Dine-in Menu



Noodles

Black truffle soy tonkotsu chasyu (sliced pork), corn kernels, black fungus	23
Signature kakuni braised pork belly, corn kernels	21
Karaage Japanese style deep fried chicken, corn kernels, black fungus	19.5
Served with: original pork broth (Tonkotsu) which are perfect vess for the full-bodied & collagen-rich pork bone soup, served with thin noodles, spring onions, ajitama (seasoned egg), seaweed	els
Kastu Curry Udon deep fried chicken, corn kernels, ajitama (seasoned egg) and spring onion	19.5

Poke Bowl	
choice of sesame oil dressing (V) or homemade spicy mayonnaise (V)	
Salmon - raw Tasmanian salmon	20
Aloha - combination of Tasmanian raw salmon and tuna	22
Chicken - steam roasted chicken breast	19
Tofu - tofu (V, VG)	17
Served with: Japanese pickle, avocado, edamame, cucumber, corn and seaweed salad	
Choice of: white sushi rice / brown sushi rice +\$1	

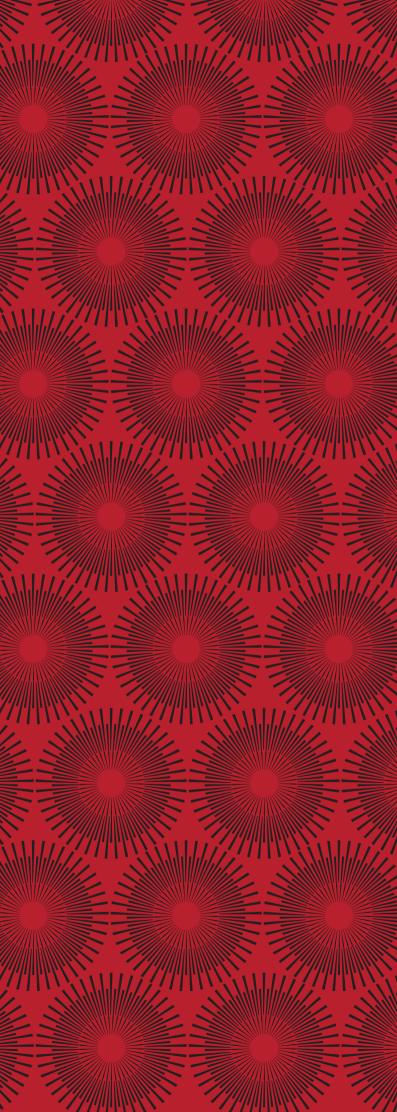
Gochi Matsuri

Dine-in only

Signature bento box	26
chef's special, mixed salad, karaage, cooked tuna roll, miso soup	
Vegetarian bento box	22
fried tofu with carrots and mushrooms, mixed salad,	
potato croquette, avocado roll	

Choice of: steamed white rice / brown rice +\$1





Dine-in Menu

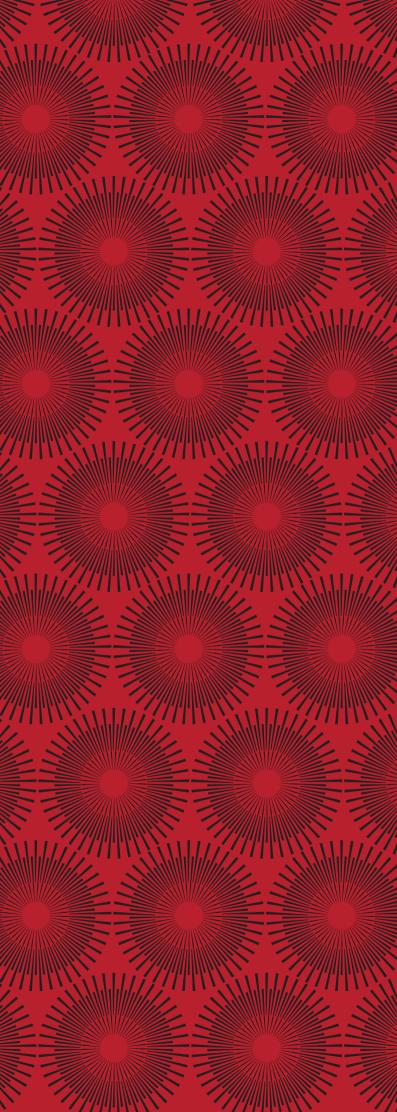
Nigiri		
Salmon	6 pieces 15 / 12 pieces	28
Tuna	6 pieces 16 / 12 pieces	28
Assorted	6 pieces 16 / 12 pieces	29
Aburi salmon	6 pieces 19	
Sashimi		
Sashimi combo assorted with surf clam, scallops, kir	ngfish, salmon and fresh tuna	39
Salmon	8 pieces 17 / 16 pieces	30
Tuna	8 pieces 18 / 16 pieces	30
Assorted	8 pieces 18 / 16 pieces	32
Sushi Rolls		-
Salmon & avocado - fresh Tasmani	an salmon, avocado	4.9
Tuna mayo & avocado - cooked tu	na, mayonnaise, avocado	4.5
Ebi panko - Japanese crumbed praw spicy mayonnaise, masago	rns, cucumber,	4.5
California - prawn, avocado, mayon	naise, masago	4.8
Chicken teriyaki - grilled chicken, t	eriyaki sauce, cucumber	4.5
Soft shell crab - soft shell crab, may masago, mixed greens	onnaise, avocado,	4.9
Crispy chicken - deep fried chicken, tonkatsu sauce, mixed greens	mayonnaise, cucumber,	4.5
Lobster (inside & out) - lobster filli	ng, avocado, furikake	4.9
Tempura pumpkin - tempura pump	okin, cucumber (V)	4.3
Avocado - avocado (V, VG)		4.3
Vegetarian - cucumber, carrots, avo sweet bean curd (V,VG)	cado, mixed greens,	4.2

Brown Rice Sushi Rolls

healthy option

Tuna mayo & cucumber - cooked tuna, mayonnaise, cucumber	
Inari - sweet bean curd, cucumber, avocado (V, VG)	4.6





Dine-in Menu

Zensai

Wagyu tataki	19
lightly seared wagyu sirloin, finely sliced onion, micro herbs with onion truffle dressing	
Karaage	15
deep fried chicken marinated with soy, sake, garlic and ginger	
Edamame - soy beans (V, VG)	6
Wakame - seaweed salad (V, VG)	6
Steamed rice - white / brown (V, VG)	4.5/5.5
Miso soup	4.5

Desserts

Green tea yuzu mango cake (V)	8
Green tea cheesecake	7



