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WE ARE PROUD TO USE THE FOLLOWING LOCAL SUPPLIERS:

TREVOR MEAD BUTCHER (TREVOR) - MEAT

BAY SEAFOOD (FRECKLE) - FRESH, LOCAL FISH & SEAFOOD

TEMPEH (MANDY) - LOCAL (MULLUM) ORGANIC HAND-MADE TEMPEH

RICE CULTURE (TOMOKO) - ORGANIC HAND-MADE MISO

ENERGETIC GREENS - (LOCAL) ORGANIC SPROUTS

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

SMALL BITES

SHIITAKE SKEWERS (2 SKEWERS) (V) (GF ON REQUEST) GRILLED SHIITAKE MUSHROOMS SERVED WITH TERIYAKI SAUCE	13.00
YAKITORI (2 SKEWERS) (GF ON REQUEST) GRILLED CHICKEN SKEWERS WITH TERIYAKI SAUCE	15.00
HALOUMI CHEESE TEMPURA (VEG) SERVED WITH TERIYAKI SAUCE	15.50
SALT & PEPPER TOFU (VEG) (GF) (V ON REQUEST) CRISPY TOFU SERVED WITH BASIL MAYO AND LEMON	15.50
VEGETARIAN (V) / CHICKEN GYOZA (4 PIECES) HAND MADE PAN FRIED DUMPLINGS WITH VINAIGRETTE DIPPING SAUCE	17.50
AGEDASHI TOFU (V) (GF) SILKEN TOFU CUBES IN SHIITAKE BROTH	15.50
KARAAGE CRISPY CHICKEN THIGH FILLET MARINATED IN GINGER SOY SAUCE	19.00
TUNA KARAAGE LOCAL CRISPY TUNA IN GINGER SOY MARINADE, SERVED WITH BASIL MAYO	19.00
EGGPLANT DENGAKU (V) (GF ON REQUEST) MISO GLAZED EGGPLANT GARNISHED WITH KALE AND TRUFFLED BREAD CRUMBS	17.50
TUNA & SALMON TARTARE A MIX OF LIGHTLY MARINATED FRESHLY CUT TUNA AND SALMON SASHIMI, DICED AVOCADO, SERVED WITH CRISPY LOTUS ROOT AND WASABI AIOLI	19.50

(V) VEGAN

(VEG) VEGETARIAN

(GF) GLUTEN FREE

CORKAGE: \$5 PER BOTTLE

ALL SEAFOOD IS SUBJECT TO AVAILABILITY AND SEASONALITY
TAMARI (GLUTEN FREE) SOY IS AVAILABLE ON REQUEST

10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

SASHIMI

ASSORTED SASHIMI 24.50
THINLY SLICED FRESH FISH SERVED ON A PLATTER (12 PIECES)

KINGFISH CARPACCIO 21.50
FRESH KINGFISH THINLY SLICED SERVED WITH YUZU DRESSING

SPECIAL SUSHI ROLLS

GOURMET SUSHI ROLLS, MADE TO ORDER BY THE SUSHI CHEF, (8 PIECES)

DRAGON ROLL 24.50
PRAWN TEMPURA, SEARED KINGFISH AND CUCUMBER SUSHI COATED WITH AVOCADO, IKURA MAYO AND TERIYAKI SAUCE

CHIRASHI SUSHI ROLL 24.00
FRESH TUNA, SALMON, KINGFISH AND PRAWN ROLL IN A GINGER SOY MARINADE, FILLED WITH SOY BEANS, SHIITAKE MUSHROOMS, AVOCADO AND CUCUMBER

RAMEN

CHILLI CHICKEN RAMEN 22.50
CHICKEN THIGH CHAR SIU, BAMBOO SHOOT, SOFT BOILED EGG, SHALLOTS AND CHILLI OIL

SOUP

SOBA (THIN BUCKWHEAT AND WHEAT FLOUR NOODLES) OR **UDON** (THICK WHEAT FLOUR NOODLES)

