

History of our Seasonal Menu

Ver.51

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/milk are added. Chef's magic.
- 5037 **Barramundi Stock Soup** **\$8.00**
Finely balanced Barramundi Soup. Served in a small Japanese pot.

Fresh Oysters -Entrée Size

- Oysters from St. Helens, Tasmania are right in the best season. Specially hand-picked*
- 5001 **Hanabishi Oyster Shooter** **\$5.50**
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.
- 5047 **Limited Time Special! Crumbed St. Helens Oysters** **\$18.00**
Deep fried crumbed oysters served with lemon and mild vegetable sauce.
- 5047 **Crumbed Oysters** **\$18.00**
Deep fried crumbed oysters served with lemon and mild vegetable sauce.
- 5049 **Oyster Hot Pot** **\$23.00**
Premium oysters cooked in Miso based tastv stock soup. Best of the season.

Sashimi -Entrée Size

- 5051 **Limited Special! Sea Urchin Sashimi** **\$25.00**
Premium grade Sea Urchin Sashimi from Tasmania
- 5051 **Limited! Fresh Tasmanian Sea Urchin on Shell** **\$25.00**
Premium grade Sea Urchin Sashimi
- 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.
- 1083 **Port Lincoln Toro Sashimi** **\$28.00**
We got very nice Toro (Fatty Tuna Cut) from Port Lincoln today.
- 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

5005	Thinly Slices of Cured Salmon	\$19.00
	<i>Cured fresh Tasmanian salmon with Ponzu citrus dressina. Ikura(Salmon roe) topping</i>	

Sushi

1075	Bluefin Toro Sushi (2 pieces)	\$26.00
	<i>Toro(Fatty Tuna Cut) from Kuromguro(Bluefin) tuna's belly, Nigiri Sushi style</i>	
1081	Sea Urchin Sushi (2 pieces)	\$12.00
	<i>Sea Urchin Sushi, Gunkan Sushi style</i>	
1074	Saltwater Eel Sushi (2 pieces)	\$16.00
	<i>Grilled Anago(Saltwater eel) with sweet sauce, Nigiri Sushi style</i>	
1088	Aburi Salmon Roll (3 pieces)	\$17.00
	<i>Seared Salmon Sushi Roll</i>	
1089	Aburi Salmon Roll (6 pieces)	\$29.00
	<i>Seared Salmon Sushi Roll</i>	
1077	Premium Wagyu Beef Sushi (2 pieces)	\$26.00
	<i>Top quality Wagyu beef, Nigiri Sushi style</i>	

Cooked Dishes -Entrée Size

5066	New! Edamame	\$6.00
	<i>Green healthy soybeans in the pod boiled with salt</i>	
4009	Seared Salmon	\$27.00
	<i>Seared Tasmanian salmon with our citrus and soy vinegar sauce served with Mizuna Japanese lettuce</i>	
1074	Saltwater Eel Tempura	\$22.00
	<i>Anago(Saltwater eel) Tempura with dipping sauce</i>	
5008	Scampi Minoage	\$25.00
	<i>Two scampies wrapped in shredded potato, deep fried crisply</i>	
5057	Prawn and Asparagus Kakiage	\$21.00
	<i>Diced prawn and asparagus deep fried with crispy Tempura batter</i>	
4006	Shirauo	\$18.00
	<i>Crispy fried small white fish with red Shiso herb</i>	
4007	Masu Nabe (Trout Hot Pot)	\$24.00
	<i>Tasmanian trout cooked in Miso based tasty stock soup.</i>	
5058	Corn Agedashi Tofu	\$15.00
	<i>Corn and fried bean curd dipped in our flavoured soy sauce</i>	

- 5061 **Awabi Croquette - Entree Size** **\$18.00**
Creamy Croquette, with abalone, shiitake mushroom and onion. Fresh abalone is steamed 7 hours to create softness.
- 5011 **Braised Wagyu Beef** **\$16.00**
Wagyu rump braised with ginger. Served on a bed of cucumber and Japanese radish
- 5012 **Steamed Wagyu Beef** **\$28.00**
Steamed rare Wagyu scotch fillet slices served with sesame sauce

Cooked Dishes -Main Size

- 5053 **Grilled Sea Perch with Sea urchin** **\$25.00**
Sea Perch Yuan style in our special marinade. Hint of Citron (yuzu) flavour with Sea urchin
- 5009 **Sea Perch with Pepper Leaves** **\$17.00**
Grilled Sea Perch wrapped with fresh pepper leaves
- 5009 **Sea Alfonsino with Pepper Leaves** **\$17.00**
Grilled Alfonsino wrapped with fresh pepper leaves
- 4016 **Grilled Sea Perch** **\$34.00**
Sea Perch Yuan style in our special marinade. Hint of Citron (yuzu) flavour
- 5062 **Grilled Alfonsino** **\$35.00**
Alfonsino Yuan style in our special marinade. Hint of Citron (yuzu) flavour
- 5038 **New! Black Cod with Miso** **\$35.00**
Black cod steeped in sweet miso before being grilled in the salamander. The sweetness of Hanabishi-style Saikyo Miso is an excellent match with the plumpness of the fish.
- 5059 **Premium! Awabi Croquette** **\$37.00**
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** **\$34.00**
30 days grain fed Tasmanian Lamb. The best lamb grilled with our special sauce
- 4056 **Grilled Lamb Backstrap with Red Miso Sauce** **\$34.00**
60 days grain fed Tasmanian Lamb. One of the world best lamb grilled with our special