



DINING MENU

DESSERT

ICECREAM - VANILLA BEAN, GREEN TEA OR BLACK SESAME (GF) W/ YOUR CHOICE OF CARAMEL, STRAWBERRY OR CHOCOLATE SAUCE <small>*Contains gluten, wheat, egg, lactose, dairy, sesame, soy bean & peanuts</small>	6.8
BAKED GREEN TEA CHOCOLATE CAKE W/ RASPBERRY COMPOTE AND CREAM (GF)	9.8
YUZU CREME BRULEE W/ BROWN SUGAR (GF)	9.8
POCKY CHEESE CAKE W/ BLUEBERRIES	9.8

DESSERT PLATTER FOR ONE	12.8
DESSERT PLATTER FOR TWO	24.8

DESSERT DRINKS

CHOYA UMESHU (Plum wine)	11
HAKUTSURU UMESHU (Plum wine)	11
CHOYA UJICHA UMESHU (Green tea plum wine)	16
CHOYA KOKUTO UMESHU (Black sugar plum wine)	18
OTA SHUZO DOKAN UMESHU (Japanese aged sake infused w/ plum & rock sugar)	19

PREMIUM TEA (\$5 PER PERSON)

SENCHA (Classic Japanese green tea)
GENMAICHA (Classic blend of green tea and roasted rice)
GARDENER'S CHOICE (Green tea blended w/ rose, lemon myrtle & marigold flowers)
MOTHER EARTH (Pure herbal blend of rooibos, jasmine, vanilla & pear)
WINTER WARMER (Pure herbal blend of ginger, cinnamon, cloves w/ tangy orange)

COFFEE

SEVEN SEEDS FRENCH PRESS COFFEE	4
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PLEASE NOTE:
OUR OMAKASE MENU IS DESIGNED FOR SHARING, THEREFORE
ONLY AVAILABLE IF ALL DINERS AT THE TABLE OPT IN.

OMAKASE RECOMMENDATION 59
OUR CHEF'S SELECTION THAT
BEST REPRESENTS THE TRUE
IZAKAYA DINING EXPERIENCE.

EDAMAME W/MURRAY RIVER PINK
SALT
ASSORTED SASHIMI PLATTER
WAGYU BEEF TATAKI W/ PONZU

DAIKON SALAD W/ FRIED YUBA &
ONION PEPPER DRESSING

CRUSHED PRAWN KATSU W/
CREAMY SPICY MAYONNAISE

FRIED EGGPLANT DENGAKU
SERVED W/ PINENUT & WALNUT
MISO

PORK BELLY BUTAKUSHI SKEWERS
W/ MISO ONION SALSA

SOFTSHELL CRAB SUSHI ROLL
WITH MASAGO & WHITE AUJISO
DRESSING

OMAKASE LIGHT 47
OMAKASE SELECTION WITHOUT
ASSORTED SASHIMI PLATTER

OMAKASE DELUXE 70
OMAKASE SELECTION W/
GRILLED YUZU MARINATED QUAIL
W/ WOMBOK LEAF ROLL

AND
SWEET POTATO TEMPURA
W/ TENTSUYU

SAKE SELECTION 30
A PROGRESSION OF SAKE TO
ACCOMPANY THE OMAKASE MENU
CHOSEN BY OUR SAKE MASTER.

SAKE SELECTION DELUXE 40
A PROGRESSION OF SAKE TO
ACCOMPANY THE \$70 OMAKASE
MENU CHOSEN BY OUR SAKE
MASTER.

OTSUMAMI - SNACKS TO START	
EDAMAME SERVED WARM W/MURRY RIVER PINK SALT FLAKES (GF)	4.8
VEGETABLE CHIPS W/AONORI SALT (GF)	5.8
CRUNCHY CHICKEN SKIN CRACKER DUSTED W/ SHICHIMI SALT (GF)	6.8
TSUKEMONO MORIAWASE - ASSORTED JAPANESE STYLE PICKLES	8.8
SEAFOOD CEVICHE - MIXED SASHIMI WITH CORIANDER, RED ONION, CHERRY TOMATO AND CITRUS DRESSING	12.8
SASHIMI & SUSHI	
PREMIUM ASSORTED SASHIMI OF THE DAY	20.8
SALMON SASHIMI (6 PC)	12.8
SOFTSHELL CRAB SUSHI ROLL WITH MASAGO & WHITE AUJISO DRESSING (GF)	13.8
SALMON TATAKI - SEARED SALMON WITH JAPANESE MUSTARD & MISO (GF)	14.8
TUNA SASHIMI (6 PC)	16.8
KINGFISH SASHIMI (6 PC)	16.8
SPICY TUNA SALAD	16.8
GREEN CHILLI KINGFISH - SERVED WITH YUZU & CORIANDER (GF)	16.8
SEAF00D	
TAKOYAKI - SAVOURY PANCAKE WRAPPED OCTOPUS (8 PC)	10.8
CRUSHED PRAWN KATSU W/ CREAMY SPICY MAYONNAISE (3 PCS)	12.8
SEARED SCALLOPS W/ BUTTER & SOY TOPPED W/ BONITO FLAKES (3 PC) (GF)	12.8
CALAMARI & SPICY CODFISH ROE UDON NOODLE W/ ONSEN EGG	14.8

