



## DEGUSTATION MENU

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**\$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

**Cheese Edamame**

soy beans in the pod with mixed cheese

**Miso Soup**

soybean soup, tofu, spring onion, wakame

**Kingfish Carpaccio**

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

**Spicy Tuna Canape**

spicy fresh tuna on tempura nori

**Sushi & Sashimi Combination**

chef's selection of sushi & sashimi

**Forest Mushroom Salad**

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

**Slipper Lobster Tempura**


flash tempura balmain bugs tail topped with spicy creamy sauce

**Wagyu Beef**

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

**Chef's Selection of Dessert**

**Please note:**

- Chef Recommendation 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
- **Gluten Free Soy Sauce** is available upon request

## COLD

### Seared Salmon Belly

lightly seared salmon belly with daikon and citrus sauce 15

### Pacific Oysters(4pcs)

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

### Kingfish Carpaccio

thinly sliced kingfish, yuzu ponzu, baby herbs, red hawaiian salt, lemon oil 15

### Wagyu Carpaccio

thinly sliced wagyu with cucumber salsa and yuzu ponzu 15

### New Style Sashimi

thinly sliced salmon, tuna, kingfish sashimi with chives, garlic, ginger, sesame seed drizzled with hot flavoured oil & yuzu soy 15

### Tuna Tataki

sliced seared tuna with pickled cucumber, citrus wasabi dressing, fried garlic 16

### Nori Taco(2pcs)

seared salmon, homemade pickles, sushi rice, chilli mayo, ama-dare in nori taco shell 13.5

## SUSHI & SASHIMI

### Assorted Sashimi & Sushi

tuna, salmon, kingfish sashimi, assorted nigiri, salmon tartare 26

### Sashimi Twenty-One <sup>GF</sup>

tuna, salmon, kingfish, snapper, scallop, scampi, fish of the day 39

### Sashimi Twelve

tuna, salmon, kingfish, fish of the day with salmon tartare 21

### Sushi Ten

tuna, salmon, kingfish, prawn, unagi, salmon belly, snapper, scallop, beef tataki, fish of the day 26

## Donburi

### Unagi Don

grilled eel over a bowl of steam rice 16

### Chirashi Don

assorted sashimi over a bowl of steam rice 20

### Crumbed Chicken Don

fillet of crumbed chicken over a bowl of steam rice 15

## SOUP

### **Miso Soup** GF

soybean soup, tofu, spring onion, wakame 3.5

### **Fisherman's soup**

miso soup, clam, prawn, scallop 9

## SUSHI ROLLS

### **Vegetarian** v

carrot, cucumber, snow pea sprouts and inari roll, topped with avocado 12.5

### **Niji** GF

prawn, avocado and cucumber roll, topped with avocado, salmon, tuna and kingfish 15

### **Dynamite**

fresh tuna and cucumber roll, chilli powder, chilli sauce 14

### **Spider** GF

soft shell crab, cucumber, chives and lettuce roll, topped with tobiko, wasabi mayo 14.5

### **Dragon**

tamago and avocado roll, topped with unagi, unagi sauce 14.5

### **Volcano**

crab stick, avocado and cucumber roll, tobiko, spicy mayo, ama-dare 14.5

### **Seared Salmon**

prawn, avocado and cucumber roll, topped with seared salmon 15.5

### **Tiger**

tempura prawn and cucumber roll, topped with avocado, spicy crunch, chilli mayo, ama-dare 16

### **Cooked Tuna Special**

cooked tuna and cucumber roll, topped with avocado, spicy crunch, chilli mayo, ama-dare 14.5

### **Crumbed Chicken Special**

crumbed chicken and cucumber roll, topped with avocado, spicy crunch, chilli mayo, ama-dare 14.5

### **Crumbed Chicken**

crumbed chicken, avocado and cucumber roll, tempura crunch, tonkatsu sauce 12.5

### **Duck Skin**

roasted duck, avocado and cucumber roll, topped with duck skin, coriander, onions, sweet plum sauce, ama-dare 16.5

