

BENTO

CHEF'S SELECTION OF HOT DISH (PROTEIN OR VEGETARIAN) \$22.5

Protein or Veg of the day served with salad, white rice, edamame & dessert

NO SUBSTITUTES

TAPAS

EDAMAME (C, VGN) \$7

Steamed whole soybeans seasoned with salt

SPICY EDAMAME (C, VGN) \$8.5

Steamed whole soybeans with a spicy sauce

RENKON CHIPS (GF, VGN) \$7

Deep fried lotus chips with shichimi salt

EBI MAYO (GF) \$20

Battered prawns tossed in our signature spicy mayo

STEAMED BAO (3PCS) \$24

BUTA pork belly with slaw & teriyaki mayo

DUCK Slow cooked duck with coriander & cucumber

WAGYU Soy braised wagyu with onion jam & cucumber

TORI KARAAGE (GF) \$20

Deep fried marinated chicken with leaf salad & sriracha mayo

TEPPAN NASU (GF, V) \$16

Fried eggplant in sweet miso topped with parmesan

SAKE ABURI CARPACCIO (C) \$20

Flamed salmon, finely sliced with wakame, red onion, sesame seeds & ponzu

TUNA TATAKI (C) \$22

Lightly seared tuna with soy, yuzu & shallot dressing on shredded daikon

GYOZA (6PCS)

Pan fried dumplings with soy ponzu, choice of:

TORI *Chicken* \$18

BUTA *Pork* \$18

EBI *Prawn* \$21

WAGYU *Marbled Beef* \$24

YASAI *Vegetable (VGN)* \$15

STEAMED WHITE RICE \$4

MESHI

JAPANESE CURRY

Served with white rice, Japanese curry & house pickles, choice of:

\$20

TORI KARAAGE *Fried Chicken*

BUTA *Pork*

GYU *Beef*

YASAI *Vegetables (V)*

DONBURI

Served with white rice, teriyaki sauce & house pickles, choice of:

\$20

TORI KARAAGE *Fried Chicken (GFO)*

SAKE *Salmon (GFO)*

BUTA *Pork*

YASAI *Vegetables (VGN, GFO)*

SALAD

GARDEN SALAD (CO, V)

Mixed leaves, carrot, radish & red onion with mustard dressing

\$12

KAISO (C, VGN)

Seaweed salad with sesame

\$9.5

SALMON SALAD (GF)

Pan fried salmon with mixed leaves, carrot, radish & red onion with mustard dressing

\$20

SUSHI & SASHIMI

SMALL PLATTER (6PCS) *no substitutions

Chefs Selection of freshly cut sashimi

\$30

LARGE PLATTER (38PCS) *no substitutions

Sake California Roll (8PCS), Ichi Ni Roll (8PCS), mixed sashimi (12PCS), mixed nigiri (10PCS)

\$110

ICHI NI ROLL (8PCS) (C)

Inside out roll with lobster, avocado & cucumber topped with flamed salmon & Japanese mayo

\$27

DRAGON ROLL (5PCS) (C)

Inside out roll with seared tuna, cucumber, avocado, tobiko, Japanese mayo, sriracha & spring onion

\$27

SAKE CALIFORNIA ROLL (8PCS) (C)

Inside out salmon & avocado roll coated with tobiko

\$25

YASAI ROLL (8PCS) (C, VGN)

Inside out roll with seasonal vegetables

\$24

HOSOMAKI (6PCS)

SAKE <i>Raw Salmon</i> (C)	\$10
MAGURO <i>Raw Tuna</i> (C)	\$12
AVOCADO (VGN, C)	\$9
KAPPA <i>Cucumber</i> (VGN, C)	\$9

DESSERT

CHOCOLATE HARUMAKI (3PCS)	\$15
Chocolate spring rolls with mascarpone cream	

ICHI LICKS	SINGLE \$13	TRIO \$33
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One lick and you can't stop!

