



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
Mini loaf with Nori Butter, shichimi dukkah and olive oil	\$10.95
Panko, nori and sesame crumbed Fish Balls with Ginger Lime Syrup and Wasabi Mayo	\$15.95
Tempura floured and deep fried Chicken thigh pieces, tossed in our own spicy	\$17.95
'Knock Out' homemade hot sauce, served with Takenga Blue Cheese Dip	
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
Gravalax salmon on a crispy 6-inch tortilla, with truffle ponzu and wasabi daikon	\$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 floured thigh pieces with kimchi mayo	\$17.95
Pork Katsu – Panko crumbed pork fillet with Tonkatsu Sauce on a bed of red cabbage	\$18.95
Two Steamed Buns with pickled vegetables and your choice of:	\$17.95
-Slow cooked then BBQ'd Pork Belly, with spicy peanut soy sauce	
-Kara-age Chicken with Truffle Ponzu	
-Marinated and Nori Panko crumbed Tofu with Kimchi Mayo	
Teriyaki salmon with ramen 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	\$35.95
Locally grown marinated Japanese mushrooms	

Tempura

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

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
Beetroot, carrot & edamame salad with sesame mayo	\$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

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

Orange and almond cake, served with Matcha ice cream (GF)	\$14.95
Coconut Panna Cotta with Black Sesame Gelato, Yuzu curd and Matcha meringues	\$14.95
Dark chocolate brownie with salted caramel and espresso jelly	\$14.95

Liquid Desserts

The Milky Bar – Mozart white chocolate liqueur, Frangelico, Tia Maria and coconut cream	\$16.95
Espresso Martini – Vanilla vodka, Tia Maria, Frangelico and fresh espresso	\$16.95

Japanese Whisky

30mL pour served neat, on ice or with a side of water

Nikka 'All Malt' (40%) <i>Comparative to Tyrconnell Irish Whisky</i>	\$9.00
Nikka 'From the Barrel' (51.4%) <i>Comparative to Laphroig Scotch Whisky</i>	\$15.00
Hakushu 'Distiller's Reserve' Single Malt (43%) <i>Comparative to Glenlivet 18 Year</i>	\$19.00