

A la Carte

Appetizer

Obanzai (\$25 for a set of 4 dishes)

(Classic Japanese home-style small plates)

- Simmered Mushrooms with White Miso \$7
- Tender Broccoli with a Nutty Sesame Sauce \$7
- Grilled Eggplant with Dengaku(Sweet Miso) \$7
- Crisp Carrots Tossed in a Sweet Soy & Sesame Seasoning \$7

Main

*comes with rice, miso soup, & salad

- Grilled Chicken with Sweet & Tangy Namban Sauce \$26
- Manuka Sauce Terykaki Chiken \$26
- Karaage (Fried) Chicken \$26
- Char siu:叉燒 (Chinese BBQ Pork) \$24
- Beef Rolls with Asparagus - \$25
- Sautéed Salmon with Saikyo Miso(White Sweet Miso) \$30
- Prawn & Seasonal Vegetable Tempuras \$25

Side

- Edamame \$10
- Takoyaki Octopus Ball 8pcs \$12
- Gyoza Dumpling 5pcs \$12
- Agedashi Tofu (Deep-Fried Tofu in Broth) \$12
- Simmered Tofu and Shrimp in Broth \$12
- Dashimaki Tamago (Rolled Omelette) \$12

A la Carte

Rice

-Rolled Sushi 8pcs \$20, 16pcs \$38

Teriyaki Chicken

(Chicken, Carrot, Egg, Cucumber, Nori Seaweed)

Teriyaki Salmon

(Salmon, Carrot, Avocado, Egg, Nori Seaweed)

Miso Tofu

(Tofu, Carrot, Avocado, Nori Seaweed)

-Sushi Burger 2pcs \$15

Teriyaki Chicken

(Chicken, Egg, Carrot, Lettuce, Nori Seaweed)

Teriyaki Salmon

(Salmon, Egg, Carrot, Lettuce, Nori Seaweed)

Miso Tofu

(Tofu, Carrot, Lettuce, Nori Seaweed)

-Japanese-Style Curry

\$20

Choice of Chicken and Seasonal Vegetables

*curry sauce contains carrot, onion, and potato

-Japanese-Style Omelette Rice

\$20

Ketchup-flavoured fried rice with chicken and vegetables covered in Omelette

-Onigiri/Rice Ball

\$6

Sakura Dashi, Matcha Dashi, Teriyaki Chicken, Teriyaki Salmon

A la Carte

Noodle

-Shrimp & Mushroom Spaghetti

Shiitake mushrooms & shrimps sautéed in butter & soy sauce

\$20

-Udon Noodle with Tempura

Assort of Chicken and Seasonal Vegetable Tempura

\$25

-Kake Udon Noodle

Chewy handmade udon noodle in Dashi based soup

\$15

Soup

-Kenchou-jiru

A traditional Japanese temple-style soup with tofu and

\$10

-Miso Soup

Tofu, Spinatch, and Wakame Seaweed
vegetables in a soy sauce and sesame oil based broth

\$6

Dessert

-Matcha Ice Cream with Fried Taiyaki Pancake (Cone/Cup)

\$10

-Vanilla Ice Cream with Chocolate Mochi & Ginger Infused

\$10

Dark Cane Sugar Syrup

-Zen Sesame Pudding with Matcha Sauce

\$6

-Fried Taiyaki Pancakes (2pcs)

\$6

-Mochi with Sweet Red Bean Paste

\$6