

A la carte

- Cold dishes -

- Assortment Japanese pickles (Otsukemono) お漬物 \$5
3 kind of Japanese tsukemono and house-made cucumber pickles.
- Daikon salad 大根サラダ (大) (小) \$9.5(main size) \$5.5(entree size)
Julienne white radish, mixed leaves and ponzu dressing.
- Natto in Kobachi 納豆 \$5.5
Natto is fermented soybeans.
- Angus Beef Gyu-Tataki 牛たたき \$15
Angus Beef that is seared on the outside, and left rare on the inside, then thinly sliced with ponzu sauce.
- Edamame 枝豆 \$6
Boiled Soy Beans with Sea salt.

- Sunomono dishes -

- Squid Sunomono salad 烏賊の酢の物 \$8
Cucumber, wakame seaweed and deep fried squid with sour soy sauce.
- Fish Namban 魚の南蛮 \$8
Deep fried fish in vinegar sauce with onion and carrot.

- Sashimi -

- Today's Sashimi

Small or Large Plate

本日の刺身

See our blackboard.

Fresh raw fish sliced into thin pieces. See our blackboard.

- Tuna Sashimi

キハダマグロ赤身刺身

\$16

5 Pieces of fresh Yellow Fin tuna.

- Today's White Fish Sashimi

本日の白身刺身

\$9

7 Pieces of fresh raw fish.

- Salmon Sashimi

サーモン刺身

\$16

6 pieces of fresh raw salmon.

- Homemade Tofu -

- Kumiage Homemade Fresh Tofu Small Warm 自家製温豆腐(小) \$7.5

This tofu is made without being rinsed in water with a deep, rich, yet sweet soy flavour.

- Kumiage Homemade Zaru Tofu Small Cold 自家製温豆腐(小) \$7.5

This tofu is made without being rinsed in water, and is then drained on a sieve.

- SUSHI -

- Today's White Fish Nigiri Sushi 白身の握り寿司 \$4.5
2 Pieces of nigiri sushi.
- Tuna Nigiri Sushi マグロの赤身握り \$6
2 Pieces of nigiri sushi.
- Prawn Nigiri Sushi 海老の握り寿司 \$4
2 pieces of boiled prawn nigiri sushi
- Salmon Nigiri Sushi or Salmon aburi Nigiri Sushi \$6
サーモン握り 炙りサーモン握り寿司
2 pieces of fresh salmon nigiri sushi. Aburi is seared.
- Beef Gyu-Tataki Nigiri Sushi 牛タタキの握り寿司 \$5
2 pieces of Beef gyu-tataki nigiri sushi.(Angus Beef sirloin)
- Assortment of Nigiri Sushi (5pice) 握り寿司 5貫 \$12.5
Fish of the day, prawn, salmon and 2pice of tatsushi selected nigiri sushi.
- Hosomaki 細巻き寿司
Thin roll sushi.
 - Cucumber roll カツパ巻き \$3.5
 - Cucumber & sour plum roll 梅胡瓜巻き \$4
 - natto roll 納豆巻き \$4.5
 - yellow pickled roll お新香巻き \$4.5
 - salmon roll サーモン巻き \$5
 - tuna roll 鉄火巻き \$5
 - Shiitake mushroom roll 煮椎茸巻き \$4.5

- Warm dishes -

- Paripari usuage パリパリ薄揚げ \$7
Pan Fried usuage which deep-fried thin tofu with soy sauce.
- Agedashi tofu 揚げ出し豆腐 (小) (大) \$11.5(5pieces) \$7.5(3pieces)
Deep-fried tofu in tentsuyu broth.

- Deep Fried dishes -

- Spicy Tebasaki 辛味手羽先 \$8.5
2 piece of deep fried chicken wings with coriander and shichimi hot powder.
- Tori no Karaage 鶏の唐揚げ \$13
Japanese style deep fried chicken.
- Nasu Agedashi 茄子の揚げ出し \$13
Deep fried egg plant in an authentic dashi broth.
- Large Tempura Plate 天婦羅盛合せ (大) \$17
3 pieces of Black tiger prawn tempura, 2 piece of white fish, and 3 kind of vegetables served with tempura sauce.
- Small Tempura Plate 天婦羅盛合せ (小) \$10
2 pieces of Black tiger prawn tempura, white fish, and 2 kind of vegetables served with tempura sauce.

