

33.0 set menu or 38.0 includes dessert

beverage choice of one of the following drinks

fresh juice

a small fresh juice from our selection

bottled soft drink

your choice of one of our bottled soft drinks

lemon iced tea

a glass of refreshing home made lemon iced tea

wine

one small glass of house chardonnay, shiraz cabernet or sparkling wine

† green tea available on request

side dish choice of one of the following sides

chilli squid

lightly fried chilli squid served with lime dipping sauce

tori kara age

deep fried chicken pieces prepared with soy sauce, sake, mirin, dried oregano and fresh ginger marinade. served with a chilli, garlic and soy sauce

sweet potato kusabi v

hand-cut chips served with basil and wasabi mayonnaise

edamame v choose sprinkled with salt, or garlic and chilli

freshly steamed green soya beans. the perfect complement with drinks. hold up to your mouth and squeeze the succulent beans from the pod

main choice of one of the following mains

teriyaki choose with beef or chicken

tender chicken or beef tenderloin and red onions in teriyaki sauce, served with japanese-style rice. garnished with red pickles, mixed sesame seeds and mixed leaves

spicy chicken itame

succulent strips of stir-fried ginger chicken with red chillies, zucchini, broccoli, red onions, mint, basil, coriander, ginger, garlic and a wedge of lime. served on steamed jasmine rice

yaki soba

teppan-fried soba noodles with egg, chicken, shrimps, onions, green and red capsicum, beansprouts and spring onions. garnished with mixed sesame seeds, fried shallots and pickled ginger

ginger chicken udon

teppan-fried udon noodles with chicken marinated in ginger, garlic and lemongrass. served with snow peas, red onions, beansprouts, chillies, egg and spring onions. garnished with pickled ginger and fresh coriander

yaki udon

teppan-fried udon noodles with curry oil, shiitake mushrooms, egg, leeks, prawns, chicken, grilled chikuwa, beansprouts and green and red capsicum. garnished with spicy ground fish powder, mixed sesame seeds, fried shallots and pickled ginger

amai udon

teppan-fried udon noodles with egg, fried tofu, prawns, red onions, leeks and beansprouts. topped with crushed roasted peanuts and a wedge of lime this dish contains nuts

thai style stir-fried noodles

stir-fried rice noodles with chicken and prawns, egg, spring onions, tamarind sauce and beansprouts. garnished with lime, fresh coriander and crushed peanuts this dish contains nuts

chicken katsu curry

chicken fillet deep fried in crispy panko breadcrumbs, served with a light curry sauce and japanese-style rice. garnished with mixed leaves and red pickles

otsunaaji beef salad

marinated beef tenderloin in cumin, aniseed and ginger stir-fried with caramelised red onions, sweet potato, red chillies, eggplant, mint and red capsicum in a coriander, lime and soy dressing. served on a bed of baby spinach and chinese cabbage. garnished with fried shallots

suzushii chicken salad

chicken fillet, sweet red grapefruit, red onions, spring onions, carrots and snow peas in a tamarind and orange dressing served on a bed of mixed leaves with thai basil and coriander garnished with fried wonton skins

cha han

stir-fried jasmine rice with chicken and prawns. tossed with egg, snow peas, sweetcorn, mushrooms and spring onions. accompanied with a bowl of vegetarian miso soup and pickles

dessert choice of one of the following desserts

fruit katsu a delightful combination of crispy breaded seasonal fruit deep fried with coconut ice cream. served with a honey and ginger sauce

2 scoops of ice cream or sorbet check with your server for the flavour of the day

v suitable for vegetarians