

## From the Sea

**Fresh Oysters** (limited stock) 5 ea  
served natural w/ a side of Ponzu mignonette

- **Assorted Sashimi** **GFO** (8p) 26 | (16p) 49  
 Salmon, Tuna, Kingfish and Scallop Sashimi
- Sashimi** (5p) Choose from **Salmon, Tuna or Kingfish** **GFO** 17  
 Japanese delicacy consisting of fresh raw fish
- Salmon Carpaccio** **GF** 22  
 Fresh thin sliced Tasmanian salmon with original soy, carrot, onion and black olive sauce
- Tuna Chilli Poke** **LG** 23  
 Sliced Tuna topped with garlic chilli oil and spring onion finished with seasoning of sesame oil and ginger soy sauce
- Aburi Kingfish** **LG** 23  
 Seared Kingfish slice topped with cod roe finished with a sticky Yuzu-kosho ponzu sauce
- **Sashimi Tartare** (3p) **LG** add 1 each +8 24  
 Flavoured fresh raw Salmon, Kingfish & Tuna tartare on black sesame crackers
- **Grilled Scallops** (4p) **LG GFO** 27  
 Seared Hokkaido scallops served with cauliflower puree & soy butter sauce
- **Coconut Chilli Prawn Gyoza** (4p) 18  
 Prawn gyoza dumplings with coconut cream, coriander and chilli
- Grilled Miso Salmon** **LG** 28  
 Grilled salmon. salmon marinated in miso for a long time. Fine Japanese traditional cuisine, Kyoto Saikyo Yaki style.
- Shichimi & Pepper Calamari** 18  
 Deep fried calamari (pineapple cut) dusted in a Japanese chilli pepper seasoning served with black garlic alioli

## From the Farm

- **Wagyu Beef Tataki** Jack's creek MB 9 **LG GFO** 28  
 Quick grilled rare Jack's creek Wagyu beef MB 9 rump cap with sticky ponzu sauce, Yuzu mayonnaise and fried garlic
- **Petite Wagyu Beef Steak** Jack's creek MB 9 (150g) **LG GFO** 36  
 Grilled Jack's creek Wagyu beef MB 9 rump steak served with kipfler potato and baby carrot finished with Yuzu-kosho ponzu sauce
- Wagyu Beef Japanese Curry** Jack's creek MB 6 29  
 Slowly braised diced Jack's creek Wagyu beef MB 6 brisket with spiced curry served with pappadams
- Free-range Pork Belly Kakuni** Borrowdale **LG** 29  
 Borrowdale pork belly slowly braised in a traditional Japanese flavor served with soy ginger jus and Karashi mustard mayonnaise
- **Lamb Cutlets** (2P) **Sovereign** **LG** 26  
 Grilled Sovereign lamb cutlets served with cherry tomato, Macha, and Yuzu yogurt
- Saganaki Cheese** **V LG GFO** 24  
 Grilled cheese Kefalograviera with sticky sweet ponzu sauce, dried tomato and pistachio
- **Creamy Cheese Pork Gyoza** (4p) **VO** 18  
 Oven baked pork gyoza dumplings with spiced creamy sauce with melted cheese
- Garden Salad** **VG GF** 16  
 Garden salad with original dressing

## Japanese Street food

<b>Garlic Edamame</b> <b>VG LG GFO</b> Boiled soy beans with home-made garlic chilli oil	9
<b>Pork Gyoza</b> (5p) Pan fried pork gyoza dumplings	15
<b>Vegan Gyoza</b> (5p) <b>VG</b> Pan fried plant based mince gyoza dumplings	16
<b>Chicken Karaage</b> <b>LG</b> Traditional Japanese style deep fried chicken thigh pieces	20
<b>Sweet Miso Eggplant</b> <b>VG</b> Tempura battered and fried eggplant with original sweet miso and black sesame	18
<b>Agedashi Tofu</b> (3p) <b>VG LG</b> Lightly deep-fried Tofu with Dashi soup	16

### Steamed Bao Buns (2p)

Warm, fluffy treat of stuffing wrapped inside a white dough. Made with a mix of flour, yeast, baking powder etc

<b>Spicy chicken (Karaage)</b> 16		<b>Eggplant</b> 16	<b>VG</b>
<b>Teriyaki Salmon</b> 17		<b>Pork Belly</b> 17	

### Yaki Udon Noodle

Stir fried thick wheat Udon noodle with vegetable and original seasoning sauce.

<b>Chicken</b> 19		<b>Seafood</b> 20		<b>Vegetable</b> 18	<b>V VGO</b>
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## Carbs (Pasta and Rice dishes)

<b>Japanese Mushroom Truffle Pasta</b> (160g) <b>V</b> Mushrooms and Linguine tossed with a black truffle and soy butter sauce	22
<b>Seasoned Rice</b> (Takikomi Gohan) <b>LG</b> Japanese traditional flavoured mixed rice with chicken and mushroom	13
<b>Bistro Sushi Roll</b> (5P) <b>GFO</b> Salmon, Kingfish, avocado, cucumber, cod roe and Yuzu mayonnaise saved with pickled ginger	17
<b>Steamed Rice</b> <b>VG GF</b>	5
<b>Miso Soup</b> <b>V LG</b> Traditional Japanese soup made from miso and Dashi stock	6

## Desserts

<b>Ice Cream</b> Choose from <b>Green Tea</b>   <b>Black Sesame</b>   <b>Vanilla</b>	8
<b>Baked Macha Cream Cheese Cake</b>	15
<b>Affogato</b> Vanilla ice cream with Espresso coffee	10
add <b>Baileys</b> (Cream liqueur)	+7
add <b>Kahlua</b> (Coffee liqueur)	+7
add <b>Frangelico</b> (Hazelnuts liqueur)	+8
<b>Digestif</b> 10 <b>Limoncello</b>   <b>Fireball</b>   <b>Frangelico</b>   <b>Cointreau</b> Shot or On the rocks	