

# Dine in Lunch Menu

## - Monthly Special -

- Bento Lunch Box and Miso soup \$19.5  
See our Blackboard.
- Cold or Warm Bukkake Udon Noodle \$13.5  
Cold or Warm udon noodle in a Ponzu sauce (soy sauce if warm) topped with a Japanese style poached egg, grated daikon (if cold), spring onion, dried bonito flakes and tempura batter.
- Zaru cold Soba Noodle with Tempura Plate \$15  
Cold Soba Noodles on zaru plate served with Tempura Plate.
- 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.

## - Japanese curry -

- Japanese style curry \$9  
Plain mild Japanese curry and steamed rice.
- 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 \$11  
Udon noodles topped with deep-fried tofu in an authentic dashi.
- Prawn Tempura Udon Noodle Soup Set \$14  
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.

## Side Dish

- Chicken Karaage \$7  
Deep-fried chicken.
- 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.
- Steamed Rice \$2.5
- Miso soup \$2.5

## Drinks

### Beer

Asahi Super Dry	334ml	\$8.5
Kirin Lager	334ml	\$8.5
Steinlager pure	334ml	\$8
MAC's Mid Vicious Session pale ale 2.5%	330ml	\$8

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

### On Tap Craft Beer

Mike's Organic Mid IPA	330ml	\$9
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Mike's Beer from Taranaki New Zealand.

### Craft Beer

Baird Wabi-sabi Japan pale ale	360ml	\$12.5
ParrotDog Bitter Bitch IPA	330ml	\$10

Baird Beer from Japan.  
ParrotDog Beer from Wellington.

### Sake (Warm or Cold)

	90ml	180ml
House Sake Hakushika Dry	\$5	\$10
Other Sake	From \$7	From \$12
Akira Organic Sake	60ml \$10	

### Plum Wine (Ume Shu)

	60ml (Straight, Hot water or rocks)	With Soda Water
Plum wine	\$7	\$8

With hot water, on the rocks or soda water.

### Soft Drinks

Phenix organics		\$4 each
Hot Green Tea	Cup	\$2 Mild \$3 Bitter
	Pot	\$4 Mild \$8 Bitter
Iced Green Tea	Glass	\$4 Bitter