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 キハダマグロ赤身刺身 $22

  6 Pieces of fresh Yellow Fin tuna.

- Today's White Fish Sashimi 本日の白身刺身 $15.5

  7 Pieces of fresh raw fish.

- Salmon Sashimi サーモン刺身 $21.5

  6 pieces of fresh raw salmon.

- Scallop Sashimi ホタテ刺身 $18.5

  3 pieces of fresh raw scallop.

- 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

.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)

- Steaks -

- Angus Beef Diced Steak　アンガスビーフサイコロステーキ　$30.5*

  Grilled diced Angus beef sirloin fillet with Japanese onion sauce served with mixed leaves and homemade onion dressing.

- Chicken Steak　鶏の照焼き　$27.5*

  Smoked Chicken thigh with teriyaki sauce served with mixed leaves and homemade onion dressing.

- Teriyaki Salmon　鮭の照焼き　$31.5*

  Salmon stir fried in teriyaki sauce served wit mixed leaves and homemade onion dressing.

- Tofu Steak　豆腐の照焼き　$26.5*

  Grilled firm tofu with teriyaki sauce served with mixed leaves and homemade onion dressing.

***Extra Steamed Rice $2 only @Stakes**

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

- Rice / Miso Soup -

- Steamed Rice　Mediam 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 -

- Warm Soumen Noodle soup　煮麺　$9

  Warm soumen noodle in dashi broth soup.

- Chicken katsu Ni hot pot　鶏カツ煮　$22.5

  Deep fried chicken breast in thick dashi broth soup.

- Cold dishes -

- Japanese rapeseed greens with sour miso　菜花の酢味噌がけ　$6

Lightly blanched Japanese rapeseed greens, chilled and steeped in dashi with sour flavoured miso.

- Seasonal Tempura Range -

- Asparagus Tempura　アスパラガス天婦羅　$12.5

  NZ growing Asparagus Tempura with sea salt and lemon.

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

Okinawa Region (Far South West of Japan)

- Somin Tahiya　ソーミンタシヤー　$11.5

Stir-fried until fragrant with spring onion and tender fish a comforting home-style dish.

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