



## WEEKDAY MENU

### PICK YOUR OWN (PER PIECE)

#### MAKI (ROLL) SUSHI

salmon & avocado ( <i>gf*</i> )	1.5
tuna mayo	1.5
teriyaki chicken & avo	1.5
avocado & sesame ( <i>v, vegan, gf*</i> )	1.5
sesame seaweed & vege ( <i>v, vegan, gf*</i> )	1.5

#### URAMAKI REVERSE ROLLS

sweet chilli prawn	1.9
teriyaki salmon	1.9
spicy fresh tuna avo ( <i>gf*</i> )	1.9
pepper mayo chicken	1.9
teriyaki chicken avo (brown rice)	1.9
salmon & avocado (brown rice) ( <i>gf*</i> )	1.9
salad crunch (brown rice) ( <i>v, vegan, gf*</i> )	1.9

#### NIGIRI (ON RICE)

inari (teriyaki tofu) ( <i>v, vegan</i> )	1.9
avocado nigiri ( <i>v, vegan, gf*</i> )	2.3
salmon nigiri ( <i>gf*</i> )	2.5
tuna nigiri ( <i>gf*</i> )	2.5
aburi (seared) eel/salmon/scallop	2.9
aburi (seared) mayo prawn	2.9
aburi (seared) tuna w wasabi mayo	2.9

#### SIDES

gyoza (vegetable dumplings) ( <i>v, vegan</i> )	1.4
korokke (potato & vegetable croquette) ( <i>v</i> )	2.1
ebifurai (crumbed prawn)	2.5
karaage (Japanese style fried chicken)	2.1
miso soup (regular)	3.0
miso soup (large)	4.0
daifuku (soft rice cake w sweet bean filling)	4.0

(*v*) = vegetarian (*gf\**) = gluten free\*

\*\*\*While we take all reasonable efforts to accommodate customers dietary needs, we cannot guarantee that all the ingredients we use will be allergen free. Please talk to one of our staff if you have any dietary requirements or allergies.\*\*\*

### MADE TO ORDER – order from counter

#### SMALL PLATES

agedashi tofu ( <i>v/vegan upon request</i> )	12
crispy tofu served in a hot dashi broth	
negi takoyaki	15
octopus balls w otafuku sauce, kewpie mayo, spring onions and kizami nori (eight pieces)	
pork gyoza w dipping sauce (six pieces)	15

#### BENTO BOWLS

w salad & red rice	
teriyaki chicken / wagyu beef / salmon	14
vegetable tempura ( <i>v, vegan</i> )	14

#### POKE BOWLS

w edamame, cucumber, avocado, slaw & rice, rocket, kizami nori & roasted sesame seeds	
salmon sashimi ( <i>gf*</i> ) / tuna sashimi ( <i>gf*</i> )	20
salmon & tuna sashimi ( <i>gf*</i> )	20
teriyaki salmon / teriyaki chicken	20
chashu pork belly	20
karaage tofu ( <i>v, vegan</i> )	20
vegetable tempura ( <i>v, vegan</i> )	20
seaweed ( <i>gf*, v, vegan</i> )	20

#### PLATES & NOODLES

karaage free range chicken	17
japanese style fried chicken, kewpie mayo, shichimi chilli w rice & yoshi slaw	
karaage crispy tofu w rice & slaw ( <i>v, vegan</i> )	16
udon noodles in a hot konbu seaweed broth w wagyu beef / chicken /vegetable tempura	12
ramen noodles w chashu pork belly, egg, spinach, spring onion, wakame seaweed	
tonkotsu ramen (rich pork & chicken broth)	20
umami shoyu ramen (soy & chicken broth)	20

#### SASHIMI

salmon / tuna / half each (six pieces) ( <i>gf</i> )	16
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