

bowls & sets

available lunch only

wagyu donburi	stir-fried wagyu strips, broccolini, coleslaw, pickles, rice	24
sashimi bimbimbam	assorted sashimi, cucumber, avocado, wakame, carrot, sesame oil, rice	26
miso salmon donburi	NZ ora king salmon, yuzu miso, broccolini, coleslaw, pickles, rice	28
wagyu set	stir-fried wagyu strips, sashimi, pickles, salad, rice	34
sashimi set	assorted sashimi 10pcs, pickles, salad, rice	36
miso salmon set	NZ ora king salmon, yuzu miso, baby cos, quinoa, sashimi, pickles, salad, rice	38
onsen egg	63°C soft-cooked onsen egg	3

a la carte

oyster	natural/japanese vinaigrette, salmon roe, chives	6
miso soup	miso, dashi broth, tofu, wakame, shallots	3
edamame	green soy beans, salt (chilli optional)	8
cucumber salad	pickled cucumber, bonito flakes, shio kombu, sesame oil	10
wakame	seaweed, cucumber, cos lettuce, sesame, radish	10
coleslaw	cabbage, carrot, sesame mayo, sweet soy	10
goma-ae	blanched spinach, sesame tamari	12

sashimi small/deluxe	sashimi 10pcs / 20pcs	28/55
wagyu tataki	lightly seared rare wagyu, tamari ponzu, shiso cress, sesame oil	28
sushi combo	assorted nigiri 6pcs	28
sashimi tacos	tuna, salmon, avo, yuzu granita, sesame oil, shiso cress, cucumber	30
sushi + sashimi	sashimi 10pcs, nigiri 8pcs	65
sashimi omakase	chef’s selection of assorted sashimi, fresh oysters	138

vegie crunch roll	steamed sweet potato, avo, cucumber, sweet soy, honey mayo	22
tiger roll	ebi prawn, avo, cucumber, sweet soy, honey mayo	24
ocean roll	fresh & seared salmon, cucumber, avo, sweet soy, honey mayo	24
wagyu roll	stir fried wagyu strips, seared rare wagyu on top, avo, sautéed onion, shallots, yakiniku sauce, honey mayo	24

yuzu chicken	dry aged chicken with shio koji marinade, yuzu emulsion, grilled shallot, lemon	35
duck teriyaki	oven roasted duck marinated in tamari soy and asian spices, served medium, mizuna, umeboshi teriyaki, pumpkin purée	39
grilled murray cod	dry aged murray cod, grilled over a charcoal hibachi, yuzu kosho butter, vongole, green her oil	40
miso salmon	oven roasted NZ ora king salmon, served medium, grilled baby cos lettuce, yuzu miso glaze	44
wagyu steak	grilled wagyu striploin MBS 7+, served medium rare, shio koji, shiitake mushrooms, yakiniku sauce, chives, wasabi	MP
broccolini	grilled broccolini, miso butter, sunflower seeds	15
steamed rice	white or brown	3