

Seasonal Menu

Ver.0034

Soup -Small Size

- 5054 **Japanese Style Pure Corn Soup** **\$6.00**
Richness and sweetness purely come from corn itself. Corns from QLD. No seasonings or Any amount of cream/butter are added. Chef's magic

Sashimi -Entrée Size

- 1082 **Scampi Sashimi with Yuzu Sauce** **\$25.00**
Fresh Scampi from New Zealand with Japanese Citrus called "Yuzu", Baby "Shiso" Leaves (Japanese Herb) on top
- 1073 **Premium grade! Bluefin Toro Sashimi** **\$38.00**
50 grams of Toro(Fatty Tuna Cut) from *Kuromaguro* (Bluefin) tuna's belly at a premium. The meat is pinkish, soft, and melts in your mouth
- 5005 **Thinly Slices of Cured Salmon** **\$18.00**
Cured fresh Tasmanian salmon with *Ponzu* citrus dressing, *Ikura* (Salmon roe) topping
- 5007 **Quick Seared Tuna** **\$23.00**
Lightly seared fresh tuna with onion sauce

Sushi

- 1088 **Aburi Salmon Roll (3 pieces)** **\$16.00**
Seared Salmon Sushi Roll
- 1089 **Aburi Salmon Roll (6 pieces)** **\$28.00**
Seared Salmon Sushi Roll
- 1074 **Saltwater Eel Sushi (2 pieces)** **\$18.00**
Grilled Anago(Saltwater eel) with sweet sauce, *Nigiri Sushi* style
- 1075 **Bluefin Toro Sushi (2 pieces)** **\$26.00**
Toro (Fatty Tuna Cut) from *Kuromaguro* (Bluefin) tuna's belly, *Nigiri Sushi* style
- 1077 **Wagyu Beef Sushi (2 pieces)** **\$26.00**
Premium top quality *Wagyu* beef, *Nigiri Sushi* style

Cooked Dishes -Entrée Size

- 5008 **Scampi Minoage** **\$24.00**
Two scampies wrapped in shredded potato, deep fried crisply
- 4007 **Masu Nabe (Trout Hot Pot)** **\$23.00**
Tasmanian trout cooked in Miso based tasty stock soup.
- 5057 **Prawn and Asparagus Kakiage** **\$21.00**
Diced prawn and asparagus deep fried with crispy Tempura batter
- 5058 **Corn Agedashi Tofu** **\$15.00**
Corn and fried bean curd dipped in our flavoured soy sauce

Cooked Dishes -Main Size

- 5059 **Premium! Awabi Croquette** **\$39.00**
Creamy Croquette, with abalone, shiitake mushroom and onion. Fresh abalone is steamed 7 hours to create softness.
- 4055 **Grilled Lamb Racks with Red Miso Sauce** **\$38.00**
30 days grain fed Tasmanian Lamb. The best lamb grilled with our special sauce
- 4016 **Grilled Sea Perch** **\$35.00**
Sea Perch Yuan style in our special marinade. Hint of Citron (yuzu) flavour