

# Lunch Menu

## Rice Bowl

All served with Miso Soup, Edamame, Garden Salad

### Chicken Katsu Curry Don 17.9

Rich & flavourful Japanese curry served with chicken katsu over rice

### Chicken Katsu Don 17.9

Panko crumbed chicken with savoury egg omelette

### Kasumi Curry Tofu (VG.) 17.9

House made Japanese curry served with fried silken tofu on top of rice

### Chirashi Don 19.9

Selection of fresh raw fish on seasoned rice

### Aburi Salmon Don 19.9

Seared salmon belly rice bowl

### Skytree Tempura Don 24.9

Tallest prawn tempura Tower rice bowl in Melbourne

### Hotate Don 24.9

Finely sliced scallops dressed in ponzu sauce, served with rice

### Unagi Don 24.9

Grilled eel rice bowl

## To Indulge

### Wagyu Bowl (100g) 34.9

Charcoal grilled wagyu, onsen tomato, teriyaki glaze, pickles, seasoned akitakomachi rice

### The Toro Bowl (100g) 39.9

blue fin tuna belly, tuna tartare, kinshi tamago, sweetened soy glaze, seasoned akitakomachi rice

## Noodle

All served with Miso Soup, Edamame, Garden Salad

### Kitsune Udon 15.9

Fish cake, thick noodle, bean curd skin, seaweed

### Yaki Udon 18.9

Japanese Udon noodles stir fried with seasonal vegetable and chicken

### Signature Ramen 19.9

Full-bodied pork-bone broth, thinly sliced pork, egg, bamboo shoot, bean shoot and fungus

### Niku Udon 19.9

Beef slices, thick noodle, shiitake broth, onsen tamago

## Main

### Teriyaki chicken (200g) 25

free range chicken thigh, micro greens, teriyaki sauce

### Poached Salmon (200g) 32

King Salmon filet, Salmon Caviar, miso dressing

### The duck (200g) 34

charcoal grilled duck breast, yuzu gel, micro herb

### COD (150g) 39

Black Cod, Saikyo Miso dressing

### Wagyu sirlion (150g) 45

wagyu sirlion 7+, mushroom mix, truffle miso dressing

## To graze

### Gohan 3.5

Steamed rice

### Umami Fries (VG.) 4.5

Shoestring, green laver, shredded nori, sea salt, truffle oil

### Vegetable Croquette (2pcs) 5

Creamy potato, seasonal vegetable, mayo, tonkatsu sauce

### Okonomiyaki Skewer (2pcs) 6

Japanese savoury pancake in skewer

### Crouton Ebi (2pcs) 6.5

crouton crumbed prawn in skewer

### Vege Gyoza (4pcs) 7

cabbage, carrot, chickpea, shiitake mushroom, quinoa

### Pork Gyoza (4pcs) 7

Japanese pork & cabbage dumpling

### Tako Karaage (100g) 8.5

octopus leg, salad mix, onion vinaigrette

### Chicken Katsu 9.5

Japanese panko crumbed chicken thigh, mayo, tonkatsu sauce

## Dessert

### Ice Cream 6

Choice of black sesame or matcha

### Sorbet 7

Choice of mango or coconut

### Dessert Tasting Plate 14

Three house-made desserts of the day

### Goma Moon 15

Sweet white sesame tofu, Maple leaves

### Matcha Pagodas 16

Matcha ice cream, Puff, Bite size matcha macaroon

### Black Sesame Panna Cotta 17

Black sesame powder, Black sesame tuile, Raspberry

