

SOMETHING LIGHT

**MISO SOUP 3.8**

MISO SOUP WITH SILKY TOFU, WAKAME AND SCALLION

**GYOZA GYOZA 12**

PORK (5PCS)

**KAISEN GYOZA 12**

SEAFOOD (5PCS)

**YASAI GYOZA 12**

VEGIE + QUINOA (5PCS)

**SPICY CHICKEN GYOZA 16.5**

POACHED CHICKEN GYOZA IN SPICY PONZU SAUCE AND CRISPY NOODLE TOPPING (7 PCS)

**NASU DENGAKU 15.8**

GRILLED EGGPLANT SALAD GLAZED WITH SWEET MISO PASTE

**BELLY BAO 15.8**

CHAR SIU PORK SERVED WITH KEWPIE MAYO, THINLY SLICE PICKLED CUCUMBER, RED SLAW, CHILLI FLAKES AND A DASH OF BUTTERED TERIYAKI SAUCE (2 BAOS) contains nuts

**CRABBY BAO 15.8**

SEASONED SOFT SHELL CRAB, SPICY MAYO WITH LEMON PEPPER TEMPURA CRISPS

**FRIED CHICKEN BAO 15.8**

MARINATED FRIED CHICKEN WITH KEWPIE MAYO, PICKLED CUCUMBER, RED SLAW

**BEEF TATAKI 18.8**

SEARED EYE FILLET, THINLY SLICED, SERVED WITH JAPANESE LEMON SAUCE, & EGG YOLK

**TUNA TATAKI 18.8**

LIGHTLY SPICED SEARED TUNA SLICES WITH WAKAME SALAD AND DASH OF PONZU DRESSING

**SOBA SALMON TATAKI 23.8**

LIGHTLY SPICED SEARED SALMON SLICES WITH SOBA NOODLE SALAD AND DASH OF PONZU DRESSING

**YAKITORI CHICKEN 10.5**

CHICKEN SKEWERS MARINATED IN HOMEMADE TERIYAKI SAUCE (2 SKEWERS)

**KUSHIYAKI- WAGYU BEEF SKEWERS 15.9**

WAGYU BEEF SKEWERS, LIGHT TERIYAKI SAUCE AND SPICY PONZU CILANTRO SAUCE (3 SKEWERS)

**EBI TEMPURA 19.8**

LIGHTLY BATTERED TEMPURA PRAWNS AND VEGETABLES WITH TENTSUYU DIPPING SAUCE

**YASAI TEMPURA 18.8**

LIGHTLY BATTERED VEGETABLES WITH TENTSUYU DIPPING SAUCE

**IKA TEMPURA 14.8**

CALAMARI SLICES IN LIGHTLY COVERED TEMPURA WITH SPICY SALT AND SWEET CHILLI MAYO

**LOBSTER SLIDERS 14.8**

LOBSTER MIXED WITH KEWPIE SALAD IN A MINI BRIOCHE 2PCS

**OPEN DUCK WONTON 17.8**

ROAST DUCK, SLAW, KEWPIE MAYO, TERIYAKI SAUCE, LIGHTLY SPICED ON WONTON CRISP. (4 PCS)

**TAKOYAKI 13.8**

FRIED OCTOPUS BALLS SERVED WITH TONKATSU SAUCE AND MAYO

**AGEDASHI TOFU 13.8**

LIGHTLY DEEP FRIED SILKY TOFU SERVED WITH TENTSUYA SAUCE

**WASABI HONEY PRAWNS 16.8**

LIGHTLY BATTERED PRAWNS COVERED IN HONEY KIZAMI WASABI MAYO ON A BED OF MANGO SALSA

**TOKYO CHICKEN POPS 15.5**

MARINATED BITE SIZE CHICKEN PIECES WITH LIME MAYO

**SPICY CHICKEN KARA AGE 15.5**

SAKE, SOY, MARINATED CHICKEN PIECES WITH SPICY MAYO

**SCALLOP ABURI 18.8**

TORCHED SCALLOPS WITH MAYO & TERIYAKI SAUCE, WASABI INFUSED OLIVE OIL AND TOPPED WITH TOBIKO.

