



*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**

<b>Edamame</b>	\$7/\$14
<i>Lightly salted young Japanese soybeans or try our Spicy Edamame! (GF/V)</i>	
<b>Gyoza</b>	\$21.50
<i>Japanese pan-fried dumplings</i>	
<b>Beef Tataki</b>	\$23.50
<i>Seared Margaret River Wagyu beef, ponzu, onions, fried shallot (GF)</i>	
<b>Karaage Chicken</b>	\$14/\$25
<i>Japanese style deep-fried free-range chicken (GF)</i>	
<b>Age-Dashi Tofu</b>	\$16.50
<i>Deep-fried tofu in a seafood stock-based soup with fish flakes and spring onion</i>	
<b>Bulgogi Fries</b>	\$16.50
<i>Fries topped with Bulgogi beef, onion, spicy mayo, spring onion (GF)</i>	
<b>Sashimi</b>	\$15/\$26
<i>Fresh Salmon Sashimi with pickled ginger, lemon, wasabi (GF)</i>	
<b>Panko Crumbed Prawns</b>	\$11.50
<i>Deep fried panko prawn, 2pcs, with wasabi aioli</i>	
<b>Wakame Salad</b>	\$10.00
<i>Seasoned seaweed salad (V/GF)</i>	
<b>Squid Salad</b>	\$11.00
<i>Pickled squid salad</i>	
<b>Kimchi</b>	\$10.00
<i>Spiced and fermented cabbage (V/GF)</i>	
<b>Miso Soup</b>	\$5.00
<i>Traditional Japanese seafood and soybean stock-based soup (GF)</i>	

**SALADS**

<b>Prawn Salad</b>	\$27.50
<i>Lightly battered prawns tossed in a sweet mayo over a garden salad with sesame dressing (GFO)</i>	
<b>Miso Dengaku</b>	\$25.50
<i>Lightly deep-fried eggplant with caramelized miso sauce on top of a seasonal garden salad (V/GF)</i>	

*\*GF – Gluten Friendly, \*GFO – Gluten Friendly Option Available on request, V- Vegan, VO - Vegan Option Available on request. Please note a 15% surcharge applies on public holidays.*



**RICE & NOODLE DISHES**

<b>Spicy Pork Don</b>	\$26.00
<i>Rice bowl topped with simmered pork, onion, cabbage in a spicy sauce. It's hot! (GF)</i>	
<b>Curry Rice</b>	\$26.00
<i>Japanese Curry (veggie fritters, panko prawns or katsu chicken) served with rice and pickled radish (VO)</i>	
<b>Tempura Udon</b>	\$26.50
<i>Udon noodles in a stock-based soup served with panko prawns &amp; tempura vegetables</i>	
<b>Teriyaki Chicken Katsu</b>	\$25.00
<i>Panko crumbed chicken katsu, teriyaki sauce with rice and shredded cabbage</i>	

**SUSHI ROLLS**

	<i>Half (4)/ Full (8)</i>
<b>Teriyaki Chicken</b>	\$16/\$29.5
<i>Chicken, avocado, cucumber, carrot, teriyaki sauce, mayo, sesame seeds (GF)</i>	
<b>Fiery Katsu</b>	\$16/\$29.5
<i>Chicken, avocado, spicy mustard mayo, parmesan, spicy tomato, dried chilli (GFO)</i>	
<b>Bulgogi Barbeque</b>	\$17/\$32
<i>Marinated Wagyu beef, lettuce, cucumber, onion, spring onion (GF)</i>	
<b>Double Salmon</b>	\$17/\$32
<i>Salmon, avocado, onion, spring onion, fish roe, teriyaki sauce, mayo (GF)</i>	
<b>Volcano</b>	\$16.5/\$31
<i>Panko prawn, avocado, cream cheese, tempura crunch with super-hot mayo, fresh chilli</i>	
<b>Rainbow</b>	\$17/\$32
<i>Panko prawn, avocado, salmon, tuna, roasted eel, ginger, spring onion, teriyaki sauce</i>	
<b>Inaka Maki</b>	\$15.5/\$28
<i>Asparagus, avocado, cucumber, carrot, lettuce, inari, sesame seeds, spicy miso sauce (GF/V)</i>	
<b>Yasai</b>	\$15.5/\$28
<i>Tempura veggie fritter, cucumber, carrot, lettuce, tempura crunch, teriyaki sauce, sesame seeds (V)</i>	

*\*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.*

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