

## ASSORTED SASHIMI

Salmon, Tuna, Scallop 3 pcs each	34
add a Prawn (Argentine red prawn)	+9

## A LA CARTE SASHIMI

Salmon (6 pcs)	22
Tuna (6 pcs)	22
Scallop (6 pcs)	23

# SASHIMI

# SUSHI

## NIGIRI

Salmon (2 pcs)	13
Tuna (2 pcs)	13
Scallop (2 pcs)	13
Prawn (2 pcs) with flying fish roe	13
+Aburi	+1

## ROLLS

Salmon & Avocado (8 pcs) with flying fish roe	19
Tuna & Avocado (8 pcs)	19
Teriyaki Chicken (10 pcs)	19
Mixed Vegetable (8 pcs)	19
Tempura Prawn (8 pcs)	19
Eel & Cucumber (8 pcs)	22

### EXTRAS

Extra Wasabi	1
Extra Gari	2
Mayo	2

Blue Cod Nori Tempura tempura sauce, shiso salt	28
Grilled Salmon with miso-honey glaze, eggplant	27
Salmon Nanban fried salmon pieces, sweet&sour soy marinade, capsicum, onion	19
Tempura Prawn 4 pcs / tempura sauce, shiso salt	25
Grilled Scallop butter soy sauce, yuzu pepper, lotus chips	27

## SEAFOOD

## MEAT

Chicken Karaage Japanese fried chicken, otsumami moyashi, mayo	25
Beef Tataki seared as rare. ponzu sauce, garlic chips, onion slice	23
Pork Katsu panko-crumbed pork fillet with tonkatsu sauce	25
Teriyaki Chicken char grilled teriyaki chicken, mayo	24
Chicken Salad poached chicken breast, honey ginger marinade, spring onion sauce and yuzu pepper	22
Beef Kushiyaki char-grilled ribeye skewers, onion-ginger sauce, sesame seeds	23

Vegetable Tempura VO	26
5 kinds of seasonal vegetables, tempura sauce, shiso salt	
Age-bitashi	19
4 kinds of seasonal vegetable "compote" in dashi stock	
Okonomiyaki	21
bonito flakes, mayo, okonomiyaki sauce, aonori	
Agedashi Tofu VO	18
tempura sauce, grated daikon&ginger, bonito flakes	
Seasonal Salad V	18
with Cave dressing	
add tofu (organic firm tofu)	+5
add soba (buckwheat noodle)	+5
Cha-mame V	10
Premium Edamame with Marlborough sea salt	

VO:veg option available

V: Vegetarian

## VEGETABLE

## SIDES

Otsumami Moyashi V	10
soy+vinegar marinated mung bean, seven spice chilli	
Steamed Rice V	5
Miso Soup	5
seaweed and spring onion	

Green tea Tiramisu	18
Umami Miso Pavlova baby pavlovas, sweet miso custard	15
Trio of Ice Cream black sesame/green tea/vanilla	15
Roti Doughnuts coated with cinnamon sugar, vanilla bean icecream, peanut fudge sauce, peanut	15

# DESSERT

Please be aware that our kitchen is a mixed-use kitchen.  
We take allergies very seriously and will do our best to accommodate your needs, but we cannot guarantee a completely allergen-free environment. If you have any concerns or questions, please don't hesitate to ask our staff for assistance.

\*Contactless & credit card surcharge of 1.7% applies

\*A 15% surcharge applies on Public Holidays

S / L / B  
150ml / 230ml / 720ml

## Junmai Daiginjo

Dassai 45 ●	32	49	145
Shirakabekura ●	31	48	
Zenkuro ●	32	54	165 750ml

● : dry  
● : off dry  
● : medium

## Ginjo

Kubota Senjyu ●	18	30	85
Shirakabekura ●	18	30	
Masumi ●	19	32	
Zenkuro ●	27	45	135 750ml

# SAKE

## Junmai

Otokoyama ●	18	30	
Shirakabekura ●	18	30	
Shochikubai -Gold Flake- ●			84
Zenkuro ●	20	37	110 750ml

## Honjozo

Hakkaisan ●	19	31	95
Tsukasabotan ●	18	30	

## Hot Sake

Shochikubai Ten ●	14	24	
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## Umeshu -Plum Wine-

Choya	60ml		
+Soda	12		
	+5		

G / B

## Methode Traditionelle

Gibbston Valley 18 87

## Sauvignon Blanc

Gibbston Valley 14 65

Amisfield 70

## Chardonnay

Mt Edward 17 82

Peregrine 85

## Pinot Gris

Hawkshead 13 63

Amisfield 75

# WINE

## Riesling

Peregrine Dry 13 63

Amisfield Dry 68

Valli Waitaki 75

## Rose

Hawkshead 15 70

Terra Sancta 68

## REDS

Mt Edward **Pinot Noir** 19 95

Valli **Pinot Noir** Waitaki 135

Mt Difficulty Ghost Town **Syrah** 26 130

## Tap

Asahi Super Dry (5%) 13

## Bottle/Can

Heineken (5%) 11

Emerson's Pilsner (5%) 12

Canyon Hazy IPA (6%) 13

Canyon Hazy Pale Ale (5.2%) 12

Ginger Bear (4%) 12

Macs Cloudy Apple Cider (4.7%) 11

Macs mid vicious (2.5%) 11

Asahi Super Dry (0%) 10

# BEER

# SHOCHU

Kurokirishima -potato- 15

Nikaido -barley- 13

Yokaichi -rice- 12

## CHU-HAI

Try Chu-hai, a popular Japanese cocktail made with shochu of your choice and mixers!

Soda + Lemon +5

Apple juice +5

Grapefruit juice +5

Calpico +5

Green tea (hot/cold) +5

Hot water + Umeboshi (salted plum) +5

Suntory Hibiki -blend-	30
Nikka Taketsuru -pure malt-	26
Suntory Chita -single grain-	19
Suntory Toki -blend-	13
<u>mixer</u>	
Soda + Lemon	+3

## WHISKEY

## SOFT DRINKS

Sparkling Water 500ml	9
Calpico yogurt-like drink with lactic acid	7
Coca Cola	6
Coca Cola Zero	6
Soda + Lemon	6
Orange Juice	6
Apple Juice	6
Pink Grapefruit Juice	6
Hot Green Tea	6