



TO START

Kimchi (VG)
4

Edamame (VG) (GF)
5

Agedashi Tofu (GF)
tsuyu & fishflake
6

Sashimi Platter
3 pcs salmon, 3pcs tuna
12

SUSHI ROLL

Teriyaki Chicken with avocado & capsicum	1.5
King Salmon with avocado	1.5
Beef lettuce, burdock, asparagus with citrus mayo & kumara shavings	1.8
Spicy Pork lettuce, burdock, asparagus with citrus mayo & matcha powder	1.8
Teriyaki Chicken capsicum, avocado with kumara puree	1.8
Crab Mix cucumber, avocado & cream cheese	1.8
Crispy Salmon asparagus & beetroot mayo	1.8
King Salmon avocado with cream cheese sauce	1.8
Mayo Tuna cucumber, capsicum with sriracha mayo	1.8
Fresh King Salmon cream cheese, cucumber, avocado with citrus mayo	2.0
Grilled King Salmon cream cheese, cucumber, avocado with citrus mayo	2.0

INARI BOAT

Inari Boat with Teriyaki Chicken	2.5
Inari Boat with Crab Mix	2.5
Inari Boat with Mayo Tuna	2.5
Inari Boat with King Salmon avocado & sriracha mayo	2.5
Inari Boat with bulgogi beef & asparagus	3.0

NIGIRI

Ebi Nigiri	2.0
Beef Tataki with Daikon Puree	2.5
Fresh King Salmon	2.5
Grilled Prawn with Basil Mayo	2.5
Octopus with gochujang sauce	2.5
Fresh Tuna	3.0
Grilled Salmon with Cream Cheese Sauce	3.0
Teriyaki Eel	3.0
Tamago Nigiri (Free Range Egg) with prosciutto & kimchi aioli	3.0

CUCUMBER BOAT

Flying Fish Roe	2.5
Prawn & Mushroom with sour cream, balsamic & micro coriander	3.0
Spicy Tuna	3.0

SUMMER RICE PAPER ROLL

Bulgogi Beef with Ponzu	2.0
Teriyaki Chicken with Ponzu	2.0
Grilled Prawn with Ponzu	2.0

VEGAN

Kimchi Roll with cucumber avocado topped with kumara puree	1.8
Vege Roll with Pumpkin Puree	1.8
Vege Summer Roll with Ponzu	2.0
Grilled Organic Tofu & Oyster Mushroom topped with Pumpkin Puree	2.0
Eggplant & Avocado Cucumber Boat	2.5
Oyster Mushroom Cucumber Boat	2.5
Inari Boat with Seaweed Salad	2.5
Avocado & Cucumber Maki	2.5

VEGETARIAN

Inari sweet, fried tofu pocket	1.8
Kumara & Avocado with Black Sesame Mayo	1.8
Avocado, Cucumber, Cream Cheese & Pineapple	2.0
Pineapple, Cream Cheese & Inari	2.2
Strawberry, Cream Cheese & Inari	2.2
Avocado Nigiri with Citrus Mayo	2.5

BEVERAGES

Organic Green Tea	3	Six Barrel soda range	5
Miso Soup	3	seasonal edition	5.5
Seasonal Miso Soup	4	Harpoon Cold Brew Coffee	5.5
Karma Range	4.5	Antipodes Water still sparkling	5.5
Daily Organics Kombucha original winter summer	5.5	Batchwell Kombucha pineapple beetroot	6.5

ALL CHICKEN & EGG USED ARE FREE RANGE
ALL SUSHI ARE GLUTEN FREE EXCEPT FOR THE
STRAWBERRY / PINEAPPLE CREAM CHEESE INARI,
ALL THE INARI BOATS & THE CHICKEN KATSU WRAP

Please ask for any other special dietary requests

 Gluten Free  Vegan  Vegetarian