


 indicated mild spicy ingredients.

 indicated vegetarian dishes.

### ocean fresh SASHIMI

SASHIMI ora king salmon, tuna, sweet prawn	9/16pcs	<b>33/ 54</b>
SASHIMI CARPACCIO LUXE ora king salmon, tuna, sweet prawn, scallop	20pcs	<b>69.5</b>
SASHIMI CARPACCIO choose from salmon, tuna, prawn or scallop	10pcs	<b>42.5</b>
BEEF TATAKI scallion, onion, citrus-soy		<b>24.5</b>

### chef selected SUSHI PLATTERS

SUSHI & SASHIMI PLATTER dedicated for 1 people	16pcs	<b>69.5</b>
SUSHI & SASHIMI PLATTER tasting for 2 people	26pcs	<b>79.5</b>
SUSHI & SASHIMI PLATTER sharing with up to 4 people	36pcs	<b>99.5</b>

### traditional NIGIRI SUSHI

ASSORTED NIGIRI chef selected	5/8pcs	<b>21/ 32</b>
NIGIRI NIGIRI choose from salmon, tuna, prawn, eel or egg	2pcs	<b>9.0</b>

### crunchy TACO SUSHI

SALMON OPEN TACO fresh salmon, coriander, lobster cracker	1pcs	<b>14.0</b>
TUNA OPEN TACO fresh tuna, coriander, lobster cracker	1pcs	<b>14.0</b>
PRAWN OPEN TACO cooked prawn, coriander, lobster cracker	1pcs	<b>14.0</b>
BEEF OPEN TACO seared beef, coriander, lobster cracker	1pcs	<b>14.0</b>

### succulent GRILLED SUSHI

ASSORTED ABURI-NIGIRI chef selected, sauced and seared	5/8pcs	<b>25/ 32</b>
SCALLOP ABURI-NIGIRI fresh scallop, sauced and seared	5/8pcs	<b>25/ 32</b>
BEEF ABURI-NIGIRI sliced eye fillet, sauced and seared	5/8pcs	<b>25/ 32</b>
SALMON ABURI-NIGIRI fresh salmon, sauced and seared	5/8pcs	<b>25/ 32</b>

### plenty of SUSHI ROLLS

SOFT SHELL CRAB ROLL avocado, mayo	8pcs	<b>26.5</b>
PRAWN & ORA KING SALMON ROLL avocado, mayo, mentaiko	8pcs	<b>26.5</b>
CALIFORNIA PRAWN ROLL avocado, mayo	8pcs	<b>26.5</b>
COOKED TUNA ROLL avocado, mayo	8pcs	<b>26.5</b>
SPICY COOKED TUNA ROLL avocado, spicy mayo	8pcs	<b>26.5</b>
FRESH SALMON ROLL avocado, mayo	8pcs	<b>26.5</b>
FRESH TUNA ROLL avocado, mayo	8pcs	<b>26.5</b>
CHILLI SALMON ROLL avocado, spicy mayo	8pcs	<b>26.5</b>
CHILLI TUNA ROLL avocado, spicy mayo	8pcs	<b>26.5</b>
TERIYAKI CHICKEN ROLL avocado, teriyaki sauce	8pcs	<b>26.5</b>
PEKING CHICKEN ROLL cucumber, scallion, sweet bean paste	8pcs	<b>26.5</b>
KOREAN FRIED CHICKEN ROLL kimchi	8pcs	<b>26.5</b>
JAPANESE CURRY CHICKEN ROLL pickle, curry	8pcs	<b>26.5</b>
PERI-PERI CHICKEN ROLL avocado, peri-peri sauce	8pcs	<b>26.5</b>
CRISPY CHICKEN ROLL avocado, mayo	8pcs	<b>26.5</b>
SPICY & CRISPY CHICKEN ROLL avocado, spicy mayo	8pcs	<b>26.5</b>
SWEET CHILLI CHICKEN ROLL avocado, sweet chilli	8pcs	<b>26.5</b>
CRISPY PUMPKIN ROLL [V] avocado, miso sauce	8pcs	<b>23.5</b>
SPICY KIMCHI ROLL [V] mixed salad	8pcs	<b>23.5</b>
CUCUMBER ROLL [V]	8pcs	<b>23.5</b>
AVOCADO ROLL [V]	8pcs	<b>23.5</b>

### buddhist VEGETARIAN

SEAWEED SALAD [V] sesame seeds		<b>5.0</b>
MISO SOUP [V] tofu, wakame, scallion		<b>5.0</b>
EDAMAME [V] sea salted		<b>10.0</b>
HARUMAKI [V] cabbage, kimchi mayo	8pcs	<b>12.0</b>
PICKLE MORIAWASE [V] house-made		<b>16.5</b>
SWEET & SOUR EGGPLANT [V] Japanese soy paste, pepper, nori		<b>22.5</b>
AGEDASHI TOFU [V] carrot, enoki, sweet soy		<b>14.5</b>
VEGE CROQUETTE [V] potato, mixed vegetables	4pcs	<b>14.5</b>
CHIPS [V] Japanese mayo		<b>13.5</b>
VEGE GYOZA [V] black wine glaze, maple ponzu, scallion	5/8 pcs	<b>15/ 22</b>

