

# DEGUSTATION MENU

SET MENU FOR MINIMUM OF TWO PEOPLE

## **YŪSHOKU**

**8 COURSE MENU (VEGETARIAN OPTION AVAILABLE)**

**\$72PP**

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EDAMAME

ASSORTED SASHIMI served with soy sauce and wasabi

ASSORTED MAKI AND NIGIRI SUSHI served with soy sauce and wasabi

TEMPURA PRAWN AND SEASONAL VEGETABLES

GYOZA pan-fried pork and vegetable dumplings

MISO SOUP

TEPPANYAKI WITH A SIDE OF JAPONICA RICE AND SEAWEED SALAD

-GYUNIKU Teppanyaki beef tenderloin

Or

-SAKE Teppanyaki Atlantic salmon

CHOCOLATE AND FRUIT FONDUE selection of fresh seasonal fruit

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**ADDITIONAL 15% SURCHARGE ON PUBLIC HOLIDAYS**

**SORRY NO SEPARATE ACCOUNTS**

# DEGUSTATION MENU

SET MENU FOR MINIMUM OF TWO PEOPLE

## **GŌRUDO**

**10 COURSE MENU (VEGETARIAN OPTION AVAILABLE)**

**\$89PP**

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EDAMAME

ASSORTED SASHIMI served with soy sauce and wasabi

ASSORTED MAKI AND NIGIRI SUSHI served with soy sauce and wasabi

TEMPURA PRAWN AND SEASONAL VEGETABLES

GYOZA pan-fried pork and vegetable dumplings

TERRIYAKI CHICKEN

TEPPANYAKI BROCCOLINI

MISO SOUP

TEPPANYAKI WITH A SIDE OF JAPONICA RICE AND SEAWEED SALAD

-GYUNIKU Teppanyaki beef tenderloin

Or

-SAKE Teppanyaki Atlantic salmon

CHOCOLATE AND FRUIT FONDUE selection of fresh seasonal fruit

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# DEGUSTATION MENU

SET MENU FOR MINIMUM OF TWO PEOPLE

**ŌKU NO**                      **12 COURSE MENU (VEGETARIAN OPTION AVAILABLE)**                      **\$109PP**

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EDAMAME

ASSORTED SASHIMI served with soy sauce and wasabi

ASSORTED MAKI AND NIGIRI SUSHI served with soy sauce and wasabi

TEMPURA PRAWN AND SEASONAL VEGETABLES

GYOZA pan-fried pork and vegetable dumplings

TEPPANYAKI OYSTER AND HOTATEGI Scallop

TERRIYAKI CHICKEN

TEPPANYAKI BROCCOLINI

TEPPANYAKI IKA local squid

MISO SOUP

TEPPANYAKI WITH A SIDE OF JAPONICA RICE AND SEAWEED SALAD

-GYUNIKU Teppanyaki beef tenderloin

Or

-SAKE Teppanyaki Atlantic salmon

CHOCOLATE AND FRUIT FONDUE selection of fresh seasonal fruit

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# SUSHI MAKI

Hand Rolled Sushi

<b>ABURI SALMON WITH AVOCADO</b>	<b>\$15.5</b>
<b>PRAWN TEMPURA ROLL</b> INSIDE OUT WITH TOBIKO	<b>\$13.5</b>
<b>CALIFORNIA ROLL</b> INSIDE OUT WITH TOBIKO OR SESAME	<b>\$10</b>
<b>TERIYAKI CHICKEN ROLL</b>	<b>\$8</b>
<b>TEKKA RAW TUNA ROLL</b>	<b>\$8</b>
<b>SAKE RAW SALMON ROLL</b>	<b>\$8</b>
<b>KAPPA CUCUMBER ROLL</b>	<b>\$6</b>
<b>AVOCADO ROLL</b>	<b>\$7</b>
<b>VEGETARIAN FUTOMAKI JUMBO ROLL</b>	<b>\$8</b>

# TEMAKI HAND ROLLS

HAND ROLLED SUSHI SHAPED AS A CONE

<b>PRAWN TEMPURA HAND - ROLL</b>	<b>\$8.5</b>
<b>SAKE RAW SALMON HAND - ROLL</b>	<b>\$8.5</b>
<b>MAGURO RAW TUNA HAND - ROLL</b>	<b>\$8.5</b>

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# SUSHI AND SASHIMI COMBINATION

ASSORTED SUSHI AND SASHIMI SELECTION SERVED WITH SOY SAUCE AND WASABI

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## **SUSHI BOAT AND SASHIMI COMBINATION**

