



# ASIAN TAPAS

## Mini Dishes

<b>Renkon Chips</b>	8.00
Fried lotus root with touch of sea salt and pepper	
<b>Edamame Beans</b>	8.00
Boiled soy beans with touch of sea salt	
<b>Agedashi Tofu</b>	10.00
Deep fried silken tofu, topped with bonito flake in dash broth	
<b>Vegetarian Spring Rolls (6p)</b>	10.00
Deep fried mini vegetarian spring rolls with sweet chili sauce	
★ <b>Gyoza (6p)</b> (fried or steamed)	10.00
Pork and vegetable dumplings	
<b>Spicy Tofu Karaage (6p)</b>	12.00
Crispy deep fried tofu, spicy miso sauce, with sakura style guacamole	
<b>Broccolini</b>	12.00
Stir fried broccolini in XO Butter and almond	
<b>Seaweed Salad</b>	12.00
Chuka wakame salad	
★ <b>Miso Eggplant (Nasuden)</b>	12.00
Eggplant with sweet miso sauce	
<b>Karaage Chicken (5p)</b>	12.00
Ginger marinated chicken, deep fried, served with tartar sauce	
<b>Spicy Chicken (5p)</b>	12.00
Deep fried chicken with sweet chili and garlic sauce	
★ <b>Coconut Prawn (3p)</b>	15.00
Lightly battered prawns topped with roasted coconut & peanut in teriyaki sauce	
★ <b>Salt And Pepper Squid</b>	15.00
Deep fried squid tossed with salt and pepper served with spicy mayonnaise	

### ★ Skewers (2p) 10.00

Tofu (teriyaki sauce) (2pc)  
 Chicken (teriyaki sauce) (2pc)  
 Beef (teriyaki sauce) (2pc)  
 Pork belly (matcha salt) (2pc)  
 Pork katsu (tonkatsu sauce) (2pc)



### Fried Whitebait 15.00

Crispy deep fried whitebait with wasabi mayonnaise

### ★ Popcorn Prawn 15.00

Crunchy bite size prawns with wasabi mayonnaise

### ★ Salmon Taco (2p) 15.00

Fresh salmon with yuzu ponzu sauce in crispy taco shell

### Kingfish Wing (2P) 20.00

Grilled kingfish wing with ponzu

### ★ Crispy Pork Belly entree 20.00

Oven roasted pork belly with main 30.00  
 spicy coleslaw

### Chili Garlic Prawn 20.00

Cooked in extra virgin olive oil and garlic with bread

### (new) Spicy Tuna Nori Crisp 26.00

Fresh tuna tartare ,cucumber, spicy ponzu sauce with nori crisp

### ★ Duck Pancake (6pc) 26.00

Boneless duck breast, fresh cut vegies and pancake with red miso sauce

# ASIAN TAPAS

## Salad

entree / main

### Tofu & Seaweed Salad

12.00/ 16.00

Ponzu dressing, avo, frikake, pomegranate, cucumber, tomato

### Roasted Pumpkin Feta Salad

13.00/ 17.00

Miso dressing, avo, pumpkin seed, beetroot walnut, cucumber, tomato

### Cooked Tuna Salad

13.00/ 17.00

Apple dressing, avo, seaweed, corn, beetroot cucumber, tomato

### ★ Salmon Salad

13.00/ 17.00

Apple dressing, avo, seaweed, masago, crab mix, cucumber, tomato

### ★ Spicy Sashimi Salad

13.00/ 17.00

Apple dressing, avo, seaweed, masago, crabmix cucumber, tomato

### ★ Grilled Chicken Salad

13.00/ 17.00

Sesame dressing, avo, cheese, quinoa, walnut cucumber, tomato

### Grilled Salmon Salad

14.00/ 18.00

Miso dressing, avo, seaweed, masago, crab mix, cucumber, tomato

### Fresh Tuna Salad

15.00/ 19.00

Apple dressing, avo, seaweed, masago, crab mix cucumber, tomato

**new**

### Grilled Prawn Salad

NA / 24.00

Ponzu dressing, feta, avo, walnut, pomegranate, cucumber, tomato

## Tempura

### Vegetable Tempura (6p)

14.00

Lightly battered assorted vegetables

### ★ Assorted Tempura (5p)

16.00

Lightly battered fresh prawns (2p) and selected vegetable tempura (3p)

