

# Lunch Menu



## Otsumami (A La Carte)



- Edamame** 枝豆 \$7.00  
**Yaki Gyoza** 焼き餃子 \$10.00  
**Chawan Mushi** 茶碗蒸し \$9.00  
**Spinach Ohitashi** ほうれん草のおひたし \$8.00  
**Harumaki** 鴨の春巻き \$10.50  
**Crispy Prawns** 海老のフィロ揚げ \$18.00  
**Seafood Miso Soup** 海鮮みそ汁 \$7.50  
**Soft Shell Crab** ソフトシェルクラブ唐揚げ \$14.50  
**Tataki Beef** ビーフたたき \$16.50  
**Freshly Shucked Oyster ½ Dozen** 生牡蠣 \$18.00  
**Assorted Tempura (main)** 天ぷら盛り合わせ \$29.50

## Bento Box of The Day

- Green Salad** リーフサラダ  
**Sashimi** 刺身  
**Tofu Dengaku and Edamame** 豆腐田楽、枝豆  
**Main of the Day** 本日のメイン  
*Mon: Crumbed fish with tartare sauce*  
*Tue: Assorted Tempura*  
*Wed: Chicken Teriyaki*  
*Thu: Salmon Teriyaki*  
*Fri: Diced Beef Eye Fillet with Wafu sauce*  
*Sat & Sun: N/A*  
**Steamed Rice and Miso Soup** ご飯、みそ汁  
\$18.00

## Sushi & Sashimi

- Assorted Sashimi** 刺身盛り合わせ  
*Entree* \$18.00  
*Main* \$32.00  
*Deluxe* \$55.00

### Assorted Sushi and Sashimi

お寿司 刺身盛り合わせ

- Main* \$36.00  
*Deluxe (For 2-3 people)* \$65.00

**Assorted Sushi** お寿司盛り合わせ \$38.00

## Sushi Sashimi Bento Box

- Assorted Sushi and Sashimi** 寿司と刺身  
*9 pcs of Assorted Sashimi, 2 pcs of Nigiri, 3 pcs of California Rolls*  
**Tofu Dengaku and Edamame** 豆腐田楽、枝豆  
**Green Salad** リーフサラダ  
**Miso Soup** みそ汁  
\$22.00

## Rice and Noodle

*All Rice Dishes served with Miso Soup*

**Tempura Udon** 天婦羅うどん  
*Lightly Battered Prawn and Vegetables with Udon noodles in soup* \$19.50

**Eel on Rice** うなぎ  
*Grilled Eel with Cucumber served with Sweet Soy Sauce* \$20.00

**Mushroom & Tofu Don** 豆腐ときのこの井のどんぶり  
*Stir Fried Mixed Mushroom and Tofu served with Rice* \$19.00

**Chirashi Don** ちらし寿司  
*Assorted Sashimi on Sushi Rice* \$20.00



## Lunch Menu



### Miyako Lunch Set

**Spinach Ohitashi** ほうれん草のおひたし

**Sushi & Sashimi** お寿司と刺身

**Tempura** 天ぷら

**Choice of Main:**

**Chicken Teriyaki** \$24.00  
照り焼きチキン

**Yakiniku Beef** \$26.00  
焼肉

**Salmon Teriyaki** \$26.00  
照り焼きサーモン

**Steamed Rice and Miso Soup** ご飯,みそ汁

Optional: A glass of house wine for extra \$5

### Sizzling Wagyu Style Beef Set

**Wagyu style Porterhouse Steak with Wafu sauce** 和牛風ビーフ 鉄板焼き

**Spinach Ohitashi** ほうれん草おひたし

**Steamed Rice and Miso Soup** ご飯,みそ汁  
\$26.00

### Teppanyaki Lunch

**Sushi & Sashimi** お寿司と刺身

**Teppanyaki Combination**

鉄板焼き牛フィレ、海老、サーモン、野菜  
*Beef, Prawn, Salmon, and vegetables*  
*(Enjoy your meal in front of the hot plate whilst the chef prepare)*

