

**START FROM 11AM TO LATE**

**SOMETHING SMALL**

<b>EDAMAME</b>	6
MIX WITH SEA SALT V,GF	
<b>STIR FRIED GAI LAN</b>	10
STIR FRIED CHINESE BROCCOLI V,GF	
<b>CREAMY CRABMEAT CROQUETTES (3PCS)</b>	10
SERVED WITH TONKATSU SAUCE, LIME	
<b>PUMPKIN &amp; EDAMAME CROQUETTES (3PCS)</b>	10
SERVED WITH TONKATSU SAUCE, LIME	
<b>SALT &amp; PEPPER OYSTER MUSHROOM</b>	19
EDAMAME, TOFU, BLACK FUNGUS, BLUE CHEESE SAUCE VE,GF	
<b>GRILLED SABA FILLET</b>	12
CUMIN SEED, SHICHIMI CHILLI, LIME GF	
<b>TSUKIJI TUNA FILLET</b>	22
SEARED TUNA FILLET, GRILLED SCALLION, SHICHIMI	
<b>BUTASABU SALAD</b>	12
SLICED PORK, GREENS, SOY VINEGARY SAUCE & SESAME OIL GF	
<b>NASU DENGAKU</b>	10
GRILLED EGGPLANT, MISO GLAZE, PICKLED GINGER V GF	
<b>MIXED SEAWEED SALAD.</b>	9
DAIKON, CUCUMBER, SESAME SEEDS, TAHINI DRESSING V GF	
<b>SILKEN TOFU SALAD</b>	10
CUCUMBER, VEGETABLE, RED ONION, CASHEW V GF	
<b>SMOKED WAGYU BEEF BRISKET</b>	17
16 HOURS ROASTED WAGYU BEEF BRISKET, SESAME SEED GF	

**A BIT MORE**

<b>CHARRED GRILLED GREEN BELL</b>	17.5
WITH SWEET AND SOUR SAUCE, GARLIC, GINGER V GF	
<b>GRILLED TOFU SALAD</b>	22
EGGPLANT, EDAMAME, CASHEW NUTS, HOT & SOUR SAUCE V GF	
<b>BRAISED HAMACHI KAMA</b>	21
GLAZED YELLOWTAIL COLLAR, PINE NUT, GRILLED LEEK & SOY BASED SAUCE (LIMITED PLEASE ASK THE STAFF TO CHECK THE STOCK ) GF	
<b>GINGER PORK BELLEY</b>	22
FURIKAKE, SHICHIMI, GREEN SALAD GF	
<b>DRUNKEN CHICKEN</b>	24
LEEK, CORIANDER, PEANUTS & STIR FRIED VEGETABLES GF	
<b>HOKKAIDO CURRY SOUP</b>	26.5
CHICKEN MARYLAND, VEGETABLES WITH RICE ( VEGAN AVAILABLE)	
<b>NANBAN STIR FRIED PRAWN</b>	27
TIGER PRAWN, VEGETABLES, GARLIC, CHILLI, BASIL, CORIANDER	
<b>NANBAN STIR FRIED CHICKEN</b>	24
VEGETABLES, GARLIC, CHILLI, BASIL, CORIANDER	
<b>PORK GYOZA 10PCS</b>	16
<b>20 PCS</b>	32

