

Seasonal Menu

Ver.0048

Soup -Small Size

- 5054 **Japanese Style Pure Corn Soup** **\$8.00**
Richness and sweetness purely come from corn itself. Corns from QLD. No seasonings, sugar or any amount of cream/butter are added. Chef's magic.

Oysters

Specially hand-picked each day by our owner chef and freshly shucked to order

- 5001 **Hanabishi Oyster Shooter** **\$5.00**
Fresh raw oyster in Japanese stock soup, a splash of citrus juice with a dash of best quality Japanese sake, served in a shot glass
- 5002 **Four Flavours of Fresh Oyster** **\$18.00**
Four oysters freshly shucked to order and served with four distinguished flavours; Shooter, Ponzu Sauce, Ginger Sauce and Onion Sauce
- 5049 **Oyster Hot Pot** **\$25.00**
Premium oysters cooked in Miso based tasty stock soup. Best of the season

Sashimi -Entrée Size

- 1082 **Scampi Sashimi with Yuzu Sauce** **\$26.00**
Fresh Scampi from New Zealand with Japanese Citrus called "Yuzu", Baby "Shiso" Leaves
- 5007 **Quick Seared Tuna** **\$25.00**
Lightly seared fresh tuna with onion sauce

Sushi

- 1088 **Aburi Salmon Roll (3 pieces)** **\$17.00**
Seared Salmon Sushi Roll
- 1089 **Aburi Salmon Roll (6 pieces)** **\$29.00**
Seared Salmon Sushi Roll
- 1074 **Saltwater Eel Sushi (2 pieces)** **\$18.00**
Grilled Anago(Saltwater eel) with sweet sauce, Nigiri Sushi style

Cooked Dishes -Entrée Size

- 5066 **New! Edamame** **\$6.00**
Green healthy soybeans in the pod boiled with salt
- 5008 **Scampi Minoage** **\$25.00**
Two scampies wrapped in shredded potato, deep fried crisply
- 4007 **Masu Nabe (Trout Hot Pot)** **\$24.00**
Tasmanian trout cooked in Miso based tasty stock soup.
- 5061 **Awabi Croquette - Entree Size** **\$18.00**
Creamy Croquette, with abalone, shiitake mushroom and onion. Fresh abalone is steamed 7 hours to create softness.

Cooked Dishes -Main Size

- 5059 **Premium! Awabi Croquette** **\$37.00**
Creamy Croquette, with abalone, shiitake mushroom and onion. Fresh abalone is steamed 7 hours to create softness.