



WELCOME!

Valued guest: Please be advised that our kitchen is unable to co-ordinate meals especially during busy times.
We encourage you to start your meal as soon as it arrives

SUSHI – SASHIMI – MAKI

fresh & made to order

| | |
|---|----|
| vegetable maki (6, V) | 15 |
| inside out rolled filled w avocado, shiso & cucumber topped w sesame seeds & the following toppings: | |
| teriyaki marinated water chestnuts w miso & coriander | |
| tofu & avocado w kizami wasabi & baby shiso | |
| smoked eggplant marinated in tamari & ginger w chopped chives | |
| tempura pumpkin roll (4, V) | 15 |
| inside out roll filled w tempura pumpkin, beetroot, seaweed salad & avocado, topped w black sesame & japanese mayo | |
| maki rolls (6) | |
| inside out roll w avocado, shiso & cucumber topped w sesame seeds – your choice of: | |
| kingfish w grated ginger & chives | 16 |
| salmon w nikiri soy, shiso & mayo | 15 |
| combination of both | 16 |
| kingfish ochazuke | 18 |
| a simple delicate Japanese winter favourite – pouring hot kombu dashi over rice topped w fresh diced kingfish, nori, sesame seeds, kizami wasabi & matcha green tea | |
| gyu tataki nigiri (4) | 19 |
| rare seared beef nigiri sushi topped w house made japanese steak sauce, chives & wasabi leaf | |
| ocean trout nigiri (4) | 19 |

scorched ocean trout nigiri sushi w wasabi leaf

TEMPURA MENU

2 pieces per serve – served w dashi dipping sauce & daikon

| | | | |
|-----------------|----|-------------|----|
| red capsicum | 4 | pumpkin | 5 |
| eggplant | 4 | broccoli | 5 |
| zucchini | 4 | king prawns | 11 |
| soft shell crab | 15 | | |

ZENSAI – IZAKAYA

small dishes great to share or as a starter

| | |
|---|-------|
| miso soup – small large | 4 6 |
| fish dashi or vegetable stock w wakame, silken tofu & spring onion | |
| edamame (V) | 7 |
| steamed soybeans w your choice of salt :- chilli, green tea or rock | |
| renkon crisps (V) | 7 |
| crunchy lotus root crisps w miso sour cream – great snack w drinks | |
| nasu dengaku (V) | 9 |
| deep-fried eggplant pieces w smoky miso glaze & sesame seeds | |
| goma-ae (V) | 9 |
| blanched cold broccoli w roasted sesame dressing | |
| chicken ao nori | 10 |
| diced chicken thigh, marinated in garlic, sesame oil & extra virgin olive oil, deep-fried in potato starch & coated in ao nori, served w mayo & lemon | |
| age-dashi tofu (V) | 12 |
| deep-fried silken tofu, grated daikon, spring onion & nori w vegetable broth | |
| karaage (5) | 15 |
| crispy fried chicken spare ribs, marinated in garlic & served w miso seeded mustard mayo | |
| buddha dumplings (5, V) | 15 |
| deep-fried vegetarian dumplings w sweet chilli sauce | |
| tofu salad (V) | 15 |
| soft tofu w a wakame, mixed leaves, cherry tomatoes red onion salad | |

topped w sesame seeds & a sesame oil & gluten free soy vinaigrette w char-grilled chicken thigh (+\$7)

| | |
|---|----|
| ma po tofu | 16 |
| our version of the spicy Chinese classic made w our house made teriyaki sauce w chicken mince, silken tofu, eggplant, red capsicum, spring onion & fresh chilli - served w crispy rice crackers | |
| pork belly | 17 |
| slow poached in gluten free soy glaze, sliced & served w bok choy, seeded mustard & julienned leek | |
| steamed noodle dumplings (5) | 18 |
| freshly prepared in house - prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed, served w ponzu dipping sauce | |
| shake teriyaki | 20 |
| 120g grilled salmon served medium rare topped w alfalfa sprouts, accompanied w grated daikon & gluten free teriyaki sauce on the side | |
| tempura soft shell crab salad | 22 |
| served w green tea soba noodles, red onion, coriander, mint, shiso leaf, cherry tomatoes, shichimi & sesame garlic dressing | |
| steamed rice – white or brown | 6 |
| V = Vegetarian Dishes GF = Gluten Free over page | |
| NOODLES | |
| UDON – RAMEN – SOBA – SOMEN | |
| miso udon (V) | 19 |
| udon noodles in vegetable miso broth w 4 deep-fried silken tofu, carrots, shiitake mushrooms, bokchoy, wakame & spring onion | |
| soba tempura (V) | 19 |
| green tea soba noodles in vegetable dashi broth w 4 tempura vegetables, spring onion & pickles – a simple, delicious japanese favourite | |
| tori soboro somen | 19 |
| minced chicken, flavoured w red miso paste & spicy sriracha sauce, garnished w shiso & ramen crisps served over somen noodles w a touch of vegetable stock | |
| spicy pork ramen | 21 |
| slow cooked pork w bok choy, wakame & pickled ginger over ramen | |

noodles in a mild flavoured house made chicken stock, kochujan miso, butter & miso paste, sprinkled w shichimi, spring onion & nori

shake ramen 26
120g grilled salmon served medium rare in a house made chicken stock w miso, bok choy, beanshoots & sweetcorn over ramen noodles
- light, delicate & tasty