**RAW**

<b>TORCHED YELLOWTAIL CAPPACHIO</b>	19
SOY BASED DRESSING, DAIKON, GREEN SALAD GF	
<b>MULATO YELLOWTAIL</b>	21
CHARRED JALAPENO & CORIANDER DIPPING SAUCE, MULATO, CHERRY TOMATO, GF	
<b>SEARED TUNA CEVICHE</b>	21
CITRUS DRESSING, SESAME SEED, ARTICHOKE, CHERRY TOMATO, FENEL, WHITE WINE VINEGAR, PINE NUT PESTO GF	
<b>SEARED TUNA APPLE SALAD</b>	21
APPLE & VEGETABLE SALAD, SESAME SEED APPLE SYRUP GF	
<b>TORCHED TUNA CAPPACHIO.</b>	19
GINGER AND APPLE PUREE DRESSIN, SHICHIMI, SESAME SEED GF	
<b>SALMON TARTARE</b>	21
SPECIAL SPICY DRESSING, SESAME CRACKER, FINGER LIME, CUCUMBER, AVOCADO, CORIANDER & SALMON ROE	
<b>FINGER LICKING GOOD</b>	
<b>BEEF SHORT RIB</b>	28.5
BONITO, PEANUT, CRISPY SHALLOTS, CORIANDER & ASIAN GREENS GF	
<b>RED CURRY PORK RIB</b>	28.5
CORIANDER, ASIAN GREEN, CRISPY SHALLOTS, CASHEW NUT GF	
<b>SLOW COOKED PORK HOCK</b>	38
FRESH HERBS, PEANUT, CRISPY ONION, SWEET SPICY DRESSING & SAUTEED GREEN GF	
<b>CRISPY FRIED CHICKEN</b>	23
SZECHUAN PEPPER, LEMONGRASS, CORIANDER, CHILLI, STIR FRIED GREEN VEGETABLES	
<b>KOREAN FRIED CAULIFLOWER</b>	24
SESAME SEED, HOMEMADE SWEET CHILLI SAUCE, SALAD MIX, KIMCHI	
<b>STICKY CHICKEN WINGS</b>	24
SWEET GINGER SAUCE, SCALLION, SESAME SEEDS, PICKLES GF	
<b>NAGOYA TEBASAKI</b>	24
NAGOYA STYLE CRISPY CHICKEN WINGS, JAPANESE PICKLE	
<b>GRILLED</b>	
<b>CHARRED GRILLED CHICKEN WINGS</b>	22
CUMIN SEED, BLACK PEPPER, CHILLI, PICKLED GINGER, SESAME SEED	
<b>GRILLED SPICED CHICKEN HALF</b>	26
HOUSE MARINATED CHICKEN, CHILLI & GARLIC DIPPING SAUCE GF	
<b>GRILLED BARRAMUNDI</b>	26
MISO YUAN SAUCE, ZUCCHINI, PICKLED BAMBOO SHOOT & OYSTER MUSHROOM GF	
<b>GRILLED SALMON</b>	26
ZUCCHINI, PICKLED BAMBOO SHOOT & OYSTER MUSHROOM GF	
<b>MARBLE 6 WAGYU SCOTCH FILLET 200G</b>	40
HOMEMADE TERIYAKI SAUCE, LEEK & OROSHI GF	

**RICE AND NOODLES**

<b>SIDE RICE</b>	3
<b>JAPANESE STIRFRIED RICE</b>	13.5
SLICED PORK BELLY, SAKE, SOY SAUCE ,SCALLION, BONITO, EGGS GF	
<b>YAKI UDON</b>	13.5
SLICED PORK BELLY, CABBAGE, BONITO & SPECIAL SAUCE	
<b>NANBAN EGGPLANT DON</b>	14.5
RICE, NANBAN VINEGARY SAUCE, SCALLION & SESAME SEED V,GF	
<b>GRILLED CHICKEN DON</b>	14.5
ONSEN EGG, PICKLED GINGER, FURIKAKE, EDAMAME, SESAME SEED, SCALLION GF	
<b>GYUMESHI</b>	15.5
SLICED BEEF BELLY, RED ONION, SPECIAL SAUCE , ONSEN EGG & PICKLED GINGER	
<b>BEEF BELLY &amp; KIMCHI DON</b>	15.5
SLICED BEEF BELLY, MUSHROOM, RED ONION, SPECIAL SAUCE , ONSEN EGG & PICKLED GINGER	
<b>CHICKEN KATSU DON</b>	15.5
SCRAMBLED EGGS, ONION, PICKLE GINGER, FURIKAKE, BONITO FLAKE & SCALLION	
<b>TONKATSU CURRY DON</b>	17.5
PORK LOIN, HOMEMADE CURRY, PICKLED GINGER, EDAMAME	
<b>CHICKEN KATSU CURRY DON</b>	17.5
CHICKEN THIGH, HOMEMADE CURRY, PICKLED GINGER, EDAMAME	
<b>PRAWN KATSU CURRY DON</b>	21.5
TIGER PRAWN, HOMEMADE CURRY, PICKLED GINGER, EDAMAME	
<b>GRILLED SALMON DON</b>	17.9
ONSEN EGG, PICKLED GINGER, FURIKAKE, EDAMAME, SESAME SEED	
<b>WAGYU BEEF DON</b>	21.5
GRILLED WAGYU SOTCH FILLET, EDAMAME, ONSEN EGG, PICKLED GINGER, SCALLION, SESAME SEED, FURIKAKE	
<b>SHIRU NASHI TANTANMEN</b>	13.5
PORK MINCE, SESAME PASET, HOMEMDE CHIILLI PASTE, SESAME SEED, GREEN VEGETABLES.	
<b>SPICY MISO RAMEN</b>	17.5
PORK MINCE, BONITO FLAKE, OONSEN EGG, HOMEMDE CHIILLI PASTE, SESAME SEED.	
<b>TREAT YOURSELF</b>	
<b>JAPANESE CHEESE CAKE</b>	15.5
MATCHA SYRUP, LEMON SORBET, MELON JELLY, SEASONAL FRUITS	
<b>SELECTIVE CAKES FROM LITTLE BERTHA</b>	
ASK THE STAFF FOR THE CAKE SELECTION	



