

MENU



STARTERS

Seaweed Salad (vegan) (Seaweed with bean shoot, cucumber, tomato and salad in a special dressing)	\$6.90
Edamame (vegan) (Salted soy beans)	\$5.00
Pickles (vegan) (Japanese style mixed pickled vegies - carrot, broccoli, celery)	\$4.90
Agedashi Tofu (vegan) (Golden brown deep fried tofu cubes in soy and sweet chilli sauce)	\$8.90
Gyoza (Home made pan fried pork and cabbage dumplings, 5 pieces)	\$10.50
Okonomiyaki (vegetarian) (Japanese pan-fried pancake made with egg & shredded cabbage served with teriyaki sauce and Japanese mayo)	\$9.50
Small Miso Soup (Traditional home made Japanese miso soup with sweet potato, pumpkin and lots of other vegies & tofu)	\$3.00

MENU



DON BURI (Big Bowl of Rice)

Chicken Salad Teriyaki Don (Chunky chicken cooked in teriyaki sauce served on rice with garden salad & Japanese Mayo)	\$12.95
Kakuni Don (Tender Japanese slow cooked pork belly on rice with flavoured egg and home made pickled vegies)	\$13.95
Dengaku Don (Vegetarian) (Eggplant in miso based sauce with tofu and vegies, mildly spicy)	\$12.95
Unagi Don (A slice of smoked eel served on a bed of rice)	\$12.95
Japanese Style Curry (A little bit spicy, thick curry with a choice of chicken breast, beef or fish)	\$11.95
Katsu Curry Don (Tenderised pork chop, crumbed, fried and served on a bed of rice with curry sauce and mixed garden salad)	\$12.95

UDON DISHES

Goma Chicken Udon (Thick Japanese wheat noodles with chicken breast and sansai, egg, lotus & beancurd in home made sesame dressing)	\$12.95
Vegie Goma Udon (Vegetarian) (Thick Japanese wheat noodles with sansai, egg, lotus & beancurd in home made sesame dressing)	\$11.95
Japanese Curry Udon (A little bit spicy, thick curry udon with a choice of chicken breast, beef or fish)	\$11.95

ONIGIRI SET OF THREE

Teriyaki Beef, Sweet Potato OR CORN BUTTER (Freshed made rice ball, set of three)	\$12.95
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DESSERT

Green Tea Ice Cream (with home made sweet red bean topping)	\$6.50
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