**Steamed Rice and Miso Soup** ご飯,みそ汁  
\$42.00

### Business Lunch Set

**Spinach Ohitashi** ほうれん草のおひたし

**Tataki Beef**  
牛タタキ、レモンと黒胡椒と紫蘇ドレッシング

**Tofu Dengaku** 豆腐田楽

**Sushi & Sashimi** お寿司と刺身

**Grilled Salmon and Scallop in Tama-moto sauce**  
サーモンと帆立のたまもと焼き 

**Shitake Mushroom & Vegetables Tempura**  
椎茸と野菜の天ぷら盛り合わせ

**Choice of Main:**

**Wafu Steak**  
和風ステーキ

**Grilled Black Cod**  
銀たらの西京焼き

**Duck Confit**  
鴨のコンフィ

**Grilled Seafood & Vegetables**  
シーフードバーベキュー

**Steamed Rice and Miso Soup** ご飯,みそ汁  
\$50.00

Optional:  
A glass of house wine for extra \$5  
Dessert of The Day for extra \$8 + Coffee/Tea \$2



### Vegetable Yasai Set

**Assorted Vegetable Tempura** 野菜天ぷら

**Vegetable Sushi** かっぱ寿司

**Teriyaki Tofu** 照り焼き豆腐

**Green Salad** リーフサラダ

**Steamed Rice and Miso Soup** ご飯,みそ汁  
\$20.50





## Pre-Theatre Set Dinner

**Beef Bento** 和風ビーフ弁当

*Diced Tenderloin with Wafu sauce  
Served with Tempura,  
Sashimi,  
Green Salad with Crisp seeds,  
Steamed Rice and Miso Soup \$25.50*



**Chicken Bento** 鶏の照り焼き弁当

*Chicken with Teriyaki sauce  
Served with Tempura,  
Sashimi,  
Green Salad with Crisp seeds,  
Steamed Rice and Miso Soup \$25.50*



**Salmon Bento** サーモン柚庵焼き弁当

*Grilled Yuzu Marinated Salmon  
Served with Tempura,  
Sashimi,  
Green Salad with Crisp seeds,  
Steamed Rice and Miso Soup \$26.50*

**Vegetables Bento** 野菜盛り合わせ弁当

*Assorted Vegetable Tempura  
Served with Stirfried Mushroom,  
Teriyaki Tofu,  
Green Salad with Crisp seeds,  
Steamed Rice and Miso Soup \$20.50*



**Sizzling Wagyu Style Beef Set** 鉄板焼き和牛風

*Wagyu style Porterhouse Steak with Shiso based house sauce,  
Spinach Ohitashi,  
Steamed Rice and Miso Soup \$26.00*





## Set Dinner Momo

セットディナーコース 桃

**Sushi & Sashimi** 寿司と刺身 | 什锦寿司刺身

**Crispy Prawns** 海老真丈フィロ巻き | 油炸香脆明虾

**Miso Soup** みそ汁 | 味噌汤

**Choice of Spatchcock Teriyaki or Grilled Yuzu Marinated Salmon**

鶏の照り焼き又は、サーモン柚庵焼き | 可选择日式照烧春鸡 或 柚子三文鱼

**Steam Rice** ご飯 | 白飯

**Dessert of the Day** 本日のデザート | 是日甜品



*\$58.00 per person (Minimum 2 people)*



## Set Dinner Kuri

セットディナーコース 栗

**Tasting Plate** *Tataki beef, Chicken Ballantine, Potato Salad*

前菜盛り合わせ | 精选什锦前菜

**Sushi & Sashimi** 寿司と刺身 | 什锦寿司刺身

**Taraba Crab Leg Tempura** 蟹の天ぷら | 日本帝王蟹脚天妇罗

**Seafood Miso Soup** 海鮮みそ汁 | 海鮮味噌汤

**Choice of Wafu Steak or Black Cod**

和風ステーキ又は、銀たら西京焼き | 可选择和风牛排 或 秘制酱烤鳕鱼

**Steam Rice** ご飯 | 白飯

**Dessert of the Day** 本日のデザート | 是日甜品



*\$78.00 per person (Minimum 2 people)*



# Dinner Menu

## Entree

冷菜/温菜

### Crispy Prawns 海老真丈フィロ巻き | 油炸香脆明虾 ♪

*Prawn wrapped with Seafood Mousse & Shredded Pastry  
served with Japanese style Tartar Sauce \$18.00*

### Chawan Mushi 茶碗蒸し | 日式蒸蛋

*Steamed Egg Custard with Prawn, Chicken and Mushroom, Goju Berry, Udon \$9.00*

### Edamame 枝豆 | 盐水毛豆

*Boiled Soy Bean with Plum Salt \$7.00*

### Fresh Oysters Trio 生牡蠣、三種のソースと共に | 新鲜牡蛎

*Oyster with Ponzu, Red Wine Vinegar with Shallot, Worcestershire Sauce with Tomato  
\$18.00 ½ dozen \$34.00 1 dozen*

