



ENTRÉE

Takoyaki (Octopus ball) (6)	11
Pan fried Gyoza (5) Pork or Vegetable	14
Agedashi Tofu (VO, GF) Silken Tofu, Bonito Flakes, Nori and Shallot	14
Karaage Chicken (GF) With Mustard Mayo	15.5

SIDE

Steamed Rice (V, GF)	4
Miso soup (GF) Tofu, Wakame and Spring onion	4
House made Kimchi (GF)	4
Edamame + Sea salt (V, GF)	6
Renkon Chips (Lotus roots) (V,GF)	6.5
Wakame Salad (V) Mix leaves, Tomato, Cucumber, Goma dressing	14

MAIN

Poke Bowl (GF) Genmai (Brown Rice), Raw fish (Sashimi grade), Edamame, Wakame, Gari (Pickled Ginger) and Nori	28
Tonkotsu Shoyu Ramen Pork chashu, Onsen Tamago (Soft egg), Menma (bamboo shoots), Pickled mustard leaves, Sweet corn and Nori sheet	28
Teriyaki Chicken or Salmon (GF) Or Tofu (Vegan) Greens, Roast Pumpkin and Pickles	32 29
House Curry & Rice Chicken Cutlet or Roast Veges	32
Pork Miso Yaki (GFO) Pan fried miso marinated pork, Okonomi yaki (Japanese pancake) & Slow cooked Daikon radish	32



DESSERT

Ice cream \$12.50

Choice of 2 scoops of

Vanilla beans or Coconut (Vegan) or Matcha
Green Tea with Waffle, Candied nuts and
Unicorn breath

Mochi (Sticky Rice Ball) \$14.50

With Matcha Ice cream, Yuzu, Sweet red
beans, Chia and Brown sugar syrup

House Cake of the Day \$14.50

With Vanilla Ice cream

Affogato \$14

with your choice of.....

Kahlua

Frangelico

Cointreau