

sharing menu

sharing in a group cannot be easier! we have pulled together a tasty selection of our most popular items for you and your friends to enjoy – decision-free

\$25 per person (min foursome or more)

includes
one drink
per person*

sides

edamame

freshly steamed green soya beans, choose sprinkled with salt, or stir-fried in chilli and garlic

chilli squid

deep-fried squid seasoned with sea salt and shichimi. served with a lime sauce

gyoza

steamed and grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic, sesame and soy sauce

sides

chilli squid

deep-fried squid seasoned with sea salt and shichimi. served with a lime sauce

tori kara

deep-fried chicken pieces marinated with soy sauce, sake, mirin, dried oregano, thyme and fresh ginger. served with a chilli, garlic, sesame and soy sauce

gyoza

steamed and grilled chicken dumplings filled with cabbage, chinese leaf, chinese chives and water chestnut. served with a chilli, garlic, sesame and soy sauce

v dishes suitable for vegetarians

*choose from a bottle of asahi super dry beer, red or white house wine, or a small juice from the fresh juices or regular sized bottle of soft drink

mains

yaki soba (v option - yasai yaki soba)

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

teriyaki chicken or beef

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

chicken katsu (v option – yasai katsu curry)

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

includes
one drink
per person*

mains

spicy chicken itame (v option – spicy tofu itame)

succulent strips of chicken marinated in ginger, garlic and lemongrass with stir-fried broccoli, zucchini, red chilli, red onion, mint, basil, coriander, garlic, ginger and chilli oil. served on steamed jasmine rice and garnished with a wedge of lime

teriyaki steak soba

grilled beef tenderloin on a bed of teppan-fried soba noodles with curry oil, snow peas, chillies, red onions, ginger, beansprouts and baby bok choy. with teriyaki sauce, coriander and mixed sesame seeds

teriyaki salmon

grilled salmon fillet served on a bed of japanese-style rice with steamed baby bok choy, garnished with mixed sesame seeds, nori, spring onions and drizzled with teriyaki sauce