

# A la carte

## - Cold dishes -

- Edamame (GF) 枝豆 \$5.5  
Boiled Soy Beans with Sea salt.
- Assortment Japanese pickles (Otsukemono) (GF) お漬物 \$5.5  
3 kind of Japanese tsukemono pickles.
- Daikon salad 大根サラダ (大) (小) \$16.5(main size) \$12(entree size)  
Julienne white radish, mixed leaves and original onion dressing.
- Natto in Kobachi (GF) 納豆 \$6.5  
Natto is fermented soybeans.
- Angus Beef Gyu-Tataki (GF) 牛たたき \$23  
Angus Beef that is seared on the outside, and left rare on the inside, then thinly sliced with ponzu sauce.
- Boiled Spinach (GF) ホウレン草の胡麻和え \$6.5  
Boiled spinach with sesame sauce.

## - Sunomono dishes -

- Squid Sunomono salad (GF) 烏賊の酢の物 \$8.5  
Cucumber, wakame seaweed and deep fried squid with sour soy sauce.
- Fish Namban 魚の南蛮 \$11  
Deep fried fish in vinegar sauce with onion and carrot. (GF)

## - Sashimi -

(GF Soy sauce available)

- Today's Sashimi

Small or Large Plate

本日の刺身

See our first page.

Fresh raw fish sliced into thin pieces. See our blackboard or first page of menu.

- Yellow Fin Tuna Sashimi

6 Pieces of fresh Yellow Fin tuna.

キハダマグロ赤身刺身

\$22

- Today's White Fish Sashimi

7 Pieces of fresh raw fish.

本日の白身刺身

\$15.5

- Salmon Sashimi

6 pieces of fresh raw salmon.

サーモン刺身

\$21.5

- Scallop Sashimi

3 pieces of fresh raw scallop.

ホタテ刺身

\$18.5

## - Homemade Tofu -

- Kumiage Homemade Fresh Tofu Small Warm 自家製温豆腐(小) \$10

This tofu is made without being rinsed in water with a deep, rich, yet sweet soy flavour. (GF)

- Kumiage Homemade Zaru Tofu Small Cold 自家製温豆腐(小) \$10

This tofu is made without being rinsed in water, and is then drained on a sieve. (GF)

## - SUSHI -

(GF Soy sauce available)

- Today's White Fish Nigiri Sushi 白身の握り寿司 \$7  
2 Pieces of nigiri sushi.
- Yellow Fin Tuna Nigiri Sushi マグロの赤身握り \$9.5  
2 Pieces of nigiri sushi.
- Prawn Nigiri Sushi 海老の握り寿司 \$6  
2 pieces of boiled prawn nigiri sushi
- Salmon Nigiri Sushi or Salmon aburi Nigiri Sushi \$9.5  
サーモン握り 炙りサーモン握り寿司  
2 pieces of fresh salmon nigiri sushi. Aburi is seared.
- Beef Gyu-Tataki Nigiri Sushi 牛タタキの握り寿司 \$8  
2 pieces of Beef gyu-tataki nigiri sushi.( Angus Beef sirloin)
- Assortment of Nigiri Sushi (5pice) 握り寿司5貫 \$19  
Fish of the day, prawn, salmon and 2pice of tatsushi selected nigiri sushi.
- Hosomaki Thin roll sushi. 細巻き寿司
  - Cucumber roll カッパ巻き \$7
  - Cucumber & sour plum roll 梅胡瓜巻き \$7.5
  - Natto roll 納豆巻き \$7.5
  - Yellow pickled roll お新香巻き \$6.5
  - Salmon roll サーモン巻き \$8
  - Tuna rol 鉄火巻き \$9
  - Shiitake mushroom roll 煮椎茸巻き茸 \$8

## - Warm dishes -

- Agedashi tofu 揚げ出し豆腐 (小) (大) \$12.5(5pieces) \$8.5(3pieces)  
Deep-fried tofu in tentsuyu broth.
- Chawan Mushi (GF) 茶碗蒸し \$12.5  
Savory Egg Custard. Chicken, shrimp and Shiitake mushroom.  
( It takes approximately 15min.)

## - Deep Fried dishes -

Gluten advisory: While some dishes are made without gluten ingredients, all fried foods are cooked in a shared oil fryer used for items containing gluten. Cross-contact may occur; not suitable for coeliacs.

