

Seasonal Menu

Ver.006.5

Fresh Oysters -Entrée Size

Extra-Large Oyster from St Helen's Tasmania **\$8.00**

Tasmanian oysters are right in the best season. Specially hand-picked each day by our owner chef and freshly shucked to order

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.

Four Flavours of Fresh Oyster **\$18.00**

Four oysters served with four distinguished flavours; Shooter, Ponzu Sauce, Ginger Sauce and Onion Sauce.

Sashimi -Entrée Size

New! Fresh Abalone Sashimi **\$25.00**

Awabi (abalone) Sashimi slices on the shell

New! Fresh Tasmanian Sea Urchin **\$25.00**

Premium grade Sea Urchin Sashimi

Scampi Sashimi with Yuzu Sauce **\$26.00**

Fresh scampi from New Zealand with Japanese citrus called "Yuzu", baby "Shiso" Leaves

Aburi Salmon with Spicy Sauce **\$17.00**

Sliced fresh salmon with citrus soy sauce and spicy sauce

Japanese Style Carpaccio with Tuna **\$23.00**

Sliced fresh tuna with citrus soy sauce, grape seed oil, sesame oil and Mayonnaise

Sushi

Aburi Salmon Roll (3 pieces) **\$17.00**

Seared salmon Sushi roll

Aburi Salmon Roll (6 pieces) **\$29.00**

Seared salmon Sushi roll

Saltwater Eel Sushi (2 pieces) **\$18.00**

Grilled Anago(saltwater eel) with sweet sauce, Nigiri Sushi style

Cooked Dishes -Entrée Size

Pure Corn Soup, Japanese Style **\$8.50**

Our Super Sweet Corn came from the best corn farm in QLD (Australia). Our Japanese pure corn soup only mixed with water, onion, salt and pepper, without added any other seasoning.

Edamame **\$6.50**

Green healthy soybeans in the pod boiled with salt

Scampi Minoage **\$25.00**

Two scampies wrapped in shredded potato, deep fried crisply

Miso-Butter Grilled Salmon **\$20.00**

Medium-rare grilled salmon with Miso-butter sauce and little vegetable

Awabi Tempura **\$25.00**

Abalone Tempura with dipping sauce

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

Premium! Awabi Croquette **\$37.00**

Creamy Croquette, with abalone, shiitake mushroom and onion. Fresh abalone is steamed 7 hours to create softness.