

MAINS

Nasu Dengaku	23
A traditional vegetarian dish; grilled eggplant with white and brown miso	
Unagi Kabayaki	35
Whole grilled eel with sweet soy sauce	
Kingfish Cheek Shioyaki (limited availability)	36
Freshly cut kingfish, slow grilled with salt in a traditional style	
Sono Style Braised Beef	36
Slow cooked for 6 hours and finished with vegetables and fresh cream	
Chicken Teriyaki	33
Grilled 300g chicken Maryland with teriyaki sauce	
Salmon Teriyaki	37
200g Tasmanian Atlantic salmon with teriyaki sauce, served with mashed potato and green vegetables	
Tempura Moriwase	38
Large Queensland prawns, whitefish, calamari, and assorted seasonal vegetables, deep-fried in tempura batter. Served with bonito broth, green tea salt, shiso herb salt and sea salt	
Duck Teriyaki Orange	39
Pan seared, oven finished duck breast with teriyaki and orange sauce, served with seeded mustard (allow 20 minutes)	
Black Cod Saikyo Yaki	41
Grilled black cod, pre-marinated for 48 hours in a traditional saikyo miso sauce	
Wagyu Steak Striploin MB8-9 180G	83
Full-blood premium Wagyu beef with a high marble score of 8-9, served with seasonal vegetables	

SIDES

Steamed Rice	4
High grade Japanese rice	
White Miso Soup	4.5
Traditional miso soup made with bonito stock, white miso paste, wakame seaweed, and tofu	
Satsuma Imo Age	12
Homemade Japanese style sweet potato chips. Served with chili mayonnaise	
Steamed Vegetables	19
A serve of traditional vegetables steamed to perfection	



LARGE SASHIMI PLATTER



WAGYU SUKIYAKI



WAGYU STEAK STRIPLIN

TASTING COURSES

ZEN COURSE

Our most traditional course featuring 10 courses served individually to each guest (minimum two people)

135 per person

190 per person with non-alcoholic mocktail matching (5 serves)

200 per person with sake matching (10 serves)

Chef's special appetiser platter

Assorted sashimi

Seasonal seafood tempura

Ebi avocado yaki - grilled prawn topped with avocado and creamy mayonnaise

Seafood sunomono - seafood with seaweed and cucumber, topped with sweet vinegar sauce

Dobinmushi - steamed soup with chicken, Asian mushrooms, scallops and shrimps

Black cod saikyo yaki - grilled black cod, pre-marinated for 48 hours in a saikyo miso sauce

Wagyu beef houbayaki - table-grilled Wagyu Kobe Cuisine

Chef's premium selection of nigiri sushi, served with miso soup

Special dessert creation from the Chef

SONO COURSE

A six course meal served individually to each guest

99 per person

159 per person with wine matching

219 per person with premium wine matching

Appetiser Platter

Fresh oyster with lime sauce and salmon roe

Sautéed Hokkaido scallops with a sweet and creamy miso mayonnaise sauce

Seared Wagyu with sesame sauce

Entrée Courses

Tuna and kingfish sashimi and salmon carpaccio with passionfruit jelly and soy sesame dressing

Fresh crab meat croquette and soft shell crab with shiso salsa

Chef's selection of special sushi

Palate Cleansing Sorbet

Main

Select one of the following dishes, all served with miso soup:

Full-blood MB8-9 Wagyu beef with garlic soy jus +\$8

Duck breast with teriyaki orange sauce

Grilled black cod saikyo yaki

Dessert

Special creation from the chef

SUSHI & SASHIMI

PLATTERS

Sashimi Platter

Small 12 pieces	37
Large 24 pieces	69

Nigiri (Raw) Sushi Platter

Small 9 pieces	35
Large 14 pieces	53

Aburi (Seared) Sushi Platter

Small 5 pieces	32
Large 10 pieces	59

À LA CARTE SASHIMI & SUSHI

	Sashimi 5 pieces	Nigiri Sushi (Raw) 2 pieces	Aburi Sushi (Seared) 2 pieces
Tasmanian Salmon	19	9	
Tasmanian Salmon Belly	22	10	11
Queensland Tuna	22	11	
Japanese Tuna Belly	43	22	23
Japanese Buri Kingfish	24	13	
Japanese Buri Kingfish Belly	28	14	15
Hokkaido Scallops	24	12	13

LARGE SUSHI ROLLS - Six pieces per serve

Salmon Tempura Roll 16

Tempura salmon and mayonnaise

Spicy Tuna Roll 17

Fresh tuna, avocado, cucumber, home-made chili sauce and wasabi

Scallop Tempura Roll 18

Hokkaido scallop tempura, flying fish roe, cucumber, shiso leaf, and mayonnaise

Prawn Tempura Roll 18

Prawn tempura, flying fish roe, avocado, and Japanese mayonnaise

Aburi Salmon Roll 23

Pickled radish, blue swimmer crab meat and avocado wrapped with seared salmon

SMALL SUSHI ROLLS – Six pieces per serve

Cucumber	8
Avocado	9
TAS Salmon	9
QLD Tuna - raw	10
QLD Tuna - cooked	10
TAS Salmon and Avocado	11
QLD Tuna and Avocado - raw	11
QLD Tuna and Avocado - cooked	11

NABEMONO - JAPANESE HOT POTS

Minimum order of two serves

Wagyu Sukiyaki 83/serve

Thinly sliced Full-blood MB8-9 Wagyu beef and fresh vegetables, cooked in traditional sweet soy sukiyaki sauce. Served with rice and miso soup

Kani Tonyu Nabe 91/serve

Alaskan king crab with Asian mushrooms and seasonal vegetables. Cooked in soy milk and seafood stock then combined with rice, shredded nori seaweed, chopped shallots and egg to create zosui (rice soup)

STARTERS

Edamame 8

Fresh baby soybeans boiled and sprinkled with salt

Namagaki (Seasonal Oysters) 4.5/oyster

Your choice of five flavours: Natural, Raspberry, Ponzu, Lime, and Tosazu

Agedashi Tofu 13

Crispy deep-fried Japanese tofu, topped with crispy rice pebbles and served with a bonito broth

Yakitori 13

Two grilled chicken skewers marinated in a yakitori sauce

Kani Cream Korokke 16

Deep-fried croquette filled with cream and crab meat

ENTREES

Gyoza 17

Pan-fried Japanese pork dumplings served with dipping sauce

Chicken Karaage 18

Japanese style deep-fried chicken with ponzu, chili tomato and garlic mayonnaise sauce

Avocado Yaki 14

Grilled seafood topped with avocado and creamy mayonnaise

Scallops (2 pieces) 14

Prawn (1 piece) 17

Bug (1 piece) 38

Soft Shell Crab with Shiso Salsa 21

Crispy deep-fried soft shell crab served with rice vinegar sauce and shiso leaf salsa

Buta Kakuni 23

120g pork belly slow-simmered twice and served with a sweet soy sauce

Scallops with Miso Mayonnaise 24

Sautéed Hokkaido scallops with a sweet and creamy miso mayonnaise sauce

Aburi Wagyu 28

Thinly sliced South Queensland Kobe Cuisine, lightly seared with your choice of citrus soy or sesame sauce

Taraba Kani Tempura 33

Alaskan king crab coated in a delicate tempura batter, served with sea salt