DONBURI – RICE DISHES

w white or brown rice & miso cup

vegetable curry (V) 19
traditional Japanese curry w onions, button mushrooms, capsicum, potato, pumpkin & carrot w steamed rice, fresh mizuna & pickles

tofu ankake don (V) 19
silken tofu simmered w bok choy, wombok, shiitake mushrooms, carrot & ginger, topped w shredded nori over steamed rice

teriyaki chicken don 21
char-grilled thigh fillet w balsamic teriyaki glaze & mayo, served w steamed bok choy, a salad of mizuna & tomato, topped w nori over rice

wafu steak don 22
100g sliced scotch beef fillet char-grilled served medium rare w house made Japanese steak & pepper sauce, broccoli, julienned leek, horseradish & steamed rice

sashimi don 22
fresh salmon sashimi marinated in yukke soy w sliced cucumber, shiso leaf, sesame seeds & alfalfa sprouts over sushi rice

Gluten Free & Kids Menu please turn over page

Weekday Lunch Menu available includes our delicious lunch trays only \$20 Please ask your friendly waiter for a copy or visit our website..



chocolate buddha
communal japanese dining

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GLUTEN FREE MENU

GLUTEN FREE ZENSAI

small dishes great to share or as a starter

gf miso soup – small | large 4 | 6
fish dashi or vegetable stock w wakame, tofu & spring onion

gf edamame (V) 7
steamed, salted soy beans w rock salt

gf nasu dengaku (V) 9
steamed eggplant pieces w smoky miso glaze & sesame seeds

gf goma-ae (V) 9
blanched cold broccoli w roasted sesame dressing

gf tofu salad (V) 15
soft tofu w a wakame, mixed leaves, cherry tomatoes red onion salad topped w sesame seeds & a sesame oil & gluten free soy vinaigrette w char-grilled chicken thigh (+\$7)

gf pork belly 17
slow poached in gluten free soy glaze, sliced & served w bok choy & julienned leek

gf steamed noodle dumplings (5) 18
freshly prepared in house - prawn, salmon, water chestnut & chives wrapped in brown rice noodles & steamed, served w ponzu dipping sauce

gf shake teriyaki 20

120g grilled salmon served medium rare topped w alfalfa sprouts, accompanied w grated daikon & gluten free teriyaki sauce on the side

gf steamed rice – white or brown 6

GROUP BOOKING OR FUNCTION?

available for 10 or more people...
starting at only \$40

call or email us!

GLUTEN FREE SUSHI – SASHIMI

fresh & made to order

gf vegetable maki (6, V) 15
inside out rolled filled w avocado, shiso & cucumber topped w sesame seeds & the following toppings:

teriyaki marinated water chestnuts w miso & coriander
tofu & avocado w kizami wasabi & baby shiso
smoked eggplant marinated in tamari & ginger w chopped chives

gf maki rolls (6)
inside out roll w avocado, shiso & cucumber topped w sesame seeds & your choice of:

kingfish w grated ginger & chives 16
salmon w nikiri soy & shiso 15
combination of both 16

gf kingfish ochazuke 18
a simple delicate Japanese winter favourite – pouring hot kombu dashi over rice topped w fresh diced kingfish, nori, sesame seeds, kizami wasabi & matcha green tea

gf ocean trout nigiri (4) 19
scorched ocean trout nigiri sushi topped w wasabi leaf

GLUTEN FREE DONBURI - RICE DISHES

w white or brown rice & miso cup

gf tofu ankake don (V) 19
silken tofu simmered w bok choy, wombok, shiitake mushrooms, carrot & ginger w shredded nori over steamed rice

gf teriyaki chicken don 21
 char-grilled thigh fillet w balsamic teriyaki glaze, served w steamed bok choy, a salad of mizuna & tomato, topped w nori over rice

gf wafu steak don 22
 100g sliced scotch beef fillet char-grilled served medium rare w house made Japanese steak & pepper sauce, broccoli, julienned leek & rice

gf sashimi don 22
 fresh salmon sashimi marinated in yukke soy w sliced cucumber, shiso leaf, sesame seeds & alfalfa sprouts over sushi rice

GLUTEN FREE DESSERT

gf chocolate mousse 11
 smooth & rich, callebaut belgian chocolate mousse w hint of orange

gf vanilla ice-cream 5
 per scoop

V = Vegetarian Dishes

GF = Gluten Free

DESSERTS

green tea brulee 10
 creamy & distinctly green tea flavoured take on a classic dessert!

chocolate mousse 11
 smooth & rich, callebaut belgian chocolate mousse w hint of orange

yuzu baked cheesecake 14
 house made fresh baked cheesecake w black sesame biscuit base & yuzu jam

tempura banana 14
 crispy tempura banana coated w ginger honey & cinnamon served w azuki bean ice-cream

choya apple crumble 15
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house made warm apple crumble w shortbread biscuit base w choya plum wine apples, served w vanilla ice-cream & thickened pouring cream
 ice-cream per scoop
 5
 vanilla (gluten free)
 green tea
 azuki bean

KIDS MENU

GLUTEN FREE OPTION AVAILABLE

Please advise your waiter

edamame (V) 7
 steamed, salted soybeans

kids karaage (5) 15
 crispy fried chicken spare ribs, marinated in garlic, served w japanese mayo

kids buddha dumplings (5, V) 15
 deep fried vegetarian dumplings w japanese mayo in dipping sauce

kids nori rolls (8)
 nori rolls w sushi rice & your choice of filling:
 avocado 12
 fresh salmon, avocado & mayo 16
 teriyaki chicken & mayo 16

kids ramen 12
 plain ramen noodles in house made chicken or vegetable broth

kids bento 16
 served w mixed salad & steamed rice – w your choice of:-
 beef - scotch fillet char-grilled served med rare & japanese mayo
 chicken – chicken thigh char-grilled w balsamic teriyaki glaze & sesame seeds

kids chocolate mousse 5
 smooth & rich, callebaut belgian chocolate mousse w hint of orange

kids juice box 3
 golden circle juice w a choice of orange or apple

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