

Dinner Menu

APPETIZER

Edamame (v) Japanese soy beans sprinkled with salt	4.00
Spicy Edamame (v) Pan fried Japanese soy beans with home made chilli sauce	5.00
Horenso Goma-ae (v) Poached spinach marinated with sweet ground sesame sauce	6.00
Agedashi Tofu (v) Crispy coated tofu in tempura sauce	5.50
Yaki Aspara (v) Asparagus with butter and teriyaki sauce	6.50
Nasu Dengaku (v) Aubergine with miso paste	7.00
Yakitori Skewers of chicken pieces & spring onion with teriyaki sauce	7.00
Yasai Harumaki (v) Deep fried home made vegetable spring rolls	6.50
Crabmeat Tartar Snow crab meat mixed with avocado paste and spicy chilli sauce	9.00
Salmon Tartar Salmon with chives, tobiko, tartar sauce and salmon roe with crispy salad	9.00
Tuna Tartar Tuna with chives, tobiko, tartar sauce and salmon roe with crispy salad	10.00
Aburi Hamachi Jalapeno Salsa Thinly sliced seared yellow tail sashimi with yuzu su miso and jalapeno salsa	13.50
Steamed hand made Japanese Shu Mai Hand made snow crab and prawn Shu Mai with tobiko on top	7.00
Gyoza (prawn) Prawn & mixed vegetable dumplings	6.50
Gyoza (chicken) Chicken & mixed vegetable dumplings	6.00
Gyoza (vegetable) Mixed vegetable dumplings	5.50
Rock Tempura Deep fried tiger prawn cube in batter	9.50
Kani Kara Age Deep fried soft shell crab	8.50
Tori Kara Age Deep fried succulent chicken ball	7.00
Ika Kara Age Deep fried marinated squid	7.00

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Salmon Tataki Seared salmon sashimi with house special mild dressing	8.00
Beef Carpaccio with Yuzu Truffle Dressing Thinly sliced sirloin beef with Japanese citrus dressing, black truffle oil and rocket salad	13.50
Maguro Tataki Seared tuna sashimi with fruity ponzu sauce	11.50
Wagyu Beef Tataki Thinly seared wagyu beef and sushi ginger, spring onion with ponzu dressing	24.00
O-Toro No Usuzukuri Thinly sliced o-toro sashimi and kizami wasabi with truffle black pepper dressing	16.50
Tai No Usuzukuri Thinly sliced sea bream sashimi with chilli ponzu dressing	12.50

SALAD

Green Salad (v) Fresh mixed salad with our own dressing	5.00
Kaisou Salad (v) Assorted seaweed salad with tosazu dressing	6.50
Kinoko Salad (v) Stir fried exotic mushroom salad with garlic flavour	6.50
Spicy Octopus Salad Octopus sashimi salad with spicy lemon dressing	9.50
Sashimi Salad Assorted sashimi with crispy salad and avocado	11.00

SIDE DISHES

Miso Soup Soybean paste soup served with seaweed and tofu	3.50
Gohan Plain steamed rice accompanying main course	3.00
Pickles (V) Assorted Japanese pickles	4.00

SASHIMI PLATE

Sanpin 9 pcs of sashimi: salmon, tuna, and seabass	17.00
Gohin 15 pcs of sashimi: salmon, tuna, seabass, yellow tail, and mackerel	26.00

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Tokujo Sashimi 34.00
15 pcs of o-toro, yellow tail, salmon, scallop and seabass

Omakase 37.00
21 pcs of sashimi: salmon, tuna, seabass, yellow tail, mackerel, sweet shrimp and hotate

SUSHI

		2 PCS	3 PCS
		NIGIRI	SASHIMI
Sake	Salmon	5.50	7.00
Maguro	Tuna	6.50	8.00
Chu-Toro	Fatty tuna	10.50	12.00
O-Toro	Tuna belly	12.50	14.00
Hamachi	Yellow tail	10.50	12.00
Suzuki	Sea bass	5.50	7.00
Tai	Sea bream	5.50	7.00
Unagi	Eel	6.50	8.00
Hotate	Scallop	6.50	8.00
Ebi	Prawn	5.00	6.50
Amaebi	Aka shrimp	7.00	8.50
Tako	Octopus	5.00	6.50
Ika	Squid	5.00	6.50
Saba	Mackerel	4.50	6.00
Tamago	Omelette	4.00	5.50
Inari (v)	Fried tofu skin	3.50	

