



Our Japanese Korean inspired menu is designed for sharing and is best enjoyed by ordering a selection of dishes for the table and adding more as needed.

Our dish descriptions do not include all the ingredients used to make the dish, therefore, if you have food allergies please speak with staff before ordering.

SMALL DISHES

Edamame	\$10/\$18
<i>Japanese soybeans, served salted or spicy (GF/V)</i>	
Gyoza	\$25.00
<i>Japanese pan-fried pork dumplings</i>	
Beef Tataki	\$26.00
<i>Searched Margaret River Wagyu (+8/9) beef fillet, ponzu, onions, fried shallot (GF)</i>	
Karaage Chicken	\$16/\$30
<i>Japanese style deep-fried free-range chicken (GFO)</i>	
Sashimi	\$22/\$40
<i>Fresh salmon sashimi with pickled ginger, lemon, wasabi (GF)</i>	
Panko Crumbed Prawns	\$10.00
<i>Deep fried panko prawn, 2pcs, with wasabi aioli</i>	
Bulgogi Fries	\$18.00
<i>Fries topped with Bulgogi beef, onion, spicy mayo, spring onion (GF)</i>	
Age-Dashi Tofu	\$26.00
<i>Deep-fried tofu in a seafood stock-based soup with fish flakes and spring onion (GFO)</i>	
Wakame Salad	\$12.00
<i>Seasoned seaweed salad (V/GF)</i>	
Squid Salad	\$15.00
<i>Pickled squid salad</i>	
Miso Soup	\$5.00
<i>Traditional Japanese seafood and soybean stock-based soup (GF)</i>	

15% surcharge applies on Public Holidays



SALADS

Prawn Salad	\$28.00
<i>Lightly battered prawns tossed in a sweet mayo over a garden salad with sesame dressing (GFO)</i>	
Miso Dengaku	\$26.00
<i>Lightly deep-fried eggplant with caramelized miso sauce on top of a seasonal garden salad (V/GF)</i>	

LARGE DISHES

Curry Rice	\$28.00
<i>Japanese Curry (veggie fritters, panko prawns or katsu chicken) served with rice and pickled radish (VO)</i>	
Tempura Soba Noodle	\$28.00
<i>Green tea cha soba noodles in a stock-based soup, served with panko prawn & tempura vegetables</i>	
Beef Bulgogi bowl	\$32.00
<i>Marinated beef in Korean BBQ sauce, onions and carrots served with rice, lettuce and Ssam sauce(GF)</i>	

SUSHI ROLLS

	<i>Half (4)/ Full (8)</i>
Teriyaki Chicken	\$17/\$32
<i>Chicken, avocado, cucumber, carrot, teriyaki sauce, mayo, sesame seeds (GF)</i>	
Fiery Katsu	\$17/\$32
<i>Chicken, avocado, spicy mayo, mustard mayo, parmesan, spicy tomato, dried chilli (GFO)</i>	
Double Salmon	\$18.5/\$35
<i>Salmon, avocado, onion, spring onion, fish roe, teriyaki sauce, mayo (GF)</i>	
Volcano	\$17/\$32
<i>Panko prawn, avocado, cream cheese, tempura crunch with super-hot mayo, fresh chilli</i>	
Spider	\$18.5/\$35
<i>Deep fried softshell crab, avocado, lettuce, teriyaki sauce, fish roe, sriracha mayo, sesame seeds (GF)</i>	
Inaka Maki	\$16/\$30
<i>Avocado, cucumber, carrot, lettuce, inari, renkon chips, miso sauce, sesame seeds (GF/V)</i>	
Yasai	\$17/\$32
<i>Veggie fritters, cucumber, carrot, lettuce, tempura crunch, sauce, sesame seeds (V)</i>	