

SUSHI 寿司

Crab & Salmon Uramaki 4PC Salmon, crab, cucumber, furikake, sesame seeds, mayo	19
Eggplant Hako Maki 4PC VE Grilled eggplant, sweet soy, mayo, sriracha sauce, nori spring onions & sesame seeds	20
Ebi Katsu 4PC Panko crumbed prawn, lettuce, zucchini, carrot, pickled onion, katsu mayo	22
BBQ Chicken & Avocado Maki 4PC Chicken, avocado & sesame seeds	22
Cheesy Karaage Maki 4PC Chicken, gouda cheese, & chives	23
Salmon Nigiri 4PC seared salmon belly topped w/ salmon roe & a sweet glaze	25
From Our Signature series:	
Buddha's Fire 6PC Inside out roll w/ kingfish, jalapeno, asparagus & covered in our special prawn & scallop sauce glazed & seared, topped w/ spring onion & caviar	33
Buddha's Love 6PC VE Avocado, cucumber, Japanese mayo, red capsicum, takuan & glazed, seared & topped with a creamy mushroom, jalapeno, sesame seeds & spring onion	31
Wagyu Yakiniku Maki 6PC Intercostal wagyu, avocado, asparagus, red capsicum w/ peri peri mayo & tobiko	32

LUNCH BENTO お弁当

All bento served with steamed black & white rice, broccolini goma-ae & stir fried vegetables.

Add miso soup (veg or fish) + \$3

Teriyaki Chicken GFF ON REQUEST Chargrilled marinated chicken thigh fillet w/ our house made, spicy teriyaki sauce over mixed greens	21
Chicken Karaage Drizzled with a mustard, honey and Japanese mayo	21
Vegetable Ankake *VE, GFF ON REQUEST Deep fried eggplant & zucchini in a shiitake mushroom & ginger ankake sauce	21
Grilled Salmon GFF ON REQUEST 50g of grilled salmon w/ a BBQ miso glaze, served medium-rare	21

*DINNER SIZED BENTO AVAILABLE ON REQUEST \$31

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IZAKAYA 居酒屋

Great for an entree or sharing	
Edamame VE Steamed soy beans w/ rock salt or chilli salt	8
Renkon Crisps V Crunchy lotus root crisps w/ miso sour cream	10
Gyoza 5PC - Pork & cabbage, ponzu sauce - Green (V) wasabi mayo	16
Chicken Karaage Served w/ mustard & honey mayo	16 25
KFC Korean fried chicken, w/ our sticky hot garlic & chilli sauce	16 25
Agadashi Tofu V, *VE Deep-fried silken tofu, grated daikon, spring onion & nori w/ vegetable broth	16
Beef Tataki Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing	19
Oyatsu Tofu V Tofu, red capsicum, onion, mayo, sesame, spring onion	22
Fish & Chips Fried fish, shoestring fries, crunchy slaw & tartare	25
Seared Wagyu Yakiniku Hotplate Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms, garlic & sesame seeds in our yakiniku sauce & pickled daikon	38

FEED ME

2 sharing dishes - leave it to us \$29 PP
with a glass of Wine | Prosecco | Beer \$39PP

POKE BOX served over sushi rice ポキ丼

Honey Prawn GFF ON REQUEST Carrot, cucumber, corn, pickled daikon, seaweed salad, pea shoots, yuzu & honey glaze	19
Spicy Tofu V, *GFF ON REQUEST Cucumber, carrot, edamame, seaweed salad, pickled daikon, pea shoots, gochujang sauce	19
Sukiyaki Beef GFF Cucumber, edamame, pickled daikon, carrot, spring onion, sukiyaki sauce	20
DONBURI どんぶり Add miso soup (veg or fish) + \$3	
Pork Katsu Curry Curry vegetables, pork katsu, pickled radish over steamed black & white rice.	24
Sashimi Don *GFF ON REQUEST Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori & serve w/ a miso soup	26
Teriyaki Chicken Don Chargrilled marinated chicken thigh w/ our spicy house made teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori, pickled radish over steamed black & white rice, served w/ a miso soup	29

