CATERING MENU



Mixed Maki platter 12 roll/6 types 48 pcs \$45



Mixed Maki and Nigiri platter
Assorted 45 pcs
\$50



Sushi and Sashimi platter 20 pcs sashimi 12 pcs nigiri, 4 maki \$55



Nigiri platter Assorted 38 pcs \$55

To order call 9292 5723

Please call our friendly staff to place your order. Pick up only.



JAPANESE IZAKAYA TAKE-AWAY

Main Casino Floor, Crown Melbourne, 8 Whiteman Street, Southbank VIC 3006

Bento Boxes

(served with white or brown rice and pickles)

Gochi - Chef's special, seaweed salad, karaage, miso soup 20

Sake – pan fried Tasmanian salmon, seaweed salad, karaage, miso soup **20**

Vegetarian – Chef's selection of vegetables sautéed, seaweed salad, potato croquette **17 (V)**

Donburi

(served with white or brown rice and pickles)

Salmon – seared Tasmanian salmon with teriyaki sauce and mixed greens **16**

Chicken Teriyaki – grilled chicken with teriyaki sauce and mixed greens **15**

Chicken Katsu – deep fried crumbed chicken with Japanese curry **15 Gyudon** – sautéed sliced beef and onion with sweet soy sauce and soft boiled egg **16**

Poke Bowl

Salmon - Marinated, raw Tasmanian salmon 16

Aloha - Combination of raw tuna and raw Tasmanian salmon 18

Tofu - Tofu 15 (V, VG)

Served with white or brown sushi rice, Japanese pickle, avocado, carrot, edamame, cucumber, corn and seaweed salad, an option of sesame oil dressing (**V**) or homemade spicy mayonnaise (**V**)

Zensai

Miso soup 4

Edamame – soy beans 5 (V, VG)

Seaweed salad 5 (V, VG)

 $\label{lem:condition} \textbf{Karaage} - \text{deep fried chicken marinated with soy, sake, garlic and ginger} \ \ \textbf{11}$

Nigiri Sushi & Sashimi

Salmon nigiri - (6pcs) 13

Assorted nigiri - (6pcs) 14 / (12pcs) 25

Salmon sashimi – (8pcs) **15** / (16pcs) **26**

Assorted sashimi - (8pcs) 16 / (16pcs) 27

(V) - Denotes vegetarian dish (VG) - Denotes vegan dish

Should you have any special dietary requirements or allergies please inform the staff.

Please note credit card payments incur a service fee of 0.85% and public holidays incur a 15% surcharge.

Sushi Rolls

Salmon & avocado – fresh Tasmanian salmon, avocado 4.2

Tuna mayo & avocado – chunky tuna, mayonnaise, avocado 4.1

Ebi panko – Japanese crumbed prawns, cucumber, spicy mayo, masago 4.1

California – prawn, avocado, mayonnaise, masago 4.1

Chicken teriyaki – grilled chicken, teriyaki sauce, cucumber 3.8

Soft shell crab – soft shell crab, mayonnaise, avocado, masago **4.5**

Crispy chicken – deep fried chicken, mayonnaise, cucumber,

tonkatsu sauce, mix green 4

Lobster – lobster filling, avocado, furikake 4.5

Avocado - avocado 3.8 (V, VG)

Tempura pumpkin – tempura pumpkin and cucumber 3.9 (V)

Brown Rice Sushi Rolls

Tuna mayo & cucumber — cooked tuna, mayonnaise, cucumber 4.3 Inari — sweet bean curd, cucumber, avocado 4.2 (V, VG)

Dessert

Strawberry Mochi 5

Green tea Mochi 5

Green tea yuzu mango cake 6 (V)

Green tea cheesecake 5

Drinks

Lipton Lemon Ice Tea 6.2

Lipton Peach Ice Tea 6.2

Aloe Vera 6.2

Calpis Soda **6.7**

Mount Franklin (400ml) 4.3

(600ml) 5.3

Cocobella Coconut Water 5.3

San Pellegrino (250ml) 5

Ramune 5.7

Cascade Lemon, Lime & Bitters 5.7

Soft Drink 4.7

(Coke, Diet Coke, Coke No Sugar, Sprite, Fanta)

Juice **5.9**

(apple, orange)