IN A SHIITAKE BROTH WITH YOUR CHOICE OF:

VEGETARIAN (V) 20.00
CHICKEN AND VEGETABLE 21.50
TEMPURA PRAWNS (SERVED ON THE SIDE) 22.00

DONBURI

(RICE BOWL DISH)

TERIYAKI CHICKEN OR **TERIYAKI SALMON DONBURI** 21.50
23.50

LUNCH ONLY (GF ON REQUEST)

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 AND TAMAGO

VEGETABLE DONBURI (V)(GF) 21.50

A NOURISHING BOWL OF BROWN RICE, TOPPED WITH, CRISPY TOFU, AVOCADO AND HOUSE- MADE PICKLED AND ROASTED VEGETABLES

CHICKEN KARAAGE DONBURI 21.50

RICE BOWL TOPPED WITH TENDER CRISPY CHICKEN, SERVED WITH GREENS, PICKLED VEGETABLES AND TAMAGO

SASHIMI DONBURI 23.50

A NOURISHING BOWL OF TODAY'S FRESHLY SLICED FISH, MARINATED IN ZUKÉ SOY SAUCE, SUSHI BROWN RICE, AVOCADO, JAPANESE PICKLES AND GREENS

JAPANESE CURRY

ASSORTED VEGETABLES STEWED IN CURRY SAUCE, SERVED WITH RICE

VEGETARIAN (V) 21.00
CRUMBED CHICKEN 24.50

(V) VEGAN

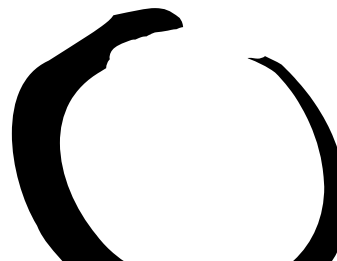
(VEG) VEGETARIAN

(GF) GLUTEN FREE

CORKAGE: \$5 PER BOTTLE

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SALADS

KINOKO'S GREEN SALAD (V) (GF) 19.00

FRESH ASSORTED GREENS, AVOCADO AND TOASTED WALNUTS SERVED WITH SNOWPEAS AND TAHINI DRESSING

WITH **SALT & PEPPER TOFU (V) (GF)** 22.00

WITH **ORGANIC TEMPEH (V) (GF)** 22.00

TUNA TATAKI 25.00

SEARED THINLY SLICED TUNA LAYERED WITH ENOKI MUSHROOMS, SPROUTS, ASSORTED GREENS AND DRESSED WITH THE COMBINED FLAVOURS OF MISO AND JAPANESE TAHINI

GRILLED SALMON SALAD (GF) 25.50

LIGHTLY GRILLED SALMON, MIXED LETTUCE LEAVES AND AVOCADO SERVED WITH BALSAMIC AND MISO DRESSING

SEARED TUNA SALAD 26.00

LIGHTLY SEARED TUNA MIXED WITH ASSORTED GREENS, AVOCADO, FRESH CHILLI, CORIANDER AND YUZU PONZU DRESSING (GF ON REQUEST)

TEMPURA

LIGHTLY BATTERED

VEGETABLE (V) 7 VEGETABLE PIECES 18.50

PRAWN 3 PRAWN PIECES + 3 VEGETABLE PIECES 20.50

EXTRA PRAWN 3.00

SIDE DISHES

MISO SOUP (V) (GF) 6.00

STEAMED RICE (V) (GF) 5.00

BROWN RICE (V) (GF) 5.50

EDAMAME (V) (GF) 6.50

GARLIC EDAMAME (VEG) 7.50

SAUTÉED SEASONAL VEGETABLES (V)(GF) 9.50

SIDE SALAD (MISO DRESSING) 7.00

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MAINS

SERVED FROM 5PM

ORGANIC TOFU AND MUSHROOM STEAK (V) 28.50

LIGHTLY FRIED ORGANIC TOFU CUBES & PORTOBELLO MUSHROOM SERVED ON A SIZZLING PLATE WITH PAN-FRIED VEGETABLES, SERVED WITH RICE (GF ON REQUEST)

