

Degustation Menu

\$49 per person (minimum 2 people) / (\$65 per person with wine matching)

Wine: Pinot Gris-Monterra 120_{ml}
Shiraz-Red Deer 60_{ml}
Yuzushu-Yoshinogawa 60_{ml}

Pesto Edamame ^{GF}

soy beans in the pods tossed with homemade pesto

Miso Soup ^{GF}

tofu, spring onion, wakame

Zuke Salmon

cured sashimi salmon with green shiso-coriander dressing

Sushi & Sashimi Combination

chef's selection of sushi & sashimi

Spicy Tuna Roll

spicy tuna & avocado, tempura fried roll, drizzled with ama-dare sauce

Miso Cream Scallops

pan-seared scallops with miso-cream sauce

Zucchini Flower Tempura


cream cheese stuffed zucchini flower tempura, tentsuyu, Hawaiian black salt

Wagyu beef

180g grain-fed wagyu beef with ama-yaki sauce, herb salt

Chef's Selection of Dessert

Please note:

- **Signature** items marked 
- **Gluten free** items marked **GF**
- **Vegan** items marked **V**
- **Corkage** charge of \$4 per person
- Please inform our wait staff of your dietary requirements
- **Tamari / Gluten Free Soy** is available on request

Cold Dishes

Maguro Taru-Taru

sashimi tuna, avocado salsa, miso sauce, lotus root chips 13.5

Pacific Oysters

freshly shucked pacific oysters with yuzu ponzu & ginger vinaigrette, truffle oil 15

Kingfish Carpaccio

thinly sliced kingfish, yuzu ponzu, baby herbs, red Hawaiian salt, lemon oil 13.5

Zuke Salmon

cured salmon with green shiso-coriander dressing 13.5

New Style Sashimi

thinly sliced salmon, tuna, kingfish sashimi with chives, garlic ginger, sesame seed drizzled with hot flavoured oil & yuzu soy 13.5

Beef Tataki

thinly slice seared beef, caramelized onion, ponzu sauce, baby herbs, garlic chips, truffle oil 12.5

Nori Taco(2pcs)

seared salmon, homemade pickles, sushi rice, chilli mayo & sweet soy in nori taco shell 12

Sushi & Sashimi

Assorted Sashimi & Sushi

tuna, salmon, kingfish sashimi, assorted Nigiri, salmon tartare 24

Sashimi Twenty-One ^{GF}

tuna, salmon, kingfish, snapper, scallop, scampi, fish of the day 36

Sashimi Twelve

tuna, salmon, kingfish, fish of the day with salmon tartare 20

Sushi Ten

tuna, salmon, kingfish, prawn, unagi, salmon belly, snapper, scallop, beef tataki, fish of the day 25

Sushi Five ^{GF}

tuna, salmon, kingfish, prawn, fish of the day 12.5

Soup

Miso Soup ^{GF}

tofu, spring onion, wakame 3.5

Spicy Scampi ^{GF}

miso soup with whole scampi, carrot, daikon, spring onion, sansyo pepper 8.5

Wagyu Sukiyaki

Japanese hot pot, wagyu slice, seasonal vegetables and mushroom, tofu, light soy broth on hot konro grill 19

Sushi rolls

Vegetarian ^V

carrot, avocado, cucumber, snow pea sprouts, inari 11.5

Niji ^{GF}

prawn, avocado rolls, topped with salmon, tuna, kingfish 14

Dynamite

sashimi tuna, cucumber, chilli powder, chilli sauce 13.5

Spider ^{GF}

soft shell crab, cucumber, tobiko, chives, lettuce, wasabi mayo 13.5

Dragon

eel, cream cheese, avocado rolls, unagi sauce 14.5

Volcano

crab stick & spicy mayo roll, with tobiko, teriyaki sauce 14.5

Seared Salmon

prawn, avocado rolls, topped with seared salmon 14.5

Tiger

tempura prawn, cucumber, avocado, spicy crunch, chilli mayo 15

Cooked Tuna Special

cooked tuna, cucumber, avocado, spicy crunch, chilli mayo 14

Crumbed Chicken

crumbed chicken, avocado, cucumber, tempura crunch 12.5

Crumbed Chicken Special

crumbed chicken, cucumber, avocado, spicy crunch, chilli mayo 14

Duck Skin Roll

roasted duck, avocado, cucumber, coriander, onions, sweet plum sauce 16

Salads

Salted Edamame ^{GF V}/Spicy Edamame/Pesto Edamame ^{GF}

soy beans in the pod with salt/ garlic chilli paste/ homemade pesto 4.5/5/5

Chukka Wakame ^V

green seaweed salad, chilli, sesame dressing 5.5

Goma Spinach ^V

boiled spinach with homemade sesame dressing 7.5

Forest Mushroom Salad ^V

stir fried seasonal mushroom, soy butter, ama-dare, with witlof 9.5

Mixed Sashimi Ceviche

mixed sashimi, chilli citrus dressing, pine nut, tomato, sweet potato wafer, mix greens 13.5

