# **URAMAKI ROLL**

(Inside - out roll)

Mackerel Gari Ginger roll 6.80 Salmon Avocado roll 7.50 Spicy salmon avocado roll 7.80

Tuna Avocado roll 820

Spicy Tuna Avocado roll 850

California roll 7.80

Eel Cucumber roll 890

Vegetarian roll 6.80 (V)

#### **SPECIAL ROLL**

# Crispy Prawn Avocado roll 11.90

prawn tempura, avocado, sesame with unagi sauce and spicy mayo on top

Salmon Teriyaki roll 12.50

salmon teriyaki , avocado, cucumber with honey teriyaki sauce on top

#### Soft-shell Crab roll 12.50

fried soft shall crab, cucumber, lettuce with and kimchi sauce

#### Rainbow roll 12.50

crabstick, cucumber, avocado wrapped in a variety of fresh seafood

### Dragon roll 12.90

fresh water eel, cucumber, avocado, fish roe with eel sauce on top

# Philadelphia roll 12.90

salmon, cheese, cucumber and avocado with seared salmon on top

## Seafood Volcano roll 12.90

fried sushi roll contain mixed seafood, avocado, cucumber served with spicy teriyaki & sweet chilli sauce

# Vegetable Volcano roll 12.00

fried sushi roll contain mixed vegetable sserved with spicy teriyaki & sweet chilli sauce (V)

#### Double King Prawn roll 12.90

fried sushi roll contain 2 king prawn, avocado, cucumber, pickled radish on top sweet soya, spicy mayo and sweet chilli sauce.

#### **SUSHI RICE BOWL**

(Fresh Seafood on Sushi Rice served with Miso Soup)

Chirashi Don 15.50

mixed sashimi on a top of sushi rice

Salmon Don 14.50

salmon sashimi on a top of sushi rice

Salmon Aburi Don 15.50

seared salmon on a top of sushi rice

Salmon Avocado Don 13.50

salmon sashimi & avocado on a top of sushi rice

Salmon Tuna Don 14.50

salmon & tuna sashimi on a top of sushi rice

Tuna Don 15.50

tuna sashimi on a top of sushi rice

#### **SASHIMI SET**

3 kinds of Sashimi 13.50 chef's choice 2 piece each

4 kinds of Sashimi 18.00 chef's choice 2 piece each

**5 kinds of Sashimi 22.50** chef's choice 2 piece each

3 piece of salmon sashimi 6.70

5piece of salmon sashimi 11.00

10 piece of salmon sashimi 22.00

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#### **NIGIRI SET**

6 piece of Nigiri 14.50 chef's Choice

8 piece of Nigiri 18.50 chef's Choice

#### **SUSHI SET**

Salmon Sakura Set 17.50 sashimi 2ps, nigiri 2pcs,

sasnimi zps, nigiri zpcs, seared salmon 2pcs, salmon hosomaki roll 6pcs

Tuna Sakura Set 19.50

sashimi 3ps, nigiri 3pcs,tuna hosomaki roll 6pcs

Fuji Set 21.00

Assorted nigiri 7 pcs, salmon avocado roll 8pcs

Mitsu Maki Set 16.50

3 kinds of hosomaki roll (tuna, salmon & sea bass)

Vegetarian Maki Set 12.50

3 kinds of hosomaki roll (cucumber, avocado & asparagus)
(V)

#### **CHEF'S SPECIAL**

Crabstick Taco (price per piece) 3.00 crabstick taco with tomato salsa & fish roe

Salmon Taco (price per piece) 3.50 salmon taco with tomato salsa & fish roe

Salmon Tartare 12.50 salmon with mango salsa and ponzu sauce

Tuna Tataki 12.90

tuna tataki with mango salsa and ponzu sauce

New style Salmon Sashimi 11.50

thinly slice salmon with yuzu, tomato salsa, white truffle oil and fish roe on top

