

# SUSHI



## **SALMON NIGIRI SUSHI 3pcs DF/GF \$16**

Lightly torched salmon on sushi rice, topped with mayo and fried shallots.  
Available seared ( aburi) or fresh,

## **BEEF NIGIRI SUSHI 3pcs DF/GF \$18.50**

Torched eye beef fillet on sushi rice with sweet soy glaze and spring onion as garnish.

## **TUNA SALMON AVOCADO ROLL 8pcs DF/GF \$28**

Spicy fresh tuna, spring onion sushi wrapped w fresh NZ salmon & avocado topped w sriracha mayo.

## **ABURI SALMON CREAM CHEESE SUSHI ROLL 8pcs GF \$29**

Inside-out roll filled with cucumber and cream cheese, topped with king salmon and drizzled with mayo. Rich in flavor and delicious.

## **VEGAN SUSHI ROLL V/GF \$26**

Inside-out roll filled with cucumber, tofu pocket and takuwan (sweet daikon)  
topped with tempura flake and spicy mayo.

## **AVOCADO SUSHI ROLL GF/DF/V \$17**

## **KARAAGE CHICKEN AVOCADO ROLL 8pcs GF/DF \$21**

## **SALMON AVO SUSHI ROLL 8pcs GF/DF \$23**

## A bit on the side

### **JAPANESE FRIED SQUID TENTACLES \$16**

Crispy deep-fried squid with Japanese mayo and Shichimi Togarashi  
( Japanese seven spice )

### **TAKOYAKI OCTOPUS BALL 5pc \$14**

Deep fried takoyaki octopus ball w mayo and takoyaki sauce.

### **SKINNY FRIES W MAYO AND TOMATO SAUCE DF/V \$13**

### **STEAMED RICE GF/DF/V \$4.50**

### **KIMCHI GF/DF/V \$6.50**

### **MISO SOUP GF/DF/V \$4.50**

*Good for Kids !*



## DINNER UMAMI

UMAMI IS A JAPANESE WORD THAT CAN BE  
DESCRIBED AS THE FIFTH TASTE  
(ALONGSIDE SWEET, SALTY, SOUR & BITTER)  
BUT IT MEANS SO MUCH MORE.

UMAMI IS THE ELUSIVE FLAVOUR THAT  
MAKES EATING A PLEASURE AND LEAVES  
YOU FEELING SATISFIED. IT IS A STATE OF  
MIND AND A QUEST FOR DELICIOUSNESS.

**MON&TUE CLOSED**

**LUNCH FRI, SAT, SUN**  
11.30-15.00 L.O. 14.30

**DINNER WED, THU, FRI, SAT & SUN**  
17.00-21.30 L.O. 21.00

## Entree

### **ASIAN SLAW GF/DF/V \$16**

Savory cabbage, granny Smith apple, mung sprouts, mint & coriander tossed w crispy fried shallots, sesame seeds & a sesame miso dressing.

### **SOFT SHELL CRAB SALAD PEANUTS GF/DF \$26**

Crispy Soft shell crab with coriander, bean sprouts, peanuts and mixed leaf salad, served with a Thai-style Sweet Sour Chilli Sauce - a perfect balance of sweetness, tanginess, spiciness, and umami.

### **EDAMAME BEANS GF/DF/V \$16**

Wok tossed w sesame oil & wasabi salt.

### **TEMPURA CAULIFLOWER DF/V \$17**

Crispy tempura cauliflower bites served w sriracha mayo.

### **JAPANESE EGGPLANT TEMPURA V/DF/GF \$29**

Tempura Japanese eggplant w sticky sesame, caramel, mung bean sprouts, crispy shallots & fresh chili.

### **BLUE CHEESE POTATO WONTON 4pcs \$18**

filled with house-made blue cheese potato & comes with raspberry jam

## From the Sea

### **SZECHUAN STYLE SQUID DF \$28**

Wok tossed in a fragrant fresh herb and chili sauce served on a bed of watercress, pickled red onion.

### **SPICY TUNA YUKKE DF \$27**

Sashimi grade tuna, diced & marinated in spicy Korean tartare sauce w fresh cucumber, spring onion & toasted sesame seeds.  
Topped with fresh coriander & tobiko served w wonton crisps.

### **SASHIMI PLATTER LARGE 15pcs GF/DF \$67**

Fresh tuna, king salmon, market fish, prawn & scallops w home-made dashi soy sauce, fresh wasabi & pickled ginger.

### **SASHIMI PLATTER SMALL 6pcs GF/DF \$29**

Fresh tuna, salmon, market fish with home-made soy sauce, fresh wasabi & pickled ginger.

### **NEW ZEALAND TERIYAKI SALMON GF \$29**

Teriyaki salmon on teppan grill served w home made teriyaki sauce contains butter to add richness & a side of fresh vegetables

## Umami Favorites

### **THAI CHICKEN SPRING ROLLS DF \$26**

Chicken thigh pieces marinated in nuoc cham in spring roll pastry w vermicelli, shredded carrot & fresh herbs served w jalapeno & herb mayo.

### **KARAAGE CHICKEN GF/DF \$25**

Crispy fried chicken thigh w nori salt, Japanese mayo & Lemon wedges.

### **THAI YELLOW CURRY DF/GF \$39**

Wok chicken thigh pieces w peanuts, broccoli & potato served in a creamy Thai yellow curry accompanied w steamed Jasmin rice & coconut raita.

### **BEEF TATAKI \$37**

200g beef eye fillet lightly seared & sliced, served on cucumber & red onion topped w truffle ponzu & shaved parmesan.

### **CHILLI CARAMEL PORK BELLY GF \$39**

NZ pork belly steeped in five spices & hoisin, twice cooked & served on a creamy kumara & cauliflower puree w toasted sesame, pork crackling & chili caramel glaze.

### **SHIITAKE MUSHROOM DUMPLINGS 6pc \$29**

Steamed shiitake and portobello mushroom dumplings served on a creamy truffle beurre blanc topped w fresh coriander, crispy shallots & homemade chili oil.

## Bao Bun

### **PORK BELLY BAO BUN \$14**

Featuring thick-cut pork belly, filled with fresh cucumber, pickled red onion, sriracha sauce, lemon, green salad. Served with coriander and lemon on the side.

### **KOREAN KARAAGE BAO BUN \$14**

Crispy Karaage chicken coated in a sweet and spicy gochujang sauce, paired with Japanese mayonnaise, marinated onions, fresh cucumber, lemon and green salad. Served with coriander and lemon on the side.

### **SOFTSHELL CRAB BAO BUN \$17**

A whole crispy, deep-fried soft-shell crab, paired with fresh, crunchy veggies. The sweet and savory Thai-style sauce combined with creamy sriracha mayo. Served with coriander and lemon on the side.

DF Dairy free GF Gluten free V Vegetarian

Please let us know if you have food allergy and we will take as much care as possible but we cannot guarantee that trace elements will not be present