**CAULIFLOWER POPS 14.8**

LIGHTLY BATTERED CAULIFLOWER BITS, NORI SEASONING, TWIST OF LEMON AND WASABI MAYO

**BROCCOLINI GOMAE 15.8**

GRILLED BROCCOLINI WITH HONEY SESAME SAUCE, TWIST OF LEMON AND ROASTED CASHEWS

SOMETHING MORE

**EBI TEPPANYAKI 30.8**

TIGER PRAWNS AND VEGETABLES WITH GARLIC BUTTERED TERIYAKI SAUCE AND TWIST OF LIME ON A HOT PLATE

**CURRY DON 21.5**

CHOICE OF KATSU CHICKEN, BEEF OR MINI FRIED TOFU JAPANESE CURRY SAUCE AND VEG ON RICE- contains nuts

**KAKUNI DON 20.5**

PORK BELLY BRAISED IN SWEET STICKY SOY WITH NORI SEASONED RICE, SLAW AND SALAD

**KATSU PORK DON 21.5**

PANKO COVERED PORK COOKED WITH ONIONS AND SUKIYAKI SAUCE, TOPPED WITH POACHED EGGS

**OYAKO DON 20.5**

SIMMERED CHICKEN, ONION, ENOKI AND EGG WITH SUKIYAKI BROTH ON RICE.

**TERIYAKI CHICKEN SALAD DON 21.5**

GRILLED CHICKEN WITH BUTTERED GARLIC TERIYAKI SAUCE, FRESH GARDEN SALAD WITH SOY SESAME DRESSING AND A SIDE OF RICE

**TERIYAKI BEEF DON 21.5**

STIR FRIED BEEF SLICES AND VEGETABLES IN A HOME MADE BUTTERED TERIYAKI SAUCE ON RICE

**UNAGI DON 22.5**

GRILLED EEL WITH VEGETABLES, PICKLED LOTUS ROOTS, GARLIC BUTTERED TERIYAKI SAUCE AND A TWIST OF LIME

**SAKE DON 26.8**

GRILLED SALMON WITH WAFU SAUCE, VEGETABLES WITH SIDES OF EDAMAME BEANS

**SAKE TERIYAKI 26.8**

GRILLED SALMON WITH TERIYAKI GLAZE, ENOKI MUSHROOM TEMPURA AND 3 HITS OF PICKLE ON RICE

**WAFU STEAK 33**

EYE FILLET STEAK COOKED WITH WAFU SAUCE ON A BED OF VEGETABLES SIZZLED ON A HOT PLATE AND SIDE SERVE OF RICE

**SPICY GYU SUKIYAKI 21.5**

THINLY SLICE BEEF AND MIX VEGETABLES IN A CRAZY SPICY SUKIYAKI SAUCE WITH A SIDE SERVE OF TAMAGO AND RICE. contains nuts

**RAMEN FROM HELL 21.8**

CHOICE OF GRILLED PRAWNS, SEARED BEEF OR PORK BELLY RAMEN SERVED IN SPICY PORK BROTH INFUSED WITH DRIED CHILLI FLAKES. contains nuts

**RAMEN TONKOTSU 21.8**

CHOICE OF GRILLED PRAWNS, SEARED BEEF OR PORK BELLY IN SESAME INFUSED PORK BROTH

**YAKI UDON 21.5**

STIR FRIED UDON AND VEGETABLES IN YAKI SOBA SAUCE WITH A CHOICE OF CHICKEN, BEEF OR PRAWNS OR JUST VEGIES

**CHIRASHI DON 24.8**

MIX SASHIMI WITH SALAD AND GOMA DRESSING ON SUSHI RICE

**TEKKA DON 24.8**

TUNA SASHIMI CUBES DRESSED WITH SAKE SOY ON ALMOND BUTTER GLAZED RICE, TOPPED WITH FINELY CRUSHED WASABI PEAS AND TOASTED ALMOND FLAKES.

**SCATTERED ZUSHI 24.8**

MIXED CUBED SASHIMI, PICKLES, CUCUMBER, AVO AND YUZU PEARLS IN LIGHT WASABI YUZU SHOYU SCATTERED ON NORI SEASONED RICE.

**TATAKI BOWL 25.8**

TOP SEARED MIXED SASHIMI WITH SPICY NORI SEASONING. ON TORCHED ALMOND BUTTER RICE WITH PONZU DIPPING SAUCE.

**TEMPURA UDON 20.8**

THICK WHEAT NOODLES IN LIGHT TENTSUYA SOY BASE SOUP WITH PRAWN AND VEGETABLE TEMPURA

**KATSU UDON 20.8**

CHOICE OF KATSU PORK OR KATSU CHICKEN IN TENTSUYA SOY BASE SOUP AND UDON NOODLES

**CHIZU CHICKEN KARA AGE DON 23.5**

SPICY FRIED CHICKEN WITH MELTED CHEESE, NAKED EDAMAME, PICKLES & SALAD ON FURIKAKE SEASONED RICE.

