

Dine in Lunch Menu

From 4th Dec to 2ndFeb.

- Monthly Special -

- Bento Lunch Box and Miso soup \$19.5
See our Blackboard.
- Warm Bukkake Udon Noodle \$13.5
Warm udon noodle in a soy sauce topped with a Japanese style poached egg, spring onion, dried bonito flakes and tempura batter.
- Zaru cold Soba Noodle with Tempura Plate \$15.5
Cold Soba Noodles on zaru plate served with Tempura Plate(2prawns &4veges).
- Chicken katsu Ni \$14.5
Deep fried chicken katsu simmered in sweet soy broth. Served with steamed rice.

- Japanese curry -

- Japanese style Vegetable Katsu curry \$12.5
Deep fried vegetables with mild Japanese curry and steamed rice.
- Japanese style Chicken Katsu curry \$13.5
Crumbed and Deep-fried chicken and mild Japanese curry and steamed rice.

- Udon noodles -

- Kitsune Udon Noodle Soup \$12
Udon noodles topped with deep-fried tofu in an authentic dashi.
- Prawn Tempura Udon Noodle Soup Set \$15
Udon noodles in an authentic dashi broth. Prawn Tempura and vegetable Tempura.

- Seafood -

- Salmon Chirashi Sushi Bowl \$15
Marinated fresh salmon, tamagoyaki, cucumber, gari, avocado and nori on sushi rice.
- Assorted Sashimi Bowl \$15
Fresh slices of raw fish on sushi rice in a bowl.
- Teriyaki Salmon \$17.5
Salmon stir fried in teriyaki sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

- Chicken -

- Chicken Karaage Oroshi Ponzu \$14.5
Deep-fried chicken, grated daikon and yuzu Ponzu sauce with steamed rice, mixed leaves and homemade red mayo dressing or onion dressing.
- Teriyaki Smoked Chicken \$15
Smoked chicken and red onion stir fried in teriyaki sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

- Tofu -

- Tofu Teriyaki \$14.5
Tofu stir fried in teriyaki sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

- Pork -

- Pork Katsu (Ton Katsu) \$16.5
Deep-fried crumbed Pork loin with tonkatsu sauce served with steamed rice, mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.

Side Dish

- Chicken Karaage \$7
Deep-fried chicken.
- Japanese style curry \$9
Plain mild Japanese curry and steamed rice.
- Assorted Sashimi Plate \$8
Fresh slices of raw fish.
- Agedashi Tofu \$7
Deep-fried tofu in tentsuyu broth.
- Tempura Plate \$8
2 pieces of prawns and 4 pieces of vegetables
- Mini Daikon Salad \$6
Julienne white radish, mixed leaves and ponzu dressing.
- Mini Udon Noodle Soup 素うどん (小) \$6
- Steamed Rice \$2.5
- Miso soup \$2.5

Drinks

Beer				Sake (Warm or Cold)		
Asahi Super Dry	334ml	\$8.5		90ml	180ml	
Kirin Lager	334ml	\$8.5		House Sake	\$5	\$10
Steinlager pure	334ml	\$8		Hakushika Dry		
MAC's Mid Vicious	330ml	\$8		Other Sake	From\$7	From\$12
Session pale ale 2.5%				Akira	60ml	
				Organic Sake	\$10	

Asahi & Kirin are Bottled in Japan.
MAC's is Local Craft Beer.

On Tap Beer

Mike's	330ml	\$8.5
Organic Pilsner		
Craft Beer		
Asahi Super Dry	400ml	\$10

Mike's Beer from Taranaki NewZealand.

Craft Beer

Garage Project	330ml	\$10
Hatsukoi Lager		
ParrotDog	330ml	\$10
Bitter Bitch IPA		

Garage Project from Wellington.
ParrotDog Beer from Wellington.

Plum Wine (Ume Shu)

	60ml	With Soda
	(Straight, Hot	Water
	water or rocks)	
Plum wine	\$7	\$8
With hot water, on the rocks or soda water.		

Soft Drinks

Phenix organics		\$4.5each
Orange Juice	Glass	\$4
Hot GreenTea	Cup	\$2 Mild
		\$3 Bitter
	Pot	\$4 Mild
		\$8 Bitter
Iced GreenTea	Glass	\$4 Bitter

