

RAMEN & UDON

Tonkotsu Ramen 13.90

Milky broth ramen with chashu, marinated egg, bamboo shoots, black fungus, and spring onion.

Shoyu Ramen 13.90

Clear soy broth ramen with chashu, marinated egg, bamboo shoots, black fungus, and spring onion.

Shoyu Veggie Ramen (v) 12.90

Clear soy broth ramen with tofu, marinated egg, bamboo shoots, black fungus and spring onion.

Veggie Curry Udon (v) 12.90

Curry on udon with veggie croquettes and spring onion.

Karaage Chicken Ramen 13.90

Milky broth ramen with marinated egg, bamboo shoots, black fungus, spring onion and Japanese fried chicken on side.

Pork katsu Ramen 14.90

Milky broth ramen with marinated egg, bamboo shoots, black fungus, spring onion and crispy pork katsu on side.

Add - Ons:		Chashu	3.00
Marinated egg	2.00	Bamboo shoots	1.50
Seaweed	1.00	Ramen/Udon	3.00
Black Fungus	1.00	Rice	3.50

Chef's Special

Wagyu Don 16.90

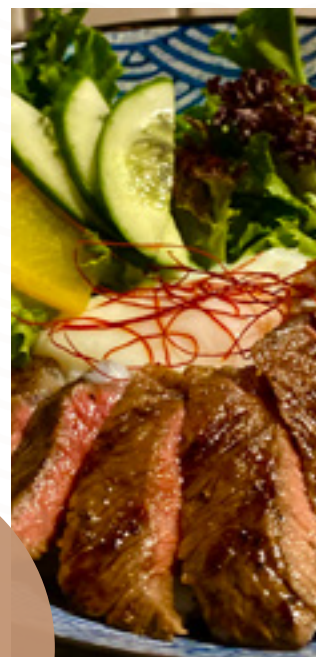
Grilled Wagyu, onsen egg and mixed salad served on Japanese premium rice.

Sashimi Don 14.90

Selections of sashimi comes with refreshing mixed salad served on sushi rice.

Extras:

Pork katsu	7.00
Karaage chicken	7.00
Teriyaki chicken	8.00
Crumbed prawn	7.00
Teriyaki salmon	7.00
Miso Soup	3.50



Lunch Combo

add \$1

For A Canned Drink

(Coke/Coke Zero/Fanta/
Lemonade or Green tea)

RICE

Pork Katsu with Curry 13.90

Crispy pork katsu served with japanese curry and mixed salad with yuzu dressing.

Crumbed Prawn with Curry 13.90

Crumbed prawn served with japanese curry and mixed salad with yuzu dressing.

Teriyaki Grilled Salmon 14.90

Chargrilled salmon with house made teriyaki sauce and side of mixed salad with yuzu dressing.

Teriyaki Chicken 13.90

Grilled chicken with house made teriyaki sauce and mixed salad on side with yuzu dressing.

Karaage Chicken 13.90

Traditional japanese fried chicken and side of mixed salad with yuzu dressing.

Agedashi Tofu*vegetarian option available 13.90

Fried tofu served with stir fried vegetables in agedashi sauce topped with bonito flakes.

S E T M E N U

Basic Set

Edamame
M7 Oyster blade
M7 Tri Tip
Pork Belly
Japanese Rice
Miso Soup

\$69 for 2 Pax

Premium Set

Edamame
Fresh Oyster
Assorted Sashimi of the day
M9 Oyster Blade
M9 Karubi
M9 Tri Tip
Japanese Rice
Miso Soup

\$109 for 2 Pax

Deluxe Set

Edamame
Fresh Oyster
Assorted Sashimi of the day
M9 Cap Eye
M9 Oyster Blade
M9 Karubi
M9 Tri Tip
M7 Scotch Fillet
Pork Belly
Japanese Rice
Miso Soup

\$199 for 4 Pax

APPETIZERS

Edamame (v)	6
Chawanmushi	6.9
Grilled house-made Wagyu Gyoza	15.9
Waygu Tataki	20
Takoyaki	7
Veggie Okonomiyaki	7
Crab Claw	6
Calamari Ring	9.9
Veggie Spring Roll (v)	6
Gobo Chips (v)	7

RAW

Salmon	12.9	Tuna	12.9	Scallops	12.9
Aburi waygu foie gras sushi (2pcs)					22
<i>Seared Marble 9+ Wagyu, foie gras</i>					
Sashimi Deluxe					32.9
<i>Assorted Sashimi of salmon, tuna, scallop and Akagai</i>					
Fresh Oyster with Ponzu Jelly					3/pc
Half doz Oyster					15.9
One doz Oyster					28

SALAD

Calamari Salad	14.9
<i>Fried calamari with garden salad tossed with apple, grapes, and pepitas</i>	
Crispy Kale Salad	13.9
<i>Crispy kale served with yuzu infused yoghurt, apple, cucumber, pine nuts and cranberry</i>	