(GF) - THESE DISHES ARE GLUTEN FREE
WE HAVE GLUTEN FREE SOY SAUCE AVAILABLE

AMAZAKE / SWEET, LOW-ALCOHOL SAKE

ANKAKE / A DISH WHERE A THICKENED SAUCE IS Poured OVER VARIOUS INGREDIENTS

AONORI / GREEN SEAWEED

BONITO FLAKES / SHAVED FLAKES OF DRIED, SMOKED BONITO FISH

DAIKON / WHITE RADISH

EDAMAME / SOYBEANS IN THE POD

GOMA-AE / DISHES PREPARED WITH SESAME SAUCE

KAKUNI / SLOW BRAISED CUBES OF PORK BELLY

KASU / LEES LEFT FROM PRESSING SAKE

KATSU / JAPANESE STYLE BREADED AND DEEP FRIED DISH

KINPIRA / JAPANESE COOKING STYLE THAT CAN BE SUMMARIZED AS A TECHNIQUE OF "SAUTÉ AND SIMMER"

NAMETAKE / PICKLED MUSHROOM

MASAGO / CAPELIN FISH EGG ROE

MORIAWASE / COMBINATION PLATTER

OMAKASE / CHEF'S SELECTION

ONIGIRI / TRIANGULAR SHAPED RICE BALL

OTSUMAMI / DRINKING SNACK

MEAT	
GRILLED MORO MISO MARINATED CHICKEN	9.8
PAN-FRIED PORK GYOZA (6 PC)	11.8
PORK BELLY BUTAKUSHI SKEWERS W/ MISO ONION SALSA (2 SKEWERS)	11.8
SHIITAKE MUSHROOM STUFFED TSUKUNE CHICKEN BALL W/ CHEDDER CHEESE & TERIYAKI SAUCE (GF)	12.8
SHER WAGYU BEEF WRAPPED ONIGIRI RICE BALL W/ BBQ SAUCE	12.8
GARLIC SOY KARAAGE CHICKEN W/ SPRING ONION (GF)	12.8
BRAISED KAKUNI PORK BELLY PIE	14.8
SHER WAGYU TATAKI W/ PONZU (GF)	17.8
GRILLED YUZU MARINATED QUAIL W/ WOMBOK LEAF ROLL (GF)	19.8
VEGETABLES	
VEGETABLE SHARING PLATE - GREEN BEAN GOMA-AE, LOTUS ROOT KINPIRA, CELERY SUMISO-AE & SOY INFUSED CREAM CHEESE (GF)	12.8
DAIKON SALAD W/ FRIED YUBA & ONION PEPPER DRESSING (GF)	9.8
TWICE COOKED DAIKON & SHIMEJI MUSHROOM W/ JAPANESE STYLE KIMCHI BUTTER	9.8
AGEDASHI TOFU W/ ENOKI MUSHROOM ANKAKE (GF)	10.8
FRIED EGGPLANT DENGAKU SERVED W/ PINENUT & WALNUT MISO (GF)	11.8
RAMEN NOODLE & GREENS SALAD W/ SOFT BOILED EGG AND CREAMY SESAME	11.8
SWEET POTATO NOODLE TEMPURA W/ TENTSUYU	11.8
ACCOMPANIMENTS	
KUMO MISO SOUP (GF)	4
STEAMED RICE (GF)	3.8
PICKLED GINGER	2

AUJISO / PARILLA (SHISO) - JAPANESE BASIL

PONZU / CITRUS-BASED SAUCE

SHICHIMI / JAPANESE SEVEN SPICE PEPPER

SHIO-KOJI / SALT W/ SACCRIFICATED RICE

SUKIYAKI / STEWED DISH SERVED IN AN EARTHENWARE HOTPOT

SUMISO-AE / MISO AND VINEGAR DRESSING

TATAKI / MEAT OR FISH VERY LIGHTLY SEARED OVER A HOT FLAME, THINLY SLICED AND SEASONED

TENTSUYU / JAPANESE TEMPURA DIPPING SAUCE

TSUKEMONO / PICKLED VEGETABLE

TSUKUNE / JAPANESE STYLE SEASONED MINCED CHICKEN

YAKINIKU / GRILLED MEAT

YUKARI / A TYPE OF FURIKAKE (DRIED SEASONING) THAT IS MADE FROM RED BEEF-STEAK PLANT, SUGAR, AND SALT

YUBA / FRIED BEAN CURD SKIN

YUZU / JAPANESE CITRUS FRUIT