**\$68**

Assorted sushi and sashimi selection for 2-3 people

# SASHIMI PLATE

SLICED RAW FISH SERVED WITH SOY SAUCE AND WASABI

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## **SMALL (9PCS)**

**\$25.5**

Chef's selection of 3 kinds of assorted succulent sashimi

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## **LARGE (16PCS)**

**\$30.5**

Chef's selection of 4 kinds of assorted succulent sashimi

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## **BEEF PORTERHOUSE SASHIMI**

**\$28.5**

Thinly sliced beef porterhouse, served with citrus vinegar and soy sauce with Japanese chilli paste

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# TEPPANYAKI GRILL

## TRADITIONAL HOT PLATE COOKING

<b>HIBACHI TASTY AGED SIRLOIN BEEF</b>	<b>\$39</b>
<b>GYUNIKU FILET AGED BEEF TENDERLOIN</b>	<b>\$41</b>
<b>CHATEAUBRIAND AGED CENTRE-CUT TENDERLOIN BEEF</b>	<b>\$48</b>
<b>WAGYU PREMIUM QUALITY MARBLED BEEF</b>	<b>\$73</b>
<b>USU YAKI BEEF ROLL WITH MUSHROOMS AND HERBS</b>	<b>\$39</b>
<b>SIRLOIN AND LOBSTER</b>	<b>\$73</b>
<b>SURF &amp; TURF FILET AGED BEEF TENDERLOIN AND KING PRAWNS</b>	<b>\$51</b>
<b>SEAFOOD COMBINATION LOBSTER TAIL, SCALLOPS &amp; CALAMARI</b>	<b>\$75</b>
<b>RUBUSUTA LOBSTER TAIL SERVED IN SHELL</b>	<b>\$69</b>
<b>EBI KING PRAWNS</b>	<b>\$36</b>
<b>HOTATEGAI JAPANESE SCALLOP</b>	<b>\$36</b>
<b>SAKE ATLANTIC SALMON</b>	<b>\$36</b>
<b>MORTON BAY BUG</b>	<b>\$35</b>
<b>IKA LOCAL SQUID</b>	<b>\$32</b>
<b>TORI CHICKEN FILLET</b>	<b>\$32</b>
<b>YASAI MIXED VEGETABLES WITH MUSHROOM</b>	<b>\$30</b>

## TEMPURA

### PREPARED IN A LIGHT BATTER

<b>KING PRAWNS</b>	<b>\$30</b>
<b>VEGETABLES</b>	<b>\$19</b>
<b>PRAWN AND VEGETABLE</b>	<b>\$31</b>

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# MAINS

<b>TORI NO TERIYAKI</b>	<b>\$35</b>
Grilled chicken fillet with teriyaki sauce	
<b>SALT AND PEPPER SQUID</b>	<b>\$39</b>
On mandarin tabouli and mango coulis	
<b>TONKATSU</b>	<b>\$39</b>
Crumbed pork loin with fruity sweet and sour sauce	
<b>UNAJU</b>	<b>\$39</b>
Cooked eel, served with egg, Onion, Broccolini, miso soup and steam rice	
<b>ORIENTAL RACK OF LAMB</b>	<b>\$46</b>
Marinated and char-grilled with caramelised sweet potato	
<b>YAKIUDON</b>	<b>\$33</b>
Stir-fried udon noodle with chicken, capsicum, zucchini, onion and spring onion (vegetarian option available \$24)	

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## SIDE DISHES AND SALAD

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**MISO SOUP****\$6.8**

Miso paste broth with fresh bean curd, mushroom and seaweed

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**SEAWEED SALAD****\$13**

Fresh Seasoned seaweed on baby leaf

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**EDAMAME****\$8.5**

Steam Soy Bean

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**STEAMED ORIENTAL VEGETABLES****\$13**

With shitake mushroom sauce

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**TAKO AND AVOCADO SALAD****\$18.9**

Cooked octopus and avocado on baby leaf with Japanese fruity salad dressing

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**STEAMED JAPONICA RICE****\$6**

Japanese short grain rice

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**CHAHAN****SMALL \$9    LARGE \$18**

Garlic fried rice with chicken, egg and cashew nuts

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## DESSERT

**CHOCOLATE AND FRUIT FONDUE** **\$14PP**

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(Minimum 2 people) selection of fresh seasonal fruit served with hot chocolate dipping sauce

**GREEN TEA ICE CREAM** **\$13.9**

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Finished with red bean concasse

**TEMPURA ICE CREAM** **\$16**

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Deep-fried vanilla ice cream in a pastry shell topped with plum wine sauce

**DOUBLE CHOCOLATE PUDDING** **\$16**

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Served hot with chocolate glaze and vanilla ice cream

**RICE PUDDING** **\$14**

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Served with vanilla ice cream and seasonal fruit

**AFFOGATO** **\$13.9**

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Served with a scoop of ice-cream, espresso and Frangelico

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