

BEER 麦酒

Sapporo Premium Beer Tap 380ml 13.5

サッポロプレミアムビール生

Kirin Ichiban 330ml キリン一番絞り 8

James Boag's Light Beer 375ml 7

JAPANESE SAKE 日本酒

HOT or ROOM TEMPERATURE 燗もしくは常温

Hakushika Cho-Kara Hyogo 白鹿 超辛 兵庫

Super Dry 150ml 8 300ml 15

JYUN-MAI 純米 CHILLED 冷酒

Kikumamasamune Koujyou Hyogo 菊正宗 香醸 兵庫

Sweet Fruity 150ml 12 300ml 22 Btl 720ml 45

Ippin Salmon De Syn Ibaraki 一品サーモンDE 酒 茨城

Semi Dry Pair w/ seafood 150ml 13 300ml 24 720ml Btl 50

Naruto Tai Super Dry Tokushima 鳴門鯛 超辛口 徳島

Super Dry Rich 150ml 16 300ml 31 Btl 720ml 60

Choryu Taruzake Nara 長龍 樽酒 奈良

Yoshino Cedar Barrel Aged 150ml 16 300ml 31

JYUN-MAI GINJYO 純米吟醸 CHILLED 冷酒

Jyozen Mizu no Gotoshi Niigata 上善如水新潟

Smooth Dry 150ml 15 300ml 28 Btl720ml 60

Yuki no Bousha Gensh Akita 雪乃茅舎 原酒 秋田

Undiluted Rich 150ml 19 300ml 35 Btl720ml 80

JYUN-MAI DAIGINJYO CHILLED 純米大吟醸 冷酒

Kubota Junmai Daiginjyo Niigata 久保田純米大吟醸 新潟

Aromatic Refined 150ml 18 300ml 34 Btl720ml 80

Dassai 45 Yamaguchi 獺祭45山口

Aromatic Semi Dry 150ml 18 300ml 34 Btl720ml 80

SYO-CHU 焼酎

SYO-CHU ON THE ROCKS or COLD/HOT WATER

ロックもしくは水/お湯割り

Kurokirishima Sweet Potato 黒霧島さつまいも

60ml 9.5 Btl720ml 70

Kinmiya Sugarcane Molasses キンミヤ さとうさび糖蜜

60ml 8

Tantakatan Shiso 鍛高譚 紫蘇

60ml 9.5 Btl720ml 60

ADD A JAPANESE PICKLED PLUM \$1

PLUM & YUZU WINE 梅酒 柚子酒

ON THE ROCKS or SODA ロックもしくはソーダ

Choya Umesyu チョーヤ梅酒

Made from Syo-chu 60ml 9

Ippin Mito umesyū 一品水戸梅酒

Made from Sake 60ml 10 Btl 720ml 70

Ippin Yuzusyu 一品柚子酒

Japanese Yuzu citrus 60ml 10 Btl 720ml 65

CHU-HAI (SYO-CHU & SODA) & COCKTAIL

Lemon	10	Pink Grapefruit	10
Peach Iced tea	10	Gin Tonic	10
Moscow Mule	10	High Ball	10
Vodka & Gingerbeer		Whisky & Soda	
Samurai Rock	11	Rum & coke	10
Sake and shiso lime juice			
Mio	11	Puru puru peach	8
sake sparkling 150ml		peach jelly sake 190ml	
Takara syo-chu high Ball 350ml			10

JAPANESE WHISKY

ON THE ROCKS or STRAIGHT 30ml

ジャパニーズウイスキー

Suntory Toki	12	Suntory Toki high ball	13
Suntory Hibiki	25	Suntory Yamazaki	20
Suntory Yamazaki 12years	38		