MARKET FISH OF THE DAY (ASK STAFF) 32.00

FRESH LOCAL FISH SERVED WITH STEAMED RICE

SERVED ALL DAY

SESAME SALMON 31.50

PAN FRIED SALMON COATED WITH CRISPY SESAME SEEDS, SERVED WITH MUSHROOM RISOTTO AND SALAD

TUNA STEAK 31.50

FRESH TUNA SERVED ON A SIZZLING PLATE WITH PAN-FRIED VEGETABLES AND TEMPURA ENOKI MUSHROOMS, SERVED WITH RICE (GF ON REQUEST)

BLACK PEPPER CHICKEN 28.50

CRISPY SKIN-ON CHICKEN THIGH, WITH PAN FRIED BEAN SPROUTS, BOILED BROCCOLI AND FRIED GARLIC ON A SIZZLING PLATE, SERVED WITH RICE

TERIYAKI SALMON 31.00

TENDER PAN FRIED SALMON SERVED WITH PAN-FRIED VEGETABLES AND BOILED BROCCOLI ON A SIZZLING PLATE, WITH A SIDE OF RICE (GF ON REQUEST)

TERIYAKI CHICKEN 28.50

TENDER PAN FRIED CHICKEN SERVED WITH PAN-FRIED VEGETABLES AND BOILED BROCCOLI ON A SIZZLING PLATE, WITH A SIDE OF RICE (GF ON REQUEST)

DESSERTS

GREEN TEA ICE CREAM (VEG) 11.00

SERVED WITH SWEET ADZUKI PASTE & HOME MADE HONEYCOMB

BLACK SESAME ICE CREAM (VEG) 11.00

SERVED WITH SWEET ADZUKI PASTE & HOME MADE HONEYCOMB

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DRINKS**B E E R**

SAPPORO	\$9.00	ASAHI	\$9.00
KIRIN	\$9.00	STONE & WOOD	\$9.50
PERONI	\$9.00	COOPERS	\$8.50

C I D E R

MONTEITH'S CRUSHED APPLE CIDER	\$9.00
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W H I T E W I N E

	G	B
SAUVIGNON BLANC <small>THE PASS SAUV BLANC, MARLBOROUGH NZ 2020</small>	\$11.50	\$41.00
CHARDONNAY <small>PEPPER TREE CHARDONNAY, ORANGE 2020</small>	\$11.50	\$41.00
PINOT GRIS <small>TAR AND ROSES PINOT GRIGIO, VICTORIA 2020</small>	\$12.00	\$44.00

R O S É

THOMPSON ESTATE LOCUM ROSE <small>MARGARET RIVER 2020</small>	\$12.00	\$44.00
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R E D W I N E

PINOT NOIR <small>LOGAN WEEMALAH PINOT NOIR, ORANGE 2020</small>	\$12.50	\$44.00
CABERNET SAUVIGNON <small>JOHNNY Q CABERNET SAUVIGNON, COONAWARRA REGION 2016</small>	\$12.00	\$42.00
SHIRAZ <small>JOHNNY Q SHIRAZ, SOUTH AUSTRALIA 2016</small>	\$12.50	\$44.00

P L U M W I N E (G)

TINTENBAR ORGANIC PLUM UMESHU <small>LOCAL TINTENBAR 2019</small>	60ML	\$14.50
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S A K E

	175ML	300ML
KIZAKURA YAMAHAI <small>DRY & LIGHT</small>	\$16.50	\$22.00
URAKASUMI JUNMAI <small>ROUND AROMATIC & SMOOTH</small>	\$17.50	\$25.00
HAKUSHIKA NAMACHOZO <small>SMOOTH, CRISP & REFRESHING (180ML BOTTLE)(SERVED COLD)</small>	\$16.50	
KIZAKURA NIGORI <small>SWEET & CLOUDY (SERVED COLD)</small>		\$28.00