SOUP

Miso soup (2-4pax)	13.9
<i>Miso soup serve with mix vegetables and tofu.</i>	
Oden Pot	16.9
<i>One-pot dishes in light-soy dashi broth with assorted skewers like fishcakes, daikon, cabbage, konjac, shiitake.</i>	

WAGYU

	M7	M9
Cap Eye Rare cuts from the eye of every Rib with most tender, succulent and high marble meat	27	37
Oyster Blade Rare cuts from beef shoulder. It has rich flavour, tender and well marbled	27	37
Scotch (150g) Ribeye without bones, flavourful and tender	30	40
Chuck Tail Flap Boneless chuck Rib meat. Richly flavoured, fine textured and high marbled	27	37
Tri-Tip Triangular Cuts from the bottom part of sirloin, nice beef taste and tender chew	25	34
Karubi Extracted from the brisket, high quality cut with abundance of marbling	27	37
Skirt Diaphragm muscle cuts called, "outside skirt" with Intensely beefy flavour	23	34

OTHERS

Ox-tongue 19 Thin cut Ox-tongue served with spring onion, salt and pepper	Veggie platter 18.9 Assorted Vegetables served with Garlic, Sea Salt & Black pepper.
Premium Ox-tongue 22 Thick cut Ox-tongue served with spring onoin, salt and pepper	Button Mushroom 6 Served with Garlic oil, Sea salt & Black Pepper
Pork Belly 16 Thinly sliced pork belly served with garlic oil	Pumpkin 6 Served with Garlic oil, Sea salt & Black Pepper
Scallop (4pcs) 15.9 Hokkaido Scallops serve with garlic butter.	Asparagus 8 Served with Garlic oil, Sea salt & Black Pepper
Tiger Prawn (4pcs) 18.9 Australian Black tiger Prawn.	Corn 6 Served with Garlic oil, Sea salt & Black Pepper
	Eggplant 6 Served with Garlic oil, Sea salt & Black Pepper
	Sweet Potato 6 Served with Garlic oil, Sea salt & Black Pepper
	Zucchini 6 Served with Garlic oil, Sea salt & Black Pepper
	Cos Lettuce 6 whole fresh cos lettuce

Sparkling & Champagne

Morgan's Bays Sparkling Cuvée, South Australia

8/28

Refreshing effervescent flavours, zesty and bitter lemon taste with amazing bubbly that gives you a "feelgood" mood when drinking it. Smooth almost soft champagne taste with no bitter after taste.

Da Luca Prosecco DOC, Veneto

38

Fresh, zingy citric flavours with attractive palate weight rounded by balanced fruit sweetness. Long, persistent with pineapple notes and a clean mouthwatering finish.

Chandon Brut, Victoria

50

An Aussie classic and an all time favourite amongst lovers of quality bubbles. Gently creamy texture, zesty acidity and complex hints of nougat lead to a long, dry and refreshing finish.

ROSÉ

Marty's Block Rose

8/32

Pale coral pink in color with enticing aroma of freshly picked strawberries, Turkish delight Light bodied, fine texture and a fresh, dry finish.

WHITE WINE

Seppelt The Drives Chardonnay NV, Victoria

8/36

The nose displays aromas of white peach, and melon combined with oatmeal and sweet toasty oak. Balanced, medium-bodied with juicy stone fruit flavours and a touch of subtle oak combined with a good acid backbone and a generous, well rounded and zesty finish.

821 South Sauvignon Blanc, Marlborough

10/38

Ripe lemon citrus notes, and a hint of vibrant passionfruit & basil. Mouth-wateringly zesty, the palate is laden with concentrated blackcurrant leaf, a hint of classic cut-grass and green melon.

T'Gallant Pinot Grigio, Mornington Peninsula

10/38

Crisp and zesty, this Pinot Grigio has aromas of nashi pears and candied citrus with a crenchy citrus finish.

Charles Smith Kung Fu Girl Riesling, Washington

48

White peach, mandarin orange and apricot are delivered with a core of minerality that make the wine shimmer with energy and freshness. Another epic vintage of Kung Fu Girl.

Red Wine

Morgan's Bays Shiraz Cabernet, South Australia

8/30

Beautifully lifted tropical & citrus fruit aromas with subtle herbaceous notes. The fresh, bright and crisp finish.

Austins & Co 6Ft6 Pinot Noir, Moorabool Valley

10/38

A classic Pinot Noir with bright cherry and red plum flavours, just a hint of earth, a nuance of vanilla and dark chocolate upon a silky-smooth palate.

Boucher Shiraz, Heathcote

11/42

Hint of pepper, cinnamon, raspberry and violets. Medium bodied displaying subtle spice and blueberry. The grapes are handpicked, open fermented and finished with minimal filtration to retain colour and flavour.

Wynns The Gables Cabernet Sauvignon 2017, Coonawarra

50

Dark cherry and fragrant dusty spices, with lingering sage and thyme notes. Classic cedar, tobacco and blackberry flavours with soft but succulent acid and superfine tannins. An elegant and detailed expression of Cabernet that is seamless and persistent.