SUSHI SET

Tokujo Nigiri Set	7 pcs of nigiri, toro, salmon, scallop, jumbo sweet shrimp, yellow tail, eel, salmon caviar and 6 pcs negi toro maki	26.50
Matsu Set	9 pcs of nigiri sushi & 6 pcs california maki	21.50
Take Set	7 pcs of nigiri sushi & 6 pcs salmon avocado maki	18.50
Ume Set	5 pcs of nigiri sushi & 6 pcs salmon maki	14.50
Aburi Set	5 pcs seared nigiri & 6 pcs chirashi roll	19.00
Vegetarian Sushi set	Cucumber(6), avocado(6), pickles(6) and bean-curd(2)	15.50
Maki Set	3 kinds of maki roll (salmon, tuna and california)	16.00
Temaki Set	4 kinds of hand roll	13.50
Party Set	Chef's selection of assorted sushi(18), sashimi(9) & california maki(6)	49.00

GUNKAN (seaweed wrap nigiri)

Ikura	Salmon roe	7.00	Tobikko	Flying fish roe	6.00
Hotate	Spicy scallop	6.50	Sake	Spicy salmon	5.50
Maguro	Spicy tuna	6.50			

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ABURI NIGIRI (seared nigiri)

O-Toro	Tuna belly	12.50	Sake	Salmon	5.50
Hamachi	Yellow tail	10.50	Ika	Squid	5.00
Maguro	Tuna	6.50	Suzuki	Seabass	5.50
Tai	Sea bream	5.50	Wagyu steak	Wagyu beef	10.50
Hotate	Scallop	6.50	Saba	Mackerel	4.50

MAKI

Single sushi rolls cut into 6 pieces

			Roll	Hand Roll
Tekka	Tuna	6.50	5.00	
Sake	Salmon	5.50	4.00	
Kappa (v)	Cucumber	4.50	3.00	
Avocado (v)	Avocado	4.50	3.00	
Asparagus (v)	Asparagus	4.50	3.00	
Oshinko (v)	Pickled radish	4.50	3.00	
Crunchy California	Crab meat, avocado, tobiko, mayo and crunchy outside	7.50	5.50	
Negi Toro	Toro, spring onion	9.50	7.50	
Negi Hamachi	Hamachi, spring onion	9.50	7.50	
Alaskan	Salmon, prawn, tobiko and mayo	7.00	5.50	
Spicy Tuna	Tuna with spicy sauce	7.50	5.50	
Spicy Salmon	Salmon with spicy sauce	6.50	4.50	
Saba Gari	Mackerel, sweet ginger and spring onion	5.50	4.00	
Florida	Tuna, salmon, avocado and spring onion	7.00	5.50	
Prawn Tempura	Prawn tempura, avocado and eel sauce	7.50	5.50	
Yasai tempura	Vegetable tempura, avocado and mixed salad	7.50	5.00	
Salmon & Avocado	Salmon, avocado, sesame and mayo	7.00	5.00	
Tuna & Avocado	Tuna, avocado, sesame and mayo	8.00	6.00	
Una Kyu	Grilled eel, cucumber and sweet eel sauce	7.00	5.50	
Garden (v)	Mixed salad, avocado, cucumber, pickle and asparagus	8.00	4.00	
Spicy Scallop	Scallop, wasabi tobiko, spring onion and spicy mayo with shichimi	8.00	5.50	

SPECIAL ROLL

All served with salad and miso soup

Maguro Roll	Prawn tempura, avocado, cucumber, lettuce and eel sauce & mayo	12.00
Crunchy Roll	Prawn tempura, grilled eel, avocado, cucumber roll and topped with crunchy wasabi peas, tobiko served with spicy mayo and eel sauce	14.00
Crispy Duck Roll	Aromatic duck, cucumber, spring onion, mixed salad roll wrapped in spring roll skin deep fried served with sweet hoisin sauce	9.50
Spider Roll	Soft shell crab, avocado, cucumber, lettuce, spring onion, tobiko and eel sauce & mayo	13.00