### Harumaki 春巻き | 鸭丝春卷

*Spring Roll wrapped with Duck Meat and Vegetable  
served with Japanese Mayonnaise and Sweet Chili Sauce \$10.50*

### Taraba Crab Leg Tempura 蟹天ぷら | 日本帝王蟹脚天妇罗 ♪

*Deep Fried Crab Leg served with Miso Salt \$22.50*

### Tofu Dengaku 豆腐田楽 | 味噌豆腐

*Deep Fried Tofu topped with Red and White Miso \$10.50*

### Crispy Soft Shell Crab ソフトシェルクラブ | 松炸软壳蟹 ♪

*Deep Fried Soft Shell Crab served with Tomato and Cucumber Salsa  
infused with Ginger and Honey \$14.50*

### Tataki Beef 牛タタキ、レモンと黒胡椒と紫蘇ドレッシング | 日式生牛肉薄片

*Lightly Seared Beef Thinly Sliced, served with Black Pepper and Shiso Dressing \$16.50*

### Yaki Gyoza 焼き餃子 | 日式煎饺子

*Pan Fried Dumplings served with Chili Vinaigrette \$10.00*

### Miso Soup 味噌汁 | 味噌汤

*Traditional Japanese Bean Curd Paste Soup \$4.50*

### Seafood Miso Soup 海鮮味噌汁 | 海鮮味噌汤

*Japanese Bean Curd Paste Soup served with Seafood \$7.50*

## Soup

スープ



TEPPANYAKI BANQUET

Yasai 野菜

\$48.00

*Seaweed Salad*

*Nasu Dengaku*

*Tofu Steak*

*Miso Soup*

*Assorted Vegetable*

*Fried Rice*

Take 竹

\$78.00

*Spinach Ohitashi*

*Sashimi*

*King Prawn*

*Scallop*

*Butter Fish*

*Beef Eye Fillet*

*Miso Soup*

*Assorted Vegetable*

*Fried Rice*

Matsu 松

\$108.00

*Spinach Ohitashi*

*Sashimi*

*King Prawn*

*Scallop*

*Lamb*

*Choice of Wagyu Porterhouse*

*or Lobster Tail*

*Miso Soup*

*Assorted Vegetable*

*Fried Rice*

Ume 梅

\$58.00

*Spinach Ohitashi*

*King Prawn*

*Butter Fish*

*Chicken*

*Miso Soup*

*Assorted Vegetable*

*Fried Rice*

Sakura 桜

\$68.00

*Spinach Ohitashi*  
*with Marinated Chicken Roll*

*Beef Eye Fillet*

*Chicken*

*Lamb*

*Miso Soup*

*Assorted Vegetable*

*Fried Rice*





*Sushi & Sashimi*  
寿司刺身

**Assorted Sashimi** 刺身盛り合わせ | 什錦刺身

*Entree* \$18.00

*Main* \$32.00

*Deluxe (Premium Selection of Sashimi)* \$55.00

**Assorted Sushi and Sashimi** 寿司刺身盛り合わせ | 什錦寿司刺身

*Main* \$36.00

*Deluxe (Premium Selection of Sushi and Sashimi For 2 People)* \$65.00

**Assorted Sushi** 寿司盛り合わせ | 什錦寿司 \$38.00

**Nigiri** 寿司

*Salmon* サーモン \$3.00

*Salmon Toro* サーモントロ \$5.50

*Tuna* 鮪 \$4.00

*Tuna Toro* 鮪トロ \$6.50

*King Fish* 鰯 \$3.00

*King Fish Toro* 鰯トロ \$5.50

*White Fish of the Day* 本日のおすすめ \$3.00

*Eel* 鰻 \$4.00

*Scallop* ホタテ \$4.00

*Scampi* 手長海老 \$6.00

*Hokkigai* ホッキ貝 \$3.50



Main Dishes

料理

**Spatchcock Teriyaki** 雛鶏の照り焼き | 日日照烧春鸡

*Char Grilled Baby Chicken served with Pomegranate, Sansho Pepper, topped with Teriyaki Sauce and dash of Rosemary oil \$29.50*

**Grilled Yuzu Marinated Salmon** サーモン柚庵焼き | 柚子三文魚

*Grilled Yuzu Marinated Salmon served with Salmon Roe on a bed of Soba with Bonito Soy Broth \$28.50*

**Assorted Tempura** 天ぷら盛り合わせ | 什锦天妇罗

*Deep Fried Prawn, Fish and Vegetable in a light batter \$29.50*

**Wafu Steak (150g)** 和風ステーキ | 和风牛排 ♪

*Char Grilled Miso Glazed Eye Fillet with Garlic Crust, served with Teriyaki Sauce \$31.00*

