

ONIGIRI (rice ball made fresh for each order)

	1	Gomoku (Japanese style chicken & 5 vegies including lotus & bean curd)	\$ 2. ⁸⁰
	2	Ebi-Salad (fresh prawns cooked in Japanese mayo sauce <u>w</u> black pepper)	\$ 2. ⁸⁰
	3	Tuna-Salad (cooked tuna in Japanese mayo sauce)	\$ 2. ⁸⁰
	4	Teriyaki Beef (beef with home made teriyaki sauce)	\$ 2. ⁸⁰
	5	Teriyaki Chicken (chicken with home made teriyaki sauce)	\$ 2. ⁸⁰
	6	Dried Beef Curry (curry & basil flavoured mince beef and vegies)	\$ 2. ⁸⁰
vegan	7	Sweet Potato (finely diced sweet potato <u>w</u> black sesame in sweet soy flavour)	\$ 2. ⁸⁰
vegetarian	8	Corn Butter (corn and parsley in butter-soy sauce)	\$ 2. ⁸⁰
vegetarian	9	Cheese Curry (crumpled vintage cheese and basil in curry)	\$ 2. ⁸⁰
vegan	10	Seaweed (variety of seaweed mixed together)	\$ 2. ⁸⁰
vegan	11	Sansai (mountain vegetables including bamboo shoot & mushrooms)	\$ 2. ⁸⁰
	12	Inari (sweet beancurd pocket as either gomoku, sweet potato, sansai or seaweed)	\$ 2. ⁸⁰

LUNCH SET MENU (12noon – 4pm)

Soup + Onigiri + (salad or dessert) \$ 11.⁵⁰ or \$12.⁵⁰

Don Buri + (salad or dessert) \$12.⁵⁰

Curry + (salad or dessert) \$ 11.⁵⁰ or \$12.⁵⁰

(small seaweed salad or small soy milk pudding dessert)

SOUP

All soups are mains, made from fresh home made stock.

* w udon (Japanese thick wheat noodle) extra - \$ 2.⁸⁰

!!Prawn dumplings contain some pork!!

	1	Japanese Miso soup (traditional Japanese miso soup <u>w</u> sweet potato and lots of vegies & tofu as well as your choice of chicken, prawn, or pork dumplings)	\$ 9. ⁸⁰
	2	Goma-soup (sesame based spicy soup with lots of vegies & tofu <u>w</u> chicken, prawn or pork dumplings)	\$ 9. ⁸⁰
	3	Tom Yum (spicy hot and sour soup <u>w</u> tofu and lots of vegies & choice of chicken, prawn, or pork dumplings)	\$ 9. ⁸⁰
	4	Coconut & Tomato soup (tomato & coconut milk soup with sweet potato and pumpkin and other vegies <u>w</u> chicken, prawn, or pork dumplings)	\$ 9. ⁸⁰
	5	Yasai soup (10 different vegies & beans served with chicken, prawn, or pork dumplings with shaved parmesan cheese)	\$ 9. ⁸⁰
	6	White Stew (creamy milk soup <u>w</u> pumpkin & sweet potato and other vegies and choice of chicken, prawn, or pork dumplings)	\$ 9. ⁸⁰
vegan	7	Vegetarian Japanese Miso soup (traditional Japanese miso soup <u>w</u> sweet potato and lots of other vegies & tofu)	\$ 8. ⁸⁰
vegan	8	Pumpkin Gnocchi in Coconut Tomato soup (tomato & coconut milk soup <u>w</u> sweet potato & broccoli and more)	\$ 8. ⁸⁰
vegan	9	Vegetarian Yasai soup (10 different vegies & beans with shaved parmesan cheese)	\$ 8. ⁸⁰
vegetarian	10	Creamy Corn (corn soup with pumpkin and sweet potato and lots of other vegies topped <u>w</u> tofu croutons)	\$ 8. ⁸⁰

DON BURI (big bowl of rice w flavoured egg and vegies)

!!Prawn dumplings contain some pork!!

