

Dine in Lunch Menu

- Monthly Special -

- Bento Lunch Box and Miso soup \$19.5
See our Blackboard.
- Warm Bukkake Udon Noodle \$14
Warm udon noodle in a soy sauce topped with a Japanese style poached egg, spring onion, dried bonito flakes and tempura batter.
- Chicken Sukiyaki Hot Pot \$18
Stewed chicken, konnyaku, yakitofu, spring onion, crown daisy, Chinese cabbage, carrots and shiitake mushroom.

- Japanese curry -

- Japanese style Vegetable Katsu curry \$13
Deep fried vegetables with mild Japanese curry and steamed rice.
- Japanese style Chicken Katsu curry \$14
Crumbed and Deep-fried chicken and mild Japanese curry and steamed rice.

- Udon noodles -

- Kitsune Udon Noodle Soup \$13
Udon noodles topped with deep-fried tofu in an authentic dashi.
- Prawn Tempura Udon Noodle Soup Set \$15.5
Udon noodles in an authentic dashi broth. Prawn Tempura and vegetable Tempura.

- Seafood -

- Salmon Chirashi Sushi Bowl \$16.5
Marinated fresh salmon, tamagoyaki, cucumber, gari, avocado and nori on sushi rice.
- Assorted Sashimi Bowl \$16.5
Fresh slices of raw fish on sushi rice in a bowl.
- Teriyaki Salmon \$18.5
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 \$16
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 \$15.5
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 \$15
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) \$17
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

- Edamame \$6
Boiled Soy Beans with Sea salt.
- Chicken Karaage \$8
Deep-fried chicken.
- Japanese style curry \$10
Plain mild Japanese curry and steamed rice.
- Assorted Sashimi Plate \$9
Fresh slices of raw fish.
- Agedashi Tofu \$7
Deep-fried tofu in tentsuyu broth.
- Tempura Plate \$8.5
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) \$6.5
- Steamed Rice \$3
- Miso soup \$3

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 Beer

Asahi Super Dry	400ml	\$10
	500ml	\$12

Craft Beer

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

Garage Project from Wellington.
ParrotDog Beer from Wellington.

Sake (Warm or Cold)

	90ml	180ml
House Sake Hakushika Dry	\$6	\$11
Karatanba	\$7.5	\$13
Jouzen	\$9.5	\$17
Suishin	\$9.5	\$17

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