New style Tuna Sashimi 12.50

thinly slice tuna with yuzu, tomato salsa, white truffle oil and fish roe on top

Mix Sashimi Salad 10.90

mixed sashimi with home made chef's dressing sauce

Seared Salmon in butter ponzu sauce 11.90

Crispy Sushi rice with spicy salmon on top 12.50

Crispy Sushi rice with
Avocado Crabstick on top
11.50

# **DESSERT**

#### MOCHI

Pounded sticky rice dumpling formed around an ice-cream filling

Mango ice cream mochi 2.00

Green tea ice cream mochi 2.00
Chocolate ice-cream mochi 2.00

Coconut ice-cream mochi 2.00

Vanilla ice cream mochi 2.00

# DORAYAKI

Japanese Pancake

Chocolate dorayaki 3.50

Custard dorayaki 3.50

Green tea dorayaki 3.50

Strawberry dorayaki 3.50

Red bean dorayaki 3.50





#### **APPETISER**

Edamame 4.00

boiled lightly salted soybeans (V)

Spicy Edamame 4.50 with chilli garlic sauce (V)

Gomage 4.50

boiled spinach with creamy sesame paste (V)

Kimchi 4.50 spicy pickles cabbage (V)

Kuki Wakame 4.50 seasoned seaweed stems (V)

Ume Kyu 4.20 cucumber with plum paste (V)

Moro Kyu 4.20 cucumber with moromi miso (V)

Maguro Natto 6.50 diced fresh tuna with fermented sticky soybean

Tsukimi Natto 5.20 fermented sticky soybean with egg yolk

Nasu Dengaku 7.50 grilled aubergine topped with sweet miso paste (V)

Vegetables Spring roll 4.90 home made vegetable spring roll served with sweet chilli sauce (V)

Agedashi Tofu 7.20 deep fried tofu with tempura dipping sauce (V)

Croquette 6.80

your choice of vegetable or pumpkin panko-crumbed patties (2pcs) (V)

Gyoza 6.90

your choice of chicken or pork pan-fried Japanese dumplings (5pcs)

Takoyaki 6.90 fried octopus dough balls (5pcs)

Cheese Chikuwa 6.90 4 pcs of deep fried fish cake with melted cheese

Thai Fish Cake 6.90 served with sweet chilli sauce

Kaki Fried 8.20 (5pcs)

oysters deep fried in breadcrumbs Please inform our staff if you are allergic to any food items before placing your order. Due

Yasai Itame 7.50

Stir fried Vegetables (V)

Age Shumai 6.50 deep fried seafood dumplings

River Shrimp 6.90

deep fried river sweet shrimp

Calamari 7.50 deep fried baby squid

Buta Kakuni 9.90 braised pork belly with ginger

Buta Kimchi 9.90 stir-fried pork slices and spicy pickled cabbage

Gyutan Shioyaki 9.90 grilled ox tongue

# GRILLED/FRIED

Chicken Karaage 10.50 deep fried Japanese style seasoned chicken with mayonnaise

Chicken Katsu 10.50 deep fried chicken cutlet

Pork Katsu 10.50 deep fried pork cutlet

Chicken Teriyaki 10.90 stir fried chicken with teriyaki sauce

Salmon Teriyaki 11.50 grilled salmon with teriyaki sauce

Saba Shioyaki 12.50 grilled salted mackerel

Sama Shioyaki 12.50 salt-grilled Pacific Saury

# **FRIED NOODLES**

Yaki Udon/Soba 11.90

stir fried Japanese noodle with vegetables, chicken or pork

Seafood Yaki Udon/Soba 12.50 stir fried Japanese noodle with seafood

Vegetable Yakisoba 10.90 stir fried Japanese noodle with vegetables (V)

#### **TEMPURA**

Vegetable Tempura 9.90 battered and deep fried vegetables V

Assorted Tempura 11.90 assorted vegetables, salmon, crabstick & prawn tempura (2pcs)

Prawn Tempura 11.50 battered deep fried prawns (5pcs)

# SOUP/RICE

Miso Soup 3.00 wakame, tofu & spring onion traditional Japanese soup (V)

Kimuchi Tamago Soup 6.50 clear soup with kimchi

Dobin Mushi 9.90 clear soup with prawn, chicken, fish & vegetables served in traditional ceramic kettle

Rice 3.00 a bowl of Japanese rice

### SALAD

Avocado Salad 7.20 sliced avocado with chef's dressing (V)

Seaweed Salad 7.50 assorted seaweed served with chef's dressing (V)

Tofu Salad 7.20 a mix of tofu, tomato, and seaweed salad with chef's dressing (V)

## **CURRY**

Chicken Katsu Curry 13.50 Japanese style curry served with deep fried chicken cutlet over rice