**Duck Confit (GF)** 鴨のコンフィ | 橋子油封鴨 ♪

*Crispy duck confit served with mushroom duxelle, orange soy reduction \$34.50*

**Grilled Black Cod** 銀だらの西京焼き | 秘制酱烤鱈魚 ♪

*Marinated Black Cod Fillet served with Zucchini, Capsicum, Cauliflower, Pickled Radish in a Bamboo Leaf Pouch \$34.50*

**Grilled Mix Seafood** シーフード網焼き | 什锦海鲜

*Grilled Salmon fillet and scallop with Tama-moto sauce, grilled prawns with light sweet soy sauce served with cucumber ribbon and grilled tomato \$32.00*

**Cray Fish Tempura** 伊勢海老天婦羅 | 龙虾天妇罗 ♪

*Deep fried cray fish and vegetable served with macha salt and miso salt \$45.00*

**Wagyu Ami Yaki (GF) (150g)** 特選和牛ステーキの網焼き | 烤特级和牛

*Char grilled wagyu porterhouse steak served with citrus miso puree, capsicum, grilled mushroom \$64.50*

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**Stir Fried Mushroom and Tofu (GF)** 豆腐ときのこの炒め物 | 日式炒蔬菜豆腐

*Japanese Style Stir Fried Mushroom and Tofu \$17.50*

**Assorted Vegetables Tempura** 野菜の天婦羅 | 什锦蔬菜天妇罗

*Deep fried trio mushroom and vegetable served with tempura sauce \$24.50*







*Teppiyaki A la Carte*

*Meat*

肉類

Chicken 鶏肉 \$22.00

Beef Eye Fillet (150g) 牛肉 \$30.00

Lamb Culets (2 Pieces) 仔羊肉 \$12.00

Wagyu Porterhouse (150g) 和牛 \$65.00

*Seafood*

海鮮類

King Prawn 海老 \$9.00

Squid いか \$9.00

Scallop (2 Pieces) 帆立 \$12.00

Butter Fish 白身魚 \$13.00

Salmon サーモン \$18.00

Lobster Tail 伊勢海老 \$62.00

*Vegetable*

野菜類

Assorted Vegetables 野菜盛り合わせ \$11.00

Tofu Steak 豆腐ステーキ \$12.00

*Others*

その他

Fried Rice 焼き飯 \$11.00

Steamed Rice ご飯 \$4.00

Minimum spend of \$50 per person is applicable on Fridays, Saturdays, Public Holidays,  
Fathers day, Mother day, Christmas Eve, and News Year Eve



## Rice and Noodle

飯類と麺類

**Steamed Rice** ご飯 | 白飯 \$4.00

**Una Don** うな重 | 鰻魚盖饭

*Grilled eel on rice, cucumber, served with sweet soy sauce \$22.00*

**Nabeyaki Udon** 鍋焼きうどん | 明蝦天婦羅烏冬面

*Udon Served with Prawn Tempura, Spinach, Egg, Mushroom and Seaweed \$ 21.00*

**Tempura Udon** 天婦羅うどん | 什錦天婦羅烏冬面

*Deep fried prawn and vegetable served with Udon in soup \$19.50*

## Side Dishes

野菜の一品

**Green Salad** グリーンサラダ | 日式芝麻沙拉

*Mixed leaf salad served with pine nut, Sesame dressing \$8.00*

**Soba Salad** 蕎麦サラダ | 凉拌荞麦面沙拉

*Soba served on mixed leaf salad & nori, Shiso dressing \$14.50*

**Seaweed and Tofu Salad** 海藻と豆腐のサラダ | 海藻豆腐沙拉

*Seaweed and Tofu served with Daikon ponzu dressing \$10.00*

**Seasonal Vegetables** 季節野菜のごま和え | 蔬菜沙拉

*Seasonal vegetable served with house made sesame sauce \$12.00*



*Dessert*

デザート



**Green Tea ice cream served with profiteroles**

抹茶アイスクリームとシュークリーム仕立て | 緑茶雪糕配泡芙搭

\$8.50



**Black Sesame ice cream served with profiteroles**

黒胡麻アイスクリームとシュークリーム仕立て | 黑芝麻雪糕配泡芙搭

\$8.50

**Banana Tempura with Vanilla ice cream**

バナナの天婦羅とバニラアイスクリーム | 香蕉天婦羅配香草雪糕

\$9.50

**Dessert of the day** 本日のデザート | 是日甜品

*Seasonal Price*

