
Soft Drinks

CocaCola	\$2.50
San Pellegrino 250ml/1000ml	\$3.00/\$10.00
Ramune (JapaneseSprite)	\$3.90
Coconut Water/Pulp	\$4.50
Noah's Orangejuice	\$4.50
Ginger Beer	\$4.50

Alcohol

B.Y.O Wine Only & Corkage \$3 Per Person

Beer

Japanese Draft Beer Premium Malts	\$9.50
Asahi Super Dry	\$7.00
Sapporo Premium	\$7.00
Kirin IchibanShibori	\$8.50

Plum Wine (80ml)

Choya Umeshu (Additive Free) 10%	\$9.00
Choya Green Tea Umeshu 13%	\$10.00
Choya Yuzushu (YuzuCitrus) 10%	\$10.00

Japanese Whisky

Suntory Kaku	\$8.00
SuntoryYamazaki	\$15.00
Suntory Yamazaki 12years	\$23.00
Suntory Hibiki 12years	\$25.00

Original Cocktail

Samurai Mojito	\$15.00
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Sake, sugar,Lime Juice, Soda water, and Mint

Highball	\$13.00
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Kaku Whisky, Soda water and Fresh lemon

Ginger Highball	\$15.00
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Kaku Whisky, Ginger Beer and lemon

Whiskey & Coke	\$13.00
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SakeMartini	\$15.00
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Sake & Vermouth

OolongHigh	\$12.00
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Grape Fruits High	\$12.00
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PineappleHigh	\$12.00
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High= Japanese Spirit & Mix with juice or Tea

Sake (150ml/300ml)

Hakushika (Junmai)	\$10.00/\$15.00
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Well balanced & most Popular

Uonuma (Junmai)	\$15.00/\$25.00
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Clean, Mild & Smooth (Niigata)

SenchuHassaku (Junmai)	\$16.00/\$26.00
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Dry & Aromatic (Kochi)

Umenishiki (Junmai Ginjyo)	\$17.00/\$27.00
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Full-body & Acidity

Dassai 50 (Junmai Daiginjo)	\$18.00/\$30.00
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Creamy, Semi-dry, Bright, & Lively (Yamaguchi)

Yukinobousha (Junmai Ginjo)	\$20.00/\$35.00
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Very Clean & Slightly dry finish (Akita)

Kubota Manju(Junmai Daiginjo)	\$25.00/\$50.00
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Clean, Round, Velvety, & Divine (Niigata)

Maccha no Osake (300ml)	\$35.00
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Sweet & bitter green tea taste Sake. Using 100% Uji Maccha

Sparkling SaKe (360ml)

Jozen MizunoGotoshi	\$25.00
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TAPAS

Miso soup (GF)	\$2.50
Rice (GF)	\$3.00
Edamame (V)(GF)	\$3.90
Kimuchi (V)(GF)	\$5.50
Homemade Kura Kimuchi	
Nasu Dengaku (V)(GF)	\$9.50
Organic Eggplants with Sesame Miso & Original Mix Miso	
Fresh Tofu	\$6.50
We can Serve as Vegan & Gluten Free But normally with Dried Bonito & Crunchy on top	
Dashimaki(Japanese Omelet)	\$13.00
It's making by order so Busy time, please expected waiting to serve you	

SALADA (Choose your Dressing: Apple, Ponzu or Tahini)

Green Salad (V)(GF)	\$12.00
Fresh Tofu Salad (V)(GF)	\$14.00

GYOZA(4Pieces)

Deep Fried Vegetable Gyoza (V)	\$12.00
Grilled Chicken Gyoza	\$13.00
Boiled Prawn Gyoza	\$15.00

DEEP FRY

Agedashi Tofu	\$7.50
Soft Tofu with Dash Broth	
Halloumi Tempura	\$12.00
Local Fresh Halloumi Tempura With Onion & Carrot Sauce	
Assorted Cheese Fry	\$15.50
Halloumi Tempura, Cream cheese Spring Roll, Fried Camembert Cheese	
Karaage	\$16.00
3different flavour, Ponzu, Teriyaki, Spicy Mayo	

SASHIMI

Salmon Sashimi (GF)	\$13.50
Tuna Sashimi (GF)	\$16.00
King Fish (GF)	\$16.00
Assorted Sashimi (GF)	\$19.00

TEMPURA

Vegetable Tempura	\$17.50
Seafood Tempura	\$20.00

OKONOMIYAKI(Japanese Pancake)

Vegetable Okonomiyaki	\$17.50
Pork Okonomiyaki	\$17.50

CURRY All Curries come with Rice

7Vegetables Curry (V)	\$17.50
Curry & Chicken cutlet	\$20.00
Beef Curry	\$20.00

NOODLE SOUP

Vegetables tempura Udon or Soba	\$16.50
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VEGAN DISHES All \$19.50

Vegan Soba Salad (V)(GF)	
Soba & Salad with Agedashi Tofu & EggPlant	
Buddha Ball (V)(GF)	
Five Grains Rice with Vegetable Comb on Top	
5 Assorted Vegetable Skewers (V)(GF)	
Zucchini, Eggplants, Shitake mushroom, Tomato, Tofu	

