

Rice Menu

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**+\$5 Upgrade
to Set Menu**

includes:
miso soup, mini wafu salad,
small plate



- 1 Hambāgu Don** (gf)
Beef & Pork patty, scramble
egg, hambāgu sauce
18.00



- 2 Sukiyaki Don** (df)
Wagyu chuck roll, tare, red
onion pickle, soft-boiled egg
22.00



- 3 Grilled Mackerel Don** (df)
Grilled mackerel with soy vinegar,
shallot, pickled ginger
20.00



- 4 Karaage Don** (gf, df)
Deep-fried chicken, onsen
egg, shichimi togarashi
18.00



- 5 Salmon Don** (gf, df)
House-cured salmon, onion,
tobiko flying fish roe, soy,
kelp mayo **18.50**



- 6 Teriyaki Chicken Don** (gf, df)
Chicken thigh, teriyaki
sauce, carrot laffe, broccoli
18.00



- 7 Steak Don**
MB4 strip loin
(+\$24 upgrade to MB9)
30.00



- 8 Teriyaki Eggplant Don** (gf, df)
Deep-fried eggplant, teriyaki sauce,
aged balsamic, pickled ginger
17.00

Udon Menu うどん



- 1 Beef Udon**
Sukiyaki beef, shallot
23.80



- 2 Vegan Udon**
Inari, vegan broth, shallot, vege tempura
15.80



- 3 Prawn Bisque Udon**
Bisque, black tiger, shallot
29.80

Add-ons 追加	
Fried Ebi (df) panko crumbed fried prawn	5.00
Tonkatsu (df) crumbed pork cutlet	7.00



- 4 Carbonara Udon**
Carbonara foam, egg yolk, shallot, pecorino
23.80



- 5 Pork Yaki Udon**
Stir-fried udon noodles, pork belly slices, broccoli, tsuyu sauce
18.80

Small Plate

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- 1 Beef Tartare** (gf, df)
Diced raw beef, nashi pear, pickled cucumber, chives, anchovy, served w. nori crackers
15.00

- 2 Seasonal Crudo**
Seasonal fish, plum, fennel, radish, honey ponzu
19.00

- 3 Potato Salad** (gf)
w. soft boiled egg, bacon, smoked cheese, perocino cheese
8.00

- 4 Karaage** (gf, df)
Fried chicken thigh
15.00

- 5 Grilled Scallop**
Hokkaido scallop, grilled w. yuzu butter, panko crumble, micro coriander
8.50 ea.

- 6 Edamame** (gf, df)
Soybean, smoked salt
7.00

- 7 Teriyaki Eggplant** (gf, df)
Deep fried eggplant, teriyaki sauce, aged balsamic
12.00

- 8 Chawanmushi** (gf, df)
Egg custard with crab meat
9.00





DINNER MENU

串SKEWERS

Wagyu Skewer (gf,df)

w. wasabi

9.00 ea.

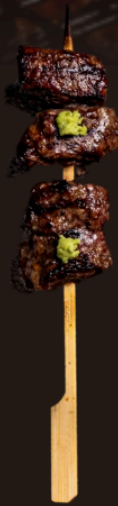


Mentaiko
Zucchini

(gf,df)

Zucchini slices, w.
mentaiko spicy cod roe

4.50 ea.



Beef Skewer

(gf,df)

w. wasabi

8.00 ea.



Tsukune

(df)

House made chicken meatball,
served w. raw egg yolk & tare

7.00 ea.

Enoki Wagyu Roll (gf,df)

Enoki wrapped w. wagyu beef slices, tare

6.50 ea.

Pork Belly (df)

w. ssamjang sauce

5.50 ea.

Baby Octopus (df)

w. lime

5.50 ea.

Chicken Heart (gf,df)

w. tare

4.50 ea.

Chicken Gizzard (gf,df)

w. tare

4.50 ea.

Chicken Thigh (gf,df)

w. tare

5.50 ea.

SMALL 小 PLATE 皿



Karaage (gf,df)
Deep fried chicken thigh **16.00**



Teriyaki Eggplant (gf,df)
Deep fried eggplant, teriyaki sauce, aged balsamic **15.00**

White Bait (df available) **14.00**
Deep fried, shichimi spicy mix, served w. honey sour cream

Abalone (gf) **13.50 ea.**
Steamed abalone, w. awabi kimo sauce, kombu jelly, pickled radish



Grilled Oyster
w. miso cream sauce, panko crumble
6.50 ea.

Grilled Scallop
Hokkaido scallop, grilled w. yuzu butter, panko crumble, micro coriander
8.50 ea.

Furikake Shishito **13.50**
Deep fried, topped w. Japanese seasoning mix w. seaweed, sesame seeds, dried fish flakes

Chawanmushi (gf,df) **10.00**
Savoury steamed egg custard with crab meat

Edamame (gf,df) **8.50**
Soybean, smoked salt

Potato Salad (gf) **8.00**
w. soft boiled egg, bacon, smoked cheese, perocino cheese

Kanimiso Okonomi (df) **39.00**
Alaskan king crab meat, Hokkaido scallop, salmon roe, raw egg yolk, crab innards paste, served w. maze special mixed rice



Fresh Oyster (gf,df) **6.00 ea.**
w. eshallot mignonette

Beef Tartare (gf,df) **18.00**
Diced raw beef, nashi pear, pickled cucumber, chives, anchovy, served w. nori crackers

Seasonal Crudo (df) **19.00**
Seasonal fish, plum, fennel, radish, honey ponzu

****Condiments are subject to change due to market conditions**

RAW BAR 海鮮



RICE & NOODLES ご飯、麺



Prawn Bisque Udon **30.00**
Bisque, black tiger, shallot

Vegan Udon **17.00**
Inari, vegan broth, shallot, vege tempura

Beef Udon **26.00**
Sukiyaki beef, shallot

'MUST TRY'

Wagyu Yaki Udon **26.00**
Stir-fried udon noodles, wagyu beef, broccoli, cabbage, carrot, mayonnaise, bonito flakes

Carbonara Udon **26.00**
Carbonara foam, egg yolk, shallot, pecorino

Onigiri **8.50 ea**
Japanese-style rice ball, mentaiko spicy cod roe, bonito

Steamed Rice **5.00**

GRILL & 一品料理 TO SHARE



King Crab Leg (gf)
Alaskan king crab leg, chargrilled
w. garlic miso butter, lemon

38.00



Grilled King Prawn (gf,df)
Chargrilled, tomato miso sauce, chilli oil

16.00 ea.

28.50

Grilled Mackerel (df)
w. ponzu, lemon

Seasonal Grilled Fish (gf)
Chargrill, yuzu butter sauce, salmon roe, chives

39.00

**Condiments are subject to change due to market conditions

Miso Cod (gf,df)
Miso marinated, pickled ginger

33.00

Premium MB9 Wagyu Sirloin (gf)
MB9 wagyu sirloin, miso butter,
200g (recommended medium rare)

68.00

Wagyu MB4 Sirloin (gf)
MB4 wagyu sirloin, miso butter, 200g (recommended medium rare)

48.00

鍋 NABE



Sukiyaki Beef Hot Pot
Sukiyaki broth, sliced wagyu beef,
wom bok, mushroom

54.00

Tonkotsu Clam Seafood Hot Pot

Pork clam broth, blue swimmer crab, prawn,
oden, tsukune, wombok, mushroom

79.00

DESSERT デザート

Hojicha Choux
Hojicha cream, black sesame

10.00

Fruit Kumo
Pavlova, berries, matcha ice cream

11.00