	1 Teriyaki Don	\$12 ⁻⁵⁰
	(chicken, prawn or pork dumplings served on rice <u>w</u> flavoured egg and pickled vegies in home made teriyaki sauce)	
	2 Kakuni Don	\$12 ⁻⁵⁰
	(tender Japanese slow cooked pork belly on rice <u>w</u> flavoured egg and home made pickled vegies)	
	3 Gyu Don	\$12 ⁻⁵⁰
	(thinly sliced beef and onion in Suki-yaki sauce <u>w</u> flavoured egg and home made pickled vegies)	
vegan	4 Dengaku Don	\$11 ⁻⁵⁰
	(eggplant in miso based sauce <u>w</u> tofu & vegies – mildly spicy)	

CURRY with RICE (w flavoured egg and vegies)

!!Prawn dumplings contain some pork!!

	1 Japanese Style Curry	\$12 ⁻⁵⁰
	(a little bit spicy, thick curry with a choice of either chicken or fish)	
	2 Tomato Chicken Curry	\$12 ⁻⁵⁰
	(slowly cooked tomato & yoghurt curry <u>w</u> chunks of tender chicken)	
	3 Pumpkin Chicken Curry	\$12 ⁻⁵⁰
	(mild and creamy curry with chunks of tender chicken)	
	4 Green Curry	\$12 ⁻⁵⁰
	(spicy Thai style curry <u>w</u> chicken, prawn, or pork dumplings. <u>no eggs</u>)	
vegetarian	5 Vegetarian Tomato & Bean Curry	\$ 11 ⁻⁵⁰
	(slowly cooked tomato & yoghurt curry <u>w</u> lots of beans & vegies)	
vegetarian	6 Vegetarian Pumpkin Curry	\$ 11 ⁻⁵⁰
	(mild and creamy curry <u>w</u> green vegies and tofu topping)	

SALAD & SIDE DISHES

	1 Kakuni	\$ 8 ⁻⁵⁰
	(tender Japanese slow cooked pork belly served on bed of bean shoots)	
vegetarian	2 Nitamago	\$ 3 ⁻⁵⁰
	(marinated egg in special Japanese sauce served on bed of bean shoots)	
vegetarian	3 Okonomiyaki	\$ 5 ⁻⁵⁰
	(Japanese pan-fried pancake made with egg and shredded cabbage Served with teriyaki sauce and Japanese mayo)	
vegan	4 Pickles	\$ 4 ⁻⁵⁰
	(Japanese style mixed pickled vegies)	
vegan	5 Seaweed Salad	\$ 5 ⁻⁵⁰
	(seaweed <u>w</u> bean shoot, cucumber & tomato in a special dressing)	

DESSERTS

	1 Soy Milk Pudding	\$ 5 ⁻⁰⁰
	(custard-like milky dessert pudding <u>w</u> home made sweet red bean topping)	
vegan	2 Pumpkin Dango in Coconut Milk	\$5 ⁻⁵⁰
	(soft silky pumpkin dumpling in coconut soup) <u>w</u> home made sweet red bean topping)	
vegetarian	3 Green Tea Ice-cream	\$ 5 ⁻⁰⁰
	(<u>w</u> home made sweet red bean topping)	
vegetarian	4 Sesame Ice-cream	\$ 5 ⁻⁰⁰
	(<u>w</u> home made sweet red bean topping)	

DRINKS

	Japanese Cold Green Tea	\$ 2 ⁻⁵⁰
	Calpico (popular Japanese soft drink)	\$ 2 ⁻⁵⁰
	Mount Franklin Spring Water	\$ 2 ⁻⁵⁰
	Perrier Mineral Water	\$ 2 ⁻⁵⁰
	Orange & Mango Juice / Apple & Blackcurrant Juice	\$ 2 ⁻⁵⁰
	Coke / Diet Coke	\$ 2 ⁻⁵⁰
	Lemon tea/ Lychee Tea	\$ 3 ⁻⁰⁰
	Hot Green Tea / Hot Brown Rice Tea *(pot)*	\$ 3 ⁻⁰⁰