## SALAD & SIDE DISH

Sesame Spinach (V) Spinach with sesame sauce	\$11.00
Sashimi Tacos Dressed sashimi in tacos style	\$16.00
Edamame * Boiled soy beans, very good with beer	\$9.50
Chili Edamame * Boiled soy beans, flavoured with fresh chili & pepper	\$9.50
Seaweed Salad Selected seaweed and green leaves with Ainoya dres	\$13.00 ssing
Daikon Salad White radish with spicy-mayo dressing	\$13.00
Gyoza Pan fried hand-made dumplings	\$16.00
Prawn Wonton Steamed prawn wonton with ponzu sauce	\$17.50
Takoyaki Osaka style Octopus pastry balls	\$12.50
Lettuce Cup With Crispy Chicken	\$6.50
Lettuce Cup With Soft Shell Crab	\$7.50
Japanese Pickles	\$6.00
Steam Rice	\$3.00
Miso Soup	\$3.00

## SASHIMI

Prices may change subject to market price

#### Chef's Selection Of Mix Sashimi Plate \*

Entrée Plate 9pc	\$31.00
Main Plate 14pc	\$48.00

### **Choose Your Own Sashimi By Piece:**

Scallop Sashimi	\$5.00
Salmon,	\$4.00
Tuna, King Fish Sashimi	\$4.20

#### Salmon & Tuna Sashimi Plate\*

Tuna only plus \$4.00	
Entree 8pc	\$28.00
Main 12pc	\$42.00

Ocean Trout Sashimi With Caviars Ocean trout sashimi with fresh basil & pine nuts sauce	\$24.50
Tuna Tataki Lightly seared tuna sashimi with white-soy lime sauce	\$25.50

King Fish Carpaccio Fresh king fish sashimi with dashi-jelly sauce

# **SUSHI PLATTERS \***

#### **Chef's Selection Of Assorted Nigiri Sushi Platter**

Entrée Plate 6pc \$26.00 \$42.00 Main Plate 10pc

#### **Chef Selection Aburi Sushi (Nigiri) Platter**

Entrée Plate 6pc \$26.00 Main Plate 10pc \$42.00

\$4.50 per piece Add Extra Pc Aburi Scallop \$6.50 per piece

## Choose Your Own Nigiri Sushi By Piece

Tuna	\$4.50	Scallop	\$6.00
King	\$4.50	Eel	\$6.00
Salmon	¢4.50	Drawn	¢5 50

## SPECIAL SUSHI MAKI Cut rolls (6pc) Hand rolls (1pc) Spicy maki Tuna/salmon with chilli-mayo \$14.50 \$9.80 Dragon maki Eel, cucumber & avocado \$14.50 \$9.80 Salmon wrap maki N/A \$14.50 Salmon, prawn, avocado, cucumber with mayo Rainbow maki Salmon, tuna, king, prawn, avocado, cucumber & mayo \$15.50 N/A Crispy chicken maki Cucumber, crispy chicken \$9.50 \$13.50

SUSHI ROLLS *	Cut rolls (6pc)	Hand rolls (1pc)
Salmon Avocado Salmon, avocado & cucumber	\$14.90	\$9.50
Tuna Avocado Tuna, avocado & cucumber	\$14.90	\$9.50
Tempura Prawn Roll Tempura prawn, avocado & cucumber with mayo	\$14.90	\$9.90
Spider Roll Soft shell crabs, cucumber with mayo	\$14.90	\$9.90
California Roll Prawn, avocado, cucumber & flying fish roe with mayo	\$14.50	\$9.50
Vege Roll Cucumber & avocado	\$9.00	\$6.00
Cooked Tuna Roll Cooked tuna, avocado, cucumber	\$14.90	\$9.50

# THIN SUSHI ROLLS (6PC) \*

Tuna Roll	\$9.50
Salmon Roll	\$9.50
Avocado Roll	\$9.00
Cucumber Roll	\$6.00

\$25.90

# ENTRÉE

Nasu Dengaku Roasted eggplant with dengaku miso	\$14.00
Agedashi Tofu Lightly deep fried Tofu served with dashi sauce	\$15.00
Chicken Karaage Japanese style deep fried chicken with chili-mayo sauce	\$17.00
Gyu Tataki * Thin sliced rare beef with a special sauce	\$19.50
Grill Scallops * (4pc) Grilled scallops with soy-butter	\$24.00
Soft Shell Karaage * Deep fried soft shell crabs served with Ponzu sauce	\$21.00
Pork Belly Slow cooked pork belly with soy broth	\$19.90

# MAINS

Teriyaki Chicken *	\$24.00
Pan fried chicken with teriyaki sauce  Steam Vegetables Steamed seasonal vegetables with oyster sauce	\$21.00
Tempura Udon Noodle (Hot Or Cold Udon)  1 Tempura prawn & vegetable with soup udon noodles	\$24.00
Grilled Duck	\$30.00
Grilled duck fillet with hacchou miso sauce  Wagyu Beef Sukiyaki Hot Pot  Sliced Wagyu beef, tofu, vegetables	\$30.00
Pirikara Grilled Salmon* Grilled salmon with shallot, daikon oroshi, ponzu sauce	\$31.00
Teriyaki Salmon * Grilled salmon with teriyaki sauce	\$31.00
Wagyu Steak* Wagyu steak with seasonal vegetable	\$45.00

## **TEMPURA DISH**

	Small Tempura 1 prawn,1 whiting & 4 vegetables	\$17.00
	Vegetable Tempura 10 pc of vegetables	\$18.90
	Mixed Tempura Platter 2 prawn, 2 whiting & 7 vegetables	\$26.50
	Tempura Scallop	\$ 6.00 (1pc)
1	Tempura Prawn	\$ 5.00 (1pc)
	Tempura Whiting	\$ 4.00 (1pc)
	Tempura Vegetable	\$ 2.00 (1pc)
	All price in this menu m	nay be changed
)	at anytime subject to the without notice	ne market price

# **GLUTEN FREE OPTION**

# SIDE DISH & ENTREE

Edamame Boiled soy beans, very good with beer	\$9.50
Chili Edamame Boiled soy beans, flavoured with fresh chili & pepper	\$9.50
Green Salad Green leaves with Ainoya dressing	\$10.00
Gyu Tataki Thin sliced rare beef with a special sauce	\$19.50
Grill Scallops (4pc) Grilled scallops with soy-butter	\$24.00

## MAINS

\$24.00
\$31.00 ponzu sauce
\$31.00
\$45.00

Items with \* are gluten free option available \* Gluten free teriyaki sauce, dressing are available on request \*

