

Brunch/Lunch Menu

Smaller things:

Edamame (V)	\$7
Green soy beans in pods served warm with Murray River pink salt	
Sashimi moriwase (6 pcs)	\$17
Assorted sashimi of the day - Available from Thursday.	
Wagyu beef tataki	\$21
Lightly seared Wagyu sirloin over the hot flame, thin sliced and served with ponzu	
Okonomiyaki stick	\$6 each
Japanese pancake on stick topped with okonomi sauce, mayo, aonori & bonito flake	

Bigger things:

Baringo fish & chips	\$24
Tempura flat head with mentai mayo, salad & aonori French fries	
Karaage burger	\$20
Deep fried Japanese marinated chicken thigh with shredded cabbage salad, lettuce & mayo in brioche bun served with aonori French fries	
Steak sandwich	\$23
Grilled Cape Grim porterhouse steak topped with Fontina cheese, pickled onion, wasabi aioli & cos lettuce in grilled sourdough bread served with aonori French fries	
Smashed avocado & tofu (V)	\$19
Smashed avocado & tofu feta with 65°C onsen eggs, shichimi spice & salad on grilled sourdough bread	

Teishoku - Brunch all in one plate:

These dishes served with salad and your choice of rice (white or house blend eleven grain) with pickles or aonori French fries

Chicken namban	\$20
Tempura chicken thigh topped with amazu & house made tartar sauce	
Tonkatsu	\$24
Panko crumbed pork loin served with sesame mustard BBQ sauce	
Teriyaki salmon	\$26
Grilled salmon fillet cooked with truffled teriyaki sauce	
Ebi & yasai tempura moriwase - We can make this to Vegetarian	\$24 / \$19 (V)
Prawn and vegetable tempura with tentsuyu	
Agedashi tofu (V)	\$17
Crispy tofu in Japanese mushroom ankake sauce	

Japanese curry (V):

Served with salad, pickles and your choice of rice **\$14**

& to add extra to your curry

- + Chicken katsu (Panko crumbed chicken breast) +\$7
- + Grilled chicken +\$7
- + Grilled asparagus (V) +\$5
- + Japanese mushroom (V) +\$5
- + Onsen egg (V) +\$3
- + Cheddar cheese +\$3

Sides:

Today's miso soup	\$4
Your choice of rice and pickle (V)	\$4
French fries (V)	\$7
French fries dusted with aonori salt served with wasabi aioli	

And please see our daily special board for more!