

Tempura Blue Bone and smoked salmon nori maki w chilli soy \$18.90

Okonomiyaki – Japanese vegetable and prawn pizza \$19.50

Local pearl shell meat tossed in ponzu butter, shallots & plum served on rice \$31.90

Chilled mains

Chirashi sushi – An assortment of raw, pickled, cooked fish and vegetables on sushi rice \$27.50 or seafood only \$32.50

Two tofu salad – Pickled lotus, rocket, spinach, sweet shitake mushroom and crispy onion topped w dried mango v \$25.50

Mains

Japanese bento box with six different dishes consisting of main (changes daily), miso soup, salad, rice, pickles, sushi and fruit \$25.50

Japanese beef curry served w rice, greens, fukujinzuke and crispy sweet potato \$27.00

Tempura whitebait and salmon fritters with chilled somen noodles, classic dipper, dashmaki, shaved vegetable and wakame salad \$29.90

Char grilled eye fillet w caramelized chillies, spinach, rice, and 3 teppan dipping sauces \$34.50

Azuki fried chicken, wicked organic noodle salad and tom yum aioli \$17.50/ \$27.00

Pan-fried Tassie salmon fillet served medium rare, w noodle fan, ponzu butter, greens, rice & umekoshi \$32.50

Chicken Teriyaki set - Sweet braised chicken w salad and rice (main includes miso) \$17.50/\$27.00

Sides

Miso soup, steamed rice, pickles, umekoshi or sushi rice \$5.00 each

Japanese mayo, pickled ginger or chilli duo \$2.50 each

A wide selection of hot teas and chilled drinks are available

BYO: Alcohol Only - Corkage \$3.00 per person