WEEKDAY LUNCH

RAMEN ラーメン

Shoyu Ramen Pork mince, corn, egg, fishcake, black fungus mushrooms & spring onion	18
Miso Ramen V, *VE Deep fried silken tofu, carrots, shitake mushroom, wakame vegetable miso broth	19
Shake Ramen 80g salmon, bok choy, corn, spring onion in a vegetable dashi broth	29
Spicy Pork Ramen slow cooked rolled & sliced pork belly (3pcs) in a pork broth, marinated egg, bok choy, corn, bean shoots, beni shoga, shichimi, spring onion & nori	29
Wagyu Ramen Intercostal wagyu, egg, black fungus, corn, edamame, wombok, nori, chilli oil & sesame in a miso broth	29

GLUTEN FREE FRIENDLY (GFF)

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Beef Tataki Grilled scotch fillet steak served rare w/ jalapeno, spring onion & fried shallots w/ garlic, onion & yuzu dressing	19
Chicken Don Chargrilled marinated chicken thigh w/ our house made sweet teriyaki sauce, oyster mushroom, kai lan vegetables, shredded nori, pickled radish over steamed black & white rice, served w/ a miso soup	29
Seared Wagyu Yakiniku Hotplate Sizzling intercostal wagyu pieces w/ kai lan, oyster mushrooms & garlic w/ a yakiniku sauce & pickled daikon (contains sesame seeds)	38
Sashimi Don Fresh salmon sashimi marinated in yuke soy w/ sliced cucumber, shiso leaf, sesame, alfalfa & shredded nori & serve w/ a miso soup	26

SIDES 側面

Steamed Black & White Rice	5
Miso Soup (veg & fish) GFF	5
Shoestring Fries & Mayo	10
Sides Green Salad VE	10
Tofu Katsu OR Pork Katsu	11
Grilled Chicken Thigh GFF	11
Seasonal Green Veg GFF, V, *VE	12
Ankake veg V, *VE, *GFF ON REQUEST Deep fried eggplant & zucchini w/ a shiitake mushroom & ginger ankake sauce	12

KIDS キッズ

Ramen Noodles In our pork or vegetable broth	12
Chicken Karaage, Japanese Mayo	16
KFC - Korean Fried Chicken, Japanese Mayo	16
Avocado & Mayo Maki 8PC GFF	17
Cucumber & Mayo Maki 8PC GFF	17
Teriyaki Chicken Maki 8PC GFF	19
Fresh Salmon & Mayo Maki 8PC GFF	21
Cooked Tuna & Mayo Maki 8PC GFF	18

DESSERT デザート

Chocolate, Caramel & Miso Mousse GFF	16
Apple & Mango Cigars	17
White & Dark Chocolate Spring Rolls 6PC Belgian chocolate spring rolls (3 white & 3 dark) Served w/ a caramel miso sauce & fresh cream	18
Yuzu Cheesecake & Yuzu Jam GFF	15
Ice-Cream 1 Scoop - Black Sesame - Green Tea	6
Sorbet 1 Scoop - Yuzu - Peach	6

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VE VEGAN. PREPARED WITHOUT MEAT, EGG OR DAIRY.

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GFF GLUTEN FREE FRIENDLY.

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SAKE

Mio Takara Sparkling Sake - Hyogo, Japan

Served chilled.

A subtly sweet sparkling sake with crisp acidity, lively aromas and gentle sweetness. Notes of Fuji apple and Nashi pear
90mL 15 | 300mL 39

Shichiken Yama No Kasumi Sparkling Sake

Yamanashi, Japan | Served chilled.

This Sparkling is lightly cloudy has a balanced sweetness with fruity & umami notes. A great choice for those seeking a nuanced sparkling
720mL 72.

Ozeki Sakura Beauty 45 Junmai Daiginjo

Hyogo Japan | Served chilled.

Elegant, floral, smooth, gentle sweetness w/ notes of pear & cherry blossom & made with Yamada Nishiki rice
90mL 17 | 250mL 42 | 720mL 110.

Kikusui Junmai Ginjo - Niigata, Japan

| Served warm or chilled. *(720ml is unavailable warm)

A great introduction to premium sake. Rich aroma w/ hints of mandarin, medium bodied, this sake is smooth & clean with a slightly dry finish
90mL 15 | 250mL 42 | 720mL 105.

Katsuyama En Tokubetsu Junmai - Sendai, Japan

| Served warm or chilled. *(720ml is unavailable warm)

A beautifully elegant sake with sweet aromas and a clean & refreshing flavour, this Junmai is brewed by this renowned brewery, who are celebrated for their absolute focus to refinement with each bottle
90mL 16 | 250mL 45 | 720mL 110.

