





1. Oyako Ishi Bachi Don _____ **\$28**

Pickles • Salad • Miso Soup • Fruit

Sakura chicken thigh with onsen egg, onion and honey soy sauce, served over Japanese rice in a hot stone bowl.

2. Unatama Ishi Bachi Don _____ **\$32**

Pickles • Salad • Miso Soup • Fruit

Grilled freshwater eel with onsen egg, onion and honey soy sauce, served over Japanese rice in a hot stone bowl.

3. Ishi Bachi Wagyu Don _____ **\$48**

Pickles • Salad • Miso Soup • Fruit

Wagyu beef slices with onsen egg and honey soy sauce, served over Japanese rice in a hot stone bowl.

4. Nidangase Katsu Don _____ **\$32**

Pickles • Salad • Miso Soup • Fruit

Double-decker breaded crispy pork belly with onsen egg and honey sauce, served on a bed of Japanese rice.

5. Afureru Ikura Salmon Don _____ **\$40**

Pickles • Salad • Miso Soup • Fruit

Aburi salmon mentaiko topped with salmon roe, served on a bed of vinegared rice.

6. Sashimi Mori and Tori Karaage _____ **\$44**

Pickles • Chawanmushi • Miso Soup • Fruit

4 kinds of sashimi and deep-fried crispy chicken thigh, served on a bed of Japanese rice.

7. Bara Chirashi Don _____ **\$46**

Pickles • Salad • Miso Soup • Fruit

Assorted diced sashimi topped with salmon roe, served on a bed of vinegared rice.

8. Uni Kaisen Don _____ **\$48**

Pickles • Salad • Miso Soup • Fruit

Sea urchin and assorted sliced sashimi topped with salmon roe, served on a bed of vinegared rice.

9. Sakana Tempura Don _____ **\$30**

Pickles • Salad • Miso Soup • Fruit

Lightly-battered Japanese seabass tempura with shiitake mushroom and honey soy sauce, served on a bed of Japanese rice.

10. Inaniwa Shiitake Udon Teishoku (Vegetarian) **\$24**

Pickles • Salad • Edamame • Fruit

Silky rice noodles with nameko mushroom and beancurd skin in premium soy sauce sea kelp soup.

OFF THE BEATEN TRACK

A LA CARTE

1. Nacho Cheese Okonomiyaki Kushi _____ **\$8**

Japanese savoury pancake with nacho cheese and bonito.

2. Karai Yaki Edamame _____ **\$8**

Charcoal-grilled edamame tossed with gouchang and salt.

3. Tosa Tofu _____ **\$10**

Deep-fried tofu wrapped with bonito flakes in homemade dashi broth.

4. Tapenade Shokupan _____ **\$12**

Japanese milk toast served with homemade tapenade.

5. 4 kinds of Sashimi _____ **\$30**

Akami, salmon, hamachi and fish of the day.

6. 5 kinds of Sashimi _____ **\$38**

Akami, salmon, hamachi, hotate and fish of the day.

7. Tatami Iwashi _____ **\$10**

Charcoal-grilled crispy Japanese baby sardine cracker

8. Ebi Kakiage _____ **\$9**

Shrimp and vegetable fritter served with spicy mayonnaise.

9. Eihire _____ **\$12**

Grilled dried stingray fin

10. Gyoza _____ **\$8**

Deep-fried chicken dumpling served with mayonnaise.

11. Tonkatsu Sando _____ **\$15**

Breaded pork loin with red wine sauce.

12. Aburi Mentai Tamago Sando _____ **\$12**

Breaded egg roll sandwich topped with torched mentaiko and flying fish roe.

13. Sakura Ice-cream _____ **\$6**

14. Mango Mochi _____ **\$6**