

## starters

<b>tuna tasting plate for 2</b> tuna & avocado sushi rolls, tuna tataki salad with white dressing & tuna tacos with Kozaemon Junmai 'sake shots'	33
<b>oysters</b> 3 pacific oysters with Japanese salsas	15
<b>seaweed salad</b> 5 different kinds of seaweed with bonito infused vinaigrette	14
<b>sashimi tacos</b> 2 tuna & salmon sashimi filled baby tacos with chilled tomato salsa matched with Kozaemon Junmai 'sake shots'	17
<b>beef tataki</b> seared tenderloin with garlic chips, snow peas sprouts & tataki sauce	20
<b>wagyu new style</b> thin slices of wagyu beef lightly seared with hot oil & finished with ginger, chives & yuzu soy	27
<b>chicken nanban</b> twice-fried chicken pieces served chilled in bonito-infused marinade, with charred spring onions & a hint of chilli	16
<b>scallop kataifi</b> quick-fried scallops wrapped in crispy kataifi pastry, served in a half shell with light yuzu gel & caviar	20

+ <b>edamame</b> lightly salted soy beans in the pod	8
<b>bocconcini tempura</b> crunchy tempura cheese slices with reduced balsamic, lemon & salt	10
<b>teriyaki burger balls</b> light & tender skewered beef balls, grilled & finished with a teriyaki glaze	12
+ <b>salt &amp; pepper tofu</b> crispy fried tofu pieces with chilli & spring onion	12
<b>panko rice balls</b> soy bean, bamboo & shiitake mushroom balls served with wasabi mayonnaise	12
<b>butterfish lettuce cups</b> 4 pieces of grilled miso-marinated butterfish in lettuce cups	14
<b>crispy chicken</b> karaage fried chicken pieces served with salsa & sauces	16
<b>steamed prawn dumplings</b> 6 pieces of Chinese-inspired shumai with spicy ponzu	17
<b>tonkatsu cups</b> 4 pieces of panko-fried pork belly & spring-onion bites, served in lettuce cups with mustard miso & Japanese barbeque sauce	16
<b>steamed wagyu dumplings</b> tasty steamed beef, ginger and chive dumplings with spicy sour dipping sauce	17

**kushiyaki** (grilled skewers)

2 per serve accompanied by classic teriyaki or spicy sauce

<b>chicken</b>	10
<b>wagyu 7+</b>	15
<b>eggplant</b>	6
<b>zucchini</b>	6
<b>pork belly</b>	10

## mains

<b>wasabi &amp; pepper vegetables</b> sautéed seasonal vegetables finished with wasabi soy & pepper sauce	19
<b>kingfish yuan yaki</b> grilled hiramasa kingfish marinated in soy, mirin & sake with hints of ginger & lemon, finished with lime miso	31
<b>wagyu teriyaki</b> grainfed wagyu 7+ cooked medium rare, served on sautéed shiitake & buckwheat with yakiniku sauce.	39
<b>chicken teriyaki</b> plump breast fillet finished with sweet teriyaki sauce on bok choy & spring onions	29
+ <b>miso-cream scallops</b> pan-seared scallops, baby corn, asparagus, shiitake mushrooms & yuzu miso cream	31
<b>snapper mushimono</b> steamed line-caught snapper pieces with rice noodles, Chinese cabbage, ponzu & chives	32
<b>pan seared ocean barramundi</b> cone bay ocean barramundi pan seared & finished with butter soy on sweet ponzu buckwheat & tomato salsa	31
<b>popcorn shrimp</b> bite-sized prawn tempura pieces tossed with creamy spicy sauce	29
<b>ebi avocado grill</b> juicy char-grilled U8 prawns & avocado, served with dipping sauces & salsas	29
<b>scampi tempura</b> crunchy tempura scampi tails with sweet ponzu, coriander & jalapeño slices	36
+ <b>salt and pepper bug tails</b> crispy fried bug tail meat pieces tossed in salt & pepper seasoning with a side of yuzu pepper mayonnaise & lime squeeze	36
<b>assorted tempura</b> prawns, fish & seasonal vegetables with tentsuyu dipping sauce	29