### Prawn Tempura (4p)

18.00

Lightly battered fresh prawn tempura

### ★ Soft Shell Crab Tempura

14.00

Deep fried soft shell crab with light tempura batter served with tartar sauce

### ★ Zucchini Flower (2p)

14.00

Lightly battered zucchini flower tempura stuffed with prawn meat in shichimi raita sauce



### ★ Steamed BAOs

9.50 /each

filled with your choice of

#### Roasted Pork Belly

Pickled cabbage, coriander and red miso sauce

#### Soft Shell Crab

Coleslaw, coriander and spicy mayonnaise

#### Kingfish Tempura

Coleslaw, coriander and wasabi mayonnaise



# SASHIMI & SUSHI

## Sashimi

★ <u>Salmon Sashimi (8p)</u>	21.00
<u>Kingfish Sashimi (8p)</u>	23.00
<u>Tuna Sashimi (8p)</u>	25.00
<u>Assorted Sashimi (small)</u>	25.00
Salmon (3p), kingfish (3p), tuna (3p)	
★ <u>Assorted Sashimi (medium)</u>	35.00
Salmon (6p), kingfish (3p), tuna (3p), scallop (1p)	
<u>Assorted Sashimi (large)</u>	45.00
Salmon (9p), kingfish (3p), tuna (3p), scallop (2p)	
<b>new</b> <u>Sakura Sashimi Plate</u>	75.00
Salmon (9p), kingfish (3p), tuna (3p), scallop (2p), scampi (2p), oyster (2p)	
<u>Natural Oyster (6p)</u>	24.00
Ponzu sauce	



## Sashimi - A LA CARTE

Salmon Sashimi (3p)	8.00
Kingfish Sashimi (3p)	9.00
Tuna Sashimi (3p)	10.00
Scallop Sashimi (3p)	11.50
Natural Oyster (3p)	12.00
Scampi Sashimi (2p)	20.00

## Sushi

<u>Sushi Entrée (6p)</u>	19.00
Salmon (2p), kingfish (2p), tuna (2p)	
<u>Grilled Sushi Entrée (6p)</u>	21.00
Salmon (2p), kingfish (2p), scallop (2p)	
★ <u>Salmon Sushi (8p)</u>	24.00
★ <u>Grilled Salmon Sushi (8p)</u>	25.00
<u>Salmon &amp; Avocado Sushi (8p)</u>	25.00
<u>Tuna Sushi (8p)</u>	26.00
<u>Sushi Main (9p)</u>	28.00
Salmon (2p), kingfish (2p), tuna (2p), prawn (1p), unagi (1p), egg (1p)	
★ <u>Sushi &amp; Sashimi Combination</u>	35.00
Assorted sashimi (6p) and assorted sushi (6p)	
<u>Sushi &amp; Sashimi Delux</u>	70.00
Assorted sashimi (9p), assorted sushi (8p) mini rolls (8p), and oysters (2p)	



## Sushi - A LA CARTE

Prawn Sushi (2p)	5.50	Tuna Sushi (2p)	7.50
Egg Sushi (2p)	5.50	Scallop Sushi (2p)	7.50
Salmon Sushi (2p)	6.50	Unagi Sushi (2p)	7.50
Kingfish Sushi (2p)	7.00	Scampi Sushi (2p)	21.00
Grilled Salmon Sushi (2p)	7.00		



# SASHIMI & SUSHI



**Sakura Rolls - 8 pcs**

## Sashimi Carpaccio

- ★ **Salmon Carpaccio (8P)** 22.00  
Fresh salmon, yuzu truffle dressing, chive, yuzu kosho
- Kingfish Carpaccio (8p)** 24.00  
Fresh kingfish, yuzu truffle dressing, chive, yuzu kosho

