



The name for the restaurant has been chosen to honour the renowned Edo period potter, Ogata Kenzan (1663-1743).

FULLY LICENSED OPEN: Lunch – Monday to Friday Dinner – Monday to Saturday OPENED IN 1981

10% Discount on Take Aways

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

Negi Gyunikumaki

Grilled thin slices of beef rolled with spring onion in teriyaki sauce \$35.00

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 flame grilled 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

Kenzan Gozen

Special two tiered lunch box.
Tempura, sashimi, sushi rolls, prawn dumplings and rice with miso soup \$49.00

Korin

Sashimi, small appetizers, prawn dumplings and a choice of teriyaki chicken OR beef with rice and miso soup \$53.00