

Vegetarian AND Gluten Free

Cold Appetizer

Gyu-tataki (GF)

\$19.9

Beef eye fillet,lightly seared and sliced,served with spring onion and Ponzu sauce

Salmon-tataki(GF)

\$18.9

Seared salmon served with spring onion,sesame seed with tataki sauce

Tuna-tataki(GF)

\$22.9

Seared Tuna served with spring onion,sesame seed with tataki sauce

Yuzu King Fish(GF)

\$18

Fresh catch of the day local white fish with salsa and Yuzu miso

Horenso(V)

\$10

Blanched spinach tossed with sesame dressing

Salad

Yakiniku Salad(GF)

\$17

Pan-fried sliced beef on mixed leaf and onion with original garlic soy sauce.Sesame&Japanese chili powder on top.

Tune Karaage Warm Salad(GF)

\$20

Marinade tuna karaage with lightly fried Vegetables.Sprink garlic sushi vinegar dressing.Crunchy wasabi pea on top.

Hawaiian Poke Salad(GF)**\$19**

Half cooked tuna with mixed seaweed, onion, mixed leaf & vegetables.
Sprinkled sesame oil soy dressing.

Tofu Salad(GF/V)**\$18**

Diced Tofu on mixed leaf, onion and vegetables. sprinkled original sour
sweet plum dressing & pine nuts. Crispy potato julienne on top.

Soba Salad(V)**\$16**

Organic buckwheat noodle, mixed leaf, cherry tomato
and black sesame dressing

Appetizer

Miso soup(V)**\$4.5**

soy bean soup with seaweed, tofu & spring onion

Edamame(GF/V)**\$6**

Quick boiled edamame soy bean in pod with sea salt, served warm

Soft shell crab spring roll(GF)**\$16**

Fried soft shell crab w vegetables wrapped in fresh rice paper.
Sprinkled Yuzu mayonnaise.

Appetizer

Agedashi tofu(GF/V)

\$11

Crispy fried tofu bathed in a soy-based light soup on top with spring onion

Gyoza/6pcs(V)

\$13

Pan-fried japanese dumplings filled with vegetables

Nasuden(V)

\$12.9

Lightly fried eggplant glazed with sweet miso sauce

Tororo-Isobeage(GF/V)

\$12

Lightly fried grated Japanese yam potato.Wrapped w Nori-seaweed.

Hints of pink salt on

Yasai vegetable tempura(V)

\$16

Deep-fried vegetable with a light batter with soy base sauce.

Salmon Yuzu Miso Yaki(GF)

\$18

Oven baked Salmon w Yuzu sweet miso.Tasty cheese on top

Chicken Teriyaki with Anchory sauce(GF)

\$18

Pan-fried chicken maryland fillet cooked w home made Teriyaki sauce.

Sauteed mushrooms&spring onion on top.Hintsnof Anchovy sauce on plate.

Oven-baked Kingfish Collar(GF)

\$20

Japanese traditional style Oven-baked kingfish collar.

Sushi&Sushi(GF)

Sashimi 6pcs(GF)

Salmon	\$ 16
Tuna	\$20
Kingfish	\$18
Assorted Sashimi 14pcs	\$40

Sushi&Sashimi Platter For 1 \$32

Chef's choice 7pcs of assorted Nigiri,&1 roll.including shellfish

Sushi&Sashimi Platter For 2 \$70

Chef's choice 14pcs of assorted sashimi,8pcs of assorted Nigiri,&1 roll.
including shellfish

Gourmet Sushi Rolls

Aburi Salmon Roll(GF) \$18

Prawn california roll. Seared salmon slice on top.

Softshell crab Roll(GF) \$18

Fried softshell crab w frying fish roe & vegetables.

Sprinkled Yuzu mayonnaise.

Vegetable Roll(V) \$16

Cucumber,Avocado,pine nuts,Radish julienne,

Pickled Burdock&Shiso seasoning

ThinRoll (Cut in 6pcs)

Tuna(Raw)(GF)	\$8
Salmon(GF)	\$6
Cucumber(GF/V)	\$5
Avocado(GF/V)	\$6
Tuna(Raw)+Avo(GF)	\$9
Salmon+Avo(GF)	\$8

Nigiri 2pcs

Salmon(GF)	\$8
Tuna(GF)	\$9
Kingfish(GF)	\$8.5

Main Course

48Hour Beef short ribs(GF) **\$35**

48 hrs slow cooked short ribs with vegetables&yakiniku sauce

Chicken Teriyaki(GF) **\$24.9**

Chicken thigh fillet grilled and seasoned with teriyaki sauce,served with vegetables

Salmon Teriyaki(GF) **\$29**

fresh salmon fillet grilled and seasoned with teriyaki sauce,served with vegetables

Yaki Udon(GF/V) **\$22.9**

You choice of chicken,beef or Tofu pan fried with assorted vegetables with Yakisoba
sauce

Vegetable&Tofu teriyaki(GF/V) **\$24.9**

DonburiZ&Dish

Japanese Mild Curry with fried tofu(V) **\$21.9**

Teriyaki Salmon Don(GF) **\$21.5**

Grilled salmon served with Caesar salad.Sesame seed.Bamboo shoots

CHICKEN TERIYAKI DISH(GF) **\$19**

Pan-fried Chicken fillet + Teriyaki.Spring onion.Chili powder. Sesame.

Cos caesar salad.Bamboo shoots