

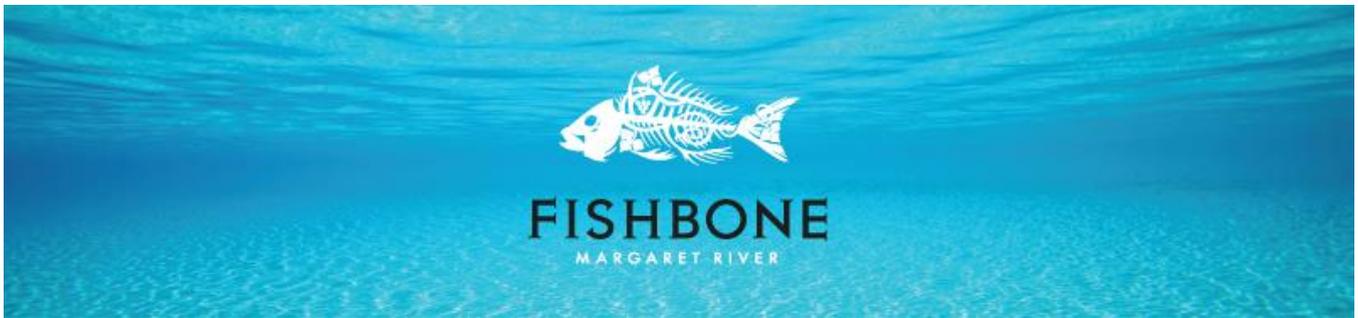
SMALL DISHES

Edamame	\$10.00
<i>Lightly salted young Japanese soybeans (GF/V)</i>	
Gyoza	\$19.00
<i>Japanese pan-fried vegetarian dumplings (V)</i>	
Beef Tataki	\$22.00
<i>Seared Margaret River Wagyu beef fillet, ponzu, onions, fried shallot (GFO)</i>	
Karaage Chicken	\$21.00
<i>Japanese style deep fried free range chicken (GF)</i>	
Takoyaki	\$15.00
<i>Japanese octopus pancake balls, spring onion, mayo, takoyaki sauce, dried fish flakes</i>	
Sashimi Plate	\$25.00
<i>Salmon 6pcs, Tuna 6pcs, soy, pickled ginger, wasabi (GF)</i>	
Panko Crumbed Prawns	\$6.00
<i>Deep fried panko prawn, 2pcs, with wasabi aioli</i>	
Bulgogi Fries	\$12.00
<i>Fries topped with bbq beef, sour cream, spicy mayo (GF)</i>	
Kimchi	\$7.00
<i>Spiced and fermented cabbage (GF)</i>	
Wakame Salad	\$5.00
<i>Seasoned seaweed salad (GF/V)</i>	
Miso Soup	\$4.50
<i>Traditional Japanese stock based soup (GF)</i>	

SALADS

Prawn Salad	\$22.00
<i>Lightly battered prawns in a sweet mayo, garden salad and sesame dressing (GF)</i>	
Soba Noodle Salad	\$17.00
<i>Soba noodles over a garden salad with yuzu balsamic dressing (V)</i>	
Wafu Salad	\$14.00
<i>Seasonal garden salad with traditional Japanese soy sesame dressing - add tofu \$5 (V/GF)</i>	

GF – Gluten Free, GFO – Gluten Free Option Available, V- Vegan



LARGE MEALS

Donkotsu Ramen	\$25.00
<i>Pork broth, ramen noodles topped with pork chashu, boiled egg, seaweed, bean shoots, spring onion</i>	
Spicy Miso Ramen	\$23.00
<i>Miso broth, ramen noodles topped with seaweed, bean shoots, bamboo shoots, corn, spring onion, enoki (V)</i>	
Beef Galbi	\$36.00
<i>Black Point Angus beef short rib marinated in Korean bbq sauce, potato, carrots with rice</i>	
Bulgogi Bowl	\$25.00
<i>Margaret River Wagyu beef, enoki mushrooms, carrot, onion cooked in Bulgogi sauce, with rice (GF)</i>	
Fishbone Fried Rice	\$23.00
<i>Pan fried rice with spicy chicken, cabbage, onion finished with Japanese mayo on top</i>	

SUSHI ROLLS

	<i>Half (4)/ Full (8)</i>
Fiery Katsu	\$15/\$27
<i>Chicken, avocado, spicy mustard mayo, parmesan, spicy tomato (GFO)</i>	
Double Salmon	\$17/\$30
<i>Salmon, avocado, onion, spring onion, fish roe, teriyaki sauce, mayo (GF)</i>	
Volcano	\$16/\$29
<i>Panko prawn, avocado, cream cheese, tempura crunch with hot sauce, fresh chilli</i>	
Dynamite	\$16/\$29
<i>Chicken, avocado, cream cheese, tempura crunch with hot sauce, dried chilli</i>	
Bulgogi Barbeque	\$17/\$30
<i>Marinated Wagyu beef, lettuce, avocado, onion, spring onion (GF)</i>	
Rainbow	\$17/\$30
<i>Salmon, tuna, roasted eel, panko prawn, avocado, cream cheese, ginger, spring onion, teriyaki sauce</i>	
Pork Chashu	\$15/\$27
<i>Pork Chashu, cucumber, kimchi, cos lettuce, sesame seeds, spring onion. (GF)</i>	
Inaka Maki	\$14/\$24
<i>Asparagus, avocado, cucumber, carrot, lettuce, inari, sesame seeds (GF/V)</i>	
Saien	\$15/\$27
<i>Enoki mushrooms, cucumber, carrot, inari, renkon, spicy miso sauce (GF/V)</i>	
Yasai	\$15/\$27
<i>Tempura veggie fritter, cucumber, carrot, lettuce, tempura crunch, teriyaki sauce, sesame seeds (V)</i>	

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