



Gluten Free Menu

Snacks/Hot Bites

Edamame Beans cooked in sake, mirin, butter and sea salt flakes	\$5.95
Orange Kumara Wedges with Creamy Kimchi Mayo	\$10.95
Tempura rice floured and deep fried Chicken thigh pieces, tossed in our own spicy 'Knock Out' homemade hot sauce, served with Takenga Blue Cheese Dip	\$17.95
Wagyu Meat Balls, served with homemade spicy Japanese Satay sauce	\$18.95

Raw/Cold

Wagyu rump heart tataki with onion ponzu and garlic chips	\$15.95
Yellowtail Kingfish Sashimi with yuzu soy sauce	\$17.95

Robata/Grill

Seasonal vegetable yakitori basted with Japanese BBQ glaze	\$14.95
Marinated & Charcoal BBQ'd chicken Kushi-Yaki skewers in Japanese BBQ sauce (2)	\$16.95
Chicken Kara-age – Deep fried tempura rice floured thigh pieces with kimchi mayo	\$17.95
Teriyaki salmon with vermicelli noodles and edamame beans	\$24.95
Marinated Ovation lamb rump smoked in Green Tea, Manuka and Rosemary, served with smoked miso nasu and spicy sriracha sauce	\$21.95
Asahi Super Dry Lager and Black Lager marinated prime beef tenderloin, on a bed of Locally grown marinated Japanese mushrooms	\$35.95

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
Hibachi Fried Rice with egg, soy sauce and vegetables	\$10.95
Marinated and Fried tofu, green beans, miso and watercress salad	\$11.95
Takikomi Gohan – Japanese style mushroom risotto	\$12.95
Steamed Rice Bowl with Shichimi spice and Nori flakes	\$3.95
Miso Soup made with Dashi broth and Tofu	\$4.95