

SOMETHING LIGHT

MISO SOUP 3.0
MISO SOUP WITH SILKY TOFU, WAKAME AND SCALLION

GYOZA GYOZA 8.3
PORK (5PCS)

KAISEN GYOZA 8.3
SEAFOOD (5PCS)

YASAI GYOZA 8.3
VEGIE + QUINOA (5PCS)

NASU DENGAKU 9.4
GRILLED EGGPLANT SALAD GLAZED WITH SWEET MISO PASTE

BELLY BAO 14.2
CHAR SIU PORK SERVED WITH KEWPE MAYO, THINLY SLICE PICKLED CUCUMBER, RED SLAW, CRISPED CHILLI PASTE AND A DASH OF BUTTERED TERIYAKI SAUCE(2 BAOS)

CRABBY BAO 14.2
SEASONED SOFT SHELL CRAB, SPICY MAYO WITH LEMON PEPPER TEMPURA CRISPS

SALLY BAO 14.2
GRILLED SALMON PIECES SEASONED WITH LEMON PEPPER TEMPURA CRISPS, SCALLION, KIM CHI SAUCE AND WASABI MAYO

BEEF TATAKI 15.9
SEARED EYE FILLET, THINLY SLICED, SERVED WITH JAPANESE LEMON SAUCE,& EGG YOLK

TUNA TATAKI 15.9
LIGHTLY SPICED SEARED TUNA SLICES WITH WAKAME SALAD AND DASH OF PONZU DRESSING

SOBA SALMON TATAKI 15.9
LIGHTLY SPICED SEARED SALMON SLICES WITH SOBA NOODLE SALAD AND DASH OF PONZU DRESSING

KAKI FRY 12.8
PANKO COEVERED OYSTERS SERVED WITH LIME MAYO

VEGIE HARUMAKI 6.8
MIXED VEGIE SPRING ROLLS SERVED WITH JAPANESE KARASHI MUSTARD SOY MAYO

EBI TEMPURA 14.2
LIGHTLY BATTERED TEMPURA PRAWNS AND VEGETABLES WITH TENTSUYU DIPPING SAUCE

IKA TEMPURA 12.5
CALAMARI SLICES IN LIGHTLY COVERED TEMPURA WITH SPICY SALT AND SWEET CHILLI MAYO

LOBSTER SLIDERS 14.5
LOBSTER MIXED WITH KEWPIE SALAD IN A MINI BRIOCHE 2PCS

TAKOYAKI 8.8
FRIED OCTOPUS BALLS SERVED WITH TONKATSU SAUCE AND MAYO

AGEDASHI TOFU 8.8
LIGHTLY DEEP FRIED SILKY TOFU SERVED WITH TESUYA SAUCE

YAKITORI 6.8
CHICKEN SKEWERS MARINATED IN HOMEMADE TERIYAKI SAUCE (2 SKEWERS)

GYU SHITAKI 11.8
GRILLED BEEF SLICES AND SHITAKI MUSHROOMS NORI INFUSED BUTTER AND TERIYAKI SAUCE

WASABI HONEY PRAWNS 14.2
LIGHTLY BATTERED PRAWNS COVERED IN HONEY KIZAMI WASABI MAYO ON A BED OF MANGO SALSA

TOFU DENGAKU 8.8
CHILLED SILKY TOFU WITH CRISPY LOTUS ROOTS AND ENOKI MUSHROOMS DRIZZLED WITH SWEET MISO SAUCE

TOKYO CHICKEN POPS 11.9
MARINATED BITE SIZE CHICKEN PIECES WITH LIME MAYO

SPICY CHICKEN KARA AGE 11.9
SAKE, SOY, MARINATED CHICKEN PIECES WITH SPICY MAYO

GRILLED SCALLOP SKEWERS 12.5
GRILLED SCALLOPS IN KAISEN SAUCE WITH A BUTTER, GARLIC AND MUSHROOM BASE, SEASONED WITH CRUSHED ROASTED WASABI PEAS

