



DEGUSTATION MENU

\$49 per person (minimum 2 people)

\$65 per person (with wine matching)

Wine:

Sparkling-Ruffino 60ml / Pinot Grigio-Patritti 60ml / Shiraz Tempranillo-2 BY 2 60ml

UmeShu-Choya 45ml

Pesto Edamame

soy beans in the pod with homemade pesto

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 GF

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, chilli oil 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/Pesto Edamame** GF

soy beans in the pod with salt/ garlic chilli paste/ homemade pesto 4.5/5.5 /5.5

Wakame Salad 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, smashed croquette 18.5

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 Kushiyaiki (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

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

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 Prawn

tempura prawn coated with yuzu juice & spicy mayo 19

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

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

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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