

## ENTREE

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<b>Edamame with Yuzu Salt</b>	<b>\$8</b>
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Steamed green soybeans with yuzu citrus salt

<b>Agedashi Tofu</b>	<b>\$12</b>
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Lightly fried tofu in savory dashi sauce  
with grated daikon and green onion

<b>Tuna Tartare</b>	<b>\$14</b>
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Fresh tuna tartare with popping tobiko and rice crackers

<b>Spicy Chicken Karaage</b>	<b>\$12</b>
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5 pc of crispy Japanese fried chicken with spicy mayo

<b>Grilled Eel Kabayaki</b>	<b>\$16</b>
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Grilled eel glazed in rich with sweet teriyaki sauce

## JAPANESE OMELETTE

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<b>Seaweed</b>	<b>\$15</b>
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Fluffy eggs rolled with seaweed and spicy sauce

<b>Mentai Cheese</b>	<b>\$15</b>
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Fluffy eggs rolled with spicy cod roe and melted cheese

<b>Mushroom Soy Butter Omelette</b>	<b>\$15</b>
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Fluffy eggs rolled with mushrooms and soy butter sauce

<b>Grilled Eel</b>	<b>\$18</b>
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Fluffy eggs rolled with savory grilled eel  
and sweet teriyaki sauce

\*Available Only at Southport



## SALAD

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### Sashimi Salad

\$18

A vibrant mix of fresh seasonal seafood and greens with homemade dressing

### Grilled Veggie Salad

\$15

A medley of colorful grilled vegetables, naturally sweet and smoky

### Tofu & Wakame Salad

\$15

Chilled tofu with seaweed, cucumber, and citrus soy dressing

### Chicken Sesame Salad

\$16

Tender grilled chicken on mixed greens with sesame dressing and crunchy onions

## SOUP

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### Tomato Dashi Soup

\$8

Light and savory dashi broth with fresh tomato

### Pumpkin Soup

\$8

Creamy pumpkin soup with a Japanese kombu dashi base

### Veggie Miso Soup

\$7

Traditional miso soup with vegetables

### Pork Miso Soup

\$8

Traditional miso soup with tender pork slices and vegetables

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## RICE BOWL

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### **Sweet Soy Wagyu Rice Bowl**

**\$25**

wagyu beef simmered slowly in sweet soy sauce,  
served on rice

### **Wagyu Curry Bowl**

**\$25**

Japanese keema curry made with premium wagyu  
and a hint of umami dashi

### **Veggie Curry Bowl**

**\$22**

A hearty curry with colorful seasonal vegetables  
and rich Japanese spices

### **Spicy Chicken Karaage Bowl**

**\$24**

Crispy Japanese fried chicken with spicy mayo  
over steamed rice

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### Grilled Eel Kabayaki Ochazuke

**\$28**

Plump, perfectly grilled eel with crispy edges, served over warm rice and fragrant dashi broth.

**Rice | Grilled Eel Kabayaki | Dashi Broth**



### Tuna Tartare and Flying Fish Roe Ochazuke

**\$28**

Silky tuna tartare and popping tobikko combine in a light, refreshing ochazuke bowl.

**Rice | Tuna Tartare | Flying Fish Roe | Cucumber | Rice Crackers | Lotus Root | Dashi Broth**



### Sweet Soy Wagyu and Burdock Ochazuke

**\$28**

Tender wagyu simmered in sweet soy sauce, served with earthy burdock root and aromatic dashi.

**Rice | Wagyu Shigure Beef | Burdock Root | White Sesame | Chili | Dashi Broth**



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## Seafood Jewel Bowl

**\$28**

A vibrant bowl of tuna, shrimp, seared scallops and tobikko –a colorful seafood treasure.

**Rice | Tuna Tartare | Shrimp | Seared Scallops | Flying Fish Roe | Cucumber | Nori | Lotus Roo**



## Wagyu Shio Koji Keema Curry Plate

**\$25**

Umami-rich wagyu keema curry with dashi and shio-koji, served with colourful seasonal vegetables.

**Rice | Wagyu Keema | Carrot Rapé | Red Cabbage with Ume Dressing | Seared Pumpkin | Green Beans & Okra | Corn | Capsicum | Broccolini | Mixed Salad**



## Homemade Pumpkin Soup and Veggie Plate

**\$25**

Creamy pumpkin soup infused with kombu dashi, served with 16-grain rice and vibrant vegetables.

**16-Grain Rice | Pumpkin Soup | Mixed Salad | Carrot Rapé | Red Cabbage with Ume Dressing | Broccolini | Okra | Edamame | Seared Corn | Capsicum | Pumpkin | Lotus Root | Yuzu | Coriander**



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### Japanese-Style Hamburger & Tomato Dashi Soup Plate

**\$25**

Juicy soy-glazed hamburger steak paired with light tomato-dashi broth and seasonal vegetables.

**16-Grain Rice | Japanese-Style Hamburger | Tomato Dashi Soup | Carrot Rapé | Red Cabbage with Ume Dressing | Mixed Salad | Okra & Broccolini | Soft Boiled Egg**



### Pork Kimchi with Sweet Soy Oriental Plate

**\$25**

Savoury pork stir-fried with kimchi, balanced with a Sweet & Spicy Soy Based Sauce and refreshing sides.

**Rice | Pork & Kimchi | Carrot Rapé | Red Cabbage with Ume Dressing | Mixed Salad | Okra | Pickled Cucumber | Soft-Boiled Egg**



### Yuzu Miso Marinade Salmon Plate

**\$25**

Grilled salmon marinade with fragrant yuzu miso, served with colourful and nutritious seasonal sides.

**16-Grain Rice | Yuzu Miso Salmon | Carrot Rapé | Red Cabbage with Ume Dressing | Mixed Salad | Okra & Broccolini | Soft-Boiled Egg | Lotus Root | Coriander | White Sesame**



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