Niji Salad

miso dressed sashimi pieces, tobiko, tamago, greens, tempura crunch 13.5

Goma Wagyu Salad

wagyu beef 7+, mixed greens, sesame dressing 11

Noodles soups & Noodle

Vegetarian Udon

vegetable tempura, bok choy, wakame, bean sprouts 12.5

Niji Udon

crab sticks, bok choy, wakame, bean sprouts, shallots 9.5

Prawn Tempura Udon

3 pcs tempura prawn, bok choy, wakame, bean sprouts 16

Tori Kara-age Udon

chicken kara-age, bok choy, wakame, bean sprouts 14.5

Duck Soba Noodle

roasted duck meat, bok choy, beans sprout, coriander 17

Pork Ramen

miso based ramen noodle soup, pork belly, bok choy, bean sprouts, onsen tamago shallots 15

Yaki Udon

*stir fried udon noodle, mix vegetables, bonito on sizzling plate (choice of **chicken** or **salmon**) 14*

Hot

Miso Cream Scallops

pan-seared scallops, shitake mushroom, miso-cream sauce, truffle oil 16

Smoked Miso Salmon ^{GF}

miso-marinated salmon with seasonal vegetables, sweet potato wafers 21

Salmon Teriyaki

Tasmanian salmon fillet glazed with teriyaki sauce, steam vegetables 19.5

Ebi Gyoza (5pcs)

with soy chilli vinaigrette (choice of steamed or pan-fried) 11.5

Pork Gyoza (5pcs)

with soy chilli vinaigrette (choice of steamed or pan-fried) 12

Wagyu Gyoza (5pcs)

with soy chilli vinaigrette (choice of steamed or pan-fried) 13

Chicken Teriyaki

pan-fried chicken with crispy skin, bok-choy, teriyaki sauce, rice 15.5

Beef Teriyaki

pan-fried beef strip loin, alfalfa, teriyaki sauce, rice 16.5

Pork Belly (4pcs)

twice cooked pork belly braised and smoked, miso sauce, ama-dare 10.5

Robata

Corn ^{GF V}

corn with shiso butter spice & sea salt 7.5

Chicken Yakitori (2pcs)

chicken fillet, shallots glazed with teriyaki sauce 6.5

Wagyu Kushiyaki (2pcs)

wagyu beef glazed, ama-yaki sauce 9.5

Wagyu Beef

180g grain-fed wagyu beef steak, ama-yaki sauce, herb salt 29

Fry

Nasu Dengaku ^{GF V}

eggplant covered with dark sweet miso paste 9.5

Age-dashi Tofu (6pcs)

fried tofu, nori in tentsuyu broth, bonito fish flakes 8

Spicy Squid ^{GF}

crispy fried squid garnished with lime, green chilli 12.5

Tori Kara-age

deep fried marinated chicken pieces & yuzu mayo sauce 14

Ebi Kara-age

deep fried garlic tiger prawns & yuzu mayo sauce 15.5

Popcorn Prawn

tempura prawns coated yuzu juice & spicy mayo 16

Soft Shell Crab ^{GF}

deep fried soft shell crab, mixed greens & yuzu mayo sauce 13.5

Tempura

Mix Vegetable Tempura (10pcs)

a variety of seasonal vegetable with tempura sauce 12.5

Zucchini Flower Tempura

cream cheese stuffed zucchini flower tempura, tentsuyu, Hawaiian black salt 11.5

Assorted Tempura (10pcs)

kingfish, prawn, assorted vegetables with tempura sauce 16.5

Assorted Seafood Tempura (10pcs)

prawn, salmon, kingfish, squid, soft shell crab with tempura sauce 17.5

Prawn Tempura (6pcs)

battered tempura prawn serve with tempura sauce 16

Slipper Lobster

flash tempura Balmain bugs tail topped with spicy creamy sauce 22

steamed vegetables ^V 5

steamed brown rice/rice 3.5 /3

Desserts

333 tasting plate

chef's selection dessert platter with assorted ice cream 27

Chocolate Lava Cake

decadent chocolate lava cake served with vanilla ice cream 10.5

Boom Alaska

pandan meringue, green tea ice cream, sponge cake, pandan curd 10

Crème Brulee

homemade crème brulee with sweet red bean paste centre 9

Vanilla Panna Cotta ^{GF}

vanilla panna cotta with raspberry coulis 8

Mochi Ice Cream

choice of two – Green Tea, Strawberry or Vanilla 8

Ice Cream ^{GF}

scoop choice of Green Tea, Lychee, or Vanilla ice cream 5

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