

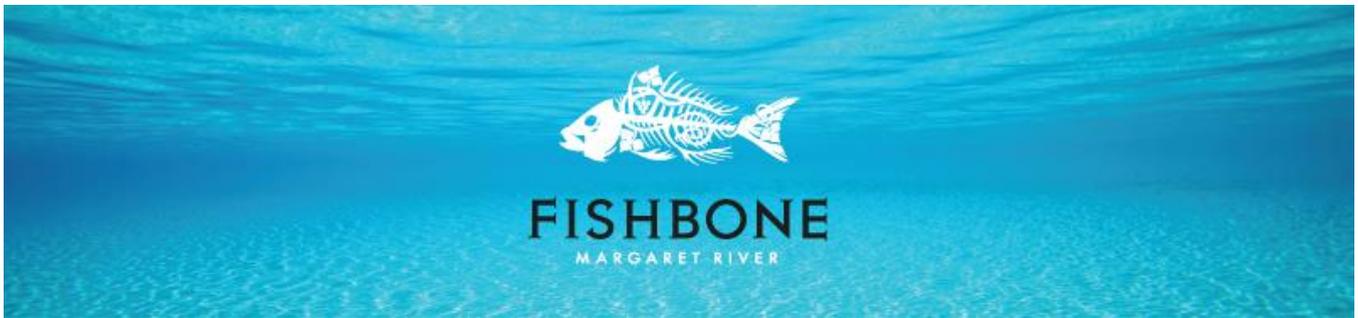
### SMALL DISHES

<b>Edamame</b>	\$11.00
<i>Lightly salted young Japanese soybeans (GF/V) Try our Spicy Edamame! (GF)</i>	
<b>Gyoza</b>	\$19.00
<i>Japanese pan-fried dumplings (VO)</i>	
<b>Beef Tataki</b>	\$22.50
<i>Seared Margaret River Wagyu beef fillet, ponzu, onions, fried shallot (GF)</i>	
<b>Karaage Chicken</b>	\$22.50
<i>Japanese style deep fried free range chicken (GF)</i>	
<b>Miso Scallops</b>	\$24.00
<i>Seared scallops with miso cream and black rice (GF)</i>	
<b>Cured Salmon</b>	\$21.00
<i>Salmon cured in yuzu and beetroot oil, rocket, apple, radish, yuzu mayo (GF)</i>	
<b>Panko Crumbed Prawns</b>	\$9.00
<i>Deep fried panko prawn, 2pcs, with wasabi aioli</i>	
<b>Kimchi</b>	\$8.50
<i>Spiced and fermented cabbage (GF)</i>	
<b>Wakame Salad</b>	\$8.00
<i>Seasoned seaweed salad (V/GF)</i>	
<b>Squid Salad</b>	\$10.00
<i>Pickled squid salad</i>	
<b>Miso Soup</b>	\$4.50
<i>Traditional Japanese seafood and soy bean stock based soup</i>	

### SALADS

<b>Yuzu Soba Salad</b>	\$19.00
<i>Green Tea Soba noodles, capsicum, beans, red onion, cucumber, carrot, yuzu sesame dressing (V)</i>	
<b>Miso Dengaku</b>	\$21.00
<i>Lightly deep fried eggplant with caramelized miso sauce on top of a seasonal garden salad (V/GF)</i>	
<b>Chirashi Salad</b>	\$24.00
<i>Salmon sashimi in chilli vinaigrette, black rice over a garden salad with sesame dressing (GF)</i>	

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



### LARGE MEALS

<b>Teriyaki Chicken Katsu</b>	\$25.00
<i>Panko crumbed chicken katsu, teriyaki sauce with rice and shredded cabbage</i>	
<b>Yasai Tendon</b>	\$25.00
<i>Assorted tempura vegetables over sushi rice with tentsuyu sauce (V) Add panko prawns, 2pcs \$6</i>	
<b>Pork Don</b>	\$25.00
<i>Rice bowl topped with simmered pork, onion, cabbage in spicy or ginger sauce (GF)</i>	

### SUSHI ROLLS

	<i>Half (4) / Full (8)</i>
<b>Teriyaki Chicken</b>	\$15/\$27
<i>Chicken, avocado, cucumber, carrot, teriyaki sauce, mayo, sesame seeds (GF)</i>	
<b>Fiery Katsu</b>	\$15.5/\$28
<i>Chicken, avocado, spicy mustard mayo, parmesan, spicy tomato, dried chilli (GFO)</i>	
<b>Double Salmon</b>	\$17/\$30
<i>Salmon, avocado, onion, spring onion, fish roe, teriyaki sauce, mayo (GF)</i>	
<b>Volcano</b>	\$16/\$29
<i>Panko prawn, avocado, cream cheese, tempura crunch with hot sauce, fresh chilli</i>	
<b>Bulgogi BBQ</b>	\$17/\$30
<i>Seared Margaret River Wagyu beef, cucumber, lettuce, mayo, bulgogi sauce</i>	
<b>California</b>	\$15.5/\$28
<i>Seafood salad, omelette, cucumber, avocado, prawn, cheese mayo</i>	
<b>Inaka Maki</b>	\$14.5/\$26
<i>Asparagus, avocado, cucumber, carrot, lettuce, inari, sesame seeds, spicy miso sauce (GF/V)</i>	
<b>Yasai</b>	\$15/\$27
<i>Tempura veggie fritter, cucumber, carrot, lettuce, tempura crunch, teriyaki sauce, sesame seeds (V)</i>	

*Our Japanese inspired menu is designed for sharing and is best enjoyed by ordering a selection of dishes for the table and adding more to order as needed.*

*Please advise wait staff of food allergies when ordering*

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