

NIGIRI SUSHI

(1 portion = 2 pieces)

| | |
|-------------------------------|-------|
| Sake (salmon) | 14.00 |
| Maguro (Local "a" grade tuna) | 14.00 |
| Hamachi (yellow tail tuna) | 22.00 |
| Ebi (prawn) | 22.00 |
| Tako (octopus) | 10.00 |
| Unagi (eel) | 17.00 |
| Tai (Reef fish) | 13.00 |

SASHIMI
(1 portion = 3 pieces)

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|-------------------------------|-------|
| Sake (salmon) | 20.00 |
| Maguro (Local "a" grade tuna) | 20.00 |
| Hamachi (yellow tail tuna) | 34.00 |
| Ebi (prawn) | 29.00 |
| Tako (octopus) | 19.00 |
| Unagi (eel) | 22.00 |
| Tai (reef fish) | 14.00 |

SIGNATURE MAKI

(1 maki roll = 6 pieces)

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|---|-------|
| Dragon | 39.00 |
| Crab, lettuce and avocado roll, topped with smoked eel and sweet teriyaki sauce | |
| Rainbow | 28.00 |
| Avocado, tuna, salmon and cream cheese filled, wrapped with avocado, tuna, salmon | |
| California | 35.00 |
| Avocado, crab stick, cucumber, prawn and mayonnaise, topped with tobiko | |
| Philadelphia | 30.00 |
| Salmon, avocado and cream cheese, topped with salmon | |
| Vegetarian Roll | 18.00 |
| Avocado, Japanese cucumber, micro-herbs and mixed sesame | |
| Spider | 33.00 |
| Deep-fried soft shell crab wrapped and served with spicy mayo | |

SIGNATURE DISHES

Edamame

Simply served with sea salt flakes or spicy chillies

9.00

Hamachi Jalapeno

Imported yellow tail tuna, thinly sliced with fresh Jalapeno chillies in a ponzu sauce and toasted sesame seeds

38.00

Tuna Tataki

Pan seared sesame crusted local yellow fin tuna loin in a soy, yuzu and sesame ponzu sauce topped with crisp spring onion and ginger threads

29.00

Kani Salad

Shredded Japanese crabstick, avocado, julienne lettuce, coloured cabbage and carrot, topped with crispy salmon skin and sweet yuzu dressing with toasted sesame seeds

30.00

Chuka Wakame Salad

Assorted seaweed and mixed sesame seed sprinkles

15.00

TEPPANYAKI À LA CARTE

(Served with Miso soup, Teppanyaki vegetables, Japanese pickle and signature fried rice)

| | | |
|---|---------|--------|
| Japanese Miyazaki Wagyu Tenderloin MS 10-12 Japan's finest 1st bloodline Wagyu 625 day aged | Gr. 200 | 275.00 |
| Australian Wagyu Tenderloin MS 6-7 (550 days premium grain fed) | Gr.200 | 120.00 |
| Australian Wagyu Sirloin MS 6-7 (550 days premium grain fed) | Gr. 300 | 175.00 |
| Certified Angus Beef Tenderloin | Gr. 200 | 78.00 |
| Certified Angus Beef Ribeye | Gr. 200 | 70.00 |

TEPPANYAKI À LA CARTE

(Served with Miso soup, Teppanyaki vegetables, Japanese pickle and signature fried rice)

| | | |
|--------------------------------|---------|-------|
| Local "A" Grade Tuna | Gr. 200 | 75.00 |
| Canadian Scallops | Gr. 200 | 85.00 |
| Fresh Catch of the day – Filet | Gr. 200 | 45.00 |
| Fillet of Scottish Salmon | Gr. 200 | 55.00 |
| Jumbo Tiger Prawns | Gr. 200 | 84.00 |

DESSERTS

Coconut Crème Brulee

Baked coconut custard with crispy sugar crust, coconut cake served with homemade coconut ice cream

23.00

Green Tea Opera

Matcha green tea dacquoise layered with chocolate and green tea cream served with banana tofu frozen yogurt

23.00

White Chocolate and Yuzu Delight

Layers of pavlova and white chocolate cream, basil syrup served with yuzu sorbet

23.00

Flamed Roasted Teppanyaki Pineapple

Served with homemade ginger ice cream and crispy pineapple gyoza

21.00