



## SMALL PLATES

<b>Quinoa &amp; Edamame Salad</b>	1200
<i>Organic Quinoa, Edamame &amp; Mixed Greens tossed in a tangy dressing.</i>	
<b>Chilli &amp; Lime Calamari Salad</b>	850
<i>An aromatic Herb salad with Chilli, Lime &amp; Squid.</i>	
<b>Edamame</b>	SeaSalt 600    Chilli Garlic 650
<i>Japanese Soy beans steamed with your choice of Seasalt or our homemade Chilli Garlic.</i>	
<b>Miso Soup</b>	550
<i>Soy Bean soup cooked with Dashi stock.</i>	
<b>Spiced Noodle Broth</b>	550
<i>Clear spicy broth with noodles &amp; vegetables.</i>	
<b>Dobin Mushi Soup</b>	650
<i>A clear traditional seafood soup.</i>	
<b>Tebayaki Wings</b>	1100
<i>Japanese style grilled Chicken wings tossed in a spicy sauce.</i>	
<b>Rock Shrimp</b>	1300
<i>Deep fried Shrimp tossed in a creamy spicy sauce.</i>	
<b>Moriawase Tempura</b>	1800
<i>An assortment of mixed vegetable and seafood Tempura.</i>	
<b>Prawn Tempura</b>	2 pcs 1000    5 pcs 1800
<i>Prawns deep fried in Japanese Tempura Batter.</i>	
<b>Gyoza</b>	Chicken 900    Shrimp 1050
<i>Japanese style dumplings stuffed with your choice of meat.</i>	
<b>Chicken Yakitori</b>	900
<i>Skewered Chicken cooked on our Robata Grill. 2 Skewers</i>	



## LIVE TEPPANYAKI

<b>HIBACHI CHICKEN</b>	1600	<b>TENDERLOIN BEEF</b>	1800
<i>Tender cuts of Chicken, Hibachi Style.</i>		<i>Local Tenderloin Beef cooked to your choice of doneness.</i>	
<b>HIBACHI PRAWN</b>	2200	<b>ANGUS BEEF</b>	3450
<i>Juicy Prawn cooked in Soy, Butter &amp; Garlic.</i>		<i>Garlic &amp; Soy seasoned Angus Beef cooked in Butter.</i>	
<b>RED SNAPPER</b>	2100	<b>NORWEGIAN SALMON</b>	2800
<i>Red Snapper Fillet prepared in Garlic, Butter &amp; Soy.</i>		<i>Seasoned Norwegian Salmon cooked Hibachi Style.</i>	
<b>LOBSTER TAIL</b>	3400	<b>HIBACHI BLACK COD</b>	3600
<i>Fresh Lobster Tail cooked Hibachi Style.</i>		<i>Our signature Alaskan Black Cod cooked Teppanyaki Style.</i>	
<b>Butter Rice</b>	450	<b>Yaki Udon Chicken</b>	1500
<b>Garlic Rice</b>	600	<b>Yaki Udon Beef</b>	1600
<b>White Rice</b>	500	<b>Yaki Udon Prawn</b>	1700
<b>Egg Fried Rice</b>	600		



# ROBATA GRILL

- PREMIUM GRILL & BAKE ENTREES -

チキン	<b>KYOTO CURRY</b> <i>Chicken slices tossed in our special Homestyle savoury sauce. Served with Rice</i>	1250
サーモン	<b>MISO SALMON</b> <i>Norwegian Salmon Steak, marinated with Miso.</i>	2500
サーモン	<b>BLACK COD</b> <i>Alaskan Cod marinated in Miso.</i>	3100
牛肉	<b>SPICED BEEF TENDERLOIN</b> <i>Imported Tenderloin served with Steak Sauce.</i>	2200
牛肉	<b>ANGUS BEEF STEAK</b> <i>Premium Angus Filet Mignon served with Garlic Butter, creamed Spinach &amp; Spiced Mash.</i>	3450
ワギユ	<b>WAGYU STEAK (Grade 8-9)</b> <i>Wagyu Beef, Tenderloin marinated in Salt &amp; Pepper.</i>	7500
ワギユ	<b>NEW STYLE GRILLED SALMON</b> <i>Grilled fillet of Salmon, on a bed of creamy Spinach and our house special tangy sauce.</i>	2450
テリヤキ	<b>TERIYAKI</b> <i>Grilled Teriyaki Meat served with Butter Rice.</i>	
	<b>CHICKEN</b>	1400
	<b>BEEF</b>	1700
	<b>SALMON</b>	2300
カツ	<b>CLASSIC KATSU CURRY</b> <i>Panko coated crispy chicken topped with our katsu curry sauce.</i>	1400
エビ	<b>GRILLED JUMBO PRAWNS</b> <i>Jumbo Prawns grilled with aromatic Herbs &amp; Butter.</i>	1850
ステーキ	<b>JAPANESE PEPPER STEAK</b> <i>Imported fillet Mignon topped with a Japanese Style Szechuan peppercorn sauce.</i>	2400