WINE 葡萄酒

WHITE 白

glass 150ml Btl 750ml

Skipjack

10

43

Sauvignon Blanc. Marlborough New Zealand

Gran Sasso

N/A

45

Pinot Grigio. Terre Siciliane IGP. Italy

RED 赤

Paper Road

11

45

Pinot Noir. Wairarapa New Zealand

Epsilon

N/A

45

Shiraz Barossa Valley South Australia

CHAMPAGNE シャンパン

Lallier Réflexion R.020

N/A

140

Chardonnay Pinot Noir, Aÿ-Champagne France

BYO WINE ONLY \$6 per Glass

SOFT DRINKS ソフトドリンク

Coca-Cola

4

Orange Juice

5

Coke Zero

4

Sprite

4

Apple Juice

5

Ramune

6

Ginger Beer

6

S. Pellegrino

9

Calpis Water

4.5

sparkling water 750ml

Hot Green Tea

4.5

Cold Green Tea

4.5

Gen Mai cha

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SATURDAY SPECIAL LUNCH 魚食

Spicy Chicken Ramen 17

Egg noodles, chicken broth w/ slow cooked chicken & seasoned egg

Scallop Shio Butter Ramen 19

Egg noodles chicken broth w/ scallop & seasoned egg

Yakitori Soboro Don 17

A bowl of rice w/ negima, seasoned chicken mince & mild boiled Egg

Chirashi Sushi Bowl 18

Soy marinade diced cut fish, shiso on top of sushi rice

All dishes come with a complimentary salad

ADD SIDE

Smoked Edamame Beans 8

Charred soybeans

Chicken Karaage *8p 15

Deep fried chicken w/ original spice

Homemade Yaki Gyoza *5p 14

Chicken and pork dumplings w/ citrus soy chilli oil

Taro Chips *6p 7

W/ original spice

Saturday lunch tradings hours

12pm - 3pm (Last order at 2:30 pm)



Popular



Vegetarian



Spicy



Gluten-free



Gluten-free-available

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Dear Valued Customers

お知らせ

ALLERGY NOTICE

Please inform our staff of any allergies
We will do our best to meet your needs,
but we cannot accept responsibility for any adverse reactions



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SURCHARGE

Due to rising operation costs, we will be introducing a 5% surcharge
for dining in on Saturdays
1.8% of card surcharge will Apply ALL card

Birthday cake corkage : \$10 per cake

For groups larger than 10 people

We kindly request pre-orders and
require a minim spend of \$50 per person

TRADING HOURS

Monday to Saturday 5pm-10pm (Last order 9:30pm)

Saturday Lunch 12pm-3pm (Last order 2:30pm)

We may need to close the shop earlier, depending on the circumstances.

Thank you for your understanding.

Sunday and public Holiday closed

BOOKING POLICY

All seating is limited to 90 minutes; however, there is no time limit after 8 PM
or if no other customers have booked the table.

Bookings may be released after 15 minutes of NO SHOW

Walk-ins are welcome, subject to availability.

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RECOMMENDATION おすすめ FROM SUSHI BAR

King Fish chilli & coriander 🌶️ 19

Thinly sliced kingfish 8 pcs sashimi w/ citrus soy

🔥 King Fish Miso Ceviche 🌶️ GFA 19

Raw king fish marinated w/ miso sauce

Snapper white soy 16

Thinly sliced snapper 8 pcs w/ white soy vinaigrette

🔥 Sashimi Tacos *2p 🌶️ 15

Finely chopped salmon in a crispy taco shell tomato salsa

Salmon wasabi salsa 19

Finely sliced salmon 6 pcs sashimi w/ onion vinaigrette

FROM CHARCOAL GRILL

Miso Marinade Black Cod Lettuce wrap *2p GFA 14

Den miso marinated black cod over charcoal

Dry Aged Salmon Tail Skewer GFA 10

Himono (brine and dried) salmon over charcoal

🔥 Pork Belly Skewer Samjang Miso GFA 7

Pork belly skewer over charcoal

🔥 Scallop Miso Butter *2p 🌿 14

Charcoal grilled Hokkaido scallops in the shell w/ miso butter

Yakitori Bao *2p 12

Grilled chicken thigh wrapped bao bun

FROM HOT KITCHEN

Crispy Tofu Mushroom Ankake 14

Crispy 4pcs tofu in thick chicken broth

Fish wing Karaage chilli Amazu *2p 🌶️ 🌿 6

Deep fried fish wing w/ homemade sweet chilli sauce

Steamed sliced Wagyu beef sesame Dip 🌿 18

Sliced wagyu beef tofu, veggie, w/ sesame sauce

🔥 Prawn Shu-Mai *4p 14

Steamed minced prawn w/ citrus soy chili oil

Taro chips *6p 🌿 🌶️ 7

w/ original spice

🔥 Five spice calamari 🌶️ 🌿 12

Deep fried calamari five spice, roasted chilli coriander w/ Jalapeño vinegar



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SUSHI & SASHIMI 寿司 刺身

-  Assorted Today's Sashimi 9pcs 5kinds  29
Finley sliced daily selection of assorted sashimi
-  Assorted Omakase Nigiri Sushi 7pcs  30
Daily selection of 7pcs nigiri and egg omelette
-  Aburi Salmon Nigiri Teri Mayo 6pcs  21
Lightly seared salmon nigiri mayo & teriyaki