## Thin Roll (6p) 9.00

Fresh Salmon  
Fresh Kingfish  
Cooked Tuna  
Teriyaki Chicken  
Chicken Katsu  
Cucumber  
Crab meat  
Avocado



## Hand Roll (each) 8.00

Salmon & Avo  
Cooked Tuna & Avo  
Crab Meat & Avo  
Tempura Prawn & Cucumber  
Teriyaki Chicken & Cucumber  
Chicken Katsu & Cucumber



## Vegie Roll 18.00

Tempura asparagus, mixed vegetables, cucumber and avocado

## Tempura Prawn Roll 18.00

Tempura prawn, cucumber, avocado with honey mustard mayo

## Teriyaki Chicken Roll 18.00

Teriyaki chicken, avocado, cucumber with mayonnaise

## Cooked Tuna Roll 18.00

Cooked tuna and avocado with mayonnaise

## Salmon & Avocado Roll (mayo or spicy mayo) 20.00

Fresh salmon and avocado

## Tasmania Sunset Roll (mayo or spicy mayo) 20.00

Crab mix, avocado, egg omelette, cucumber topped with fresh salmon & fish roe

## Soft Shell Crab Roll 20.00

Fried soft shell crab, avocado, cucumber with spicy mayo

## Rainbow Roll 22.00

Crab meat, cucumber, avocado, egg, mixed sashimi on top with mayonnaise

## ★ Pink Dragon Roll 23.00

Tempura prawn, cucumber, avocado topped with seared salmon, fish roe and spicy mayo

## ★ Samurai Roll 24.00

Tempura prawn, cucumber, avocado topped with wagyu beef, fish roe and teriyaki glaze

## ★ Dynamite Spicy Tuna Roll 24.00

Fresh tuna cucumber and avocado with spicy mayo and fish roe

# MAINS

served with rice

## Chicken/Duck

- |  |       |
|--|-------|
| ★ Teriyaki Chicken   | 21.00 |
| Grilled chicken with teriyaki sauce served with side salad                                 |       |
| Chicken Katsu  | 21.00 |
| Bread crumbed chicken in tonkatsu sauce served with side salad. (with cheese extra \$1.00) |       |
| ★ Chicken Katsu Curry  | 24.00 |
| Bread crumbed chicken in Japanese curry sauce served with side salad                       |       |
| Roasted Duck Breast  | 31.00 |
| Grilled duck breast served with miso dressed green beans                                   |       |



## Pork

- |   |                            |
|---|----------------------------|
| Pork katsu  | 22.00                      |
| Bread crumbed pork loin in tonkatsu sauce served with side salad (with cheese extra \$1.00) |                            |
| ★ Pork Katsu Curry Rice   | 25.00                      |
| Bread crumbed pork in Japanese curry sauce served with side salad                           |                            |
| Pork Shogayaki  | 22.00                      |
| Thinly sliced pork loin, pan fried with spicy ginger soy sauce served with side salad       |                            |
| ★ Crispy Pork Belly   | main 30.00<br>entree 20.00 |
| Oven roasted crispy pork belly with Japanese style coleslaw                                 |                            |

## Beef

- |  |       |
|--|-------|
| ★ Teriyaki Wagyu Beef  | 22.00 |
| Stir-fried wagyu beef with teriyaki sauce served with side salad                                 |       |
| Wagyu Beef Curry   | 25.00 |
| Wagyu beef, vegetables, served with Japanese curry sauce and side salad                          |       |
| ★ Wagyu Steak (220g)   | 28.00 |
| Prime tenderloin bite sized beef steak served with leek, kale and garlic chips in teriyaki sauce |       |

# MAINS

served with rice

## Seafood

### Salmon Sashimi Don 24.00

Fresh salmon sashimi topped on sushi rice  
served with seafood salad

### Tasmania Don 24.00

Fresh mixed sashimi topped on sushi rice  
served with seafood salad

### Soft Shell Crab 24.00

Deep fried soft shell crab with light tempura  
batter served with tartar sauce  
and side salad