C O C K T A I L S

SHOCHU HIGBALL COCKTAIL <small>REFRESHING FIZZY SHOCHU COCKTAIL INFUZED W YUZU & LIME</small>	\$13.50
BROOKIES GIN & TONIC <small>BYRON BAY GIN & TONIC</small>	\$14.50
GINGER ALE HIGBALL <small>JAPANESE RYE WHISKY SERVED WITH GINGER ALE</small>	\$14.50

J A P A N E S E W H I S K E Y

	30ML	60ML
NIKKA FROM THE BARREL WHISKEY <small>YOICHI JAPAN</small>	\$12.50	\$20.00
TAKETSURU PURE MALT	\$13.50	\$20.00

S O F T D R I N K

ORGANIC LEMONADE	\$5.50
CASCADE GINGER BEER	\$5.50
COCONUT WATER	\$6.00
JAPANESE RAMUNE	\$6.00
CASCADE LEMON LIME & BITTERS	\$6.00
COKE / COKE ZERO	\$5.50

J U I C E S

ORANGE JUICE	\$5.50
APPLE JUICE	\$5.50
BANANA, MANGO & PASSIONFRUIT JUICE	\$5.50

K O M B U C H A

REMEDY ORGANIC CHERRY PLUM	\$6.50
REMEDY ORGANIC GINGER LEMON	\$6.50

W A T E R

BELOKA WATER STILL 330ML	\$4.50
BELOKA WATER SPARKLING 330ML	\$5.00
BELOKA WATER SPARKLING 750ML	\$9.00

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SUSHI MENU

HOSOMAKI ROLLS (6 PIECES)

CUCUMBER (V) (GF)	3.70
AVOCADO (V) (GF)	4.70
COOKED TUNA (GF)	4.70
CHICKEN TERIYAKI	5.30
FRESH SALMON (GF)	6.70
FRESH TUNA (GF)	6.70

SUSHI ROLLS (2-3 PIECES)

AVOCADO, CUCUMBER, BEETROOT AND LETTUCE (V) (GF)	4.70
CREAM CHEESE, AVOCADO AND CUCUMBER (VEG)	4.70
CUCUMBER, AVOCADO (V)	4.70
CRUMBED PRAWN	5.30
COOKED TUNA AND AVOCADO (GF)	5.30
TEMPURED SWEET POTATO, AVOCADO AND CUCUMBER (V)	5.30
SMOKED SALMON, AVOCADO, CREAM CHEESE AND CUCUMBER	5.30
CRUNCHY TUNA AND AVOCADO	6.10
CHICKEN TERIYAKI AND AVOCADO	6.10
SALMON AND AVOCADO (GF)	6.70
CRUNCHY CHICKEN AND AVOCADO	6.70
KAKIAGE MIXED VEGETABLE TEMPURA ROLL (V)	6.70

SHIP SUSHI (2 PIECES)

COOKED TUNA SHIP (GF)	4.20
WAKAME SHIP - GREEN SEAWEED (V)	4.20
TOBIKO SHIP (GF)	6.30

CRISPY SUSHI

SPRING ROLLS (V)	4.70
SALMON TEMPURA	5.30
PRAWN PARCELS	5.30
HALOUMI TEMPURA (VEG)	6.10
CHICKEN TEMPURA	6.10

NIGIRI SUSHI

(2 PIECES)

INARI - TOFU POCKET (V)	4.70
KAKIAGE - MIXED VEGETABLE TEMPURA (V)	4.70
TEMPEH (V)	5.30
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 AND AVOCADO	6.70
SALMON AND AVOCADO	7.30
SPICY TUNA AND AVOCADO	7.30
SEARED SALMON (GF ON REQUEST)	7.30

(V) VEGAN
(VEG) VEGETARIAN
(GF) GLUTEN FREE
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