Pork Katsu Currry 13.50 Japanese style curry served with deep fried pork cutlet over rice

Chicken Karaage Curry 14.50 Japanese style curry served with deep fried chicken karaage over rice

Croquette Katsu Curry 12.50 Japanese style curry served with deep fried vegetable/ pumpkin croquette **(V)** 

#### **DONBURI**

Served with Miso Soup

Oyakodon 13.50

chicken and egg in seasoned broth on a bed of rice

Chicken Teriyaki Don 13.50 grilled chicken with teriyaki sauce on a bed of rice

Salmon Teriyaki Don 14.50 grilled salmon with teriyaki sauce on a bed of rice

Chicken Katsu Don 13.50 deep fried chicken cutlet cooked with egg on a bed of rice

Pork Katsu Don 13.50 deep fried pork cutlet cooked with egg on a bed of rice

Tendon 14.30 prawn & vegetable tempura with tendon sauce on a bed of rice

Una Tama Don 16.90 grilled eel with egg and onion on a bed of rice

Unadon 16.50 grilled eel with eel sauce on a bed of rice

# **BENTO BOX**(Lunch Only)

#### Served with Miso soup

main dish of your choice with mix salad, vegetable pickles, chef's daily side, Japanese rice served with miso

Chicken Teriyaki Bento 14.50 Salmon Teriyaki Bento 15.50

Chicken Katsu Bento 14.50

Tonkatsu (Pork)Bento 14.50 Croquette Bento (V) 13.50

Sashimi Bento Box 20.00

Chef's selection 5 kinds of sashimi with mix salad, vegetable pickles, chef's daily side, rice served with miso soup

Sushi Bento Box 18.00 Chef's Selection 5 kinds of nigiri,

California roll, mix salad, vegetable pickles, chef's daily side served with miso soup

#### **UDON & SOBA**

Noodle soup (HOT)

Kimuchi Udon/Soba 11.50 noodle in a flavourful dashi broth with kimchi (V)

Kake Udon/Soba 11.00 noodle in a flavourful dashi broth(V)

Miso Nikomi Udon/Soba 14.50 noodle in miso broth is filled with chicken, fish cake, tofu & egg.

Tem Miso Nikomi Udon/Soba served with prawn tempura 16.50

Nabeyaki Udon/Soba 14.50 noodle in kombu dashi broth with prawn tempura, egg, fish cake

# **UDON & SOBA (COLD)**

Zaru Udon/Soba 11.50 cold udon/soba noodle served with dipping sauce (V)

Tem Zaru Udon/Soba 14.00 cold udon/soba noodle & prawn tempura served with dipping sauce

# **RAMEN**

Miso Ramen 13.50

ramen noodle, char siu & assorted topping in soya bean paste broth

Tonkotsu Ramen 13.50

ramen noodle, char siu, egg & assorted topping in pork broth

Crispy Chicken Ramen 14.00 ramen noodle, deep fried chicken, egg & assorted topping in pork broth

Seafood Ramen 14.00

ramen noodle, mix seafood, egg & assorted topping in pork broth

Vegetable Miso Ramen 13.00 ramen noodle, deep fried tofu, egg & assorted topping in soya bean paste broth (V)

# **SUSHI BAR**

## SASHIMI

(Price per piece)

Tuna 2.50

Salmon 2.30

Sea Bass 2.30

Freshwater Eel 3.00 Seared Salmon 2.40

Scallop 2.50

**Prawn 2.30** 

Sweet Shrimp 2.30

Shime Saba 2.30

Octopus 2.30

NIGIRI- thin slice of raw fish

placed on a small ball of sushi rice

(Price per piece)

Salmon 2.50 Tuna 2.70

Sea Bass 2.50

Freshwater Eel 3.20

Seared Salmon 2.60

Scallop 2.70

**Prawn 2.50** 

Sweet Shrimp 2.50

Shime Saba 2.50 Octopus 2.50

## **HOSOMAKI**

## (Thin roll)

Cucumber roll (V) 4.50 Cucumber plum roll(V)4.80

Avocado roll (V) 4.50

Pickled radish roll(V) 4.50

Natto roll (V) 5.20

Asparagus roll (V) 4.50

Salmon roll 5.80 Tuna roll 6.50

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