

**LUNCH SPECIAL****LUNCH SET MENU***sushi or sashimi set with appetizer, miso soup, salad, cold soba noodle or rice*

<b>Sashimi Set</b>		22.90
<b>Sushi Set</b>		24.90
<b>Sushi -Sashimi Set</b>		25.90

*lunch set with selected sashimi, side dishes, miso soup and rice*

<b>Ume Set</b>	chicken teriyaki, sashimi, salad, side dish	17.90
<b>Take Set</b>	pork belly, sashimi, salad, side dish	19.90
<b>Matsu Set</b>	beef teriyaki, sashimi, salad, side dish	22.90
<b>Yasai Set (V)</b>	age dashi tofu, salad, vegetable spring roll	18.90
<b>Salmon Set</b>	grilled salmon, salad, side dish, sashimi by chef	26.90
<b>Unagi Set</b>	teriyaki eel, salad, side dish, sashimi by chef	26.90
<b>Miso Black Cod Set</b>	grilled miso black cod, salad, side dish, sashimi by chef	31.90

**DONBURI (RICE DISHES)** *served with miso soup*

<b>Tori Teri Don (GF)</b>	chicken cutlets with teriyaki sauce on steamed rice	9.90
<b>Crispy Chicken Plate</b>	crispy chicken with homemade sauce on rice plate	12.90
<b>Tori Katsudon</b>	crumbed chicken with steamed egg on rice	12.90
<b>Oyako Don</b>	chicken, mushroom and onion with special sauce and steamed egg topping on rice	12.90
<b>Curry Don</b>	Japanese style curry with chicken or beef on steamed rice	12.90
<b>Vege Curry Don (V)</b>	Japanese style curry with vegetables on rice	9.90
<b>Tofu &amp; Veg Don (V)</b>	tofu & vegetable on rice	9.90
<b>Pork Belly Don</b>	slow cooked pork belly with vegetables on steamed rice	14.90
<b>Gyudon</b>	beef, mushroom & onion with special sauce on rice	14.90
<b>Unagi Don</b>	Japanese grilled eel on rice	23.90

<b>GYOZA</b>	 <i>Japanese dumpling</i>	E(5pcs)	M(10pcs)
<b>Vegetable (V)</b>	pan fried Japanese vegetables dumpling	6.50	10.90
<b>Prawn/Pork</b>	pan fried Japanese prawn/pork dumpling	7.50	12.90

Items identified with the (GF) (V) can be modified to suite dietary requirements. Please advise staff if you have dietary needs.

**SIDE DISHES**

<b>Takoyaki</b>	octopus ball served with shaved bonito	9
<b>Age dashi tofu</b>	deep fried bean curd with dashi source	10
<b>Okonomiyaki</b>	Japanese style pancake make with assorted seafood & veg	16
<b>Edamame (V)</b>	steamed soy beans, lightly salted	9
<b>Spring Roll</b>	homemade seafood prawn & scallop spring roll 4pcs	12
<b>Gyu Tongue</b>	thinly sliced ox tongue grilled on the teppan with beef sauce	16
<b>Miso Eggplant</b>	grilled eggplant with miso sauce	15
<b>grilled scallop</b>	sashimi grade scallop grilled with sweet mayo sauce	16
<b>soft shell crab</b>	tempura soft shell crab served with ponzu sauce	22

**NOODLE & RICE**

<b>Tokyo Shoyu Ramen</b>	pork /chicken, spring onion, wakame, ajitama egg	16
<b>Tonkotsu Ramen</b>	pork bone broth ramen noodle with sesame oil or	17
<b>Red/Black</b>	chilli oil	
<b>Tempura Udon</b>	batter fried prawn on the hot soba soup or cold soba	17
<b>Yaki Udon</b>	pan fried udon noodle with chicken, prawn, vegetables	19
	topping with tonkatsu sauce, mayo, dry bonito	

**SUSHI & SASHIMI***(GF with gluten free soy sauce)*

<b>5 Kinds of Sashimi (GF)</b>	18pcs assorted sashimi by chef	32
<b>Chef's Special (GF)</b>	28pcs assorted sashimi by chef	42
<b>Salmon Tataki</b>	seared salmon with wasabi dressing, served with	17
	avocado, seaweed salad	
<b>Tuna Tataki</b>	tuna carpaccio style with yuzu soy source	18
<b>Vege Maki (V) (GF)</b>	sushi roll with tofu, carrot ,mushroom, avocado & mayo	16
<b>California Roll (GF)</b>	roll with avocado, crab sticks, cucumber, mayo, tobiko	14
<b>Spicy Tuna roll</b>	raw tuna, avocado with special spicy sauce	18
<b>Salmon Aburi Sushi</b>	4 pcs salmon nigiri sushi	17
<b>Salmon Lover</b>	inside out salmon sushi roll covered with salmon torched	22
<b>Lobster Maki</b>	roll with lobster meat, egg, covered with torched salmon	25

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