

ALL-DAY MENU



定食 Higawari Teishoku

Chicken Katsu	25
Fish Katsu	25
Yakitori	25
Grilled Miso Salmon	28
Grilled Teriyaki Salmon	28
Mushroom Butter Yaki (V)	28
Kingfish Sashimi	30
Salmon Sashimi	30

Premium Teishoku

Char-grilled Ox-tongue	35
Char-grilled Eel	38
Assorted Sashimi	38

Please inform us with any allergies or dietary requirements.
For side-dishes & specials, scroll down the 'Menu' web-page!

前菜

Teishoku Add-ons

Edamame (V) <i>Sprinkled with shichimi salt</i>	+6.5
Deep Fried Cauliflower (V) <i>Glazed with sweet & spicy sauce</i>	+7
Katsuobushi Fries <i>Bonito flakes with nori</i>	+7
Nagoya Chicken Wings <i>Garlic soy glaze with black-pepper aroma</i>	+9
Yuzukosho Drumettes <i>Served with house-made yuzukosho, citrusy and spicy</i>	+9
Karaage <i>Chicken thigh marinated in tomato essence, deep-fried</i>	+9.5
Salmon Sashimi <i>Served with sushi soy and wasabi</i>	+15
Kingfish Sashimi <i>Served with sushi soy and wasabi</i>	+17
Sashimi Moriawase <i>Chef's choice of assorted sashimi</i>	+20

デザート

Dessert

Home-made Ice Cream <i>Served with Peanut Crumble</i> Choose from: - Matcha flavour - Hojicha flavour - Miso flavour	5
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DRINKS MENU

飲み物

Non-Alcoholic Drinks

	Hot	Cold
Batch Brew Coffee	5.5	6
Yuzu Lemon Lime Tea <i>House-made Preserved Yuzu base</i>	5.5	6.5
Sencha Hojicha Genmaicha Uji, Kyoto <i>Green tea Roasted Green tea Green Tea + Roasted Rice</i>	5.5	6.5
Matcha Hojicha Latte <i>Soy + 0.5, Ice cream + 1.5</i>	5.5	6.5
Plum Ade Yuzu Ade		6
Matcha Tonic		6.5
Lemon Lime Bitter		5.5
Coke Coke Zero Coke Diet Sprite Calpis		4.5
San Pellegrino Sparkling (750ml Bottle)		8
Mount Franklin Still Water (500ml Bottle)		3

酒

Alcoholic Drinks

	Bottled Beer	Fruit Sake
Asahi	8	
Sapporo	8	
Kirin Ichiban	10	
Choya Umeshu 120 ml <i>Natural Plum Wine</i>		8
Nigori Yogurt Sake (6% alc.) 60 ml <i>Mildly sweet and sour yogurt-like taste</i>		9
Nakanu Umeshu 120 ml <i>Plum Wine with Yuzu Aroma</i>		13
Premium Yuzushu 60ml/120ml <i>Yuzu sake with fruity and citrusy aroma</i>		14 / 18

Sake

Recommended temperature:

Chilled 5-15 °C (C), Room Temp 15-25 °C (R), Warm 30-40 °C (W)

120ml / 240ml / 720ml
Glass / Tokuri / Bottle

Kizakura Yamahai Jikomi Kyoto (C/R/W) <i>Soft & gentle house sake, clean finish</i>	8 / 15 / 42
Kimoto Junmai Ginjo Akita (C/W) <i>Deep umami taste with a sharp finish</i>	13 / 25 / 69
Roman Junmai Ginjo Fukushima (C) <i>Gentle sweetness with a sharp finish</i>	16 / 32 / 92
Sanzen Junmai Diaginjo Okoyama (C) <i>Fruity aroma with floral notes and a dry finish</i>	16 / 32 / 92
Kokuryu Junmai Ginjo Fukui (C) <i>Graceful aroma, clean taste</i>	79
Gassan Izumo Junmai Ginjo Shimane (C) <i>Honeycomb, nutshell & mushroom aroma, fruity yet dry</i>	81

Whiskey

Hakushu Distillers Reserve 30 ml <i>Fruity aroma</i>	15
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Wine

120ml / Bottle

-Rose-	
Pittnauer Dogma Rose 2015, Austria	9 / 45
Cote des Roses 2019, France	13 / 60
-White-	
Jim Barry Riesling 2019, Clare Valley	9 / 45
Denton Shed Chardonnay 2019, Yarra Valley	12 / 55
Santa Margherita Pinot Grigio 2019, Italy	13 / 60
-Red-	
Cat Amongst The Pigeons Shiraz 2019, Barossa Valley	9 / 45
Clos Clare The Hays Boys Grenache 2018, Clare Valley	13 / 65
Punt Road Pinot Noir 2018, Yarra Valley	14 / 70