A LA CARTE

	Nigiri 2pcs	Sashimi 4pcs
Salmon 	9	18
Tuna 	9	18
King Fish 	9	18
Cuttlefish 	8	16
Eel *Grilled	12	25
Salmon Roe	11	20
Pickled Blue Mackerel 	8	16
King prawn 	9 (Large 1pc)	N/A
Soy Marinade Salmon Belly	10	N/A
Soy Marinade Tuna	10	N/A
Egg	5	8
Snapper 	8	16
Scallop 	9	18

*All Traditional Nigiri are served with Aka Syari (Red Vinegar Sushi Rice)



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SUSHI ROLL 卷物

Cut Roll (8pcs) Hand Roll

Salmon & Avocado 	12	10
Cooked Tuna & Avocado 	8	6
Teriyaki Chicken & Avocado	8	6
Chicken Katsu & Avocado	8	6
Fresh Tuna & Cucumber 	12	10
Dynamite Roll Spicy Tuna  Soy & chilli marinade raw tuna, chilli powder	12	10
Vege Roll Tempura asparagus, cucumber, avocado	8	6
Eel & Cucumber	12	10
 Tempura prawn & Avocado Roll	12	10
 Soft shell crab & Cucumber	15	N/A
California Roll Prawn, cucumber, avocado, egg	12	10

BABY ROLL (6PCS)

Cucumber  	4	Teriyaki Chicken	4
Avocado  	4	Plum and Shiso Cucumber 	4.5
Egg	4	Salmon 	6
Cooked Tuna 	4	Fresh Tuna 	6

SALAD

Green Salad 	6
Mixed salad leaf, w/ onion vinaigrette	
Mix Green With Seaweed	10
Mixed salad leaf & seaweed w/ onion vinaigrette	
Mix Green With Tofu 	10
Mixed salad leaf & tofu w/ onion vinaigrette	



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\$50 BANQUET PER PERSON


宴会

 **Smoked Edamame Beans**  
Charred soybeans

 **Sashimi Tacos** 
Finely sliced salmon in a crispy taco shell tomato salsa

 **Chicken Thigh Tare** 

Sasami Ume Mayo
Breast tenderloin w/ plum shiso mayo

 **Prawn Shu-mai**
Steamed minced prawn w/ citrus soy chili oil

 **Five Spice Calamari**  
Deep fried calamari five spice, roasted chilli coriander w/ Jalapeño vinegar

Grilled Rice Ball w/ Jin Soup
Crispy rice ball w/ soboro filling and rich chicken soup

Black Sesame Ice Cream

MINIMUM OF 4 PEOPLE



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NIBBLE おつまみ

COLD

	Tsukemono	8
	Cucumber, tomato, chinese cabbage	
	Fresh Cabbage 	8
	Marinade w/ salted sesame	
	Wagyu Beef Tataki Garlic Ponzu	20
	Charcoal seared rare wagyu 8 slices w/garlic ponzu	
	Pork Shabu Shabu Salad	14
	Cooked pork belly slice w/ sesame sauce	
	Scallop Jalapeño Vinegar  	18
	6 sliced fresh scallops w/ jalapeño vinegar chilli	
	Salmon Tataki  	22
	Flame touched sashimi w/ jalapeño vinegar	

HOT

	Smoky Edamame  	8
	Charred soybeans	
	Nasu Den Eggplant Miso  	7
	Deep fried eggplant w/ sweet miso	
	Chicken Nanban *8p	16
	Crispy fried chicken w/ tartar sauce and sweet vinegar	
	Chicken Karaage *8p 	15
	Deep fried chicken w/ original spice	
	Homemade Yaki Gyoza *5p	14
	Chicken and pork dumplings w/ citrus soy chilli oil	
	Dashi Maki Egg Omelet	14
	Japanese rolled omelet	
	Ebi Chili Mayo 	18
	5pcs tempura prawn tossed in spicy mayo amazu	
	Crab Flavoured Cream Croquettes *4p	12
	Crab flavoured cream croquettes w/ tonkatsu sauce	