## please note:

- \* a 10% service charge applies to all groups of 10+
- \* please inform your server of any dietary requirements, eg: gluten free
- \* all seafood is subject to availability & seasonality
- \* tamari (gluten-free) & low-sodium soy are available on request
- + gluten free
- \* menu items may contain traces of nuts
- \* all EFTPOS & credit card transactions incur a \$1.30 surcharge
- \* saké gift vouchers & private dining rooms are available
- \* please ask about our banquet menus



## salads

<b>house salad</b> mesclun mix, frisée lettuce, daikon tsuma & wafu dressing	11
<b>chirashi salad</b> yuzu-dressed sashimi pieces, crunchy salad mix, thin noodles, sliced sushi omelette & flying fish roe, topped with daikon tsuma & tempura crunch	25

## rice &amp; soups

+ <b>steamed rice</b>	4
+ <b>miso soup</b> tofu, spring onion & wakame	5
+ <b>scampi miso</b> whole scampi, daikon, spring onion & sansho pepper	13
<b>hiyashi chūka</b> chilled ramen noodles served with avocado, cucumber, lettuce, steamed chicken, fried onion, tomato & omelette, dressed with sesame soy	21

## sushi &amp; sashimi

+ <b>sashimi combo</b> classic-style sashimi with soy & wasabi (18 pieces)	47
<b>sushi set</b> chef's selection of nigiri (10 pieces), tamago, classic thin roll (6 pieces) & miso soup	47
<b>sashimi appetiser</b> 8 pieces of sashimi with wasabi & soy	18
<b>kingfish jalapeño</b> Hiramasa kingfish, yuzu soy, thin jalapeño slices & coriander	22
+ <b>aburi sushi selection</b> 5 kinds of seared nigiri sushi	27
<b>white-soy snapper</b> thin slices of sashimi snapper topped with sesame seeds, chives, yuzu juice & white-soy dressing	18
<b>tuna ceviche</b> lemon dressing, finished with coriander, jalapeño chilli, tomato & crunchy fried onion	24

		nigiri sushi (slice on rice) 2 pieces per serve	sashimi (mp = market price) 4 pieces per serve
<b>tuna</b>	(akami)	10	20
<b>salmon</b>	(shake)	8	16
<b>salmon belly</b>	(shake toro)	11	22
<b>kingfish</b>	(hamachi)	7	14
<b>whiting</b>	(kisu)	8	16
<b>eel</b>	(unagi)	10	-
<b>prawn</b>	(ebi)	10	20
<b>bonito</b>	(katsuo)	8	16
<b>cuttlefish</b>	(ika)	7	14
<b>snapper</b>	(tai)	9	18
<b>salmon roe</b>	(ikura)	11	22
<b>scallop</b>	(hotate)	10	20
<b>scampi</b>	(tenaga ebi)	17	34
<b>flying fish roe</b>	(tobiko)	7	-
<b>omelette</b>	(tamago)	5	10

## sushi maki

## cut rolls

<b>tuna avocado</b> tuna, avocado, mayo, cucumber & tempura crunch with black & white sesame seeds	15
<b>dynamite</b> spicy tuna, shredded onion & cucumber with spicy tobiko	15
<b>prawn tempura roll</b> prawn-tempura pieces rolled inside out with spicy mayonnaise, spicy tobiko & cucumber	18
<b>philadelphia</b> salmon, cream cheese, avocado, cucumber & chives with tempura crunch	15
<b>spider maki</b> fried soft-shell crab, cucumber & mayo with spicy tobiko, chives	18
<b>U8 prawn roll</b> jumbo prawn tempura rolled with cucumber, mayonnaise & tobiko	18
<b>nixon</b> grilled eel, cream cheese, cucumber & tempura crunch with jalapeño mayo rolled inside out with avocado	22
<b>S express</b> scallops, spicy mayo, cucumber, seared salmon, witlof & sweet sauce	22
<b>kingfish double crunch</b> kingfish, jalapeño mayo, coriander, cucumber, tempura crunch (inside & out) finished with sweet soy & spicy masago	15