

A La Carte

V Vegetarian

GF Gluten Free

Nibbles

- Pickled Seasonal Vegetables** **V** **GF** 12
House pickled Seasonal Vegetables
- Wasabi Olives** **V** **GF** 9
House pickled Wasabi Marinated Olives
- Tamari Roasted Almond** **V** **GF** 8
Roast Tamari Soy marinated Almond
- Nibble Platter for 2** **V** **GF** 14
Wasabi Olives, Tamari Roast Almond
& Seasonal Vegetable Pickles

Sushi & Sashimi

- Chef's Choice Sushi (10pcs)** **GF** 36
- Assorted Sashimi** **GF**
(Entrée – 6pcs) 16
(Main – 12pcs) 30
- Kingfish Carpaccio** **GF** 16
Thinly Sliced Hiramasa Kingfish Sashimi
w Shallot, Umeboshi Dressing
- Coco Salmon** **GF** 16
Lightly seared Tassie Salmon Sashimi
w Green Chilli & Coconut Cream Sauce
- Beef Tataki w Yuzu Ponzu Dressing** **GF** 16
Thinly sliced Confit OBE Beef Ramp
w Yuzu Ponzu Soy Dressing
- Sushi A La Carte** **GF**
Special Sashimi **GF** —
See Blackboard 'Catch of the Day'

More Protein...

Chicken/Duck

- Kara-age Chicken** **GF** 17
Fried Free Range Chicken w Sweet Chilli Vinaigrette
& Yuzu Miso Aioli
- Chicken & Cabbage Gyoza (6pcs)** 12
Pan-fried Chicken & Cabbage Dumplings
w Yuzu Chilli Vinaigrette
- Green Tea Smoked Duck Breast** **GF** 19
Green Tea Smoked Duck Breast
w Shallot Coconut Oil & Green Tea Salt

Beef

- Spicy Teriyaki Beef Rib** **GF** 28
Slow braised then grilled OBE Beef Spare Rib
w Spicy Teriyaki Sauce
- Sirloin Steak (250g)** **GF** 26
OBE Beef Sirloin Steak w Rosemary Butter Soy
- Beef Tataki w Yuzu Ponzu Dressing** **GF** 16
Thinly sliced Confit OBE Beef Ramp
w Yuzu Ponzu Soy Dressing

Fish/Seafood

- Smokey Saba Mackerel** **GF** 16
Smokey Grilled Saba Mackerel w Pickled Daikon
& Soy Koji Sesame Oil Dressing
- Chilled Wasabi Coriander Mussels** **GF** 14
Steamed and Chilled New Zealand Mussels marinated
w Pure Wasabi & Coriander Vinaigrette
- Saikyo Salmon** **GF** 19
Grilled White Miso marinated Salmon
w Roast Pumpkin

More Veggies....

Veggie Speciality

Yuzu & Honey Tomato	
<u>w Coconut Yoghurt</u>  	8
Yuzu & Raw Honey marinated Cherry Tomato <u>w</u> Coconut Yoghurt	
Kale Fritter  	14
Kale, Chia & Tapioca Superfood Fritter <u>w</u> Yuzu Ponzu Soy Gelée	
Sweet Potato Stix  	14
Quinoa & Sesame crusted Sweet Potato on popstick <u>w</u> Orange Teriyaki Sauce	
Grilled Miso Eggplant  	16
Grilled Eggplant <u>w</u> Miso & Parmesan Cheese	
Zucchini Tempura Skewers	
  when served <u>w</u> potato starch	10
Tempura Zucchini <u>w</u> Ginger Shiitake Dashi & Green Tea Salt	
Agedashi Tofu (2pcs)  	7.5
Fried Tofu in Shiitake Soy Broth	
Stick Rice Shiitake Tofu Gyoza (6pcs)  	14
Pan-fried Stick Rice Shiitake Tofu Dumplings <u>w</u> Yuzu Chilli Vinaigrette	
Korokke   when served <u>w</u> potato starch	14
Roast Pumpkin & Chickpea Panko Croquette <u>w</u> Dark Miso Sauce	

Salad


Soba Salad	
(100% Buckwheat Noodles Salad)  	12
Soba Noodles, Shiitake Mushrooms, Shallot & Mixed Green Salad <u>w</u> Yuzu Ponzu Soy Dressing	
➤ with Sliced Roast Beef 	16
➤ with Sashimi Salmon 	16
➤ with Kara-age Chicken 	16
➤ with Agedashi Tofu  	15


Tofu & Quinoa Salad  	14
Organic Tofu & Quinoa Salad <u>w</u> Balsamic Honey Soy Dressing	

Wafu Carrot Salad  	8
Julienne Carrot Salad <u>w</u> Yuzu Ponzu Dressing & Brown Rice Puff Flake	

Rice/Noodles/Soup

Ontama Beef Fried Rice 	16
Soy flavoured Stir-fried Pepper Rice <u>w</u> Poached Egg served on Hot Sizzling Iron Plate	

Beef Chashu Ramen	16
 when served <u>w</u> rice noodles	
Ramen Noodles topped <u>w</u> Sliced OBE Roast Beef in Rich Beef Broth	

Beef Tataki Ramen	17
 when served <u>w</u> rice noodles	
Ramen Noodles topped <u>w</u> Sliced Medium-rare Beef in Rich Beef Broth	

Veggie Chowder Ramen	16
  when served <u>w</u> rice noodles	
Ramen Noodles topped <u>w</u> Mix Salad in Seasonal Veggie & Creamy Soy Milk Broth	

Steamed Multigrain Rice  	(S) 3.5 /(L) 7
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Miso Soup 	3.5
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Desserts

Green Tea Crème Brûlée 	12
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Yuzu Sorbet  	12
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Monthly Special

 All our gluten free dishes are prepared in a common kitchen with the risk of gluten exposure. Customers with celiac disease or gluten sensitives should exercise judgment in consuming our food.