SOMETHING MORE

EBI TEPPANYAKI 26.8
GRILLED PRAWNS AND VEGETABLES WITH GARLIC BUTTERED TERIYAKI SAUCE AND TWIST OF LIME ON A HOT PLATE

KATSU CHICKEN CURRY DON 13.8
PANKO COVERED CHICKEN CURRY SAUCE ON A BED OF RICE

KATSU PORK DON 13.8
PANKO COVERED PORK COOKED WITH ONIONS AND SUKIYAKI SAUCE, TOPPED WITH POACHED EGGS

TERIYAKI CHICKEN SALAD DON 13.8
GRILLED CHICKEN WITH BUTTERED GARLIC TERIYAKI SAUCE, FRESH GARDEN SALAD WITH SOY SESAME DRESSING AND A SIDE OF RICE

TERIYAKI BEEF DON 13.8
STIR FRIED BEEF SLICES AND VEGETABLES IN A HOME MADE BUTTERED TERIYAKI SAUCE ON RICE

UNAGI DON 15.8
GRILLED EEL WITH VEGETABLES, PICKLE LOTUS ROOTS, GARLIC BUTTERED TERIYAKI SAUCE AND A TWIST OF LIME

SAKE DON 22
GRILLED SALMON WITH WAFU SAUCE, VEGETABLES WITH SIDES OF EDAMAME BEANS

SAKE TERIYAKI 22
GRILLED SALMON WITH TERIYAKI GLAZE, ENOKI MUSHROOM TEMPURA AND 3 HITS OF PICKLE ON RICE

WAFU STEAK 28.8
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 13.8
THINLY SLICE BEEF AND MIX VEGETABLES IN A CRAZY SPICY SUKIYAKI SAUCE WITH A SIDE SERVE OF TOMAGO AND RICE

RAMEN FROM HELL 14.8
CHOICE OF GRILLED PRAWN, SEARED BEEF OR PORK BELLY RAMEN SERVED IN SPICY PORK BROTH INFUSED WITH DRIED CHILLI FLAKES

RAMEN TONKOTSU 14.8
CHOICE OF GRILLED PRAWNS, SEARED BEEF OR PORK BELLY IN SESAME INFUSED PORK BROTH

YAKI UDON 14.8
STIR FRIED UDON AND VEGTABLES IN YAKI SOBA SAUCE WITH A CHOICE OF CHICKEN, BEEF OR PRAWNS OR JUST VEGIES

BEEF CURRY DON 13.8
SLICED BEEF PAN FRIED WITH VEGETABLES AND COOKED IN HOUSE MADE CURRY SAUCE

CHIRASHI DON 16.8
MIX SASHIMI WITH SALAD AND GOMA DRESSING ON SUSHI RICE

TEKKA DON 18.8
TUNA SASHIMI CUBES DRESSED WITH SAKE SOY ON ALMOND BUTTER GLAZED RICE, TOPPED WITH FINELY CRUSHED WASABI PEAS AND TOASTED ALMOND FLAKES.

TEMPURA UDON 14.8
THICK WHEAT NOODLES IN LIGHT TENTSUYA SOY BASE SOUP WITH PRAWN AND VEGETABLE TEMPURA

KATSU UDON 14.8
CHOICE OF KATSU PORK OR KATSU CHICKEN IN TENTSUYA SOY BASE SOUP AND UDON NOODLES

BATA YAKI MUSSELS 18.8
PAN FRIED MUSSELS AND MUSHROOMS IN A HOUSE MADE JAPANESE GARLIC BUTTER SAUCE WITH A DASH OF SAKE SERVED ON A HOT PLATE



EAT SUSHI

CRAZY SALMON ROLL 17.8
RAW SALMON & AVOCADO WITH KIM-CHI AND SRIRACHA SAUCE, LAYERED WITH FLAME TORCHED SALMON, TOPPED WITH MAYO AND TOBIKO (8PCS)

DRAGON PRAWN ROLL 17.8
PANKO PRAWNS, CREAM CHEESE, CUCUMBER ROLL, TOPPED WITH SEARED SALMON AND AVOCADO WITH A HINT OF SPICE (8PCS)

TAZUNA MAKI ROLL 16.8
COOKED PRAWNS, AVOCADO, CUCUMBER ROLL, LAYERED WITH SALMON AND AVOCADO SERVED WITH GOMA SESAME SAUCE (8PCS)

RAINBOW MAKI ROLL 16.8
CUCUMBER AVOCADO MAKI LAYERED WITH THINLY SLICED SALMON, TUNA, KING FISH, PRAWN AND AVOCADO (8PCS)

