

SUSHI

HOSOMAKI ROLLS

(6 P I E C E S)

CUCUMBER (V) (GF)	3.70
AVOCADO (V) (GF)	4.70
COOKED TUNA (GF)	4.70
CHICKEN TERIYAKI	5.50
FRESH SALMON (GF)	6.10
FRESH TUNA (GF)	6.70

SUSHI ROLLS

(2 - 3 P I E C E S)

AVOCADO, CUCUMBER, BEETROOT & LETTUCE (V) (GF)	4.70
CREAM CHEESE, AVOCADO & CUCUMBER (VEG)	4.70
CUCUMBER, AVOCADO (V)	4.70
CRUMBED PRAWN	5.50
COOKED TUNA & AVOCADO (GF)	5.50
TEMPURED SWEET POTATO, AVOCADO & CUCUMBER (V)	5.50
SMOKED SALMON, AVOCADO, CREAM CHEESE & CUCUMBER	5.50
CRUNCHY TUNA & AVOCADO	6.10
CHICKEN TERIYAKI & AVOCADO	6.10
SALMON AND AVOCADO (GF)	6.70
CRUNCHY CHICKEN & AVOCADO	6.70
KAKIAGE MIXED VEGETABLE TEMPURA ROLL (V)	6.70

NIGIRI SUSHI

(2 P I E C E S)

INARI - TOFU POCKET (V)	4.70
KAKIAGE - MIXED VEGETABLE TEMPURA (V)	4.70
TEMPEH (V)	5.50
TAMAGO NIGIRI	5.50
BOILED PRAWN (GF)	6.10
FRESH SALMON (GF)	6.10
SPICY SALMON NIGIRI	6.70
FRESH TUNA (GF)	6.70
FRESH KINGFISH (GF)	6.70
CHICKEN SCHNITZEL & AVOCADO	6.70
SALMON & AVOCADO	7.00
SPICY TUNA & AVOCADO	7.30
SEARED SALMON	7.30

CRISPY SUSHI

SPRING ROLLS (V)	4.70
PRAWN PARCELS	5.50
SALMON TEMPURA	5.50

SHIP SUSHI

(2 P I E C E S)

CRAB SALAD SHIP	6.10
COOKED TUNA SHIP (GF)	4.70
WAKAME SHIP - GREEN SEAWEED (V)	4.70
TOBIKO SHIP (GF)	7.00

SASHIMI

SALMON SASHIMI	(7)	15.80	(12)	22.80
TUNA SASHIMI	(7)	18.80	(12)	28.80
KINGFISH SASHIMI	(7)	18.80	(12)	28.80
ASSORTED SASHIMI			(12)	25.80

COCONUT KINGFISH CEVICHE 24.50

HOMEMADE COCONUT SAUCE MARINATED IN ZESTY WASABI OIL & TANGY LIME JUICE

SALMON CARPACCIO (PONZU SAUCE) 24.50

FRESH THINLY SLICED SALMON SERVED WITH PONZU SAUCE & WASABI OIL

(V) Vegan
(VEG) Vegetarian
(GF) Gluten Free

ALL SEAFOOD IS SUBJECT TO AVAILABILITY AND SEASONALITY
TAMARI (GLUTEN FREE) SOY IS AVAILABLE ON REQUEST
10% SURCHARGE APPLIES ON WEEKENDS, 15% ON PUBLIC HOLIDAYS

TAKEAWAY MENU



SHOP 7/23 JONSON ST,
CORNER FEROS ARCADE & JONSON ST
BYRON BAY

02 6680 9044

KITCHEN DISHES

SMALL BITES

SHIITAKE SKEWERS (2 SKEWERS) (V) (GF ON REQUEST)	13.50
GRILLED SHIITAKE MUSHROOMS SERVED WITH TERIYAKI SAUCE	
YAKITORI (2 SKEWERS) (GF ON REQUEST)	15.50
GRILLED CHICKEN SKEWERS WITH TERIYAKI SAUCE	
HALOUMI CHEESE TEMPURA (VEG) (5 PIECES)	16.00
SERVED WITH TERIYAKI SAUCE	
CAULIFLOWER KARAAGE (V)	15.50
CRISPY CAULIFLOWER SERVED WITH VEGAN BASIL MAYO & LEMON	
AGEDASHI TOFU (V) (GF)	15.50
SILKEN TOFU CUBES IN SHIITAKE BROTH	
VEGETARIAN GYOZA (V) (4 PIECES)	17.50
CHICKEN GYOZA (4 PIECES)	18.50
HAND MADE PAN FRIED DUMPLINGS WITH VINAIGRETTE DIPPING SAUCE	

KARAAGE	19.50
CRISPY CHICKEN THIGH FILLET MARINATED IN GINGER SOY SAUCE	
EGGPLANT DENGAKU (V) (GF ON REQUEST)	18.50
MISO GLAZED EGGPLANT GARNISHED WITH KALE & TRUFFLED BREAD CRUMBS	

SIDE DISHES

MISO SOUP (V) (GF)	6.00
STEAMED RICE (V) (GF)	5.00
BROWN RICE (V) (GF)	5.50
EDAMAME (V) (GF)	7.00
GARLIC EDAMAME (VEG)	8.00
SAUTÉED SEASONAL VEGETABLES (V) (GF)	14.00
SIDE SALAD (MISO DRESSING)	9.00

