



Degustation / Omakase \$125 per head, with wine \$195

Contemporary

Fresh oysters from coffin bay South Australia with mint green chili coriander frozen ponzu	5 each
Crispy chicken wrap with cucumber carrot & sweet soy sauce	8 each
Fresh scallop carpaccio with orange vinaigrette basil pesto & tobiko	21
Fresh green salad with sesame soy dressing	13
Salmon carpaccio sea salt lemon juice & basil pesto	21
Seared fresh tuna ponzu ginger spring onion & dukka spicy	22

Main

Grilled eye fillet 300g Wodonga beef seasoned with teriyaki sauce & wasabi mustard	42
Grilled yellow fin tuna steak with wasabi salsa & roasted pine nuts	38
Chicken teriyaki with grilled vegetable	30
Roast duck breast pinot noir orange reduction finished with extra virgin olive oil	38

Dessert

Panko crumb fried banana Ecuador 70% dark cacao chocolate with sesame ice-cream	15
Crème brûlée with seasonal fruit	15
Green tea ice cream	7

Traditional

Edamame	6
Steamed spinach and sesame paste	12
Gyoza (7p)	15
Grilled half eggplant with miso paste and spring onion (v)	18
'Age dashi tofu'	17
Fresh crab meat dumpling with citrus soy sauce (5p)	17
'Tatsuta age' fried marinated chicken	17
'Gyunonikomi' slow cooked beef with ginger and spring onion	19
Grilled king fish cheek with Daikon radish	29

Sushi & Sashimi

Sushi entrée (5p sushi & 2p nori rolls) / Sushi Main (10p sushi & 2p nori rolls)	24/42
Sashimi entrée (9p) / Sashimi Main (18p)	24/42
Sushi & Sashimi combination for two or more (10p sushi, 4p nori rolls &18p sashimi)	84
Vegetable nori roll (v)	(4p) 9 (8p) 18
Salmon rolls with shichimi chili spice mayonnaise fresh local cucumber & avocado (4p) 10/ (8p) 20	

Sides

Steamed rice	5
Radish and cucumber pickles	9
Steamed green	11
Miso soup	5