### ★ Teriyaki Salmon 25.00

Grilled salmon with teriyaki sauce  
served with side salad

### ★ Tempura Main 29.00

Assorted prawn and vegetable (10 pc)  
tempura with dipping sauce

### Roasted Unagi 29.00

BBQ fresh water eel, glazed with  
house eel sauce served with side salad

### **new** Chilli Miso Seafood 31.00

King prawn, mussel, scallop, squid in chilli miso sauce



## Vegetarian

Please ask for our full  
vegetarian menu

### Teriyaki Tofu 20.00

Deep fried silken tofu and vegetables in  
teriyaki sauce served with side salad

### Tofu Curry 20.00

Japanese curry rice with lightly fried silken  
tofu served with side salad

### Pumpkin Curry 20.00

Japanese curry rice with pumpkin korokke  
served with side salad

## ★ Dinner Bento Box

### Haru (vegetarian) 32.00

Avocado salad, veggie tempura, miso eggplant, teriyaki  
tofu served with rice and miso soup

### Natsu 32.00

Avocado salad, agedashi tofu, prawn and veggie tempura, with  
teriyaki (chicken, beef or fish) served with rice and miso soup

### Aki 37.00

Avocado salad, agedashi tofu, prawn and veggie tempura with  
panfried teriyaki salmon, rice and miso soup

### Fuyu 41.00

Avocado salad, agedashi tofu, prawn and veggie tempura,  
sushi (5p) sashimi (6p) served with miso soup

# NOODLES AND EXTRAS

## Udon And Ramen

### Tofu And Veggie Udon 19.00

Mixed vegetables, tofu, mushroom, seaweed,  
with noodle soup

### Tempura Udon 22.00

Tempura prawn and vegetables with noodle soup

### Nabeyaki Udon 24.00

Tempura (prawn 1p, veggies 2p), beef, selected vegetables  
and seaweed with noodle soup served in clay pot

### Ramen Chicken 22.00

Japanese famous pork based soup  
with thin noodles

Beef 22.00

Pork 22.00



## Extras

Miso Soup 3.00

Rice 3.00

Mini Udon 13.00

Side Salad 3.00

Sauces/Dressings 0.50

Pickles 0.50

Corkage /per glass 4.00

Cakeage /per person 4.00

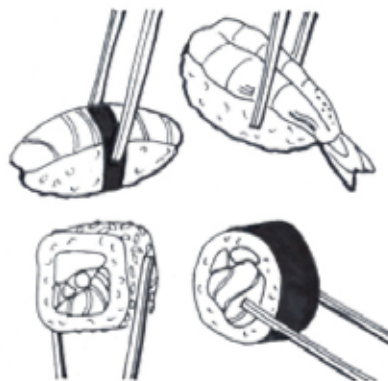
\* All meals may contain / or come in contact with various allergens including nuts, seafood, gluten and dairy products.  
Please inform our staff prior to ordering.  
Although we will endeavor to accommodate your dietary needs,  
we cannot be held responsible for traces of allergens.

\* Menu & prices subject to change without prior notice.



# OMAKASE MENU

group of 4 or more



## **\$49 Menu P.P**

Edamame Beans  
Salmon Taco  
Avocado Salad  
Today's Bao  
Coconut Prawn  
Yakitori Skewers  
Assorted Sushi 3pc  
Ice cream

## **\$65 Menu P.P**

Edamame Beans  
Salmon Taco  
Avocado Salad  
Today's Bao  
Coconut Prawn  
Duck Pancake  
Yakitori Skewers  
Assorted Sashimi 3pcs  
Assorted Sushi 3pc  
Ice Cream

## **\$75 Menu P.P**

Edamame Beans  
Salmon Taco  
Avocado Salad  
Today's Bao  
Coconut Prawn  
Duck Pancake  
Yakitori Skewers  
Crispy Pork Belly  
Assorted Sashimi 3pcs  
Assorted Sushi 3pc  
Wagyu Steak  
Ice Cream

\*Set menu must be ordered for the whole table  
\*Please inform your waiter of any food allergies  
or dietary requirements  
\*Last order for set menu 8:30 pm