

SUSHI



SALMON NIGIRI SUSHI 3pcs DF/GF \$16

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

BEEF NIGIRI SUSHI 3pcs DF/GF \$18

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 \$17

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

TAKOYAKI OCTOPUS BALL 5pc \$15

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

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.

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 Plum coulis

From the Sea

SPICY TUNA YUKKE DF \$28

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

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

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 \$38

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 & Noodles

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.

CHAR KWAY TEOW Malaysian Stir-Fried Noodles DF / Peanuts \$28

Wok-tossed thick rice noodles infused with rich, smoky flavors- stir-fried with succulent black tiger prawn, tender cauliflower, crisp mung bean sprouts, and fragrant chives. Finished with a soft egg scramble, crushed peanuts, fresh coriander, and a hint of chilli for a spicy kick.