



**Food Menu
À La Carte**

Dishes
come out as
and when they
are ready

SMALL PLATES

Kara-age Chicken 7.95
Bite sized chicken coated in a ginger and **soy** sauce batter. Served with a sweet soya mayo

Pork Belly Bites 9.75
Soy maple slow cooked bite-sized pork belly, served with lettuce

Fire Cracker Chicken

Crispy chicken bites coated in our secret spicy sauce

10.25

Fire Cracker Cauliflower *vg*

Crispy cauliflower bites coated in our secret spicy sauce

10

Ebi Prawn Tempura 10.50
Crispy fried king prawns in tempura batter

Sticky Soy & Ginger Wings 9.50
Crispy coated wings in a sticky **soy** and ginger sauce

Tenderstem Broccoli *vg* 9.25
Stir fried in a **sesame** sauce

Japanese Style Fries *vg* 5.50
Skinny fries tossed in homemade furikake

BAO BUNS

Wagyu Beef 9.50
Tender wagyu beef balanced with lettuce, sweet pickled onions, and teriyaki sauce

Pork Belly 9.00
Succulent pork belly served with sriracha and fresh cucumber

SIDES & SNACKS

Prawn Crackers 3.50
Served with sweet chilli dipping sauce

Edamame *vg, gf* 6.00
Tossed in a sweet citrusy yuzu dressing

Kimchi *vg, gf* 4.50
Homemade fermented cabbage salad

Japanese Dirty Rice *v* 5.00
Drizzled with Japanese mayo and teriyaki sauce, topped with crispy onions

Pickled Cucumber Salad *vg* 5.50
Refreshing and light with a hint of chilli

Crispy Seaweed *vg* 5.50
Thinly sliced and deep fried for that perfect crunch

DUMPLINGS

Duck Gyoza 8.50
Japanese dumpling served with hoi sin sauce

Pork Xiao Long Bao 9.50
Shanghai-style pork soup dumplings, paired with a fragrant tsuyu

Prawn Har Gow 9.25
Delicate Cantonese prawn dumplings, served with Thai green curry

Veg Gyoza vg 8.50
Japanese dumpling served with a kimchi & sprang onion pesto

Beef Mandu 9.50
Traditional Korean dumplings, served with garlic teriyaki

DESSERTS

Ice Cream Mochi v, gf 4.50
Two bitesized mochi. Mango & Passionfruit and Creamy Coconut

Miso Chocolate Brownie v 6.95
Homemade brownie served warm with vanilla ice-cream and miso caramel sauce

Strawberries & Cream 5.00
Dorayaki v
Traditional Japanese pancakes with a strawberries & cream filling

For allergen info
please scan QR code



v = vegetarian, vg = vegan, gf = gluten free

Please tell your server of any **allergies** or **intolerances** before you order.

A discretionary service charge of 12.5% will be added to your bill.

Made fresh
to order

SUSHI & SASHIMI

Nigiri *gf* 5.50
Choose from: Salmon or Tuna. 2 pieces.
Thinly sliced raw fish over rice

Sushi Platter

A selection of nigiri, sashimi, maki,
and california roll

35

Sashimi 11.95
Choose from: Salmon or Tuna. 4 pieces.
Thinly sliced raw fish, served with a ponzu
dressing

Maki *gf* 6.50
Choose from: Avocado *vg*, Cucumber *vg*,
Salmon, or Tuna. 6 pieces. Classic rolls with
rice, filling of choice, wrapped in seaweed

Dragon Roll 12.25
6 pieces. Tempura prawn roll topped with
avocado and teriyaki sauce

Broccoli Tempura Roll *vg* 10.25
6 pieces. Vegetable roll topped with
broccoli tempura and Blossoms sauce

California Roll 8.75
6 pieces. Crab stick, avocado, and
cucumber

CHEF'S TASTING MENU

29pp

Minimum of 2 people. To be taken by the whole table.

Snacks

Kimchi *vg, gf*
Homemade fermented cabbage salad

Edamame *vg, gf*
Tossed in a sweet citrus yuzu dressing

Crispy Seaweed *vg*
Sliced and deep fried for that perfect
crunch

Rice

Japanese Dirty Rice *v*
Drizzled with Japanese mayo and teriyaki
sauce, topped with crispy onions

Small Plates

Gyozas
Japanese dumplings. **Choose from:** duck or
veg vg

Tenderstem Broccoli *vg*
Stir fried in a sesame sauce

Fire Cracker Bites
Small bites coated in our secret spicy sauce
Choose from: chicken or cauliflower *vg*

Dessert

Chef's Selection of Desserts
Chef's handpicked selection of desserts, a
little taste of everything sweet.