Homemade gourmet ice creams, choice of:

- ◆ Green Tea & Biscuit (V)
- ◆ Rosewater Turkish Delight (GF)
- ◆ Milk Chocolate & Caramel (V, GF)
- ◆ White Chocolate & Berry

MIXED GYOZA (16 PCS)

\$40

A selection of pan fried dumplings with soy ponzu

MESHI BOWLS

\$75

Tori Donburi

*Fried Chicken served with white rice,
teriyaki sauce & house pickles*

Yasai Donburi

*Pan fried vegetables served with white rice,
teriyaki sauce & house pickles*

Gyu Curry

*Japanese beef curry, white rice,
& house pickles*

Buta Curry

*Japanese pork curry, white rice,
& house pickles*

NO SUBSTITUTES

BEER

ASAHI SOUKAI 3.5% ABV 330ML	\$8
KIRIN ICHIBAN SHIBORI 5% ABV 500ML	\$12
KIRIN LAGER 5% ABV 334ML	\$10
ECHIGO KOSHIHIKARI RICE LAGER 5% ABV 500ML	\$12
COEDO 'RURI' PILSENER 5% ABV 333ML	\$12
COEDO 'SHIRO' HEFEWEIZEN 5.5% ABV 333ML	\$12
COEDO 'SHIKKOKU' DARK LAGER 5% ABV 333ML	\$12
COEDO 'KYARA' INDIAN PALE LAGER 5.5% ABV 333ML	\$12
COEDO 'BENIKA' SWEET POTATO AMBER 7% ABV 333ML	\$12
COEDO 'MARIHANA' SESSION IPA 4.3% ABV 333ML	\$12

SAKE

KIZAKURA KURA NO UTA JUNMAI 720ML BTL 14.5% ABV	\$55
KIZAKURA'S' JUNMAI DAIGINJO 500ML BTL 16% ABV	\$70
YUKINOBOUSHA JUNMAI GINJO 720ML BTL 16% ABV	\$90
ASABIRAKI OKARAKUCHI SUIJIN JUNMAI 300ML BTL 16.5% ABV	\$35
ASABIRAKI NAMBURYU DENSHO ZUKURI DAIGINJO 300ML BTL 15.5% ABV	\$47
RANMAN MANAGU TAKO JUNMAI 300ML BTL 14.5% ABV	\$40
KIZAKURA HANA KIZAKURA JUNMAI GINJO 300ML BTL 12% ABV	\$35
RIHAKU 'BLUE PURITY' JUNMAI 300ML BTL 14% ABV	\$40

*FOR BEVERAGE TASTING NOTES PLEASE REFER TO OUR WEBSITE

WINE

SPARKLING WINES

NV CHARLES PELLETIER BLANC DE BLANC	\$25
Loire Valley, FR	
NV VALLATE PROSECCO	\$25
Veneto, IT	
JACK RABBIT MOSCATO (375ML)	\$25
Bellarine Peninsula, VIC	

WHITE WINES

BABICH 'BLACK LABEL' SAUVIGNON BLANC	\$25
Marlborough, NZ	
HENRY FROST RIESLING	\$25
Clare Valley, SA	
BABICH 'BLACK LABEL' PINOT GRIS	\$25
Marlborough, NZ	
PALADINO PINOT GRIGIO	\$25
Veneto, IT	
BABICH 'ORGANIC' CHARDONNAY	\$25
Marlborough, NZ	

ROSE & RED WINES

ESTANDON HERITAGE ROSE	\$25
Cotes De Provence, FR	
DUCK SHOOT PINOT NOIR	\$25
Adelaide Hills, SA	
INGRAM ROAD SHIRAZ	\$25
Heathcote, VIC	
WICKS ESTATE CABERNET SAUVIGNON	\$25
Adelaide Hills, SA	

NON ALCOHOLIC

VOSS STILL or SPARKLING WATER 375ML	\$6
VOSS STILL or SPARKLING WATER 800ML	\$8.5
PEPSI, PEPSI MAX or SOLO 300ML	\$4.5
SCHWEPPES LEMONADE, GINGER ALE, TONIC WATER or SODA WATER 300ML	\$4.5
PHOENIX ORGANIC GINGER BEER 330ML	\$6
CHARLIES APPLE JUICE, ORANGE JUICE, or COCONUT WATER 300ML	\$6
RAMUNE IMPORTED JAPANESE LEMONADE 200ML	\$6
BOD KOMBUCHA 330ML	\$6
APPLE & GINGER, LEMON & GINGER or BERRY & GINGER	