- Black Tiger Prawn Tempura 海老の天婦羅 1each \$3.5
1 piece of Black tiger prawn tempura served with sea salt.
- Small Vegetable Tempura Plate 野菜の天婦羅 (小) \$8.5
7 pieces of vegetables served with tempura sauce.
- Deep-fried Soft Shell Crab Karaage ソフトシェルクラブの唐揚げ \$14.5
Deep fried soft shell crab Karaage.

- Steaks -

- Angus Beef Steak アンガスビーフステーキ \$24.5*
Grilled Angus beef sirloin fillet with Japanese onion sauce served with mixed leaves and homemade onion dressing.
- Chicken Steak 鶏の照焼き \$17*
Smoked Chicken thigh with teriyaki sauce served with mixed leaves and homemade red mayo dressing or ponzu dressing.
- Teriyaki Salmon 鮭の照焼き \$21*
Salmon stir fried in teriyaki sauce served with mixed leaves and homemade red mayo dressing or yuzu ponzu dressing.
- Tofu Steak 豆腐の照焼き \$16.5*
Grilled firm tofu with teriyaki sauce served with mixed leaves and homemade red mayo dressing or ponzu dressing.

*Extra Steamed Rice \$2 only@Stakes.

- Rice / Miso Soup -

- Steamed Rice Medium or Small 白御飯 \$3 or \$2
- Miso soup お味噌汁 \$3
- Mini Udon Noodle Soup 素うどん (小) \$7
- Snapper Chazuke Soup 鯛茶漬け \$8
A dish made by pouring dashi broth over cooked rice with Snapper.
- Tuna Chazuke Soup マグロ茶漬け \$9
A dish made by pouring dashi broth over cooked rice with Tuna.
- Ume Chazuke Soup 梅茶漬け \$8
A dish made by pouring dashi broth over cooked rice with sour plum.

Chazuke is commonly served at the very end of an elaborate Japanese full course meal. It's also favored as a midnight snack, a hangover cure, or just when you want something hot and filling.

Seasonal Menus

- Warm Dish -

- Agedashi tofu hotpot with mushrooms and chicken meat. きのこ鍋 \$17
Deep-fried tofu with an exotic mushrooms and chicken meat in dashi broth soup.
- Chawan Mushi 茶碗蒸し \$6.5
Savory Egg Custard. Chicken, shrimp, ginkgo nut and Shiitake mushroom.
(It takes approximately 15min.)
- Sweet miso on simmered Daikon Radish 風呂吹き大根 \$8

- Cold dishes -

- Boiled Broccoli Salad 茹でブロッコリー 三杯酢 \$4.5
Boiled broccoli with non-oil dashi dressing.
- Wagyu Beef Shabu-Shabu Salad 牛しゃぶサラダ \$13
Blanched thin beef, mesclun with sesame dressing.

- Seasonal Tempura Range -

- Coriander and Sweet corn Tempura コリアンダーと玉蜀黍のかき揚げ \$8
Coriander and sweet corn Tempura with sea salt.

- Keita's Dish -

- Sour Plum Cucumber 胡瓜の梅肉和え \$4
Cucumber with sour plum sauce.

Set Menu

- Ichi - \$30

- Miso soup and Steamed Rice
- Squid Sunomono salad or Agedashi tofu
- 6pieces of Sashimi Plate
- Small Tempura Plate or Spicy chicken wings

- NI - \$33

- Agedashi Tofu or Squid Sunomono Salad
- Miso soup and Steamed Rice
- Steak(You choose from "Steak" on Menu)

- San - \$37

- Miso soup
- Daikon Salad or Home made Tofu
- Chicken Karaage or Nasu Agedashi
- Assortment of Nigiri Sushi (5pieces)

- Yon - \$42

- 90ml of Sake (Shouchikubai)
- Miso soup
- Small Sashimi Plate
- Spicy Chicken wings
- Small Tempura Plate
- Chazuke Soup (You can choose snapper, tuna or ume plum)

Hand Roll Sushi

It is made of a rolled cone of seaweed, wrapped around rice and fillings. The best part is that this is a meal where everyone helps themselves. Or Sushi chef can make a hand roll sushi for you.

- Hand Roll Sushi Set (2p) 手巻き寿司セット \$7

Two Nori seaweeds, two sushi rice balls, wasabi, ginger, and two kinds of sushi fillings below.

- 1 piece of Salmon sashimi
- 1 scoop of boiled tuna with mayonnaise
- 1 stick of cucumber
- 1 scoop of yellow pickled radish
- 1 stick of Tamago-yaki (Japanese egg omelet)