

Home Style Course

7 COURSE \$ 38

STARTER

- Kelp stock Soup (Cherry blossom flavored)
- Grilled eggplant with dengaku (Sweet miso)
- Simmered mushrooms with white miso

SOUP

- Kenchou-jiru

A traditional Japanese temple-style soup with Tofu and Vegetables in a soy and sesame oil based broth

MAIN COURSE

- Sautéed Salmon with Saikyo miso (White sweet miso) with carrots rice (+ \$ 3)
- or
- Sautéed Chicken with Saikyo miso (White sweet miso) with carrots rice



DESSERT

- White sesame pudding with Macha sauce

Home Style Course

10 COURSE \$58

STARTER

- Kelp stock Soup (Cherry blossom flavored)
- Grilled eggplant with dengaku (Sweet miso)
- Simmered mushrooms with white miso

SOUP

- Kenchou-jiru

A traditional Japanese temple-style soup with Tofu and Vegetables in a soy and sesame oil based broth

TOFU SPECIALS

- Tofu, Avocado & Tomato Salad with Balsamic Manuka Honey Dressing
 - Crispy Agedashi Tofu in Savory Dashi Broth
- Deep fried tofu with a crispy exterior, served in a savory dashi broth.

MAIN COURSE

- Sautéed Salmon with Saikyo miso (White sweet miso)
- Manuka honey Teriyaki Chicken
- Carrots rice

DESSERT

- White sesame pudding with Macha sauce



Home Style Course

11 COURSE \$ 98

Chef's Signature

Welcome Drink

-Kelp stock Soup (Cherry blossom flavour)

Obanzai

(Classic Japanese home-style small plates)

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

Sirumono/Soup

-Kenchou-jiru

A traditional Japanese temple-style soup with Tofu and Vegetables in a soy and sesame oil based broth

Agemono/Fried

-Assorted Tempura of Prawns and Seasonal Vegetables

Yakimono/Grilled

- Sautéed Salmon with Saikyo Miso(Sweet White Miso)
- Grilled Chicken with Sweet & Tangy Nanban Sauce

Gohan/Rice

-Snapper Rice Bowl with Sesame Sauce

Dessert

-Vanilla Ice Cream & Ginger infused Kuromitsu Sauce



Booking Required

029 022 09761