## SALADS

### **Salted Edamame** GF v / **Spicy Edamame** / **Cheese Edamame** GF

soy beans in the pod with salt/ garlic chilli paste/ mixed cheese 4.5/5.5 /5.5

### **Chukka Wakame** v

green seaweed salad, chilli, sesame dressing 6.5

### **Goma Spinach** v

boiled spinach with homemade sesame dressing 8.5

### **Forest Mushroom Salad** v

stir fried seasonal mushroom, soy butter, ama-dare, witlof 10.5

### **Tuna Poke Bowl**

fresh tuna, soba noodles, mixed greens, onion dressing 14.5

### **Niji Salad**

miso dressed sashimi pieces, tobiko, tamago, greens, tempura crunch 14.5

### **Goma Wagyu Salad**

wagyu beef slices, mixed greens, sesame dressing 13.5

### **Tofu Salad** GF v

crispy tofu, mixed greens, sesame soy dressing 12.5

## NOODLES SOUPS & NOODLE

### **Cold Soba**

buckwheat noodle serves cold, white kombu, mentsuyu 9

### **Vegetarian Udon**

vegetable tempura, bok choy, wakame, bean sprouts, light soy broth 13.5

### **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, 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 15.5

### **Yakisoba**

stir fried ramen noodle, mix vegetables, bonito (choice of **chicken** or **salmon**) 15



## HOT

### **Miso Cream Scallops** 🍣

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

### **Smoked Miso Salmon** GF 🍣

miso-marinated salmon fillet smoked, steam vegetables, sweet potato wafers 21.5

### **Salmon Teriyaki**

pan fried salmon fillet glazed with teriyaki sauce, steam vegetables 20.5

### **Ebi Gyoza (5pcs)**

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

### **Pork Gyoza (5pcs)**

pork dumpling with soy chilli vinaigrette (choice of **steamed** or **pan-fried**) 12.5

### **Wagyu Gyoza (5pcs)** 🍣

beef dumpling with soy chilli vinaigrette (choice of **steamed** or **pan-fried**) 13.5

### **Chicken Teriyaki**

pan-fried chicken fillet with crispy skin, bok-choy, teriyaki sauce, rice 16.5

### **Beef Teriyaki**

pan-fried beef strip loin, teriyaki sauce, ginger barley 17.5

### **Pork Belly (4pcs)** 🍣

twice cooked pork belly braised and smoked, miso sauce, ama-dare, crackling 13.5

## ROBATA

### **Corn** GF V

corn with shiso butter spice & sea salt 7.5

### **Chicken Tsukune (2pcs)**

chicken patties on skewers glazed with teriyaki sauce 7.5

### **Wagyu Kushiyaki (2pcs)**

wagyu beef on skewer glazed with ama-yaki sauce 10.5

### **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 10.5

### **Age-dashi Tofu (6pcs)**

fried tofu, nori, tentsuyu broth, bonito fish flakes 9

### **Spicy Squid GF**

crispy fried squid, green chilli, yuzu mayo sauce 13.5

### **Tori Kara-age**

deep fried marinated chicken pieces, yuzu mayo sauce 14.5

### **Ebi Kara-age**

deep fried garlic tiger prawns, yuzu mayo sauce 19

### **Prawn Walnut**

sweet yuzu tempura prawn with candied walnuts 19

### **Soft Shell Crab GF**

deep fried soft-shell crab, yuzu mayo sauce 14.5

## TEMPURA

### **Mix Vegetable Tempura (10pcs)**

a variety of seasonal vegetable with tentsuyu sauce 13.5

### **Zucchini Flower Tempura**

cream cheese stuffed zucchini flower tempura, tentsuyu sauce, hawaiian black salt 12.5

### **Assorted Tempura (10pcs)**

kingfish, prawn, assorted vegetables with tentsuyu sauce 16.5

### **Assorted Seafood Tempura (10pcs)**

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

### **Prawn Tempura (6pcs)**

battered tempura prawn serve with tentsuyu sauce 18

### **Popcorn Chicken**

tempura chicken coated with yuzu juice & spicy mayo 14.5

### **Slipper Lobster**

flash tempura balmain bugs tail topped with spicy creamy sauce 22.5

**steamed vegetables v 5**  
**steamed brown rice/rice 3.5 /3**

## DESSERTS

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### **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

### **Ginger Lemongrass Crème Brulee**

homemade crème brulee with sweet red bean paste centre 9

### **Green Tea Panna Cotta**

green tea panna cotta, whipped cream, roasted almond crumbs, coral tuile 8

### **Deep Fried Ice Cream**

deep fried crumbed vanilla ice cream 10

### **Ice Cream**

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

### **Mochi Ice Cream**

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

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