

# 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 1.15%. 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.

# Dine-in Menu

## Nigiri

Salmon	6 pieces <b>15</b> / 12 pieces <b>28</b>
Tuna	6 pieces <b>16</b> / 12 pieces <b>28</b>
Assorted	6 pieces <b>16</b> / 12 pieces <b>29</b>
Aburi salmon	6 pieces <b>19</b>

---

## Sashimi

<b>Sashimi combo</b>	<b>39</b>
assorted with surf clam, scallops, kingfish, salmon and fresh tuna	
Salmon	8 pieces <b>17</b> / 16 pieces <b>30</b>
Tuna	8 pieces <b>18</b> / 16 pieces <b>30</b>
Assorted	8 pieces <b>18</b> / 16 pieces <b>32</b>

---

## Sushi Rolls

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

---

## Brown Rice Sushi Rolls

healthy option

<b>Tuna mayo &amp; cucumber</b> - cooked tuna, mayonnaise, cucumber	<b>4.7</b>
<b>Inari</b> - sweet bean curd, cucumber, avocado (V, VG)	<b>4.6</b>

(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 1.15%. 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.



# Dine-in Menu

## Zensai

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

---

## Desserts

<b>Green tea yuzu mango cake (V)</b>	8
<b>Green tea cheesecake</b>	7

(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 1.15%. 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.