- Spicy Tebasaki (GF) 辛味手羽先 \$12.5  
2 piece of deep fried chicken wings with coriander and shichimi hot powder.
- Tori no Karaage (Free range) (GF) 鶏の唐揚げ \$18.5  
Japanese style deep fried Free range chicken.
- Nasu Agedashi (GF) 茄子の揚げ出し \$18  
Deep fried egg plant in an authentic dashi broth.
- Large Tempura Plate 天婦羅盛合せ (大) \$24.5  
3 pieces of Black tiger prawn tempura, 2 piece of white fish, and 3 kind of vegetables served with tempura sauce.
- Small Tempura Plate 天婦羅盛合せ (小) \$16.5  
2 pieces of Black tiger prawn tempura, white fish, and 2 kind of vegetables served with tempura sauce.
- Small Vegetable Tempura Plate 野菜の天婦羅 (小) \$12.5  
7 pieces of vegetables served with tempura sauce.
- Black Tiger Prawn Tempura 海老の天婦羅 1each \$5.5  
1 piece of Black tiger prawn tempura served with sea salt.
- Deep-fried Soft Shell Crab Karaage ソフト シェルクラブの唐揚げ \$17.5  
Deep fried soft shell crab Karaage. (GF)



## - Rice / Miso Soup -

- Steamed Rice      Medium or Small      白御飯      \$4.5 or \$3
- Miso soup      (GF)      お味噌汁      \$5
- Mini Udon Noodle Soup      素うどん (小)      \$8.5
- Snapper Chazuke Soup      鯛茶漬け      \$9  
A dish made by pouring dashi broth over cooked rice with Snapper.
- Tuna Chazuke Soup      マグロ茶漬け      \$9.5  
A dish made by pouring dashi broth over cooked rice with Tuna.
- Ume Chazuke Soup      梅茶漬け      \$9.5  
A dish made by pouring dashi broth over cooked rice with sour plum.

Chazuke is commonly served at the very end of an elaborate Japanese full course meal. It's also favored as a midnight snack, a hangover cure, or just when you want something hot and filling.

**\*We can provide Gluten-free option upon request.**

# Seasonal Menus

## - Warm Dish -

- Chicken katsu Ni hot pot 鶏カツ煮 \$22.5  
Deep fried chicken breast in thick dashi broth soup.
- Warm Soumen Noodle soup 煮麺 \$9  
Warm soumen noodle in dashi broth soup.

## - Cold dishes -

- Cold Eggplant 冷し茄子 \$7  
Cold eggplant soaked in dashi broth.
- Boiled Broccoli Salad (GF) 茹でブロッコリー 三杯酢 \$4.5  
Boiled broccoli with non-oil dashi dressing.

## - Seasonal Tempura Range -

- Coriander and Sweet corn Tempura コリアンダーと玉蜀黍のかき揚げ \$11.5  
Coriander and sweet corn Tempura with sea salt.

### ☆ Experience Japan's Regional Cuisine New Local Specialties Every Month

Hiroshima Region (West of Japan)

- Nori seaweed Tempura 海苔の天ぷら \$7  
Crispy nori seaweed tempura, lightly seasoned with sea salt.

# Set Menu

## - Ichi -

**\$45.5**

- Miso soup and Steamed Rice
- Squid Sunomono salad or Agedashi tofu
- 6pieces of Sashimi Plate
- Small Tempura Plate or Spicy chicken wings

## - NI -

**\$46**

- Agedashi Tofu or Squid Sunomono Salad
- Miso soup and Steamed Rice
- Steak( You choose from "Steak" on Menu )

## - San -

**\$49**

- Miso soup
- Daikon Salad or Home made Tofu
- Chicken Karaage or Nasu Agedashi
- Assortment of Nigiri Sushi (5pieces)

## - Yon -

**\$59**

- **90ml of Sake (Shouchikubai)**
- Miso soup
- Small Sashimi Plate
- Spicy Chicken wings
- Small Tempura Plate
- Chazuke Soup ( You can choose snapper, tuna or ume plum )

# Hand Roll Sushi

- Hand Roll Sushi Set (2p) 手巻き寿司セット \$10.5

Two Nori seaweeds, two sushi rice balls and two kinds of sushi fillings below.

Not pick two salmon.

- 1 piece of Salmon sashimi
- 1 scoop of boiled tuna with mayonnaise
- 1 stick of cucumber
- 1 scoop of yellow pickled radish
- 1 stick of Tamago-yaki (Japanese egg omelet)

\*Two salmon hand roll sushi \$12.5