

* BENTO BOXES AND SPECIALS ARE AVAILABLE CHECK OUT OUR LED BOARD ON WALL *

STARTERS

(May contain onion and scallion)

DEEP FRIED

Ebi Tempura (4 pieces Prawns)	8.50
Vegetables Tempura (4 pieces veggie chef's selection)	7.50
Spider Tempura (3 pieces soft shell crab)	9.25
Mix Tempura (3 pieces prawns and 2 veggie)	8.50
Tori Kara age (Japanese Deep Fried Chicken serve with Tonkatsu sauce)	7.50
Ebi Furai (3 pieces) Deep Fried Breaded Prawns serve with Tonkatsu sauce)	8.25
Fish Isobe age (6 pieces) Deep fried minced fish, avocado and seaweed wrap)	7.50
Calamari Deep fried calamari with salted togarashi (7 spice blend powder)	7.50



Ebi Tempura Spider Tempura Calamari

PAN FRIED

Chicken Gyoza serve with ponzu sauce (6 pieces)	7.50
Veggie Gyoza serve with ponzu sauce (6 pieces)	7.00
Yaki Tori (3 Chicken Skewers with teriyaki sauce)	7.50
Gyu Kushiyaki (2 Beef Skewers with teriyaki sauce)	8.90



Chicken Gyoza Yaki Tori Gyu Kushiyaki

TEBASAKI

8.25
(8 pieces Chicken wings)
• Banyu Honey Glazed
• Teriyaki
• Kimchee Red Chilli



Kimchee Red Chilli

SUPEARIBU

8.25
(3 Pieces Spear Pork Ribs)
• Banyu Honey Glazed
• Teriyaki



Banyu Honey Glazed

SALAD

Wakame Salad (Seaweed salad with sesame seeds, masago)	5.50
Kani Kappa Salad (Crab stick and cucumber salad serve with mayo)	7.00
Sunomono (Seaweed and cucumber salad with seafood and japanese vinegar)	7.00
Green Salad (Mixed green salad serve with House dressing)	4.50
Moyashi (Beasprout salad serve with sesame seeds and carrots)	4.50

SIDE DISH

Edamame (Soya beans in the pods)	4.75
Agedashi Tofu serve in Tempura sauce and Katsuobushi (fish flake)	6.50
Miso Soup	2.75
Japanese Rice	2.00
Sushi Ginger	1.25
Takuan (Pickled Radish)	1.25



Wakame Salad Sunomono Edamame Agedashi Tofu

MAINCOURSE

(May contain onion and scallion)

TEPPANYAKI (SIZZLING PLATE)

ALL MAIN COURSES SERVE WITH RICE
AND MISO SOUP

Fillet Beef	19.75
Chicken Thigh	17.75
Seafood	19.75
Duck Breast	19.75



Chicken Thigh

Seafood

TERIYAKI (CHEF'S SPECIAL TERIYAKI SAUCE)

ALL MAIN COURSES SERVE WITH RICE
AND MISO SOUP

Fillet Beef	19.75
Chicken Thigh	17.75
Salmon Steak	18.75
Yellow Fin Tuna	19.75



Fillet Beef

Chicken Thigh

KATSU CURRY

(HOME MADE JAPANESE CURRY SERVE WITH CARROTS AND POTATOE)

ALL MAIN COURSES SERVE WITH RICE AND MISO SOUP

Pork Katsu Curry (Deep Fried breaded pork loin)	17.75
Chicken Katsu Curry (Deep fried breaded chicken thigh)	17.75
Salmon Katsu Curry (Deep fried breaded salmon steak)	18.75
Tuna Katsu Curry (Deep fried breaded Yellow Fin Tuna Loin)	19.75



Chicken Katsu Curry

NOODLES

KONNYAKU NOODLE AVAILABLE FOR 1.25 EURO EXTRA

Yaki Soba/Udon (Stir fried soba/udon with chicken and veggie top with Katsuobushi (fish flake))	14.75
Tempura Ramen/Udon (Soya broth with 2 pieces tempura prawns)	14.75
Nabeyaki Udon/Ramen (Soya broth, half done egg, chicken and tempura prawn serve in Clay pot)	15.00
Sukiyaki (Soya Broth, Slices of Beef serve in Konnyaku noodle (Yam))	14.75
Tonkotsu Ramen/Udon (Pork Bone Broth, marinated egg, pan fried pork)(POPULAR DISH!!)	15.00
Seafood Ramen/Udon (Fish Bone Broth serve with assorted seafood) NICE N RICH!!	16.25
Miso Ramen/Udon (Soya Broth base, miso paste, marinated egg serve with pan fried pork)	14.75



Yakisoba

Tempura Ramen

Nabeyaki

Sukiyaki

Tonkotsu

Seafood

Miso

HOMEMADE DESSERTS

TO KEEP THINGS EXCITING WE WILL HAVE NEW FLAVOURS OUT FROM TIME TO TIME SO ASK OUR TEAM FOR AVAILABILITY!!

Lava Cake (Fondant)	7.25
Mochi	7.25
Cheesecake	7.25
Crème Brulee	7.25
Ice Cream/Sorbet (3 Scoops) (Vanilla, Green Tea, Black Sesame, Red Bean, Earl Grey, Pineapple, Mango, Raspberry)	6.95



PLEASE INFORM OUR STAFF FOR ANY "ALLERGY" OR "DIETARY" REQUIREMENT AT TIME OF ORDERING