

DEGUSTATION MENU



\$49 per person (minimum 2 people)

\$65 per person (with wine matching)

Wine:

Sparkling-Sidewood 60ml / Pinot Gris-Printhie 60ml / Shiraz Tempranillo-2 BY 2 60ml
UmeShu-Choya 45ml

Pesto Edamame

soy beans in the pods tossed with homemade pesto

Miso Soup

tofu, spring onion, wakame

Zuke Salmon

cured sashimi salmon with green shiso-coriander dressing

Sushi & Sashimi Combination

chef's selection of sushi & sashimi

Spicy Tuna Roll

spicy tuna & avocado, tempura fried roll, drizzled with ama-dare sauce

Miso Cream Scallops

pan-seared scallops with miso-cream sauce

Zucchini Flower Tempura


cream cheese stuffed zucchini flower tempura, tentsuyu, Hawaiian black salt

Wagyu Beef

grain-fed wagyu beef with ama-yaki sauce, herb salt

Chef's Selection of Dessert

Please note:

- **Signature** items marked 
- **Gluten free** items marked **GF**
- **Vegan** items marked **V**

- **Corkage** charge of **\$4** per person
- Please inform our wait staff of your dietary requirements
- **Tamari / Gluten Free Soy** is available upon request

COLD



Maguro Taru-Taru 🍣

sashimi tuna, avocado salsa, miso sauce, lotus root chips 13.5

Pacific Oysters

pacific oysters with yuzu ponzu & ginger vinaigrette, truffle oil, lemon oil 15

Kingfish Carpaccio 🍣

thinly sliced kingfish, yuzu ponzu, baby herbs, red hawaiian salt, lemon oil 13.5

Zuke Salmon 🍣

cured salmon with green shiso-coriander dressing 13.5

New Style Sashimi

thinly sliced salmon, tuna, kingfish sashimi with chives, garlic, ginger, sesame seed drizzled with hot flavoured oil & yuzu soy 13.5

Beef Tataki

thinly slice seared beef, caramelized onion, ponzu, baby herbs, fried garlic, truffle oil 12.5

Nori Taco(2pcs) 🍣

seared salmon, homemade pickles, sushi rice, chilli mayo & sweet soy in nori taco shell 12

SUSHI & SASHIMI

Assorted Sashimi & Sushi

tuna, salmon, kingfish sashimi, assorted Nigiri, salmon tartare 24

Sashimi Twenty-One GF 🍣

tuna, salmon, kingfish, snapper, scallop, scampi, fish of the day 36

Sashimi Twelve

tuna, salmon, kingfish, fish of the day with salmon tartare 20

Sushi Ten

tuna, salmon, kingfish, prawn, unagi, salmon belly, snapper, scallop, beef tataki, fish of the day 25

Sushi Five GF

tuna, salmon, kingfish, prawn, fish of the day 12.5

SOUP

Miso Soup GF

tofu, spring onion, wakame 3.5

Spicy Scampi GF

miso soup with whole scampi, carrot, daikon, spring onion, sansho pepper 8.5

Wagyu Sukiyaki GF

japanese hot pot, wagyu slice, seasonal vegetables and mushroom, tofu, light soy broth on hot konro grill 19

SUSHI ROLLS

Vegetarian V

carrot, avocado, cucumber, snow pea sprouts, inari 11.5

Niji GF GF

prawn, avocado rolls, topped with salmon, tuna, kingfish 14

Dynamite

sashimi tuna, cucumber, chilli powder, chilli sauce 13.5

Spider GF

soft shell crab, cucumber, tobiko, chives, lettuce, wasabi mayo 13.5

Dragon

eel, cream cheese, avocado rolls, unagi sauce 14.5

Volcano

crab stick & spicy mayo roll, with tobiko, teriyaki sauce 14.5

Seared Salmon

prawn, avocado rolls, topped with seared salmon 14.5

Tiger

tempura prawn, cucumber, avocado, spicy crunch, chilli mayo 16

Cooked Tuna Special

cooked tuna, cucumber, avocado, spicy crunch, chilli mayo 14

Crumbed Chicken Special

crumbed chicken, cucumber, avocado, spicy crunch, chilli mayo 14

Crumbed Chicken

crumbed chicken, avocado, cucumber, tempura crunch 12.5

Duck Skin GF

roasted duck, avocado, cucumber, coriander, onions, sweet plum sauce 16



SALADS

Salted Edamame GF v / **Spicy Edamame/Pesto Edamame** GF

soy beans in the pod with salt/ garlic chilli paste/ homemade pesto 4.5/5/5

Chukka Wakame v

green seaweed salad, chilli, sesame dressing 5.5

Goma Spinach v

boiled spinach with homemade sesame dressing 7.5

Forest Mushroom Salad v

stir fried seasonal mushroom, soy butter, ama-dare, with witlof 9.5

Mixed Sashimi Ceviche

mixed sashimi, chilli citrus dressing, pine nut, tomato, sweet potato wafer, mix greens 13.5