**SMOKED DUCK SOBA NOODLES 24.8**

SMOKED DUCK WITH MARINATED MUSHROOMS ON SOBA NOODLE SALAD, SESAME DRESSING, TOBIKO AND NORI TOPPING.

EAT SUSHI

**CRAZY SALMON ROLL 22**

RAW SALMON & AVOCADO WITH KIM-CHI AND SRIRACHA SAUCE, LAYERED WITH FLAME TORCHED SALMON, TOPPED WITH MAYO AND TOBIKO (8PCS)

**DRAGON PRAWN ROLL 22**

PANKO PRAWNS, CREAM CHEESE, CUCUMBER ROLL, TOPPED WITH SEARED SALMON AND AVOCADO WITH A HINT OF SPICE (8PCS)

**TAZUNA MAKI ROLL 21.8**

COOKED PRAWNS, AVOCADO, CUCUMBER ROLL, LAYERED WITH SALMON AND AVOCADO SERVED WITH GOMA SESAME SAUCE (8PCS)

**RAINBOW MAKI ROLL 21.8**

CUCUMBER AVOCADO MAKI LAYERED WITH THINLY SLICED SALMON, TUNA, KING FISH, PRAWN AND AVOCADO (8PCS)

**CHEESY SALMON ROLL 21.8**

SALMON BELLY, SPANISH ONION, CREAM CHEESE, AVOCADO, CUCUMBER TOPPED WITH LIGHTLY SEARED SALMON & CHEESE, DRIZZLED WITH TERIYAKI SAUCE (8PCS)

**CATERPILLAR COOKED TUNA ROLL 19.8**

COOKED TUNA INSIDE OUT ROLL TOPPED WITH AVOCADO SLICES & DAIKON RADISH CHIPS (8PCS)

**SALMON CAVIAR ROLL / PRAWN CAVIAR ROLL 19.8**

CHOICE OF FRESH SALMON OR PRAWNS WITH AVOCADO, CUCUMBER COVERED IN CAVIAR (8PCS)

**TUNA ON FIRE ROLL 19.8**

SPICY SEASONED COOKED TUNA ROLL TOPPED WITH MICRO CARROT TEMPURA (8PCS)

**WASABI SPIDER ROLL 22.8**

SOFT SHELL CRAB, ASPARAGUS, AVOCADO AND WASABI MAYO (8PCS)

**ASTRO BOY ROLL 21.8**

RAW TUNA, SPICY MAYO, AVOCADO, CUCUMBER, TOPPED WITH NORI SAKURA SEASONING AND BURNT TORGARASHI.

**GODZILLA ROLL 23.5**

TAMAGO, CUCUMBER AND LETTUCE TOPPED WITH UNAGI, AVOCADO, WAKAME, CRISPY NORI, YUZU TEMPURA BITS, SPICY MAYO AND TERIYAKI SAUCE.

**KING FISH NORI CEVICHE 23.8**

YELLOW TAIL KING FISH WITH YUZU PEARLS TOPPING AND YUZU DRESSING.

**MOUNTAIN VEG CALIFORNIA ROLL 19.8**

PUMPKIN, SWEET POTATO STALK, MUSHROOMS, RED CAPSICUM, ONION, AVOCADO AND MAYO (6 EXTRA LARGE PCS)

**TERIYAKI CHICKEN ROLL 21.8**

TERIYAKI CHICKEN WITH CUCUMBER, CARROT & AVO THEN TOPPED WITH LIGHTLY SPICED MANGO SALAD. (8PCS)

**VOLCANO ROLL 23.5**

SALMON, TUNA, PRAWN, & SWEET EGG MAKI ROLL WITH SPICY TORCHED CHILLI MAYO AND TOBIKO TOPPING AND A DASH OF TERIYAKI SAUCE

**SEARED SALMON NIGIRI 22**

FLAME TORCHED SALMON BELLY WITH SPICY SEASONING SERVED WITH MAYO AND TERIYAKI SAUCE (8 PCS)

**SALMON NIGIRI 20.5**

THINLY SLICED SALMON BELLY SUSHI NIGIRI (8 PCS)

**FISHERMAN'S MAKI 21.8**

SALMON + TUNA + KINGFISH, CREAM CHEESE, RED ONION, CUCUMBER & AVO WRAPPED IN NORI WITH NO RICE + PONZU SAUCE AND YUZU PEARLS.