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Dragon Roll Unagi, avocado, cucumber, crab meat, tobiko and eel sauce & mayo	14.50
Rainbow Roll Crab meat, avocado, tobiko roll and topped with slices of salmon, tuna, yellow tail, prawn, avocado and seabass served with wasabi mayo and eel sauce	14.50
Rock "N" Roll Prawn tempura, crab meat, avocado roll and topped with slices of eel and prawn served with wasabi mayo and eel sauce	15.00
Chirashi Roll Salmon, Tuna, yellow tail, prawn, crab meat, eel, avocado, tobiko, spring onion roll wrapped in radish served with spicy mayo sauce	10.00
Salmon Steak Roll Salmon, avocado, cucumber, crab meat, spring onion, tobiko and eel sauce & mayo	14.50
Spicy Red Eye Roll Spiced crab meat, wasabi tobiko, spring onion, avocado, topped slice tuna, jalapeno chilli served with spicy chilli sauce and drops of tobiko	16.50

FISH & SEAFOOD DISHES

Ebi Tempura Deep fried king prawns in batter	13.50
Tempura Mori Deep fried king prawns and vegetables in batter	12.00
Black Cod Grilled Japanese miso marinated black cod	25.00
Tuna Steak Tuna steak with Japanese sake, ginger and soy suace	21.50
Sake Teriyaki Salmon steak with teriyaki sauce	13.50
Saba Shioyaki Grilled salty mackerel	12.00
Unagi Steak Grilled fillet of eel with teriyaki sauce	14.00

MEAT AND POULTRY DISHES

Gyu Teriyaki Beef rib eye steak with teriyaki sauce	16.50
Kamo Balsamic Teriyaki Marinated duck breast with balsamic teriyaki sauce	14.50
Tori Teriyaki Chicken with teriyaki sauce	12.00
Gyu Niku BBQ Pan fried sweet marinated BBQ beef and vegetable	11.00

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Tori Niku BBQ Pan fried BBQ chicken and vegetable with spicy sauce	11.00
Tonkatsu Deep fried breaded pork loin cutlet	11.00
Chickenkatsu Deep fried breaded chicken cutlet	11.00
Dynamite Beef Pan fried beef rib eye with spicy Japanese mustard sauce with shredded dry chilli	17.50
Wagyu Steak Wagyu (200g) with dipping sauces	42.00

RICE AND NOODLE DISHES

Stone Bowl Bibim Bab Mixed vegetables and beef with spicy sauce on rice in traditional stone bowl	12.50
Chicken Yaki Udon or Soba Stir fried udon or soba noodles with chicken and vegetable	10.50
Beef Yaki Udon or Soba Stir fried udon or soba noodles with BBQ beef and vegetable	11.50
Seafood Yaki Udon or Soba Stir fried udon or soba noodles with mixed seafood and vegetable	13.00
Tempura Udon or Soba Udon or soba noodle soup with king prawns tempura	12.00
Kamo Namban Udon or Soba Udon or soba noodle soup with duck breast	11.50
Zaru udon or Soba Chilled udon or buckwheat noodles with light soy dipping	10.00
Ten Zaru Udon or Soba Chilled udon or buckwheat noodles with light soy dipping and prawn tempura	12.00

VEGETARIAN DISHES

Tofu Teriyaki (v) Deep fried crispy tofu steak with teriyaki sauce	10.00
Yasai tempura (v) Deep fried assorted vegetable tempura	10.50
Vegetarian yaki udon or soba (v) Stir fried udon or soba noodles with mixed vegetables	10.00
Yasai Tempura Udon or Soba (v) Udon or soba noodle soup with mixed vegetable tempura	10.00

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MAGURO SET DINNER

Sushi Dinner Miso, yakitori, tempura and sushi	29.00
Sashimi Dinner Miso, yakitori, tempura, rice and sashimi	30.00
Beef Teriyaki Dinner Miso, agedashi tofu, sashimi, rice and teriyaki beef	31.00
Salmon Teriyaki Dinner Miso, agedashi tofu, sashimi, rice and teriyaki salmon	27.00
Chicken Teriyaki Dinner Miso, agedashi tofu, sashimi, rice and teriyaki chicken	26.00
Tempura Dinner Miso, agedashi tofu, sashimi, rice and tempura mori	28.00

DESSERTS

Ice Cream Mochi Flavours of chocolate, coconut and green tea	5.00
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