

# Dine in Lunch Menu

## - Monthly Special -

- Bento Lunch Box and Miso soup \$19.5  
See our Blackboard.
- Warm Bukkake Udon Noodle \$14  
Warm udon noodle in a soy sauce topped with a Japanese style poached egg, spring onion, dried bonito flakes and tempura batter.
- Mizutaki hotpot with veges and chicken \$19.5  
Vegetables and chicken meat in hotpot, serve some Dipping ponzu sauce in individual small bowls on the side served with steamed rice.

## - Japanese curry -

- Japanese style Vegetable Katsu curry \$13  
Deep fried vegetables with mild Japanese curry and steamed rice.
- Japanese style Chicken Katsu curry \$14  
Crumbed and Deep-fried chicken and mild Japanese curry and steamed rice.

## - Udon noodles -

- Kitsune Udon Noodle Soup \$13  
Udon noodles topped with deep-fried tofu in an authentic dashi.
- Prawn Tempura Udon Noodle Soup Set \$15.5  
Udon noodles in an authentic dashi broth. Prawn Tempura and vegetable Tempura.

## - Seafood -

- Salmon Chirashi Sushi Bowl \$16.5  
Marinated fresh salmon, tamagoyaki, cucumber, gari, avocado and nori on sushi rice.
- Assorted Sashimi Bowl \$16.5  
Fresh slices of raw fish on sushi rice in a bowl.
- Teriyaki Salmon \$18.5  
Salmon stir fried in teriyaki sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

## - Chicken -

- Chicken Karaage Oroshi Ponzu \$16  
Deep-fried chicken, grated daikon and yuzu Ponzu sauce with steamed rice, mixed leaves and homemade red mayo dressing or onion dressing.
- Teriyaki Smoked Chicken \$15.5  
Smoked chicken and red onion stir fried in teriyaki sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

## - Tofu -

- Tofu Teriyaki \$15  
Tofu stir fried in teriyaki sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

## - Pork -

- Pork Ginger \$17  
Pork and onion stir fried in ginger sauce served with steamed rice and mixed leaves with homemade red mayo dressing or yuzu ponzu dressing.

## Side Dish

- Edamame \$6  
Boiled Soy Beans with Sea salt.
- Chicken Karaage \$8  
Deep-fried chicken.
- Japanese style curry \$10  
Plain mild Japanese curry and steamed rice.
- Assorted Sashimi Plate \$9  
Fresh slices of raw fish.
- Agedashi Tofu \$7  
Deep-fried tofu in tentsuyu broth.
- Tempura Plate \$8.5  
2 pieces of prawns and 4 pieces of vegetables
- Mini Daikon Salad \$6  
Julienne white radish, mixed leaves and ponzu dressing.
- Mini Udon Noodle Soup 素うどん (小) \$6.5
- Steamed Rice \$3
- Miso soup \$3

## Drinks

### Beer

Asahi Super Dry	334ml	\$8.5
Kirin Lager	334ml	\$8.5
Steinlager pure	334ml	\$8
MAC's Mid Vicious Session pale ale 2.5%	330ml	\$8

Asahi & Kirin are Bottled in Japan.

### On Tap Beer

Asahi Super Dry	400ml	\$10
	500ml	\$12
Black	400ml	\$11

### Craft Beer

Garage Project Hatsukoi Lager	330ml	\$10
ParrotDog Bitter Bitch IPA	330ml	\$10

Garage Project from Wellington.  
ParrotDog Beer from Wellington.

### Sake (Warm or Cold)

	90ml	180ml
House Sake Hakushika Dry	\$6	\$11
Karatanba	\$7.5	\$13
Jouzen	\$9.5	\$17
Suishin	\$9.5	\$17

### Plum Wine (Ume Shu)

	60ml (Straight, Hot water or rocks)	With Soda Water
Plum wine	\$7	\$8

With hot water, on the rocks or soda water.

### Soft Drinks

Phenix organics		\$4.5each
Orange Juice	Glass	\$4.5
Hot GreenTea	Cup	\$2 Mild \$3 Bitter
	Pot	\$4 Mild \$8 Bitter
Iced GreenTea	Glass	\$4 Bitter