**NIGIRI MIX 5pcs 10.8 10pcs 21.5**

MIX SELECTION OF THINLY SLICED FISH, INARI, AND PRAWN SUSHI (5PCS)

**SASHIMI**

LIGHT MIX SASHIMI (9 PCS) 20.8 FEELING HUNGRY SASHIMI (16PCS) 27.8  
LONELY SALMON (9 PCS) 20.8 TUNA ONLY (9PCS) 21.8  
KING FISH (9 PCS) 21.8

**NINJA PLATTER FOR 1 29.8**

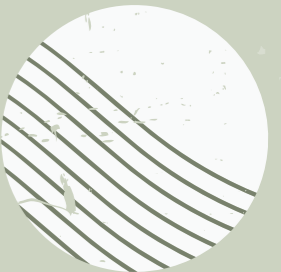
COMBINATION OF SUSHI, SASHIMI AND PRAWN CAVIAR ROLL.

**NINJA PLATTER FOR 2 66.5**

COMBINATION OF SUSHI, SASHIMI, TAZUNA MAKI, SALMON CALIFORNIA ROLL AND MIX MINI MAKI

**Mini MAKI 11.5 per serve**

AVO (16 PCS)  
CUCUMBER (16 PCS)  
SALMON (16 PCS)  
RAW OR COOKED TUNA (16 PCS)



## DRINKS

### SOFT DRINKS & WATER

CANS - COKE, SPRITE, FANTA, ZERO, SOLO	3.9
POKKA SPARKLING FUJI APPLE	3.9
POKKA LYCHEE ICE TEA	3.9
POKKA ALOE VERA JUICE	3.9
CALPIS WATER	3.9
COCONUT WATER	4.8
BUNDABERG GINGER BEER	4.8
BUNDABERG LEMON LIME BITTERS	4.8
LIPTON ICE TEA - LEMON or PEACH	4.8
KOMBUCHA GINGER LEMON, CHERRY PLUM, RASPBERRY LEMON, WILDBERRY	4.8
BOTTLED WATER	3.5
BOTTLED SPARKLING WATER	3.8
ORANGE JUICE	3.9
APPLE JUICE	3.9
BLACK COFFEES	3.8
MILK BASED COFFEES	3.8
MATCHA (GREEN TEA) LATTE	3.8

GENMAICHA GREEN TEA	2.5/PERSON
ICE COFFEE	6.8
ICE CHOCOLATE	6.8
ICE MATCHA (GREEN TEA) LATTE	6.8

## DESSERTS

GREEN TEA ICE CREAM	7.5
BLACK SESAME ICE CREAM	7.5
DESSERT SPRING ROLL - RASPBERRY WHITE CHOCOLATE WITH MANGO ICE CREAM	12.5