Manrei Tokubetsu Junmai Muroka Nama Genshu

- Saga, Japan | Served chilled.

This lively, unrestrained, unfiltered, unpasteurised, undiluted Junmai, delivers a bold expression of freshness. It is juicy, full bodied & umami-rich, with layers of stone fruit, subtle spice & finishes crisp & clean.
90mL 17 | 250mL 42 | 720mL 110.

Funaguchi Ichiban Shibori Honjozo Nama

- Genshu Niigata, Japan | Served chilled.

Unpasteurized, undiluted, fresh & lively on the nose & palate w/ a rich full bodied flavour w/ fruity notes & a refreshing finish
200mL Can 27.

Hakutsuru Sayuri Junmai Nigori - Hyogo, Japan

| Serve d chilled.

This cloudy sake has hints of white grape & cherry blossom, is creamy & has a smooth semi dry finish
90mL 15 | 250mL 44 | 720mL 105.

Gozenshu Bodaimoto Nigori - Okayama, Japan

Made with omachi rice, slight sweetness of the rice on the palate, complex, rich with a milky mouthfeel. Balanced acidity with a touch of umami & savoury notes
90mL 17 | 250mL 45 | 720mL 120.

SAKE FLIGHTS

'V1' 19

Mio Takara Sparkling Sake / Kikusui Junmai Ginjo / Hakutsuru Sayuri Nigori

'V2' 23

Umenoyado Yuzu Shu / Katsuyama Tokubetsu / Umenoyado Green Tea

'PAN PAN' 25

Ozeki Sakura Beauty 45 Junmai Dai Ginjo | Kitajima Sea Salt Yuzu Shu | Hakutsuru Umeshu Genshui

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DRINKS MENU

COCKTAILS

Haru Fling 22

A blend of Australian Gin, passion fruit liqueur, umenoyado ume shu & orange juice

Kin Fizz 22

Our Homage to the Aperol Spritz, Umeshu, mango, aperol & prosecco

Yuzu Spritz 22

a refreshing blend of umenoyado yuzu shu, isla vodka & yuzu capi

Pink Cloud 22

an irrepressible concoction of lychee & green apple liqueurs shaken with blue peaflower yuzu juice

UME SHU

Umenoyado No Umeshu Oubai - Nara, Japan

Served chilled or over ice.

this umeshu is made by using 15 different varieties of Japanese ume plums. It is aromatic, rich in flavour, well balanced between sweet & savoury
90mL 17 | 250mL 45 | 720mL 120.

Hakutsuru Umeshu Genshu - Kobe, Japan

Served chilled or over ice.

this big rich umeshu is undiluted (Genshu) and provides its higher alcohol percentage but is still well balanced and is semi sweet. A very popular umeshu in Japan
90mL 16 | 250mL 43.

Umenoyado Green Tea Umeshu - Nara, Japan

Served chilled or over ice.

A blend of Japanese Green Tea leaves, Ume fruit & Umenoyado Sake. A lovely blend of the mellow sweetness of the ume fruit & slight bitterness of the green tea
90mL 17 | 250mL 45 | 720mL 120.

YUZU SHU

Umenoyado Yuzu Shu - Nara, Japan

Served chilled or over ice.

a delicious subtle hint of sweetness and a distinct yuzu sourness
90mL 17 | 250 mL 45 | 720mL 120.

Kitajima Sea Salt Yuzu Shu - Shiga, Japan

Served chilled or over ice.

Made with four times more yuzu than others, a pinch of salt & a lively tart citrus feel.
90mL 18 | 250mL 48 | 720mL 130.

SPIRITS

Isla Vodka - Preston, Melbourne 15

Australian Gin - South Melb, VIC 15

Casa White Rum - South Melb, VIC 15

Burn City White Rum - Malvern, VIC 15

Starward Two fold Whisky - Port Melb, VIC 15

Kurayoshi Pure Malt Whisky, Japan 15

WINES

Grace Under Pressure Sparkling - Limestone Coast, S.A

Premium cool climate fruit, it is bright, fresh apple, citrus blossom & a soft tingly finish.
150mL 15 | 750mL 70.

'24 Pizzini Il Soffio PROSECCO - King Valley, VIC

Fragrant lift of jasmine, green apple & white peach prosecco
150mL 16 | 750mL 75.

'21 Small Wonder Blanc De Noir - TAS

Pinot Noir based blanc de noir with lifted strawberry & citrus, delicate brioche notes & a long elegant finish
150mL 18 | 750mL 85.

