

## A La Carte

### Otsumami - Finger Food

Edamame sea salt (v) Poached soya beans with sea salt	30
Edamame spicy (v) Poached soya beans with a spicy chilli garlic sauce	40
Mixed Senbei (V) Japanese rice crackers	24

### Soup

Miso soup Traditional Japanese soup with soya bean paste, tofu, wakame, and spring onion	25
Spicy miso soup Soya bean paste, tofu, wakame, chilli garlic sauce and spring onion	30
Spicy lobster miso soup Soya bean paste, chilli garlic, spring onion, edamame beans & lobsters	35

### Salads

Smoked salmon salad Imported smoked salmon, mixed green leaves, fried tofu and leeks	75
Prawn salad Grilled prawns, lettuce, avocado, kelp (seasonal) and cucumber	110
Kaiso salad (v) Mix green leaves, mixed seaweed, tomatoes and red onions	65
Salmon sashimi salad Salmon sashimi rolled with mix salad & matsuhisa dressing	80
Mix sashimi salad Tuna, salmon & white fish sashimi rolled with mix salad & matsuhisa dressing	75
Sunomono wakame (v) Pickled cucumber, wakame, black and white sesame seeds	50

### Tempura

Lobster tempura Fresh tomato shito sauce	115
Prawn tempura Creamy wasabi and tempura soya sauce	125
White fish tempura Creamy kimchee, red onion, sliced chilli and coriander	75
Rock corn tempura Sweet and spicy mayonaise	70

### **Karaage**

Small pieces of meat or fish lightly coated with seasoned potato starch and deep fried.

Kakiage (v) Mixed vegetable tempura with creamy wasabi and tempura soya sauce	45
Octopus karaage Green chilli dip and lime	75
Chicken karaage Lightly fried chicken with creamy kimchee sauce and oroshi ponzu	70
Squid karaage Green chilli dip and lime	70
Tofu karaage with Diced Plantain (v) Lightly fried cubes of tofu with diced plantain & green chili sauce	45

### **Zensai - Special Starters**

Pork Gyoza 4pcs Seared pork dumpling with coriander, onion, carrots and cabbage	70
Shrimp Gyoza 4pcs Steamed black ink dumpling	85
Vegetarian Gyoza 4pcs Deep fried dumpling with potato and kimchi	50
Ebi Korokke 3pcs Prawn croquette with Tonkatsu sauce	85
Beef Korokke 3pcs Beef croquette with Tonkatsu sauce	80
Asparagus Yaki 3pcs Grilled Asparagus wrapped in bacon with lemon	85
Tako no Shoga Yaki Grill octopus with asparagus and ginger sauce	80
Pork Buns 2 pcs Onion, Teriyaki sauce, chili	80
Diced grilled beef with Nasubi Beef cubes with aubergine and truffle teriyaki sauce	55
Sauteed Squid Leg Sauteed squid leg with leaks, spring onion, butter & kinoko sauce	75
Soft Shell Crab Fried Soft Shell Crab , spicy sauce, lemon & onion	95
Shimeji mushrooms (v) Japanese mushrooms in butter and soya sauce with spring onion, truffle oil & kinoko sauce	80
Robata grilled Chicken wings or Tori wings Chicken wings with BBQ sesame sauce or Lemon Chili sauce	80

## Zensai - Special Starters

Crunchy salmon ceviche Salmon with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	85
Crunchy tuna ceviche Tuna with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	60
Tuna tataki Seared tuna with Japanese mustard sauce, nori pesto, masago	65
Salmon carpaccio Thin slices of Salmon with ponzu and black tobico	110
Tea smoked salmon Imported smoked salmon with coriander pesto sansho pepper	95
White fish carpaccio Thin slices of white fish with ponzu and tobico	70
Amberjack furai Fried Amberjack sashimi with lemon, wasabi, olive oil, nori pesto	60
Salmon & Tuna Tatar Chopped salmon with ponzu sauce, negui shoga, tobico & nori crackers	90
Slow cooked beef fillet with spicy ponzu den miso Slices of lightly seared beef filet with Japanese lemon, onion and garlic chips	70
Slow cooked pork belly Diced of slow cooked pork belly with Shiracha sauce	70

## **Sushi**

### **Classic Sushi Set**

2 Nigiri, 1 Sashimi, 1 Maki roll

Tuna	70
Salmon	130
Amberjack	70

### **Hosomaki - classic thin nori roll ( 6 pcs )**

Kappa (v)	25
Tekka	30
Salmon	45
Amberjack	30
Soft Shell Crab Maki ( 5 Pcs)	80
Mix seafood & avocado ( 5 pcs)	70

