

“どうぞごゆるりとよいひとときを” – Please have a great time

Our Izakaya menu is designed to share.
Dishes will be served as they are ready, not necessarily at the same time.

Edamame (V) \$7

Green soy beans in pods served warm with Murray River pink salt

Renkon chips (V) \$6

Lotus root crisp dusted with aonori salt

Tori mentaiko spring roll \$6 each

Chicken breast rolled with cod's roe, tallegio cheese & shiso in pastry and deep fried

Zucchini blossom tempura (V) - Let us know if you're vegetarian \$7 each Fetta & ricotta cheese
stuffed zucchini blossom tempura served with tentsuyu and green tea salt

Okonomiyaki stick \$6 each

Japanese pancake on stick topped with okonomi sauce, mayo, aonori & bonito flake

Tonkatsu bao \$8 each

Panko crumbed pork loin, sesame mustard BBQ sauce, mayo, shredded cabbage in steamed bao

Crispy soft shell crab bao \$8 each

Crispy soft shell crab with chilli mayo, Asian herbs & apple slaw in steamed bao

Wagyu omusubi \$8 each

Wagyu beef wrapped rice ball cooked in Japanese spicy BBQ sauce

French fries (V) \$7

French fries dusted with aonori salt served with wasabi aioli

Assorted Sashimi of the day :

Small (6pcs) \$17

Large (14pcs) \$36

Godzilla (30 pcs) \$74

Oyster shooter - 1 shooter for \$5, 3 shooter for \$13, 6 shooter for \$23

Shooter with tosazu, tobiko, green apple and wasabi granita

Wagyu beef tataki \$21

Lightly seared Wagyu sirloin over the hot flame, thin sliced and served with ponzu

Gyoza (6pcs) \$14

Pan fried Japanese pork dumpling served with spicy soy vinegar dipping sauce

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Nasu dengaku (V) \$16

Grilled eggplant topped with caramelised sweet miso & pine nuts

Kinugoshi tofu (V) \$16

Fried silken tofu served with spicy black vinegar sauce topped with coriander salad

JFC - Japanese fried chicken “Karaage” \$16

Deep fried Japanese marinated chicken thigh served with chilli mayo

Char siu pork belly \$23

Slow cooked and then grilled pork belly topped with apple miso sauce, Asian herbs and apple slaw

Miso cream scallops \$25

Seared Japanese scallops with shimeji mushroom, asparagus and pine nuts with miso cream sauce

Ebi & yasai tempura \$26 - with citrus mayonnaise sauce or tentsuyu

Prawn & vegetable tempura served with your choice of sauce

Flat head & yasai tempura \$24 - with mentai mayo or tentsuyu

Flat head & vegetable tempura served with your choice of sauce

Yasai tempura moriawase (V) \$19 - Let us know if you're vegetarian

Assorted seasonal vegetable tempura served with tentsuyu and green tea salt

Shabu shabu pork salad \$21

Blanched thin sliced pork belly, seasonal vegetable and tofu with creamy sesame dressing

Daikon salad (V) \$11 - Let us know if you're vegetarian

Shredded Japanese white radish and green salad dressed with yuzukosho dressing

Rice and Pickle (V) \$4

Dessert:

Chocolate parfait \$17

Japanese parfait \$17

Ice cream with berries - Green tea, Black sesame or Vanilla \$7

Plum wine paddle (Plain, Black sugar, Green tea) \$15