MAIN DISHES

All Dishes come with Rice

Teriyaki Tofu (V)(GF)	\$19.50
Grilled Tofu with Teriyaki sauce	
Teriyaki Chicken (GF)	\$20.00
Grilled Free range chicken with Teriyaki sauce	
Pork Croquette	\$20.00
2 Pork belly Croquette with Salad	
Beef Cheek	\$21.00
Slow Cooked Beef Cheek with Dashi Broth	
Teriyaki Salmon (GF)	\$22.00
Grilled Fresh Tasmania Salmon with Teriyaki sauce	
Miso Pork Cutlet	\$23.50
Bangalow Pork loin with Miso Sauce	

GRILL (Charcoal-Grilled)

Top 3 (GF)	\$18.50
Beef Cheek, Bangalow Pork Belly, Tsukune (Chicken Meatball)	
5Assorted Skewers (GF)	\$23.00
Bangalow Pork Belly, Negima, Halloumi Cheese, Egg Plants, Tomato	

SUSHI

Kura Chirashi Sushi (GF)	\$24.00
Sushi Rice mix with Carrot, Burdock, Edamame Beans with Marinated Assorted Fresh Seafood	
Sushi Combination (GF)	\$25.00
Assorted Sashimi, 3 Nigiri, 1 Baby Sushi Roll	



SUSHI MENU

(Fresh Local Seafood)

BABY ROLLS (6Pieces)

Cucumber Rolls (V)(GF)	\$3.00
Avocado Rolls (V)(GF)	\$3.50
Cooked Tuna Rolls (GF)	\$4.00
Salmon Rolls (GF)	\$4.50
Tuna Rolls (GF)	\$4.50
Kids Special	\$10.00

Choose 3 Baby Rolls or 2Baby Rolls & Karaage

SUSHI ROLLS (8Pieces)

Special Chiken Rolls	\$19.00
Halloumi & Avocado Roll with Chicken Cutlet on Top	
Rainbow Rolls (GF)	\$20.00
Avocado Roll With Assorted Fresh Seafood	
Seared Rolls (GF)	\$23.50
Avocado Roll With Seared Scallop & Salmon on Top	

VEGE ROLLS (8Pieces)

Vegan Rolls (V)(GF)	\$15.00
Japanese Pickles Roll & Avocado & Quinoa on Top	
Crunchy Rolls	\$15.50
Mix Vegetable Tempura & Avocado Roll with Crunchy Outside	
Byron Bay Rolls	\$18.50
Mix Vegetable Tempura Roll with Grilled Pumpkin, Eggplant & Avocado on Top	

NIGIRI

5 Assorted Vegetable Nigiri	\$15.00
Grilled Eggplant Pumpkin, Avocado, Shitake, Paprica	
5 Assorted Nigiri (GF)	\$17.00
Tuna, Salmon, Prawn,King Fish, Scallop	
7 Assorted Nigiri (GF)	\$20.00
Seared Salmon & Scallop, Salmon, Prawn, King Fish, Tuna, Egg omelette	

COURSE MENU

(Daily Selection Of Chef's Special)

UME 梅 \$39

(Sake 150ml, Miso Soup, Rice, Tapas Mix, Skewer Mix & Sushi)

TAKE 竹 \$48

(Sake 150ml, Miso Soup, Rice, Tapas Mix, Skewer Mix & Sushi)

MATSU 松 \$55

(Sake 150ml, Miso Soup, Rice, Tapas Mix, Sushi Comb, Today's Main Dish)



DESSERT

Vegan Chocolate Tart (V)	\$12.00
Green Tea Cheese Cake	\$13.00
Snow Ball	\$15.00
Vanilla Ice Cream Wrapped in a soft round Rice Cake	

SUMIBIYAKI

(CHARCOAL-GRILLED)

VEGETABLE (Skewer)

Tomato (V)(GF)	\$3.50
Zucchini (V)(GF)	\$3.50
Potato (GF)	\$4.00
Nasumiso (Eggplant) (V)(GF)	\$4.50
Shiitake Mushroom (V)(GF)	\$5.00
Atsuage Tofu (V)(GF)	\$5.50
<small>Seared Tofu with Ponzu</small>	
Halloumi Cheese (GF)	\$5.00

MEAT & POULTRY (Skewer)

Negima (GF)	\$4.50
<small>Free Range Chicken Thigh & Shallots Teriyaki/Salt</small>	
Meat Ball (Tsukune) (GF)	\$7.00
<small>Free-Range Chicken Meat Ball With Teriyaki</small>	
Beef Cheek (GF)	\$7.00
<small>Slow Cooked Beef Cheek with Mustard Teriyaki</small>	
Pork Belly (GF)	\$7.50
<small>Bangalow Pork Belly with Spicy Miso</small>	

SEAFOOD

Seared Salmon (GF)	\$16.50
Seared King Fish (GF)	\$17.50
Seared Tuna (GF)	\$18.50
Squid (GF)	\$19.00
<small>Whole Big Squid with Butter Soy</small>	
Today's SeaFood	
<small>Ask our Staff for Daily Special</small>	