



Snacks

Edamame Beans cooked in sake, mirin, butter and coarse sea salt (V)	\$5.95
Orange Kumara Wedges with Creamy Kimchi Mayo (V)	\$10.95
Mini loaf with Nori Butter, shichimi dukkah and olive oil (Ve)	\$10.95

Raw/Cold

Wagyu rump heart tataki with onion ponzu and garlic chips	\$15.95
Salmon sashimi tortilla – Gravalax cured salmon with truffle ponzu and wasabi daikon, on a crispy 6 inch tortilla	\$15.95
Yellowtail Kingfish Sashimi with yuzu soy sauce	\$17.95

Robata/Grill

Seasonal vegetable yakitori basted with Japanese BBQ glaze	\$14.95
Marinated chicken Kushi-Yaki skewers in Japanese BBQ sauce (2)	\$16.95
Chicken Kara-age – Deep fried tempura floured thigh pieces with kimchi mayo	\$17.95
Pork Katsu – Panko crumbed pork fillet with Tonkatsu Sauce on a bed of cabbage	\$18.95
Slow cooked then BBQ'd Pork Belly Steamed Buns, with spicy peanut soy sauce (2)	\$17.95
Miso Marinated Cod with seaweed salad	\$24.95
Marinated Ovation lamb rump smoked in Green Tea, Manuka and Rosemary, served with smoked miso nasu and spicy sriracha sauce	\$21.95
Hawkes Bay Brewing Beer marinated prime beef tenderloin, on a bed of locally grown marinated Japanese mushrooms	\$35.95

Tempura

Seasonal vegetable or prawn tempura with puffed rice noodles, kimchi and kimchi mayo	\$16.95/19.95
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Accompaniments

Japanese slaw with cabbage, wakame and kewpie dressing	\$9.95
Cherry tomato, coconut, green papaya and peanut salad with hot and sour sauce	\$9.95
Beetroot, carrot & edamame salad with sesame mayo (V)	\$9.95
Marinated and Fried tofu, green beans, miso and watercress salad (Ve)	\$11.95
Takikomi Gohan – Japanese style mushroom risotto (Ve)	\$12.95
Steamed Rice Bowl with Shichimi spice and Nori flakes (Ve)	\$3.95
Miso Soup made with Dashi broth and Tofu (Ve)	\$4.95

Three Cheese Board

50g portion of cheese (Origin Earth Takenga Gold, Takenga Blue or Smoked Camembert) with plum and tamarillo chutney, crackers and croutes

1 cheese \$15.95 / 2 cheeses \$25.95 / 3 cheeses \$36.95

Sharing Platter

\$49.95

A beautiful tasting platter consisting of Edamame Beans, Beef Tataki, Kingfish and Salmon Sashimi and your choice of cheese, with pickled cucumber, plum and tamarillo chutney, crackers and croutes and seasonal fruit

Kids (Under 15 years only)

Crumbed in house chicken or fish with shoestring fries	\$12.95
Bento Box – Crumbed Chicken or fish, shoestring fries, cheese & crackers, fresh fruit slices, carrot sticks and a sweet treat	\$15.95
Ice Cream Sundae with vanilla ice cream and chocolate sauce	\$6.95



Sweet Things

Lychee, seasonal berries and fruit with a lime and passion fruit syrup (Ve)	\$I4.95
Coconut pannacotta with matcha meringues and yuzu lemon curd (V)	\$I4.95
Dark chocolate brownie with salted caramel and espresso jelly (V)	\$I4.95

Liquid Desserts

The Milky Bar – Mozart white chocolate liqueur, Frangelico, Tia Maria and coconut cream	\$I6.95
Espresso Martini – Vanilla vodka, Tia Maria, Frangelico and fresh espresso	\$I6.95