**OPEN SEVEN DAYS**

**FEED ME**

CHEF'S FAVORITE SELECTION, INCLUDING DESSERT 59PP (MIN TABLE 2 PEOPLE)

PLEASE ADVISE STAFF OF ALLERGIES AND DIET REQUIREMENTS UPON ORDERING. WE ARE UNABLE TO GUARANTEE TRACE ELEMENTS WILL NOT BE PRESENT.

10% PUBLIC SURCHARGE APPLIES

<b>LOOSE LEAF TEA BY CHAMELLIA</b>	4.5
ENGLISH BREAKFAST, EARL GREY, GREEN SENCHA, LEMONGRASS GINGER, CHAMOMILE.	
Hot chocolate by Mork	4.5
Chai	4.5
UJI Matcha latte	5
Iced chocolate	6.5
Iced chai	6
Iced matcha.	6
Bottomless sparkling water.	3 per table
<b>COKE/DIET COKE/SPIRIT (CAN 375ML).</b>	4
<b>CLASSIC OJ</b>	6
<b>BREAKFAST SUNNY-</b> Orange apple carrot ginger.	7
<b>RED DELIOUS-</b> Beetroot pear lemon.	7
<b>MINTY GREEN-</b> Apple cucumber mint.	7
<b>WATERMELON JUICE</b>	7
<b>MOCKTAIL add a shot +5</b>	
<b>HOMEMADE GINGER SODA</b>	6
Homemade ginger syrup, fresh lime juice, mint & sparkling water	
<b>YUZU MINT COOLER</b>	7
Yuzu juice, crushed mint, sugar syrup & sparkling water	
<b>WATERMELON LIME CRUSHER</b>	7
Watermelon, lime, sugar syrup& sparkling water	
<b>COCKTAIL</b>	
<b>Watermelon Punch</b>	15 Jul 30
White wine, passionfruit syrup, citrus juice, pineapple juice, orange juice, fresh fruits & watermelon juice	
<b>Midori Spritz</b>	15 Jul 30
Midori, sparkling wine, soda water, passionfruit syrup, lime & mint	
<b>Purple Paradise</b>	19
Sake, Cointreau, cherry brandy, blue curacao, lemon juice & tonic water	
<b>Lost in Tokyo</b>	17
Shiso shochu, strawberry blueberry syrup, lime juice & soda water	
<b>Passion Sangaria</b>	16
Herbal red wine, thyme syrup, black tea liqueur & passionfruit pulp	
<b>Ginger Cuba Libra</b>	14
White rum, ginger syrup, coke & lime	
<b>Green Zen</b>	17
Whisky, matcha syrup & orange bitter	
<b>Pear a Kiss</b>	17
Apricot Gin, elderflower syrup, lychee & pear juice, basil leaves and lemon juice	
<b>Watermelon Candy box</b>	15
Passionfruit flavour vodka, yakult & watermelon juice	
<b>Pink Cosmo</b>	15
Silver tequila, cranberry juice, lime juice, Cointreau & lime wheel	

<b>SAKE</b>	<b>60ML</b>	<b>120ML</b>
<b>IPPONGI DENSIN YUKI JUNGIN - FUKUI GINJO</b>	7	12
SMV undefined ABV 15-16% 55% polished rice.		
<b>TATENOKAWA SEIRYU - YAMAGATA JUNMAI DAIJINGO</b>	8	15
SMV-2 ABV 14% 50% polished rice, fresh fruity aroma		
<b>HAKKAISAN JUNMAI GINJO - NIIGATA</b>	9	17
SMV+4 ABV 15.5% 50% polished rice		
<b>NANUBIJIJIN DAIJINGO</b>	10	18
SMV+4 ABV 16-17%		
<b>TOJI JUNMAI GINJO</b>	8	14
<b>TOJI JUNMAI DAIGINJO</b>	10	17
<b>BEER ON TAP 370ml</b>		
Suntory Premium Malt Draft		10
A Local beer XPA 355ml		10
<b>JAPANESE WHISKY</b>		
NIKKA - From the barrel, blended		16
HAKUSHU 'DISTILLERS RESERVE' - Single malt		18

<b>PLUM WINE</b>	<b>60ml</b>	<b>300ml</b>
Yoshikubo Mito Umeshu- IPPIN	10	45

## RED

<b>SEWN PINOT NOIR, YARRA VALLEY, VIC, 13.5%</b>	48
Lifted cherry and all-spice aroma, whilst underneath a more savoury tone with clove and earthy characters. Delicate red berry fruit, cinnamon and toasted oak.	