### **Uramaki - inside - out roll ( 5 pcs)**

California roll	60
Spicy Hamachi roll	80
Salmon and avocado	70
Spicy tuna	50
Prawn tempura roll	80
Unagi tempura and avocado	90
Spicy lobster	80
Unagi mango roll	85
Mix vegetable roll (v)	40
Crispy onion with cucumber (v)	35
Asparagus tempura maki roll (v)	45

### **BATTERA- square sushi ( 8 pcs )**

Salmon with avocado teriyaki sauce	110
Tuna with spicy sauce	60
Seared salmon with unagi & avocado teriyaki sauce	130
White fish with lemon and chilli sauce	65

**Temaki - Hand roll ( each )**

Salmon	50
Tuna	30
Amberjack	30
Prawn tempura	50

**Nigiri ( 2 pieces) and Sashimi ( 3 sliNigir Sashimi**

Amaebi ( Japan)	50	60
Hamachi ( Japan)	50	55
Salmon (Norway)	45	50
Tuna	25	30
Scallops (USA)	65	65
Prawn (Japan)	30	35
Unagi (USA)	90	110
Ikura (USA)	130	135
Octopus (USA)	35	35
Red Snapper	25	30
Amberjack	25	30
Saba (Japan)	35	40
Squid (Japan)	40	50
Tobiko (Japan)	50	55
Assorted Sashimi selection (12 pcs)		150
Assorted Nigiri selection (9 pcs)	150	

**Jyo Sushi - special sushi ( 2 pcs )**

Salmon and Unagi	80
Tuna and quails egg with truffle oil	40
Tuna and Foie Gras with caramelised fruit	80
Salmon toro with truffle oil	65

**Temarizushi ( 6 pcs )**

Salmon with negi shoga and tobico	85
Tuna with tempura flakes and spicy sauce	65
Amberjack with tobico	65
Scallop with lemon and masago	110

## Atsui - Mains

Tenderloin Steak with pirakare sauce 26ogr of Angus USDA graded tenderloin with pirakare sauce	140
Black Cod 48 hour marinated black cod in sweet den miso	330
Lamb Chops Grilled lamb chops with edamame beans, onion, sweet corn, fresh tomato & lemon chilli sauce	260
Rib Eye Steak with spicy teriyaki sauce 26ogr of Angus USDA graded beef with spicy teriyaki sauce	170
Pork belly Grilled pork belly, red cabbage with teriyaki shito sauce and plantain tempura flakes	110
Chicken Teriyaki Grilled marinated boneless chicken leg with sautéed vegetables	90
Red Snapper Grilled Red Snapper with choice of red chilli sauce or daikon sauce	85
Grilled Salmon 200gr Grilled salmon with Japanese lemon mustard sauce	180
Rice noodles with choice of Beef or Chicken Flat rice noodles with spring onions, sesame oil, chopped chili, french beans, carrots & soya	75
Tofu Steaks (v) Mixed with seasonal vegetables and ponzu teriyaki sauce	70
Spicy prawns Spicy prawns with sautéed seasonal vegetables with lemon chilli sauce	160
Stir fried Noodles (v) Seasonal vegetables with lemon chilli sauce	70
Nasu yaki (v) Grilled aubergine with den miso sauce	45
White fish Katsu Deep fried fish fillets coated in bread crumbs with tofu tartar sauce	90
Sake Bacon Yak Poached salmon fillet, wrapped in bacon with lemon butter sauce	120

## **Tasting Menus**

### **Santoku Tasting Menu** **395**

Chef's selection of sushi, sashimi and two hot dishes  
( 14 courses )

### **Atsui Ryori - Hot Menu** **350**

Edamame and Nori Senbei  
Sautéed Shimeji mushrooms with truffle oil  
Slow cooked beef fillet with spicy ponzu den miso  
Grilled Red Snapper with daikon sauce  
Black lobster tempura with shito sauce  
Black cod with sautéed vegetables  
Grilled Salmon  
Tenderloin Steak with pirakare sauce  
Chef's choice of dessert

### **Vegetarian Menu** **160**

Edamame and Senbei  
Sautéed Shimeji mushrooms with truffle oil  
Fried Tofu with green chilli sauce & diced plantain  
Kaiso salad  
Crispy onion with cucumber maki roll  
Stir fried veg noddles  
Kakiage Tempura  
Nasu yaki with den miso  
Chef's choice of dessert

### **Sides**

Black Fried Rice	55
Gochujang sauce, spring onion, mushroom, bell paper & fried egg	
Steamed rice (v)	22
Crab fried rice	50
Egg and vegetables fried rice	32
Steamed vegetables	45
Robata Grilled Asparagus (v)	65