



## SALADS

- Tofu Wakame Salad (v)** 10.0  
chilled fresh tofu, seaweed salad, mixed greens, sesame dressing
- Chicken Karaage Salad** 12.0  
fried marinated chicken pieces, mixed greens, crispy strips, tonkatsu and mayo dressing
- Sashimi Salad** 17.0  
mixed sashimi, sweet egg, mixed greens, wafu dressing



## NABEMONO

TRADITIONAL JAPANESE HOTPOT

- Mushroom & Tofu** 25.0
- Chicken** 25.0
- Beef** 27.0
- Seafood** 28.0



## GRAZINGS

### IZAKAYA DISHES

- Burdock Chips (v)** 7.0  
deep fried gobo, white Japanese mayo
- Kaki Katsu Fry** 9.0  
crispy crumbed oyster, tartar sauce
- Edamame (v)** 6.0  
boiled green soybeans, salt
- Pork Gyoza (3pc/5pc)** 7.0 / 9.5  
pan fried pork dumplings, soy dipping sauce
- Seafood Gyoza (3pc/5pc)** 8.0 / 10.5  
pan fried seafood dumplings, soy dipping sauce
- Agedashi Tofu (v)** 8.0  
fried tofu, tentsuyu broth
- Yasai Kakiage (v)** 8.0  
tempura mix of thick-cut vegetable chips
- Beef Tataki** 12.0  
seared premium sirloin beef, snow pea, onion, spring onion, ponzu sauce
- Nasu Dengaku (v)** 9.0  
grilled eggplant, miso sauce
- Chicken Nanban** 12.0  
marinated fried chicken pieces in soy vinegar nanban sauce
- Apple Tenderloin Tartare** 11.0  
premium beef tenderloin, fuji apple, yuzu dressing, toasted leek
- Tori Katsu** 12.0  
crispy crumbed chicken, tonkatsu sauce
- Teriyaki Chicken** 15.0  
grilled marinated chicken, teriyaki sauce
- Tempura Mori (v) w/ Tempura Prawn** 14.0 / 18.0  
assorted mix of crispy tempura vegetables, tentsuyu sauce +tempura prawns (3pc)
- Cranky Soft-Shell Crab** 18.0  
Specialty tempura crusted soft shell crab
- Teriyaki Salmon** 19.0  
grilled tasmanian salmon with crispy skin, teriyaki sauce
- Teriyaki Steak** 19.0  
diced premium sirloin beef, teriyaki sauce
- Unagi** 21.0  
grilled eel, kabayaki sauce



## NOODLES

RAMEN AND UDON

- Ramen\*** 12.5
- Kyūshū Tonkotsu Ramen
  - Kita Garlic Shōyu Ramen
  - Black Sesame Miso Ramen
- tender sliced pork, soft yolk egg, fish cake, crispy salmon skin, in selected broth
- Ultimate Ramen\*** 16.0  
tender sliced pork, crispy karaage, teriyaki chicken, crispy salmon skin, fish cake, soft yolk egg in selected broth
- Volcano Ramen** 21.0  
assortment of soft shelled crab, mussel, seafood and vegetables in spicy broth
- Original Udon / Soba** 10.5
- Chicken Udon / Soba** 13.0  
udon or soba in dashi broth +choice of chicken
- Zaru** 9.0  
chilled dry udon/soba, dipping sauce
- Cold Tantan Udon** 13.0  
tender sliced pork, chilled udon served with tantan dipping sauce

\* contains pork based broth

#### EXTRAS:

spicy opt +\$1 | seaweed/fishcake +\$1 |  
egg +\$2 | noodles +\$2 | rice +\$2

#### EXTRA MEAT +\$3:

katsu chicken (100g) | karaage chicken (100g)  
| teriyaki chicken (100g) | chashu(100g) |  
kimchi pork (100g) | beef (80g) | abura-tofu

## BEVERAGES

<b>Cans</b> (calpis grape)	<b>2.5</b>
<b>Lamune</b> (original/lychee)	<b>3.5</b>
<b>Mt franklin</b> (stilled/sparkling)	<b>3.0/3.5</b>
<b>Appletiser/Grapetiser</b>	<b>4.0</b>
<b>Ginger beer</b>	<b>4.0</b>
<b>Goulburn valley juice</b>	<b>4.0</b>
<b>FUZE ice teas</b>	<b>4.0</b>
<b>Lemon lime bitter</b>	<b>4.0</b>
<b>Soft drinks</b> (250ml) / (600ml)	<b>2.0/4.0</b>
<b>Vitamin water</b>	<b>4.0</b>
<b>Hot green tea</b> (per person)	<b>3.0</b>

## BEERS

<b>ASAHI</b> (330 ml)	<b>8.5</b>
<b>KIRIN</b> (330 ml)	<b>8.5</b>
<b>SAPPORO</b> (355ml/650ml)	<b>8.5/12.0</b>
<b>KOSHIHIKARI ECHIGO</b> (500ml)	<b>12.0</b>
<b>YEBISU</b> (500ml)	<b>12.0</b>

## WINES

<b>ANGOVE LONG ROW</b> shiraz (187ml)	<b>8.5</b>
<b>ANGOVE LONG ROW</b> sauvignon blanc (187ml)	<b>8.5</b>
<b>ANGOVE LONG ROW</b> cabernet sauvignon (187ml)	<b>8.5</b>

## SAKE

<b>HAKUSHIKA</b> junmai (150ml/300ml)	<b>10.0/15.0</b>
<b>ASABIRAKI</b> namacho junmai (180ml)	<b>12.0</b>
<b>HAKUTSURU</b> tanrei junmai (180ml)	<b>12.0</b>
<b>DENSHIN</b> “yuki” junmai ginjo (180ml)	<b>12.0</b>
<b>KIZAKURA</b> yamahai junmai (300ml)	<b>15.0</b>
<b>TAKARA</b> “mio” sparkling sake (300ml)	<b>18.0</b>
<b>HAKUTSURU</b> sho-une daiginjo (300ml)	<b>20.0</b>
<b>URAKASUMI</b> junmai hagi no shiratsuyu (300ml)	<b>18.0</b>
<b>KIZAKURA</b> nigorisake (300ml)	<b>18.0</b>
<b>KIZAKURA</b> kyou no tokuri junmai kinpaku (180ml)	<b>20.0</b>
<b>HOUSHUKU</b> yuzu (720ml)	<b>38.0</b>
<b>HAKUTSURU</b> sake jelly (ume or yuzu flavor)	<b>8.5</b>

## PLUM WINE

<b>CHOYA</b> ume soda (250ml) 	<b>9.5</b>
<b>CHOYA</b> umeshu (150ml)	<b>12.0</b>
<b>HAKUTSURU</b> umeshu (750ml)	<b>38.0</b>

## CIDERS

<b>KIRIN</b> fuji apple (330ml)	<b>9.5</b>
<b>KIRIN</b> fuji apple & pear (330ml)	<b>9.5</b>

## DESSERTS



<b>Green Tea Tiramisu</b>	<b>9.5</b>
<b>Tempura Ice Cream</b>	<b>9.5</b>
<b>Mochi Ice Cream</b> (Strawberry   Green Tea   Vanilla)	<b>7.9</b>
<b>Ice Cream</b> (Black Sesame   Green Tea)	<b>5.0</b>