<b>TURKEY FLAT BUTCHERS BLOCK SHIRAZ, BAROSSA VALLEY, SA</b>	48
Red fruits, capsicum and sweet spice flavours. Modern fresh and fruit driven wine. A lighter, brighter style of Shiraz designed for drinking while young.	

<b>MAXWELL LITTLE DEMON SHIRAZ GRENACHE, MCLAREN VALE, SA</b>	42
This complex wine has generous Shiraz flavours of plum and berry complimented by the Grenache giving flavours of spice, raspberry and herbs.	

<b>GROWERS GATE CABERNET SAUVIGNON, RIVERLAND, SA, 14%</b>	8/32
Aromas of fresh lifted mint and blackcurrant combine with ripe, dark berry flavours providing a rich wine with an elegant silky finish.	

<b>WOODSTOCK DEEP SANDS SHIRAZ CABERNET SAUVIGNON, MCLAREN VALE, SA, 14.5%</b>	42
This classic Australian blend provides soft, plummy richness from the Shiraz, whilst the Cabernet Sauvignon brings a savoury tannin profile. <b>VE</b>	

**BYO WELCOME CORKAGE 7 PP**

## SPARKLING & ROSE

<b>GROWERS GATE BRUT CUVÉE CHARDONNAY, RIVERLAND, SA</b>	8/32
This sparkling wine exhibits delightfully lifted, fruity aromatics. Driven by early-picked Chardonnay, the palate is rich and full of flavour. This wine possesses a clean dry finish that lingers.	

<b>HAHNDORF HILL ROSE, ADELAIDE HILLS, SA, 12.7%</b>	48
Perfectly dry and crisp rose with cherry, quince and strawberry flavours. This vegan wine has excellent structure which allows the perfect match with Asian cuisine and all seafood. <b>VE</b>	

## WHITE

<b>LIZ HEIDENREICH WATERVALE RIESLING, CLARE VALLEY, SA11%</b>	48
Aromas of bath salts and bickfords lime, this wine has intense flavours of lemon zest and the natural acidity gives it a freshness and liveliness that is packed full of flavour.	

<b>RUN FREE SAUVIGNON BLANC, GREAT SOUTHERN, WA, 12.9%</b>	9/42
A lifted bouquet of green beans and citrus with an underlay of tropical fruit. The palate displays a richness but still retains that desirable freshness with a clean and flavoursome finish.	

<b>BABICH BLACK LABEL SAUVIGNON BLANC, MARLBOROUGH NZ,</b>	44
Weighty, ripe, tropical fruit flavoured style. A rich and rounded New Zealand wine. Can be enjoyed with a variety of foods. Best served with seafood or chicken.	

<b>BALGOWNIE ESTATE BLACK LABEL CHARDONNAY, YARRA VALLEY</b>	48
A crisp, light and delicious light bodied wine with lovely fruit flavour. Flavours of white peach, green mango and nectarine supported by crisp acidity and gentle oak.	

<b>INDIGO PINOT GRIGIO, BEECHWORTH, VIC, 13.5%</b>	48
A delicious dry white with aromas of pears and red apples which intermingle with citrus and faint dried honey notes. Clean dry finish, the perfect white for a summers day.	

<b>ROSS RITCHIE ESTATE GEWÜRZTRAMINER, MANSFIELD, VIC, 14%</b>	48
This delightful, dry wine exhibits archetypal lychee and tea-rose characters with the palate delivering flavours of ginger spice, quince and orange zest.	

<b>HAHNDORF HILL WHITE MISCHIEF GRUNER VELTLINER, ADELAIDE HILLS, SA, 13%</b>	48
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Exuberant aromatics with both the nose and palate brimming with delicious citrus, spice, ruby grapefruit and stone fruit. Perfect for spicy Asian cuisine, seafood and white meats. **VE**

*Our wines have been carefully selected for you to enjoy alongside our delicious food. Be it a fruity and flavoursome white or rose, a delicately rich red or a glass of sparkling to tingle the taste buds. Our selection even includes a choice of vegan wines!*

*Please ask our staff for any other wines offering by glass!*