### hawker STREET FOOD

PORK GYOZA black wine glaze, maple ponzu, scallion	5/8 pcs	<b>15/ 22</b>
TAKOYAKI octopus ball, mayo, tonkatsu, bonito	6pcs	<b>14.5</b>
OKONOMIYAKI SKEWER cabbage, octopus, mayo, tonkatsu sauce	2pcs	<b>15.5</b>
KARAAGE fried chicken, mayo, nori	small/large	<b>14/ 19</b>
KAKI FRY panko fried oysters	4pcs	<b>24.0</b>
SALMON CRISPS pine nut, soy paste, pepper, nori		<b>25.5</b>
IKA SHIOYAKI grilled squid, pickle, onion, spicy seasoning	whole squid	<b>28.5</b>
CRAB CROQUETTE tobiko, nori, Japanese mayo	3pcs	<b>28.5</b>
GRILLED SALMON SALAD tofu, soy bean, five leaves, nori		<b>29.0</b>
PORK SANDO double crispy pork katsu, pickle, kimchi sauce	2pcs	<b>29.0</b>
BAKED SCALLOP salt flake, chilli garlic sauce	5pcs	<b>35.5</b>

### large DISH to SHARE

TACO JUMBO SET ground corn, salmon, prawn, beef, chicken	4pcs	<b>48.5</b>
JAPANESE TEMPURA choose from veggie only, assorted or all prawns	<small>FROM</small>	<b>36</b>
GRILLED PRAWN & SCALLOP sweet miso, 4 prawns and 4 scallops	8pcs	<b>39.5</b>
PRAWN & TOFU STIR-FRY teriyaki sauce		<b>43.5</b>
TERIYAKI EYE FILLET STEAK 250g		<b>49.0</b>
SUKIYAKI POT with BEEF or YASAI [V] shitaki mushroom, tofu, glass noodle		<b>45/ 38</b>
JAPANESE KATSU with SALAD bread crumbed chicken breast or pork cutlet		<b>27/ 29</b>
SEAFOOD FRIED RICE prawn, scallop, squid, chicken, Teppanyaki style		<b>39.5</b>
BENTO BOX with MISO SOUP choose from signature or vegetarian [V]		<b>38/ 36</b>
OCHAZUKE in MISO BROTH choose from eel or salmon		<b>29.5</b>
JAPANESE CURRY on RICE choose from chicken or tofu [V]		<b>27.5</b>
TERIYAKI CHICKEN on RICE chicken thigh fillet		<b>26.5</b>

### cotton soft BAO BUN

SOFT SHELL CRAB BAO fried crab	1pcs	<b>12.0</b>
SALMON BAO seared salmon	1pcs	<b>12.0</b>
TEMPURA BAO [V] fried veggie	1pcs	<b>12.0</b>
KARAAGE BAO fried chicken	1pcs	<b>12.0</b>

### SWEET but not greasy

BANANA FRITTER crumble, honey, ice cream		<b>21.5</b>
TAIYAKI Japanese fish-shaped cake, matcha ice cream		<b>21.5</b>
JAPANESE ICE CREAM choose from black sesame, green tea or vanilla		<b>11.0</b>
RAINDROP CAKE choose one out of four different flavours		<b>12.0</b>

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## JAPANESE DRINKS

**BEER** bottle  
Asahi / Sapporo / Kirin / Ichiban / Corona-Mexico **14**

## SHOCHU

**KOYOMI** mizuwari/oyuwari  
single distilled from barley and koji, Japan's best kept secret served in cold or hot **16**

## FRUITY SAKE

**SAKE FLIGHT** 90/120ml  
yuzushu, litchi, sayuri or with Junmai Daiginjo **18/24**

**NIGORI YUZU SHU** 60/180/300ml  
chilled fruity sake with 100% Japanese Yuzu **12/29/39**

**KAWAII LITCHI** 60/180/300ml  
chilled milk-based liqueur with a distinctive taste and flavour of lychees from Taiwan **12/29/39**

**SAYURI NIGORI** 60/180/300ml  
chilled creamy sake with a refreshing aroma, natural sweetness and smooth aftertaste **11/26/38**

## SELECTED SAKE

**KIKUSUI JUNMAI GINJO** 60/180ml  
served chilled or room temperature, comfortably dry with fresh cantaloupe and banana aroma **10/20**

**HAKUTSURU TANREI JUNMAI** 60/180ml  
served chilled or warm, using the finest rice and pure spring water, smooth and semi-dry taste **10/20**

**SHO-UNE JUNMAI DAIGINJO** 60/180/300ml  
served chilled or room temperature, fruity and velvety, matches salty and rich dishes **10/26/38**



**TOKUBETSU JUNMAI** 60/180/300ml  
served chilled or warm, the longer fermentation boosts the natural fragrance of rice **10/24/36**

