

# A la Carte

## Appetizer

### Obanzai (\$26 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 Chicken \$26
- Karaage (Fried) Chicken \$26
- Sautéed Salmon with Saikyo Miso(White Sweet Miso) \$32
- Prawn & Seasonal Vegetable Tempuras \$28

## 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



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## 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

\$24

Choice of Chicken and Seasonal Vegetables

\*curry sauce contains carrot, onion, and potato

### -Japanese-Style Omelette Rice

\$24

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

### -Onigiri/Rice Ball

\$6

Sakura Dashi, Matcha Dashi, Teriyaki Chicken, Teriyaki Salmon

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## Noodle

- Shrimp & Mushroom Spaghetti** \$24  
Shiitake mushrooms & shrimps sautéed in butter & soy sauce
- Udon Noodle with Tempura** \$28  
Assort of Chicken and Seasonal Vegetable Tempura
- Kake Udon Noodle** \$16  
Chewy handmade udon noodles in Dashi based soup

## Soup

- Kenchou-jiru** \$10  
A traditional Japanese temple-style soup with tofu and
- Miso Soup** \$6  
Tofu, Spinach, and Wakame Seaweed vegetables in a soy sauce and sesame oil based broth

## Dessert

- Matcha Ice Cream with Fried Taiyaki Pancake (Cone/Cup) \$10
- Vanilla Ice Cream with Chocolate Mochi & Ginger Infused Dark Cane Sugar Syrup \$10
- Zen Sesame Pudding with Matcha Sauce \$6
- Fried Taiyaki Pancakes (2pcs) \$6
- Mochi with Sweet Red Bean Paste \$6