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YAKITORI (1 skewer) 焼き鳥



TARE (TERIYAKI) or SALT

- | | |
|--|---|
|  Thigh  6 | Skin  5 |
|  Negima  6.5 | Breast  5 |
| Wing  6 | Breast Tenderloin  6 |
| Momo Negi Shio 6.5
Thigh w/ salt sauce shallot | Negima Miso 6.5
Thigh w/ leek w/ miso sauce |
| Mune-Mentai Mayo 6
Breast spicy cod roe | Sasami Ume Mayo 6
Breast tenderloin w/ plum shiso mayo |
|  Meatball w/ Mild Boiled Egg 7
Tsukune (homemade chicken meat ball) | |
| Meatball w/ Cheese 7
Tsukune (homemade chicken meat ball) | |

INNARDS (1 skewer)

- | | |
|-----------------|--|
| Gizzard 5 | Some innards may not be available
Please ask our staff!
Please choose Tare or Salt |
| Tail 5 | |
| Liver 4 | |
| Outside Skirt 4 | |
| Heart 4 | |

ASSORTED

- | | |
|---|--|
| Omakase 6 pcs Chef's Selection  25 | |
| Chef's selection of skewers 6 pcs | |
|  Premium Omakase 37 | |
| Chef's selection of skewers 6 pcs including wagyu beef, king prawn | |



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KUSHIYAKI (1 skewer) 串焼き

Quail Egg 	5
Perino Tomato w/ Camembert Cheese 	5
Asparagus Pork 	6.5
Shiitake Mushrooms Stuffed Chicken Mince *2p	6.5
Enoki Mushrooms Pork *2p 	5.5
 King Prawn 	8
 Wagyu Tri Tip 	12

VEGETABLES (1 skewer)

Asparagus 	4	Machi Rice Cake	5
Jalapeno  	4	Mochi w/ Cod Roe 	6
 Corn Butter	4	King Brown Mushrooms 	4
 Okura 	4		
Zucchini 	4		

STEAK

Chicken Steak w/ Green Salad	23
280g chicken thigh w/ green Salad and pickles	
Wagyu Sirloin Steak w/ Green Salad	35
110g Wagyu sirloin w/ green salad and pickles	
Teriyaki Salmon w/ Green Salad	32
140g Sashimi-grade salmon w/ green salad and pickles	



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NOODLE SOUP 麵類

Jin Soup

6

Rich chicken soup w/ meatballs

Grilled Rice Ball w/ Jin Soup

11

Crispy rice ball w/ soboro filling and rich chicken soup

Additional Rice Ball

6

Yasai Vege Soba

14

Thin udon noodles soup w/ vege & tofu

Tori Soba

17

Thin udon noodles in chicken broth with slow-cooked chicken

Spicy Chicken Ramen

17

Egg noodles in chicken broth with slow-cooked chicken & a seasoned egg

Scallop Shio Butter Ramen

19

Egg noodles in chicken broth with a scallop & a seasoned egg

STIR FRY NOODLES

Egg noodles w/ yakisoba sauce (savoury, slightly sweet and tangy)

Pork Yakisoba

17

Beef Yakisoba

17

Vege Yakisoba

14

Calamari Yakisoba

15



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RICE DISHES ご飯類

 Yakitori Soboro Don	17
A bowl of rice w/ negima, seasoned chicken mince & mild boiled egg	
Yakitori Oyako Don	20
A bowl of rice topped w/ chicken, egg	
Chicken Katsu Don	18
A bowl of rice topped w/ chicken katsu	
 Beef Don	18
A bowl of rice topped w/ sukiyaki beef mild boiled egg	
Chirashi Sushi	18
Soy marinade diced cut fish on top of sushi rice	
Fresh Salmon Don	22
Sliced salmon, prawn, egg, shiitake, fish roe on top of sushi rice	
Kama Meshi	22
Seasoned rice w/ chicken and vegetables Please allow approximately 30 min for preparation	
 Kani Tenshin Han	25
Soy marinade diced cut fish on top of sushi rice	
Steamed Rice	3
Miso Soup	3
Kids Don	6.5
Chicken thigh tare sauce	
Kids Noodle	10
Plain noodles w/ chicken broth	



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DESSERT 甘味

Black Sesame Mochi Ice

Black sesame ice cream wrapped in mochi

6

Green Tea Tiramisu

Japanese style tiramisu

8

Black Sesame Ice Cream 1 Scoop

4.5

Roasted Green Tea Ice Cream 1 Scoop

6

Birthday Cake Corkage \$10 Per Cake

EXTRA 50¢ EACH

Mayo

Wasabi

Chilli

Spicy Mayo

Pickled Ginger

Take Away Container

BYO WINE ONLY \$6 PER GLASS



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