Niji Salad

miso dressed sashimi pieces, tobiko, tamago, greens, tempura crunch 13.5

Goma Wagyu Salad

wagyu beef 7+, mixed greens, sesame dressing 11

All Green Salad v

baby english spinach, chukka-wakame, avocado, pine nuts, micro herbs with sesame dressing 10

NOODLES SOUPS & NOODLE

Vegetarian Udon

vegetable tempura, bok choy, wakame, bean sprouts, light soy broth 12.5

Niji Udon

crab sticks, bok choy, wakame, bean sprouts, shallots, light soy broth 9.5

Prawn Tempura/ Tori Kara-age Udon

3 pcs tempura prawn/chicken kara-age, bok choy, wakame, bean sprouts, light soy broth 17/14.5

Duck Soba Noodle

roasted duck meat, bok choy, beans sprout, coriander, homemade duck soup 17

Pork Ramen

miso based ramen noodle soup, pork belly, bean sprouts, onsen tamago shallots 15

Yaki Udon

stir fried udon noodle, mix vegetables, bonito on sizzling plate
(choice of **chicken** or **salmon**) 14

HOT

Miso Cream Scallops

pan-seared scallops, shitake mushroom, miso-cream sauce, truffle oil 16

Smoked Miso Salmon GF

miso-marinated salmon with seasonal vegetables, sweet potato wafers 21

Salmon Teriyaki

tasmanian salmon fillet glazed with teriyaki sauce, steam vegetables 19.5

Ebi Gyoza (5pcs)

prawn dumpling with soy chilli vinaigrette (choice of **steamed** or **pan-fried**) 11.5

Pork Gyoza (5pcs)

pork dumpling with soy chilli vinaigrette (choice of **steamed** or **pan-fried**) 12

Wagyu Gyoza (5pcs)

beef dumpling with soy chilli vinaigrette (choice of **steamed** or **pan-fried**) 13

Chicken Teriyaki

pan-fried chicken with crispy skin, bok-choy, teriyaki sauce, rice 15.5

Beef Teriyaki

pan-fried beef strip loin, alfalfa, teriyaki sauce, rice 16.5

Pork Belly (4pcs)

twice cooked pork belly braised and smoked, miso sauce, ama-dare 10.5

ROBATA

Corn GF V

corn with shiso butter spice & sea salt 7.5

Chicken Yakitori (2pcs)

chicken fillet, shallots glazed with teriyaki sauce 6.5

Wagyu Kushiyaki (2pcs)

wagyu beef glazed, ama-yaki sauce 9.5

Wagyu Beef

180g grain-fed wagyu beef steak, ama-yaki sauce, herb salt 29



FRY

Nasu Dengaku GF V

eggplant covered with dark sweet miso paste 9.5

Age-dashi Tofu (6pcs)

fried tofu, nori in tentsuyu broth, bonito fish flakes 8

Spicy Squid GF

crispy fried squid garnished with lime, green chilli 12.5

Tori Kara-age

deep fried marinated chicken pieces & yuzu mayo sauce 14

Ebi Kara-age

deep fried garlic tiger prawns & yuzu mayo sauce 16.5

Soft Shell Crab GF

deep fried soft shell crab, mixed greens & yuzu mayo sauce 13.5

TEMPURA

Mix Vegetable Tempura (10pcs)

a variety of seasonal vegetable with tempura sauce 12.5

Zucchini Flower Tempura 🍣

cream cheese stuffed zucchini flower tempura, tentsuyu, hawaiian black salt 11.5

Assorted Tempura (10pcs)

kingfish, prawn, assorted vegetables with tempura sauce 16.5

Assorted Seafood Tempura (10pcs)

prawn, salmon, kingfish, squid, soft shell crab with tempura sauce 17.5

Prawn Tempura (6pcs)

battered tempura prawn serve with tempura sauce 18

Popcorn Prawn 🍣

tempura prawns coated yuzu juice & spicy mayo 18

Slipper Lobster 🍣

flash tempura Balmain bugs tail topped with spicy creamy sauce 22

steamed vegetables v 5

steamed brown rice/rice 3.5 /3

DESSERTS

333 tasting plate

chef's selection dessert platter with assorted ice cream 27

Chocolate Lava Cake

decadent chocolate lava cake served with vanilla ice cream 10.5

Boom Alaska

pandan meringue, green tea ice cream, sponge cake, pandan curd 10

Crème Brulee

homemade crème brulee with sweet red bean paste centre 9

Vanilla Panna Cotta **GF**

vanilla panna cotta with raspberry coulis 8

Mochi Ice Cream

choice of two – **Green Tea**, **Strawberry** or **Vanilla** 8

Ice Cream **GF**

scoop choice of **Green Tea**, **Lychee**, or **Vanilla** ice cream 5

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