

IZAKAYA		FRIED / TEMPURA		SUSHI ROLLS	
Edamame (vgn, gf) w/ sea salt	6.5	Crispy Eggplant w/ Apple Miso (vgn, gf) Crushed sesame seeds, chives, apple miso glaze	15	Vege Quinoa Roll (6pcs, vgn, gf) Avocado, cucumber, inari, pickled carrot topped w/ quinoa	14
Spicy Edamame (vgn) w/ house made spicy dipping sauce	7.5	S.F.C (gf) Shota fried chicken, sichimi mayo w/ lemon	15	Mt. Fuji Roll (8pcs) Crumbed prawn, cucumber, spicy tuna tartare, jalapeño slices & spicy mayo	20
Okonomiyaki Stick (1pc) Japanese pancake, Kewpie mayo, okonomi sauce	6.5	Popcorn Prawn Tempura prawn w/ creamy spicy mayo, chive	14	Spider Roll (6pcs, gfo)	19
Pork Katsu Bao (1pc) Crumbed pork loin, pickles, shiso tartare	8	Broccoli Tempura (gf,vgo) Pecorino, mustard mayo	12.5	Fried soft shell crab, avocado, cucumber, tobikko, daikon	
Steamed Vegetable Gyoza (5pcs, vgn) w/ ponzu, mint oil	11	RICE BOWL		Rock'n'Roll (8pcs, gfo)	20
Pork Gyoza (5pcs) w/ sesame ponzu	12	Chicken Teriyaki Don (gf)	20	Seared tuna, avocado, cucumber, grilled salmon, spring onion & flying fish roe, soy grill & mustard mayo	
Prawn Gyoza (5pcs) w/ crispy chilli ponzu	13	Grilled chicken, teriyaki sauce on rice		Volcano Roll (8pcs, gfo)	21
Asian Greens (gf)	21	Yakiniku BBQ Pork Don (gf)	19	Miso kingfish, cucumber, sesame, blow torched prawn mayo & sweet potato crisp	
Sauteed greens in premium oyster sauce, fried shallots		Thinly sliced pork belly with Japanese BBQ sauce		Spicy Salmon Roll (8pcs)	20
Shiso Garlic Butter Scallop (4pcs, gf) Twice cooked scallop, Asparagus, Dill, Pink Pepper	22	Salmon Teriyaki Don (gf)	21	Spicy salmon, cucumber topped with sliced avocado, teriyaki sauce and QP mayo	
		Grilled salmon, teriyaki sauce on rice		Dragon Roll (8 pcs)	21
		Yakiniku BBQ Wagyu Don (gf)	21	Crumbed prawn, grilled salmon, avocado, jalapeño, flying fish roe, soy grill & mustard mayo	
		Wagyu sliced beef with Japanese BBQ sauce		NIGIRI SUSHI (4pcs)	
		SASHIMI			
		(9PCS / 14PCS,GF)			
Kingfish Carpaccio jalapeño, saikyo miso & shiso ponzu	19	Salmon Sashimi	21 / 31	Salmon (gf)	12
Tuna Sashimi Tacos (2pcs) Crispy tacos, Spicy mayo tuna & wasabi tobikko	14	Tuna Sashimi	23 / 33	Prawn (gf)	12
Salmon Nori tacos (2pcs, gf) Nori crisp, sushi rice, mentaiko mayo, pickled jalapeño	13	Mixed Sashimi	22 / 32	Kingfish (gf)	14
		Sashimi Zen (20pcs)	42	Grilled Salmon (gfo)	16
				Mixed Nigiri (gfo, 6pcs/12pcs)	20/38

LUNCH BENTO SPECIALS

Sashimi, vegetable tempura, house salad,
 daily special side dish, miso soup, rice with your
 choice of main / \$25

Salmon Miso Yaki

Salmon Teriyaki

Grilled Chicken Teriyaki

Yakiniku BBQ Wagyu

Chicken Katsu

Vegeterian Option Available

SALAD

Tori Cos Salad (gf) 16
 Poached chicken breast, Yuzu yugurt dressing, Pea ten-
 drills, Pecorino

Matcha Soba & Quinoa Salad (v, vgo) 13
 Green tea noodle, quinoa, tempura crunch, nori, soy dressing
 Add Teriyaki chicken +8
 Grilled salmon +10

Kaiso Salad (vgn, gf) 10
 Seaweed salad, green salad with yuzu dressing

COMBINATION

Shota Bento Box (gf) 32
 Chef selection of sashimi, Grilled Miso Salmon,
 Fried Chicken and QP mayo, Vegetable side dish,
 House salad, pickles Miso soup and rice

Sushi & Sashimi Moriawase (gfo) 42
 Combination of sushi (6pcs), sashimi (10pcs) & sushi roll (4pcs)

Shota Platter (gfo) 105
 Combination of sushi (12pcs), sashimi (20pcs) & Rock'n roll

PLATES

Soft Shell Crab Tempura (gfo) 26
 Nanban Tsuke, baby radish, heirloom tomato, sesame

Salmon Miso Yaki (gf) 27
 Saikyo miso, wild rice puff with lemon

Sakamushi Kingfish & Clam (gf) 33
 Steamed kingfish & Clams with Sake, homemade semi-dried
 tomato, seasonal vege, Yuzu kosho

Shota No Beef Rib (gf) 33
 Sous vide angus beef short rib, sticky glazed BBQ teri sauce &
 siriracha salt Add Steamed Bao bun +3

Wagyu Sukiyaki (gf) 30
 Thinly sliced wagyu cooked in warishita sauce,
 shitake mushroom, onion, chive

CURRY DON

Vegetable Curry Don (v) 19
 Classic Japanese curry with rice & steamed vegetables

Katsu Curry Don 22
 Classic Japanese curry with rice & crumbed chicken
 breast

Wagyu beef Curry Don 22
 Classic Japanese curry with rice & stir fried wagyu beef

RAMEN

Pork Tan Tan Ramen 18
 Free range ground pork, soft boiled egg, naruto, mustard
 leaf in rich creamy sesame & chilli broth

Vegeterian Tan Tan Ramen (vgo) 18
 Corn, cabbage, beanshoot, sesame seed, spring onion,
 mustard leaf in rich sesame & chilli broth
 Vegan Option : + 2

Extra : 1/2 boiled egg + 1 Chilli Crisp + 1
 Pork mince + 4 Extra vege + 4
 Chicken breast +4.5

ON THE SIDE

Spinach mushroom Ohitashi (vgn,gf) 9

Steamed Vegetable (gfo, vgo) 11

Roasted Heirloom Carrots (gf,v) 12

Miso Soup (gf) 4

Japanese White Rice (gf) 4

House Pickle Trio (gf) 8