Soul Growers Provident Shiraz, Barossa Valley

55

The Provident Shiraz delivers a classic Barossan style with depth, richness and elegance held by silky tannins and long finish.

S A K E



House Sake "Hkutsuru Junmaishu" 180ml

8

*Well-matured sake with full-bodied taste and mellow reverberation.
Serve warm or room temperature.
ALC: 15%*



Junmai "Gekkeikan" 180ml

13.5

*Sake that made entirely from water, rice and koji. Strong, full body
rice flavour.
Serve chilled, room temperature or warm.
ALC: 13%*



Junmai Ginjo "Shimantogawa" 300ml

23

*Nice balance of medium body sake. Refined and invigoratingly light,
slightly bitter.
Serve chilled or room temperature
ALC: 15%*



Funaguchi Ichibanshibori 200ml

25

*Unpasteurized, undiluted sake and canned as soon as it is pressed
which preserves the fresh fruity aroma and rich full-bodied flavour.
Serve chilled.
ALC: 19%*

S A K E



Ginjo Genshu "Sakuramasamune" 300ml/720ml

32/78

As a genshu(pure sake), this sake is undiluted so the alcohol content is higher than the usual sake. Rich in umami flavour.

Served chilled or room temperature.

ALC: 18.5%



Junmai Nigori "Kunizakari Nota-Bozu" 300ml

38

Nigori sake infused with charcoal made from bamboo. A very Unique, and silky taste.

Serve chilled.

ALC: 12%



Junmai Daijingo "Sakuramasamune" 500ml

55

Brewed from Yamadanishiki, the best rice for sake making. A refreshing aroma, balanced in the umami flavour of rice with a gentle aroma.

Serve chilled or room temperature.

ALC: 15.5%



Junmai Ginjo "Kokuryu Jungin" 720ml

98

An elegant and clean sake with silky, fruity characteristics. The harmony of taste and fragrance creates a depth of flavour- rich, dynamic and mysterious.

Serve chilled.

ALC: 15%

Fruit Liqueur Sake



Shiroi Litchi Sake (60ml/720ml)

8/69

A milk-based liqueur, exuberant lychee Kawaii "white series" with a sense of fruit juice. Unique body feeling, distinctive taste and fruity flavor.

ALC: 6%

**Serve on the rocks*



Choya Umeshu (60ml)

8

Umeshu(plum wine) is a Japanese liqueur that is made from unripe Ume fruit that is steeped in Shochu and sugar. The sweet and sour liqueur.

ALC: 15%

**Serve on the rocks or with soda.*



Aragoshi Ringo Liqueur (60ml)

11

An umeshu type premium liqueur which utilizes fresh Japanese Fuji apple puree instead of the ume plum, for a sweeter more refreshing sake.

ALC: 7%

**Serve on the rocks*



Nakano Shuzo Yuzu Sake 300ml

26

Refreshing and unique Yuzu citrus infused sake.

Made using all natural Japanese citrus fruit with delight.

ALC: 5%

**Serve chilled, on the rocks or with soda.*

Sparkling Sake



Awayuki Sparkling sake 300ml

24

Awayuki is a sparkling Junmai sake. Sparkling Sake with gently ricey sweet and refreshing acid.

ALC: 5.5%

**Serve chilled*

COCKTAILS

Aperol Spritz	11
<i>Aperol, Prosecco, Orange, and soda water.</i>	
Espresso Martini	13
<i>Espresso, Vodka and Kahlua</i>	
Pimms in Jugs	35
<i>Pimms, Strawberry, Oranges, Cucumber, Mints, ginger ale and lemonade</i>	

BEER

Suntory Premium Malt's	12
Sapporo	9
Asahi Super Dry	9
Asahi Super Dry BLACK	10.5
Peroni Red Lager	8

CIDER

Somersby Apple Cider	9
Lychee Gold Cider Low alc 1.1%	8
Lychee Gold Cider Premium 8%	10

Non - Alcoholic Mix

Nobi's Fruit Tea (Hot /Cold)	6.9
Premium Oolong, lime, oranges, apple, passionfruit, lemon & honey	
Peachee Lychee Frizz	6.9
Peach and Lychee with soda water	
Mango-Raspassion Mojito	6.9
Lime, Mint, Raspberry with a twist of Mango & Passion fruit	
Le-Yuzu Float	6.9
Honey yuzu with soda topped with a scoop of yuzu sorbet	
Kin-Kan Punch	6.9
Kumquat, Honey and Rosemary	
Lemon, Lime and bitters	6

OTHERS

Green Tea(hot/cold)	3
Coke	3
Coke Zero	3
Fanta	3
Lemonade	3
Calpis Water/ Soda	5
Sparkling water	4
Orange Juice	6
Watermelon Juice	6

DESSERTS

Matcha ice cream	5
Yuzu Sorbet	5
Cheese Cake (Matcha/Original)	5.5
Daifuku (Seasonal Flavour)	5.5