Soup

| 味噌汁 Misoshiru | Soya bean soup with bean Curd, seaweed and spring onion | \$7.00 |
|--------------------------------|---|---------|
| | Cold Entrees | |
| ほうれん草ごま和え Horenso Gomaae | Lightly cooked spinach mixed with sesame seed sauce | \$16.00 |
| ほうれん草おひたし Horenso Ohitashi | Lightly cooked spinach with sweet soya sauce | \$16.00 |
| 酢ガキ Sugaki | Fresh oysters with citrus flavoured ponzu vinegar (3) | \$21.00 |
| 鰻ときゅうりの酢の物 Unagi to Kyuri | Grilled eel and cucumber in sweet vinegar | \$19.00 |
| 和風サラダ Wafu Salad | Green salad with seaweed and mushrooms | \$16.50 |
| 漬物盛り合わせ Tsukemono Moriawase | A variety of house pickled vegetables | \$13.00 |

Hot Entrees

| 天ぷら盛り合わせ Tempura Moriawase | Delicately deep fried prawns, fish and vegetables | \$30.00 |
|-------------------------------|---|---------|
| 竜田揚げ Tatsuta Age | Deep fried marinated chicken thigh pieces | \$28.00 |
| 揚げだし豆腐 Agedashi Tofu | Deep fried bean curd topped with vegetable and mushroom sauce | \$22.00 |
| 海老しゅうまい Ebi Shumai | Steamed prawn dumplings (4) | \$28.00 |
| 鮭の味噌漬け焼き Misozuke Yaki | Grilled salmon marinated with special miso (2) | \$30.00 |

Sashimi and sushi

| 刺身 Sashimi | A variety of thinly sliced fresh pieces of raw fish | (E) \$35.00 (M)\$48.00 |
|---|---|---------------------------------|
| 寿司 Sushi | Vinegary rice, topped with varieties of fresh fish delicacies | (E) \$35.00 (M)\$48.00 |
| 寿司と刺身の盛り合わせ Sushi and Sashimi Combination | Small Medium Large | \$58.00 \$110.00 \$150.00 |
| | Maki Zushi (Sushi rolled in seaweed) | |
| カリフォルニア巻 California Maki | Avocado and prawn | \$18.00 |
| カリフォルニアとびこ巻 California Tobiko Maki | Avocado, prawn and flying fish roe | \$21.00 |
| ベジタリアン巻 Vegetarian Maki | Mixed vegetables | \$25.00 |

Prawn Tempura, flying fish

roe and mayo

海老天巻

Ebiten Maki

\$24.00

Main Courses

The following dishes come with A bowl of premium imported rice 御飯付

| 鳥の照り焼き | Pan grilled chicken with | \$46.00 |
|---------------|------------------------------------|---------|
| Tori Teriyaki | teriyaki sauce | |
| | | |
| 牛の照り焼き | Pan grilled beef with | \$48.00 |
| Gyu Teriyaki | teriyaki sauce | |
| | | |
| 鮭の照り焼き | Pan grilled salmon with | \$48.00 |
| Sake Teriyaki | teriyaki sauce | |
| | | |
| 鰻重(または蒲焼き) | Grilled eel with sweet soya sauce, | \$50.00 |
| Unajyu | served on a bed of rice | , |
| • • | | |

Chef's recommended banquet course \$95.00 per person (minimum two people)

Starters

味噌汁 Soya been soup

Misoshiru

揚げ出し豆腐 Deep fried bean curd topped with vegetable

Agedashi Tofu and mushroom sauce

海老しゅうまい Steamed prawn dumplings

Ebi Shumai

寿司刺身の盛り合わせ Combination of sushi and sashimi platter

Sushi and Sashimi

Main Dish

牛照り焼き Pan grilled beef in teriyaki sauce

Gyu Teriyaki

御飯 Steamed premium imported rice

Gohan

抹茶アイスクリーム Green tea ice cream

Matcha ice cream