## BENTO!!

### KENSHIN BENTO 22

GYOZA, GOMA SALAD, TERIYAKI BEEF OR CHICKEN AND A LITTLE BIT OF RICE WITH MISO

### YASAI BENTO 22

VEG + QUINOA GYOZA, GOMA SALAD, TERIYAKI STIR FRIED VEG AND TOFU ON A BED OF RICE

### MIYAGI BENTO 26.8

SASHIMI, GOMA SALAD, GRILLED TERIYAKI SALMON AND A LITTLE BIT OF RICE WITH MISO

### SAMURAI SHOWDOWN BENTO 28.8

PRAWN MAKI ROLL, SASHIMI, MIX TEMPURA, WAFU STEAK, SALAD + RICE AND MISO

## SIDES & SALADS

### CHOYA JAP FRIES 8.8

THIN CUT POTATO CHIPS WITH CHOYU PLUM & NORI SEASONING

### IKA SENSAI 4.8

SQUID SALAD

### WAKAME 4.8

SEAWEED SALAD

### STEAMED RICE 3.5

### EDAMAME 4.5

IMMATURE SOY BEANS IN PODS

### SPICY EDAMAME 5

SAME AS EDAMAME ONLY WITH HEAT

### RENKON CHIPS 6.6

SALTED CRISPY LOTUS ROOTS CHIPS WITH WASABI MAYO

### SWEET POTATO CROQUETTE 4.6

PURPLE SWEET POTATO LIGHTLY COVERED IN PANKO CRUMBS

### KIM CHI 4.8

SPICY FERMENTED CABBAGE

## ALCOHOLIC BEVERAGES

### BEERS

ASAHI	9
ASAHI BLACK	11
SAPPORO	9
KIRIN	9

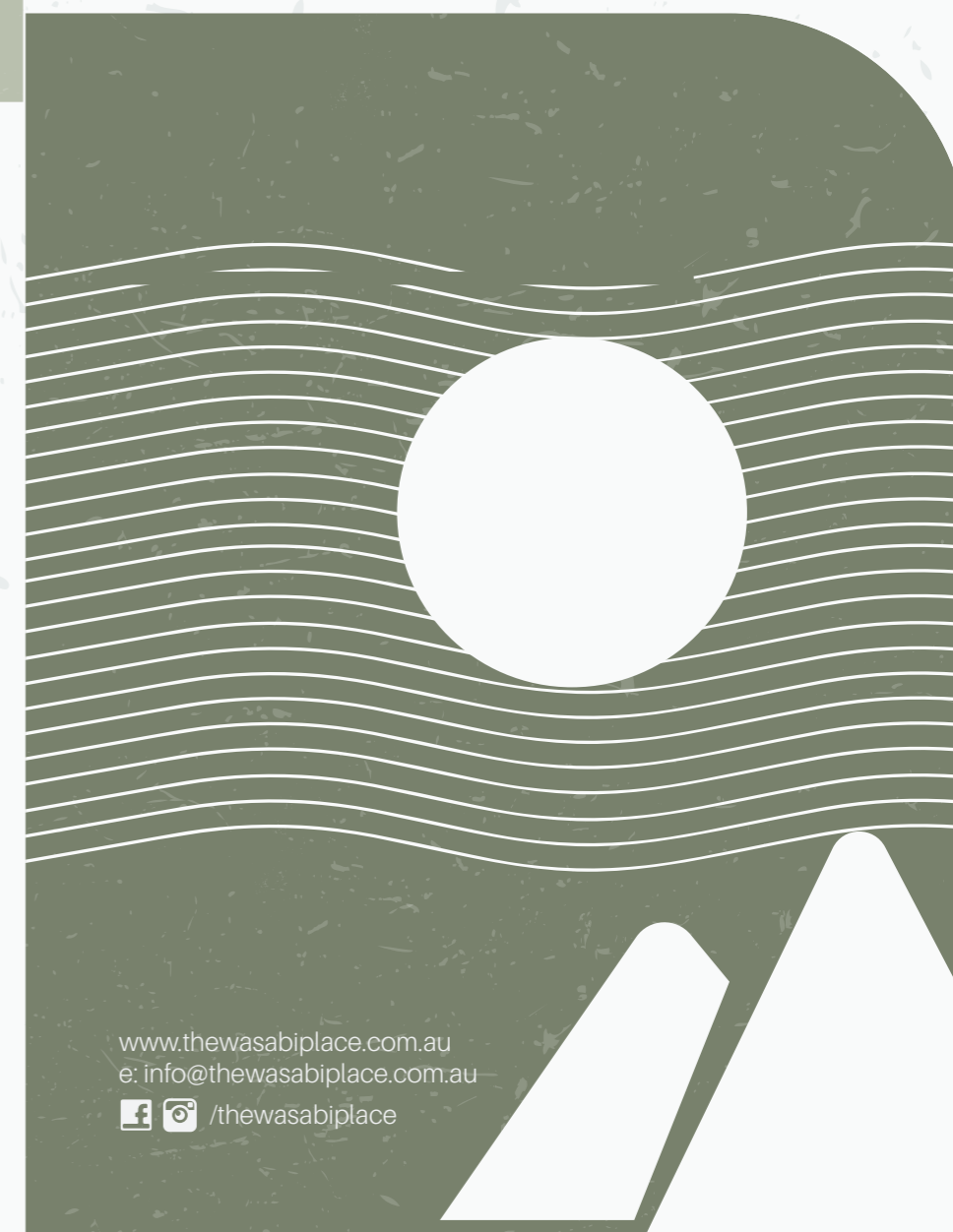
### WINE

HOUSE RED - CABERNET SAUVIGNON OR SHIRAZ.	8.5
HOUSE WHITE - SAUVIGNON BLANC OR CHARDONNAY	8.5
LYCHEE CIDER	9

### SAKE

GO SHU 150ML - WARM & CRISP DRY SAKE	8
OZEKI HANA 250ML - LIGHT & FRESH SPARKLING SAKE	16.5
KANO SHUZO 300ML - SWEET, FRUITY YUZU SAKE	19.8
KIKUSUI JUNMAI GINJO - GENTLE AROMA OF HONEY SUCKLE, A HINT OF ROPE BANANA, WITH FLAVOR OF FRESH HONEY DEW	25.9
TANREI SAKE - SMOOTH SEMI DRY WITH A CRISP FINISH served hot or cold	15.5
SAYURI SAKE - COARSE FILTERED, REFRESHING AROMA, NATURAL SWEETNESS AND SMOOTH AFTERTASTE	22.5
NAKATA KISHU UMESHU 300ML - SWEET PLUM SAKE	25.9
CHOYA YUME 150ML - JAPANESE PLUM WINE	8

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