

IZAKAYA	FRIED / TEMPURA	SUSHI ROLLS
Edamame w/ sea salt (vgn, gf) 6.5 w/ house made spicy dipping sauce (vgn) 7.5	Crispy Eggplant w/ Apple Miso (vgn, gf) 15 Crushed sesame seeds, chives, apple miso glaze	Mt. Fuji Roll (8pcs) 20 Crumbed prawn, cucumber, spicy tuna tartare, jalapeño slices & spicy mayo
Okonomiyaki Stick (1pc) 6.5 Japanese pancake with Octopus, Kewpie mayo, okonomi sauce	S.F.C (gf) 15 Shota fried chicken, sichimi mayo w/ lemon	Spider Roll (6pcs, gfo) 19 Fried soft shell crab, avocado, cucumber, tobikko, daikon
Pork Katsu Bao (1pc) 8 Crumbed pork loin, pickles, shiso tartare	Popcorn Prawn 14 Tempura prawn w/ creamy spicy mayo, chive	Rock'n'Roll (8pcs, gfo) 20 Seared tuna, avocado, cucumber, grilled salmon, spring onion & flying fish roe, soy grill & mustard mayo
Steamed Vegetable Gyoza ( 5pcs, vgn) 11 w/ ponzu, mint oil	Broccoli Tempura (gf, vgo) 13 Pecorino, mustard mayo	Spicy Salmon Roll (8pcs) 20 Spicy salmon, cucumber topped with sliced avocado, teriyaki sauce and QP mayo
Pork Gyoza (5pcs) 12 w/ sesame ponzu	<b>RICE BOWL</b>	Dragon Roll ( 8 pcs) 21 Crumbed prawn, grilled salmon, avocado, jalapeño,
Prawn Gyoza (5pcs) 13 w/ crispy chilli ponzu	Chicken Teriyaki Don (gf) 20 Grilled chicken, teriyaki sauce on rice	<b>NIGIRI SUSHI</b> (4pcs)
Asian Greens (gf) 21 Sautéed greens in premium oyster sauce, fried shallots	Yakiniku BBQ Pork Don (gf) 20 Thinly sliced pork belly with Japanese BBQ sauce	Salmon (gf) 13 Tuna (gf) 15 BBQ Eel 16 Grilled Scallop (gfo) 16 Prawn (gf) 12 Kingfish (gf) 14 Grilled Salmon (gfo) 16 Mixed Nigiri (gfo, 6pcs/12pcs) 20/38
Shiso Garlic Butter Scallop (4pcs, gf) 22 Pan Seared Hokkaido scallop, Asparagus, Pink Pepper	Salmon Teriyaki Don (gf) 21 Grilled salmon, teriyaki sauce on rice	<b>FOR LITTLE ONES</b>
<b>COLD</b>	Yakiniku BBQ Wagyu Don (gf) 22 Wagyu sliced beef with Japanese BBQ sauce	Little miso ramen 7 Teriyaki Chicken & Rice 12 Chicken Katsu & Rice 13 Baby Roll 7
Kingfish Carpaccio 19 Jalapeño, saikyo miso & shiso ponzu	<b>SASHIMI</b> (9PCS / 14PCS, GF)	
Tuna Sashimi Tacos (2pcs) 15 Crispy tacos, Spicy mayo tuna & wasabi tobikko	Salmon Sashimi 22 / 32 Tuna Sashimi 24 / 35 Mixed Sashimi 23 / 33 Sashimi Zen (20pcs) 43	
Salmon Nori tacos (2pcs, gf) 13 Nori crisp, sushi rice, mentaiko mayo, pickled jalapeño		

## LUNCH BENTO SPECIALS

Sashimi, vegetable tempura, house salad,  
 Spinach mushroom Ohitashi, miso soup, rice with your  
 choice of main

Salmon Teriyaki	27
Grilled Chicken Teriyaki	25
Yakiniku BBQ Pork	26
Yakiniku BBQ Wagyu	28
Sushi & Sashimi	30
Vegeterian Option Available	25

## SALAD

Chicken & Avocado "Goma-Ae" Salad Chicken breast, cherry tomato, onion, avocado smash, goma dressing	14
Matcha Soba & Quinoa Salad (v, vgo) Green tea noodle, quinoa, tempura crunch, nori, soy dressing	13
Add Teriyaki chicken	+8
Grilled salmon	+11
Kaiso Salad (vgn, gf) Seaweed salad, green salad with yuzu dressing	10

## COMBINATION

Shota Bento Box (gf) Chef selection of sashimi, Grilled Miso Salmon, Fried Chicken and QP mayo, Vegetable side dish, House salad, pickles Miso soup and rice	32
Sushi & Sashimi Moriawase (gfo) Combination of sushi (6pcs), sashimi (10pcs) & sushi roll (4pcs)	43
Shota Platter (gfo) Combination of sushi (12pcs), sashimi (20pcs) & Rock'n roll (8pcs) and baby roll (6pcs)	105

## PLATES

Soft Shell Crab Tempura (gfo) Nanban Tsuke, baby radish, heirloom tomato, sesame	26
Salmon Miso Yaki (gf) Saikyo miso, wild rice puff with lemon	27
Spicy Tori Steak Chargrilled Chicken, House made Spicy Yakitori Sauce, Assorted seasonal veges, Spring onion	26
Shota No Beef Rib (gf) Sous vide angus beef short rib, sticky glazed BBQ teri sauce & siriracha salt Add Steamed Bao bun +3	34
Wagyu Sukiyaki (gf) Thinly sliced wagyu cooked in warishita sauce, shitake mushroom, onion, chive	30

## CURRY DON

Vegetable Curry Don (v) Classic Japanese curry with rice & steamed vegetables	20
Katsu Curry Don Classic Japanese curry with rice & crumbed chicken breast	22
Wagyu beef Curry Don Classic Japanese curry with rice & stir fried wagyu beef	23

## RAMEN

Pork Tan Tan Ramen Free range ground pork, soft boiled egg, naruto, mustard leaf in rich creamy sesame & chilli broth	19
Vegeterian Tan Tan Ramen (vgo) Corn, cabbage, beanshoot, sesame seed, spring onion, mustard leaf in rich sesame & chilli broth Vegan Option : + 2	18
Extra : 1/2 boiled egg + 1 Pork mince + 4 Chicken breast +4.5	Chilli Crisp + 1 Extra vege + 4

## ON THE SIDE

Spinach mushroom Ohitashi (vgn,gf)	10
Steamed Vegetable (gfo, vgo)	11
Roasted Heirloom Carrots (gf,v)	12
Miso Soup (gf, vgn)	4
Japanese White Rice (gf)	4
House Pickle Trio (gf)	8