



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 to order 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>Seared 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>	
Tempura	\$27.00
<i>Deep fried assorted vegetables in a light crispy batter, panko crumbed prawn, veggie fritter served with tsuyu (VO)</i>	
Panko Crumbed Prawns	\$12.00
<i>Deep fried panko prawns, 2pcs, with wasabi aioli</i>	
Wakame Salad	\$11.00
<i>Seasoned seaweed salad (V/GF)</i>	
Squid Salad	\$15.00
<i>Pickled squid salad</i>	
Kimchi	\$11.00
<i>Spiced and fermented cabbage (V/GF)</i>	
Miso Soup	\$5.50
<i>Traditional Japanese seafood and soybean stock-based soup (GF)</i>	

SALADS

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

*GF – Gluten Friendly, *GFO – Gluten Friendly Option Available on request, V- Vegan, VO - Vegan Option Available on request.

15% surcharge applies on Public Holidays



LARGE DISHES

Chirashi Don	\$32.00
<i>Sashimi style salmon, tuna and scallop, prawn, edamame, renkon and radish served over rice with teriyaki sauce (GF)</i>	
Teriyaki Chicken Katsu	\$29.00
<i>Chicken katsu on rice with teriyaki sauce and shredded cabbage in a sesame dressing</i>	
Shogayaki	\$29.00
<i>Marinated pork and onions simmered in ginger sauce, served over rice (GF)</i>	
Soba Noodles	\$28.00
<i>Chilled green tea soba noodles, radish, nori, carrot, spring onion, served with tsuyu dipping sauce (VO)</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 mustard mayo, parmesan, spicy tomato, dried chilli (GFO)</i>	
Double Salmon	\$18/\$34
<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>	
Cheeseburger	\$18/\$34
<i>Margaret River Wagyu (+8/9) patty, cheese, pickle, lettuce, tomato, onion, burger sauce (GF)</i>	
Bulgogi Barbeque	\$18/\$34
<i>Marinated beef, cucumber, lettuce, onion, Korean style barbeque sauce (GF)</i>	
Mori Maki	\$16/\$30
<i>Avocado, cucumber, carrot, lettuce, wakame, sesame seeds (GF/V)</i>	
Yasai	\$17/\$32
<i>Tempura veggie fritter, cucumber, carrot, lettuce, tempura crunch, teriyaki sauce, sesame seeds (V)</i>	

**All our food is prepared in our small multi-ingredient kitchen where allergens are present.*

Please note, while we take every step to minimize the risk of cross-contamination, we cannot guarantee that any food item is free of any specific allergen as any dish may contain traces of our entire menu which is produced in the same kitchen.

**GF – Gluten Friendly, *GFO – Gluten Friendly Option Available on request, V- Vegan, VO - Vegan Option Available on request.*

15% surcharge applies on Public Holidays