Extra Condiment: 250/-



# SUSHI MENU

## TATAKI & SASHIMI

### SPICY TUNA TATAKI

*Pan seared Tuna drizzled  
with a tangy sauce. (8 pcs)* 1500

### ANGUS BEEF TATAKI

*Seared Beef slices served  
with Momiji & Truffle Oil. (8 pcs)* 1600

### SALMON SASHIMI

*Slices of Norwegian  
Salmon. (5 pcs)* 2250

### SASHIMI PLATTER

*Salmon, Snapper 8pcs 3200  
Prawn & Tuna 12pcs 4200*

## MAKI / ROLLS

8 pcs

### CRUNCHY MAKI

*Prawn Tempura wrapped  
in Crunch.* 1250

### CRUNCHY VEGETABLE ROLL

*Mixed vegetable roll  
ideal for Vegetarians.* 950

### DYNAMITE CALIFORNIA ROLL

*Prawn Tempura, Cucumber &  
Tobiko with Dynamite Sauce.* 1550

### SIGNATURE CALIFORNIA ROLL

*Crabstick, Cucumber,  
Avocado & Tobiko.* 1500

### KAMIKAZI MAKI

*Spicy Salmon, Crunch  
& Kamikaze Sauce.* 1700

### SUMO SUNSET ROLL

*Prawn Tempura, Cucumber,  
Crunch, Crabstick & Creamy Sauce* 1650

### VOLCANO MAKI

*Spicy Prawn Tempura, raw  
Salmon & Crunch with a fiery  
hot sauce.* 1850

### ANGUS STEAK TARTARE ROLL

*Tender American Angus  
seasoned with Truffle Oil.* 2400

### SPICY TUNA ROLL

*A traditional stuffed &  
topped with Tuna.* 1800

### SPICY SALMON ROLL

*A roll stuffed and topped with  
Norwegian Salmon.* 1800

### DRAGON ROLL

*Spicy Tuna & Sweetwater Eel  
with finely cut Avocado slices.* 2650

### RAINBOW ROLL

*Avocado & Crab, topped with  
a colourful mix of Seafood.* 1900

## NIGIRI

2 pcs

Tuna 900  
MAGURO

Norwegian Salmon 900  
SHAKE

Yellowtail 1100  
NAMACHI

Shrimp 600  
EBI

Freshwater Eel 1200  
UNAGI

Crabstick 900  
KANI

### Nigiri Platter MIXED SEAFOOD

*8 mixed Nigiri including Tuna, Salmon,  
Red Snapper & Shrimp, with 6  
mixed Maki Rolls.*

14 pcs  
2800  
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## DRINKS MENU

# サーモン

Pink Grapefruit Fizz	375
Passion fruit Mojito	375
Mint Margarita	375
Pina Colada	375
Electric Lemonade	375
Green Apple Soda	375
Blueberry Chiller	375
Apple Gingerade	375
Peach Iced Tea	395
Caramel Frappe	450
Perrier sm	595
Perrier lg	895
Club Soda	145
Nestle Water sm	95
Nestle Water lg	165
Coke	165
Diet Coke	165
Sprite	165
Sprite Zero	165
Fanta	165
Fresh Lime	195
Green Tea	250
Black Tea	250
Spiced Tea	295
Americano	295
Espresso	195
Espresso Double	295
Cappuccino	325
Café Latte	325
Caramel Macchiato	395
Kit Kat Shake	450
Oreo Shake	450

