

# Dine in Lunch Menu

## - Monthly Special -

- Bento Lunch Box and Miso soup \$25.5  
See our Blackboard.
- Mushrooms hotpot with Agedashi tofu and chicken meat \$26  
Deep-fried tofu with an exotic mushrooms and chicken meat in dashi broth soup served with steamed rice.

## - 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
				Suishin	\$10.5	\$18

Asahi & Kirin are Bottled in Japan.

### 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

