

# Home Style Course

7 COURES \$ 38

## STARTER

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

## SOUP

- Kenchou-jiru

A traditional Japanese temple-style soup with tofu, vegetables, and a soy saue,sesame oil -based broth.-

## MAIN COURSE

- Sautéed Salmon with Saikyo miso (White sweet miso) with carrot rice (+ \$ 4)
- or
- Grilled Chicken with Sweet & Tangy Nanban Sauce with carrot rice-



## DESSERTS

- White sesame pudding with Matcha sauce



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# 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, vegetables, and a soy sauce, sesame oil-based broth.

## TOFU SPECIALS

- Tofu with Shrimp Thick Sauce  
(Silky tofu topped with a savory shrimp sauce thickened with starch.)
- 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
- Carrot rice

## DESSERTS

- White sesame pudding with Matcha sauce



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# 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\*

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