'25 Swell Season Rosé Margaret River, W.A

This vineyard is ACO certified organic is bright & fresh, textured & a bit savoury..
150mL 16 | 250mL 25 | 750mL 75.

Lono Rosé (non-alcoholic) King Valley, VIC

Naturally alcohol free wine crafted without alcohol. Developed in pioneering collaboration with a renowned rosé producer from Provenance, France, this approach uses a different pathway where alcohol does not develop avoiding the need for removal & the flavour loss. Vegan, Gluten Free, No additives.
150mL 14 | 250mL 23 | 750mL 65.

'20 Mars Needs Moscato - SA

light, refreshing sweet but not overly sweet!
150mL 15 | 250mL 25 | 750mL 70.

'24 Helm "Half Dry" Riesling - Murrumbateman, NSW

This delicious wine is 'half dry' & sits perfectly between sugar & acid. Ken Helm is an iconic Australian Riesling producer. We love this Riesling.
150mL 16 | 250mL 25 | 750mL 75.

'25 Swell Season Sauvignon Blanc - Margaret Riveer, W.A

This lovely wine has stone fruit and citrus flavours and is easy drinking. (vegan & organic)
150mL 16 | 250mL 25 | 750mL 75.

'25 Lobethal Road Pinot Gris - Mornington Peninsula, VIC

Fragrant spice aromas & delicious orchard fruit flavors, completed by perfect natural acidity balance & enduring length.
150mL 17 | 250mL 26 | 750mL 80.

'23 Bass River Chardonnay - South Gippsland, VIC

Cool climate, handpicked, shows white peach, lemon & green apple notes, lively acidity & clean fresh finish
150mL 16 | 250mL 25 | 750mL 75.

'24 Dagger Pinot Grigio - King & Alpine Valleys, VIC

Pear and honeydew zing in the mouth. Dry & light bodied with a fresh, lively finish (vegan)
150mL 16 | 250mL 25 | 750mL 75.

'25 Sticks Pinot Noir- Yarra Valley, VIC

Plums, berries w/ spice notes, medium bodied
150mL 16 | 250mL 25 | 750mL 73.

'22 Ottelia Sangiovese - Coonwarra, SA

Cherries, rhubarb & a rich earthy finish
150mL 16 | 250mL 25 | 750mL 75.

'25 Lobenthal Tempranillo- Adelaide Hills

Medium bodied with fleshy fruit & slightly chewy tannins
150mL 16 | 250mL 25 | 750mL 75.

'21 Ladies Of The Round Table Syrah -

Yarra Valley, VIC
A hint of spice, soft silky tannins & intense black & red berries (vegan)
150mL 15 | 250mL 24 | 750mL 70.

BOTTLED BEERS

Coopers Light - Regency Park, SA 330mL 13

White Rabbit Dark Ale - Geelong, Vic 375mL 14

Two Bays Brewing Gluten Free Pacific Ale Dromana, VIC 375mL 14

Heaps Normal Another Lager (non-alcoholic) Merrickville, NSW 375mL 12

Asahi Super Dry Daft - Japan 500mL 19

Kirin Ichiban Shibori - Japan 330mL 15

BEERS & CIDERS

Sapporo Premium - Japan 16

Coldstream Apple Cider - Coldstream, VIC 16

Jetty Road Pale Ale - Dromana, VIC 16

NON ALCOHOLIC

Purezza Sparkling Mineral Water 750mL 6

Capi Sparkling Mineral Water 7
dry ginger ale, spicy ginger beer, grapefruit, cranberry, blood orange, yuzu

Lemon, Lime & Bitters | OJ | Apple Juice | Bitters, Lime & Soda 5

Coke | Coke No Sugar | Lemonade 5

Nespresso Coffee 6

Ristretto Intenso (strong) | Ristretto Origin India (medium) | Lungo Origin Guatemala (weak) | Short Black | Long Black | Flat White | Latte | Cappuccino | Mocha (Available until 5pm daily)

Hot Chocolate | Iced Latte | Iced Mocha 7

Matcha Latte | Chai Latte 8
add Soy or Oat milk +1 (Available until 5pm daily)

LOOSE LEAF TEA (POT) 6

Japanese Sencha Green Tea | Japanese Gen Mai Cha | English Breakfast | Earl Grey | Lemongrass & Ginger | Chamomile | Peppermint

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