





1. Oyako Tori Teriyaki Don _____ \$28

Pickles • Salad • Miso Soup • Fruit

Grilled sakura chicken chop with egg, onion & honey soy sauce in 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. , Ishi Bachi Buta Bara Don _____ \$32

Pickles • Salad • Miso Soup • Fruit

Grilled double decker pork belly with egg, honey soy sauce

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. Gindara Mentaiyaki Set _____ \$42

Pickles • Salad • Miso Soup • Fruit

Charcoal grilled cod fish with cured fish roe.

7. 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.

8. Bara Chirashi Don _____ \$46

Pickles • Salad • Miso Soup • Fruit

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

9. 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.

10. 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.

11. 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 gochuchang 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