

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.

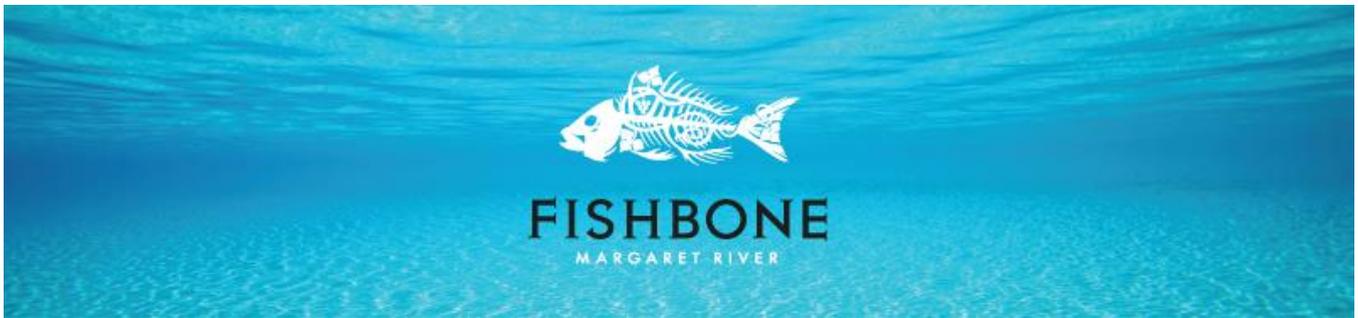
SMALL DISHES

Edamame	\$6.5/\$13
<i>Lightly salted young Japanese soybeans or try our Spicy Edamame! (GF/V)</i>	
Gyoza	\$21.00
<i>Japanese pan-fried vegetable dumplings (VO)</i>	
Beef Tataki	\$23.00
<i>Seared Margaret River Wagyu (+8/9) beef fillet, ponzu, onions, fried shallot (GF)</i>	
Karaage Chicken	\$13/\$24
<i>Japanese style deep fried free range chicken (GF)</i>	
Sashimi Plate	\$25.00
<i>Salmon 6pcs & Kingfish 6pcs, pickled ginger, lemon, wasabi (GF)</i>	
Nigiri	\$23.00
<i>6 pieces of hand crafted nigiri sushi. Salmon, avocado + prawn + tuna + scallop + omelette + inari pouch (GF)</i>	
Tempura	\$20.00
<i>Deep fried assorted vegetables in a light crispy batter, panko crumbed prawn, veggie fritter served with Ztuyu (VO)</i>	
Panko Crumbed Prawns	\$10.00
<i>Deep fried panko prawn, 2pcs, with wasabi aioli</i>	
Bulgogi Fries	\$17.00
<i>Fries topped with Bulgogi beef, onion, spicy mayo, spring onion</i>	
Kimchi	\$10.00
<i>Spiced and fermented cabbage (V/GF)</i>	
Wakame Salad	\$9.00
<i>Seasoned seaweed salad (V/GF)</i>	
Miso Soup	\$5.00
<i>Traditional Japanese seafood and soy bean stock-based soup (GF)</i>	

SALADS

Prawn Salad	\$28.00
<i>Lightly battered prawns tossed in a sweet mayo over a garden salad with sesame dressing (GFO)</i>	
Miso Dengaku	\$24.50
<i>Lightly deep-fried eggplant with caramelized miso sauce on top of a seasonal garden salad (V/GF)</i>	

**GF – Gluten Friendly, GFO – Gluten Friendly Option Available on request, V- Vegan, VO - Vegan Option Available on request*



LARGE MEALS

Tempura Udon	\$26.50
<i>Udon noodles in a stock-based soup served with panko prawns & tempura vegetable fritters (VO)</i>	
Dumpling Soup	\$26.00
<i>Pork dumplings in Tonkotsu soup with onion, spring onion and nori</i>	
Curry Rice	\$25.50
<i>Japanese Curry (veggie fritters, panko prawns or katsu chicken) served with rice and pickled radish (VO)</i>	
Bulgogi Rice	\$26.50
<i>Shredded Wagyu (+8/9) beef, onions, mushrooms and sweet potato noodles simmered in Bulgogi sauce with rice</i>	

SUSHI ROLLS

	<i>Half (4)/ Full (8)</i>
Teriyaki Chicken	\$16/\$29
<i>Chicken, avocado, cucumber, carrot, teriyaki sauce, mayo, sesame seeds (GF)</i>	
Fiery Katsu	\$16/\$29
<i>Chicken, avocado, spicy mustard mayo, parmesan, spicy tomato, dried chilli (GFO)</i>	
Dynamite	\$16/\$29
<i>Chicken, avocado, cream cheese, tempura crunch with extra-hot sauce, dried chilli</i>	
Double Salmon	\$17/\$32
<i>Salmon, avocado, onion, spring onion, fish roe, teriyaki sauce, mayo (GF)</i>	
Volcano	\$16.5/\$30
<i>Panko prawn, avocado, cream cheese, tempura crunch with super-hot mayo, fresh chilli</i>	
Inaka Maki	\$15/\$28
<i>Asparagus, avocado, cucumber, carrot, lettuce, inari, sesame seeds, spicy miso sauce (GF/V)</i>	
Yasai	\$15/\$28
<i>Tempura veggie fritter, cucumber, carrot, lettuce, tempura crunch, teriyaki sauce, sesame seeds (V)</i>	

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**All our food is prepared in our small multi-ingredient kitchen where allergens are present. Please note, while we take every step to minimize the risk of cross-contamination, we cannot guarantee that any food item is free of any specific allergen as any dish may contain traces of our entire menu which is produced in the same kitchen.*

Our dish descriptions do not include all the ingredients used to make the dish, therefore, if you have a food allergy please speak with staff before ordering.