## PLUM WINE

**UNIBIO UMESHU** 60/180/300ml  
chilled plum wine with just enough sweetness and sourness, suitable as an aperitif **11/24/36**

## COCKTAILS & REFRESHING

**CHOYA MOJITO** **19.8**  
plum wine, rum, soda, lime, mint  **19.8**

 **LYCHEE MARTINI** **19.8**  
gin, soho, lychee  **19.8**

 **BLOODY MARGARITA** **20.8**  
tequila, rum, strawberry juice **16.8**

**ROKU NEGRONI** **19.8**  
Japanese gin, campari, orange **16.8**

**JAPANESE SLIPPER** **19.8**  
midori, vodka, tri sec, lemon **16.8**

**TIFFANY BULL** **19.8**  
vodka, rum, blue curaçao, red bull **16.8**


**YUZU SMASH** **19.8**  
yuzu, vodka, soda, mint **16.8**

**BLOSSOM MARTINI** **19.8**  
Roku gin, vermouth, triple sec **16.8**

**CORONA SUNRISE** **19.8**  
tequila, oj, strawberry, lime **16.8**

**Gimlet Gimlet** **19.8**  
vodka, gin, lime **17.8**

**DARK 'N' STORMY** **19.8**  
Kraken rum, ginger beer, lime **17.8**

 **APEROL SPRITZ** **17.8**  
aperol, prosecco, orange **16.8**

**BRITISH LEMONADE** **16.8**  
pimm's no1, lemonade, lime, mint **16.8**

**MOSCOW MULE** **16.8**  
vodka, ginger beer, lime, mint **16.8**

**FIREBALL APPLE CIDER** **16.8**  
cinnamon whiskey, lemon juice **16.8**

**OLD FASHIONED** **16.8**  
Bourbon whiskey, aromatic bitters **16.8**

**SCOTCH & COKE** **16.8**  
Scotch whisky, coke cola **16.8**

**C.C. & DRY** **16.8**  
Canadian whisky, dry ginger ale **16.8**


**GIN & TONIC** **16.8**  
London dry gin, tonic, lemon **17.8**

**BRANDY & PROSECCO** **17.8**  
French brandy, prosecco **12/48**

## 0% ALCOHOL & OTHER DRINKS

**STRAWBERRY CRUSH** **12.0**  
strawberry, lime juice, lemonade **6.0**

**SUMMER DELIGHT** **12.0**  
blue berry, black currant, soda **7.0**

**LYCHEE LOVER** **12.0**  
lychee, mint, soda  **8.0**

**YUZU from JAPAN** **12.0**  
yuzu juice, lemon, soda **7 / 12**

**COKE / ZERO COKE / LEMONADE / SODA** **6.0**


**GINGER BEER / ORANGE JUICE / LEMON LIME BITTERS** **7.0**

**RED BULL / KOMBUCHA / APPLE CIDER** **8.0**

**GREEN TEA / SPARKLING WATER** **7 / 12**

## WHITE & RED

### BUBBLE

**MINCHINBURY PROSECCO** g/b **12/48**  
Australia NV  **12/48**

**VEUVE ROZIER BRUT** **65**  
Oiry France NV **49**

### SAUVIGNON BLANC


**GIESEN** g/b **12/48**  
Marlborough NZ 20 **56**

**MATO BAY** **49**  
Marlborough NZ 20 **56**

### CHARDONNAY

**OLD FAT UNICORN** g/b **12/48**  
SA 23 **49**

### RIESLING

**PORTRAITS of CLARE** g/b **12/48**  
Clare Valley 22  **59**

### PINOT GRIGIO | GRIS


**TORRESELLA** g/b **12/48**  
Venezia Italy 19 **49**

**COLPASSO** **49**  
Terre Siciliane Italy 21 **49**

**CUPIO** g/b **12/48**  
Pink Pinot Grigio SA 21 **49**

**COLD SNAP** **49**  
Cool Climate VIC 23 **8 / 12**

### PINOT NOIR

 **RED HILL ESTATE** g/b **12/48**  
Vic 22, cool climate **49**

**ST. EARTH** **49**  
Geelong 22, single vineyard **54**

**MARLBOROUGH SOUNDS** **54**  
Marlborough NZ 20 **56**


**OVER THE SHOULDER** **56**  
Yarra Valley 22 **12/48**

### SHIRAZ

**BAROSSA INK** g/b **12/48**  
Barossa 21 **49**

**HEREFORD** **49**  
Heathcote 19 **52**

**GEMTREE DRAGON'S BLOOD** **52**  
McLaren Vale 22 **59**

 **CHRIS RINGLAND** **59**  
Barossa Valley 19 **12/48**

### VARIETIES

**BUTCHERS FRIEND** g/b **12/48**  
Barossa Valley 21 - Cab Savu **49**

**TRASMONTES** **49**  
Spain 21 - Garnacha **49**

**MARRASO** **49**  
Argentina 22 - Malbec **8 / 12**

**BYO** wine only pp / cake ea **8 / 12**

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