

Our Japanese - Korean inspired menu is designed for sharing and is best enjoyed by ordering a selection of dishes for the table and adding more to order as needed. Our dish descriptions do not include all the ingredients used to make the dish, therefore, if you have food allergies please speak with staff before ordering.

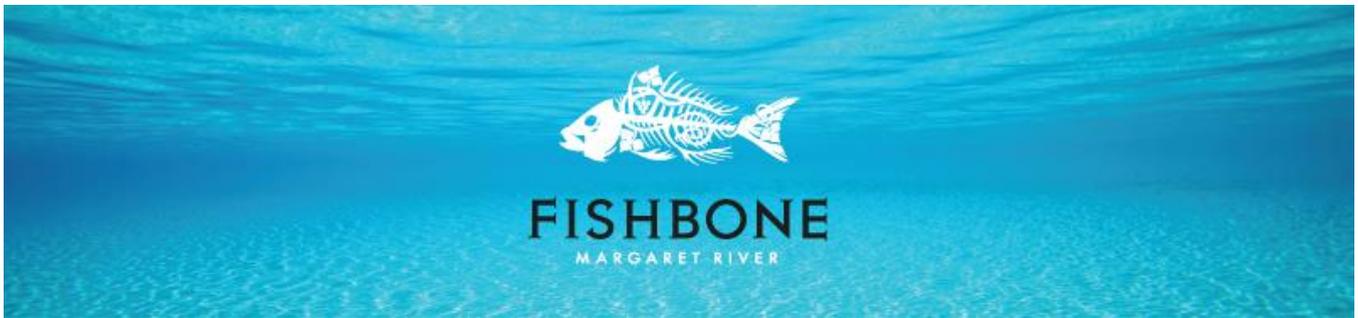
SMALL DISHES

Edamame	\$6.5/\$13
<i>Lightly salted young Japanese soybeans or Try our Spicy Edamame! (GF/V)</i>	
Gyoza	\$21.00
<i>Japanese pan-fried dumplings (V)</i>	
Beef Tataki	\$23.00
<i>Seared Margaret River Wagyu beef, ponzu, onions, fried shallot (GF)</i>	
Karaage Chicken	\$13/\$24
<i>Japanese style deep-fried free-range chicken (GF)</i>	
Sashimi	\$25.00
<i>Daily selection of fresh Sashimi with pickled ginger, lemon, wasabi (GF)</i>	
Tempura	\$20.00
<i>Deep fried assorted vegetables in a light crispy batter, panko crumbed prawn, veggie fritter served with Ztuyu (VO)</i>	
Panko Crumbed Prawns	\$10.00
<i>Deep fried panko prawn, 2pcs, with wasabi aioli</i>	
Wakame Salad	\$9.00
<i>Seasoned seaweed salad (V/GF)</i>	
Squid Salad	\$10.00
<i>Pickled squid salad</i>	
Kimchi	\$9.00
<i>Spiced and fermented cabbage (V/GF)</i>	
Miso Soup	\$5.00
<i>Traditional Japanese seafood and soybean stock-based soup (GF)</i>	

RICE DISHES

Spicy Pork Don	\$26.00
<i>Rice bowl topped with simmered pork, onion, cabbage in a spicy sauce. It's hot! (GF)</i>	
Beef Gyudon	\$26.00
<i>Japanese style rice bowl, shredded beef and onion simmered in Ztuyu, served over rice with pickled ginger and spring onion</i>	

**GF – Gluten Friendly, *GFO – Gluten Friendly Option Available on request, V- Vegan, VO - Vegan Option Available on request.*



SALADS & BOWLS

Yuzu Soba Salad	\$20.00
<i>Green Tea Soba noodles, capsicum, beans, red onion, cucumber, carrot, yuzu sesame dressing (V)</i>	
Seafood Poke Bowl	\$27.00
<i>Assorted seafood, wakame, rice and tossed garden salad with teriyaki sauce (GF)</i>	
Miso Dengaku	\$24.50
<i>Lightly deep-fried eggplant with caramelized miso sauce on top of a seasonal garden salad (V/GF)</i>	
Bibimbap	\$21.00
<i>Korean rice bowl with mixed assorted vegetables, gochujang sauce. Add Bulgogi beef \$5 (VO/GF)</i>	
Crispy Tofu Salad	\$24.50
<i>Lightly deep-fried silken tofu with a seasonal garden salad, miso-balsamic dressing (V/GF)</i>	

SUSHI ROLLS

	<i>Half (4) / Full (8)</i>
Teriyaki Chicken	\$16/\$29
<i>Chicken, avocado, cucumber, carrot, teriyaki sauce, mayo, sesame seeds (GF)</i>	
Fiery Katsu	\$16/\$29
<i>Chicken, avocado, spicy mustard mayo, parmesan, spicy tomato, dried chilli (GFO)</i>	
Mad Tuna	\$17/\$30
<i>Spicy Tuna, cucumber, cream cheese, carrot crunch, spring onion, fish roe (GF)</i>	
Double Salmon	\$17/\$32
<i>Salmon, avocado, onion, spring onion, fish roe, teriyaki sauce, mayo (GF)</i>	
Volcano	\$16.5/\$30
<i>Panko prawn, avocado, cream cheese, tempura crunch with super-hot mayo, fresh chilli</i>	
Inaka Maki	\$15/\$28
<i>Asparagus, avocado, cucumber, carrot, lettuce, inari, sesame seeds, spicy miso sauce (GF/V)</i>	
Yasai	\$15/\$28
<i>Tempura veggie fritter, cucumber, carrot, lettuce, tempura crunch, teriyaki sauce, sesame seeds (V)</i>	
Nigiri	\$23.00
<i>6 pieces of hand crafted nigiri sushi. Salmon, avocado + prawn + tuna + scallop + omelette + inari pouch (GF)</i>	

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**All our food is prepared in our small multi-ingredient kitchen where allergens are present. Please note, while we take every step to minimize the risk of cross-contamination, we cannot guarantee that any food item is free of any specific allergen as any dish may contain traces of our entire menu which is produced in the same kitchen.*