

Dine in Lunch Menu

- Monthly Special -

- Bento Lunch Box and Miso soup \$25.5
See our Blackboard.
- Zaru cold Soba Noodle with Tempura Plate \$23.5
Cold Soba Noodles on zaru plate with dipping soba sauce served with Tempura Plate.

- Japanese curry -

- Japanese style Vegetable Katsu curry \$16.5
Deep fried vegetables with mild Japanese curry and steamed rice.
- Japanese style Chicken Katsu curry \$19.5
Crumbed and Deep-fried chicken and mild Japanese curry and steamed rice.

- Udon noodles -

- Kitsune Udon Noodle Soup \$15
Udon noodles topped with deep-fried tofu in an authentic dashi.
- Prawn Tempura Udon Noodle Soup Set \$21.5
Udon noodles in an authentic dashi broth. Prawn Tempura and vegetable Tempura.

- Seafood -

- Salmon Chirashi Sushi Bowl \$24.5
Marinated fresh salmon, tamagoyaki, cucumber, gari, avocado and nori on sushi rice.
- Assorted Sashimi Bowl \$21.5
Fresh slices of raw fish on sushi rice in a bowl.
- Teriyaki Salmon \$25.5
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 \$22.5
Deep-fried free range chicken, grated daikon and yuzu Ponzu sauce with steamed rice, mixed leaves and homemade red mayo dressing or onion dressing.
- Teriyaki Smoked Chicken \$21.5
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 \$19
Tofu stir fried in teriyaki sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

Side Dish

- Edamame \$5.5
Boiled Soy Beans with Sea salt.
- Chicken Karaage \$9
Deep-fried free-range chicken.
- Japanese style curry \$14
Plain mild Japanese curry and steamed rice.
- Assorted Sashimi Plate \$11
Fresh slices of raw fish.(7p)
- Agedashi Tofu \$8.5
Deep-fried tofu in tentsuyu broth.
- Tempura Plate \$9.5
2 pieces of prawns and 4 pieces of vegetables
- Mini Daikon Salad \$7.5
Julienne white radish, mixed leaves and ponzu dressing.
- Mini Udon Noodle Soup 素うどん (小) \$7
- Steamed Rice \$3
- Miso soup \$3

Drinks

Beer				Sake (Warm or Cold)			
Asahi Super Dry	334ml	\$9.5			90ml	180ml	
Kirin lager	334ml	\$9.5		House Sake	\$7.5	\$13.5	
Steinlager pure	330ml	\$9		Hakushika Dry			
Steinlager pure	330ml	\$9		Karatanba	\$8	\$15	
<small>Light Beer 2.5%</small>				Jouzen	\$10.5	\$18	
Asahi & Kirin are Bottled in Japan.				Suishin	\$10.5	\$18	

On Tap Beer

Asahi Super Dry	400ml	\$11
	500ml	\$13

Plum Wine (Ume Shu)

	60ml (Straight, Hot water or rocks)	With Soda Water
Plum wine	\$9.5	\$9.5

Craft Beer

Garage Project <small>Hatsukoi Lager</small>	330ml	\$11
ParrotDog <small>Bitter Bitch IPA</small>	330ml	\$11

Garage Project from Wellington.
ParrotDog Beer from Wellington.

Soft Drinks

Phenix organics		\$5each
Orange Juice	Glass	\$4.5
Apple Juice	Glass	\$4.5
Hot GreenTea	Cup	\$2 Mild \$3 Bitter
	Pot	\$4 Mild \$8 Bitter
Iced GreenTea	Glass	\$4 Bitter

