



SMALL DISHES

Edamame	\$10.00
<i>Lightly salted young Japanese soybeans (GF/V) Try our Spicy Edamame! (GF)</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 (GF)</i>	
Karaage Chicken	\$22.00
<i>Japanese style deep fried free range chicken (GF)</i>	
Curry Chips	\$12.00
<i>Fries topped with Japanese curry sauce, sour cream, spring onion (VO)</i>	
Sashimi Plate	\$25.00
<i>Salmon 6pcs, Kingfish 6pcs, pickled ginger, lemon, wasabi (GF)</i>	
Chicken Nanban	\$15.00
<i>Chicken katsu dressed with ponzu finished with a homemade Japanese style tartare on top of shredded cabbage</i>	
Panko Crumbed Prawns	\$8.00
<i>Deep fried panko prawn, 2pcs, with wasabi aioli</i>	
Kimchi	\$8.00
<i>Spiced and fermented cabbage (GF)</i>	
Wakame Salad	\$8.00
<i>Seasoned seaweed salad (V/GF)</i>	
Squid Salad (GF)	\$10.00
<i>Pickled squid salad</i>	
Miso Soup	\$4.50
<i>Traditional Japanese seafood and soy bean stock based soup (GF)</i>	

SALADS

Chirashi Salad	\$25.00
<i>Mixed sashimi in chilli vinaigrette, black rice over a garden salad with sesame dressing (GF)</i>	
Yuzu Soba Salad	\$19.00
<i>Green tea Soba noodles, capsicum, beans, cucumber, carrot, cabbage, yuzu sesame dressing (V)</i>	
Prawn Salad	\$26.00
<i>Lightly battered prawns tossed in a sweet mayo over a garden salad with sesame dressing (GF)</i>	



LARGE MEALS

Galbi	\$30.00
<i>Marinated slow cooked beef short ribs, mushrooms and cucumber kimchi</i>	
Curry Rice	\$25.00
<i>Japanese Curry (veggie fritters, panko prawns or katsu chicken) served with rice and pickled radish (VO)</i>	
Spicy Pork Don	\$25.00
<i>Rice bowl topped with simmered pork, onion, cabbage in a spicy sauce</i>	
Bulgogi Beef Bibimbap	\$25.00
<i>Rice mix bowl with Margaret River Wagyu beef, assorted vegetables, gochujang sauce</i>	

SUSHI ROLLS

	Half (4)/ Full (8)
Teriyaki Chicken	\$15/\$27
<i>Chicken, avocado, cucumber, carrot, teriyaki sauce, mayo, sesame seeds (GF)</i>	
Fiery Katsu	\$15/\$27
<i>Chicken, avocado, spicy mustard mayo, parmesan, spicy tomato, dried chilli (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>	
Spider	NA/\$29
<i>Soft shell crab, lettuce, avocado, fish roe, teriyaki sauce, spicy mayo (GF)</i>	
Dragon	\$17/\$30
<i>Roasted eel, panko prawn, cucumber, avocado, ginger, spring onion, teriyaki sauce</i>	
Inaka Maki	\$14/\$24
<i>Asparagus, avocado, cucumber, carrot, lettuce, inari, sesame seeds, spicy miso sauce (GF/V)</i>	
Yasai	\$15/\$27
<i>Tempura veggie fritter, cucumber, carrot, lettuce, tempura crunch, teriyaki sauce, sesame seeds (V)</i>	

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

Please advise wait staff of food allergies when ordering.