CHEESY SALMON ROLL 17.5
SALMON BELLY, SPANISH ONION, CREAM CHEESE, AVOCADO, CUCUMBER & MUSTARD SEEDS TOPPED WITH LIGHTLY SEARED SALMON & CHEESE, DRIZZLED WITH TERIYAKI SAUCE (8PCS)

CATERPILLAR COOKED TUNA ROLL 15.8
COOKED TUNA INSIDE OUT ROLL TOPPED WITH AVOCADO SLICES & DAIKON RADISH CHIPS (8PCS)

SALMON CAVIAR ROLL / PRAWN CAVIAR ROLL 15.8
CHOICE OF FRESH SALMON OR PRAWNS WITH AVOCADO, CUCUMBER COVERED IN CAVIAR (8PCS)

TUNA ON FIRE ROLL 16.8
SPICY SEASONED COOKED TUNA ROLL TOPPED WITH MICRO CARROT TEMPURA (8PCS)

WASABI SPIDER ROLL 17.9
SOFT SHELL CRAB, ASPARAGUS, AVOCADO AND WASABI MAYO (8PCS)

ASTRO BOY ROLL 16.8
RAW TUNA, SPICY MAYO, AVOCADO, CUCUMBER, TOPPED WITH NORI SAKURA SEASONING and burnt togarashi.

GEISHA'S KISS 17.8
COOKED SALMON WITH TERIYAKI SAUCE, EDAMAME BEANS, CHERRY TOMATOES IN A ROLL, THEN TOPPED WITH LIGHTLY SWEETENED RED TEMPURA FLAKES. 8PCS

KING FISH NORI CEVICHE 17.8
YELLOW TAIL KING FISH WITH NORI YUZU PEARLS TOPPING AND YUZU DRESSING.

MOUNTAIN VEG CALIFORNIA ROLL 16.8
PUMPKIN, SWEET POTATO STALK, MUSHROOMS, RED CAPSICUM, ONION, AVOCADO WITH CARROT PUREE AND MAYO (6 EXTRA LARGE PCS)

SALMON SUSHI TEMPURA 17.8
SALMON BELLY WITH ZUCCHINI, CARROT AND CREAM CHEESE FILLING + JPA X VIET STYLE PONZU DIPPING SAUCE.

I LOVE SUSHI MAKI 15.8
RAW SALMON WITH SPANISH ONION, SRIRACHA, AVOCADO, TOPPED WITH SAKURA SEASONING ROLLED IN A HEART SHAPE (8PCS)

SEARED SALMON NIGIRI 14.9
FLAME TORCHED SALMON WITH SPICY SEASONING SERVED WITH MAYO AND TERIYAKI SAUCE (8 PCS)

SALMON NIGIRI 13.5
THINLY SLICED SALMON BELLY SUSHI NIGIRI (8 PCS)

NIGIRI MIX 5pcs 9.5 10pcs 18
MIX SELECTION OF THINLY SLICED FISH, INARI, AND PRAWN SUSHI (5PCS)

MANGO TERIYAKI CHICKEN ROLL 15.8
TERIYAKI CHICKEN WITH CUCUMBER LAYERED WITH SLICES OF MANGOS. (8PCS)

NARUTO MAKI 14.2
ASSORTED FISH, AVOCADO, CREAM CHEESE WRAPPED WITH THIN CUCUMBER SHEET DRIZZLED WITH SOY SESAME DRESSING (5PCS)

UNAGI NARUTO 14.2
GRILLED EEL, AVOCADO AND CREAM CHEESE WRAPPED WITH THIN CUCUMBER SHEET WITH A DASH OF TERIYAKI SAUCE (5PCS)

POKE SALAD 14.8
ASSORTED CUBED SASHIMI WITH GARDEN AND SEAWEED SALAD TOSSED WITH YOUR CHOICE OF MAYO, WASABI MAYO, SWEET CHILLI MAYO OR GOMA SESAME DRESSING

SASHIMI
LIGHT MIX SASHIMI (9 PCS) 14.8
LONELY SALMON (9 PCS) 14.8
FEELING HUNGRY SASHIMI (16PCS) 24.8
TUNA ONLY (9PCS) 16.5

NINJA PLATTER FOR 1 27.8
COMBINATION OF SUSHI, SASHIMI AND PRAWN CAVIAR ROLL

NINJA PLATTER FOR 2 53.8
COMBINATION OF SUSHI, SASHIMI, TAZUNA MAKI, SALMON CALIFORNIA ROLL AND MIX MINI MAKI

