

Entrees

Horenso Gomaae

Lightly cooked spinach in sesame seed sauce \$13.00

Green Salad

Mixed green salad \$14.50

Tempura

Deep fried prawns and vegetables \$27.00

Agedashi Tofu

Deep fried bean curd in vegetable and mushroom sauce \$20.00

Ebi Shumai

Steamed prawn dumplings (4) \$26.00

Tatsuta Age

Deep fried marinated chicken thigh pieces \$28.00

California Maki

Avocado and prawn roll (6) \$16.00

Sushi & Sashimi

ENTREES

Sushi

Varieties of fresh fish delicacies,
mostly prepared raw \$27.00

Sashimi

Thinly sliced fresh pieces of raw fish \$27.00

MAIN COURSES

Sushi

Main size of sushi with miso soup \$39.00

Sashimi

Main size of sashimi with miso soup
and a bowl of premium imported rice \$39.00

SUSHI & SASHIMI COMBINATION with miso soup

Small \$52.00

Medium \$93.00

Large \$135.00

Main Courses

The following dishes come with miso soup and premium imported rice.

Gyu Teriyaki

Grilled beef in teriyaki sauce \$42.00

Tori Teriyaki

Grilled chicken in teriyaki sauce \$42.00

Sake Teriyaki / Sake Shioyaki

Grilled salmon in teriyaki sauce OR pan fried with a sprinkle of salt \$42.00

Unajyu

Grilled eel with sweet soya sauce Served on a bed of rice \$45.00

Lunch Set Menu

Shisui

(pop-up limited menu)

Tempura, beef teriyaki, sushi, gomaae,
ankake prawn dumpling and rice with miso soup \$55.00

Sushi Korin

(pop-up limited menu)

Sushi, sashimi, tempura, gomaae and miso soup \$68.00

Vegetarian Bento

Tofu steak, vegetables in sweet vinegar, leaf salad, edamame,
vegetarian maki and miso soup \$43.00