

Dine-in Menu



Noodles

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

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

Paul Zhao
Chef de Cuisine

(V) – Denotes vegetarian dish (VG) – Denotes vegan dish.
Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 0.85%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). We do not split bills.

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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	39
assorted with surf clam, scallops, kingfish, salmon and fresh tuna	
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 Tasmanian salmon, avocado	4.9
Tuna mayo & avocado - cooked tuna, mayonnaise, avocado	4.5
Ebi panko - Japanese crumbed prawns, cucumber, spicy mayonnaise, masago	4.5
California - prawn, avocado, mayonnaise, masago	4.8
Chicken teriyaki - grilled chicken, teriyaki sauce, cucumber	4.5
Soft shell crab - soft shell crab, mayonnaise, avocado, masago, mixed greens	4.9
Crispy chicken - deep fried chicken, mayonnaise, cucumber, tonkatsu sauce, mixed greens	4.5
Lobster (inside & out) - lobster filling, avocado, furikake	4.9
Tempura pumpkin - tempura pumpkin, cucumber (V)	4.3
Avocado - avocado (V, VG)	4.3
Vegetarian - cucumber, carrots, avocado, mixed greens, sweet bean curd (V, VG)	4.2

Brown Rice Sushi Rolls

healthy option

Tuna mayo & cucumber - cooked tuna, mayonnaise, cucumber	4.7
Inari - sweet bean curd, cucumber, avocado (V, VG)	4.6

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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

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