JAPANESE CURRY

ASSORTED VEGETABLES STEWED IN CURRY SAUCE & SERVED WITH RICE:

VEGETARIAN (V)	22.00
CRUMBED CHICKEN	25.00

DONBURI (RICE BOWL DISH)

TERIYAKI CHICKEN OR	22.50
TERIYAKI SALMON DONBURI (GF ON REQUEST)	25.50
RICE BOWL TOPPED WITH YOUR CHOICE OF TENDER SLICED PAN-FRIED CHICKEN OR SALMON, WITH OUR IN-HOUSE TERIYAKI SAUCE, SERVED WITH GREENS & PICKLED VEGETABLES & TAMAGO	
VEGETABLE DONBURI (V) (GF)	21.50
A NOURISHING BOWL OF BROWN RICE, TOPPED WITH CRISPY TOFU, AVOCADO & HOUSE-MADE PICKLED & ROASTED VEGETABLES	
CHICKEN KARAAGE DONBURI	22.50
RICE BOWL TOPPED WITH TENDER CRISPY CHICKEN, SERVED WITH GREENS & PICKLED VEGETABLES & TAMAGO	
SASHIMI DONBURI	28.50
A NOURISHING BOWL OF TODAY'S FRESHLY SLICED FISH, MARINATED IN ZUKÉ SOY SAUCE, SUSHI RICE & AVOCADO.	

SALADS

KINOKO'S GREEN SALAD (V) (GF)	20.00
FRESH ASSORTED GREENS, AVOCADO, & TOASTED WALNUTS SERVED WITH SNOWPEAS & TAHINI DRESSING	
WITH FRIED TOFU (V) (GF)	23.00
WITH ORGANIC TEMPEH (V) (GF)	23.00
TUNA TATAKI	26.90
SEARED THINLY SLICED FRESH TUNA LAYERED WITH ENOKI MUSHROOMS, SPROUTS, ASSORTED GREENS & DRESSED WITH THE COMBINED FLAVOURS OF MISO & JAPANESE TAHINI	
GRILLED SALMON SALAD (GF)	25.90
LIGHTLY GRILLED SALMON, MIXED LETTUCE LEAVES & AVOCADO SERVED WITH BALSAMIC & MISO DRESSING	
SEARED TUNA SALAD (GF ON REQUEST)	26.90
LIGHTLY SEARED TUNA MIXED WITH ASSORTED GREENS, AVOCADO, FRESH CHILLI, CORIANDER & YUZU PONZU DRESSING	

RAMEN

CHICKEN RAMEN	23.50
CHICKEN THIGH CHAR SIU, BAMBOO SHOOT, SOFT BOILED EGG AND SHALLOTS	
(WITH CHILLI)	24.50
ADD 1/2 SOFT BOILED EGG	2.50
ADD 1 CHICKEN THIGH CHAR SIU	3.00
ADD EXTRA NOODLES	5.00

TEMPURA

LIGHTLY BATTERED	
VEGETABLE (V) (7 PIECES)	19.50
PRAWN (3 PRAWN + 3 VEGETABLE PIECES)	22.50
EXTRA PRAWN	4.00

SOUP

SOBA (THIN BUCKWHEAT & WHEAT FLOUR NOODLES) OR UDON (THICK WHEAT FLOUR NOODLES)	
IN A SHIITAKE BROTH WITH YOUR CHOICE OF:	
VEGETARIAN (V)	21.90
CHICKEN AND VEGETABLE	22.90
TEMPURA PRAWNS (SERVED ON THE SIDE)	22.90

MAINS

MARKET FISH OF THE DAY (ASK STAFF)	34.90
FRESH LOCAL FISH SERVED WITH STEAMED RICE	SERVED ALL DAY
SESAME SALMON	32.90
PAN FRIED SALMON COATED WITH CRISPY SESAME SEEDS, SERVED WITH MUSHROOM RISOTTO & SALAD	
TUNA STEAK (GF ON REQUEST)	32.90
FRESH TUNA SERVED ON A SIZZLING PLATE WITH PAN-FRIED VEGETABLES & TEMPURA ENOKI MUSHROOMS SERVED WITH RICE	
CAULIFLOWER STEAK	28.90
BAKED CAULIFLOWER SERVED WITH GRILLED BRUSSEL SPROUTS, CRISPY KALE & FRIED MIXED-MUSHROOMS	
TERIYAKI SALMON	32.90
TERIYAKI CHICKEN (GF ON REQUEST)	29.90
TENDER PAN FRIED SALMON OR CHICKEN SERVED WITH PAN-FRIED VEGETABLES AND BOILED BROCCOLI ON A SIZZLING PLATE, WITH A SIDE OF RICE	

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(GF) Gluten Free

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TAMARI (GLUTEN FREE) SOY IS AVAILABLE ON REQUEST
10% SURCHARGE APPLIES ON WEEKENDS, 15% ON PUBLIC HOLIDAYS

ALL OUR SAUCES,
STOCKS AND SALAD
DRESSINGS ARE
FRESHLY PREPARED
IN-HOUSE