

ASSORTED SASHIMI

Salmon, Tuna, Scallop
3 pcs each 35

add a Prawn (Argentine red prawn) +9

VO: veg option
available

V: Vegetarian

A LA CARTE SASHIMI

Salmon (6 pcs) 23

Tuna (6 pcs) 23

Scallop (6 pcs) 24

Seasonal Salad V 19
with Cave dressing

add tofu (organic firm tofu) +5

add soba (buckwheat noodle) +5

Cha-mame V 11
Premium Edamame with Marlborough sea salt

Otsumami Moyashi V 11
soy+vinegar marinated mung bean, seven spice chilli

Miso Soup 5
seaweed and spring onion

TO START

SUSHI

NIGIRI

Salmon (2 pcs) 14

Tuna (2 pcs) 14

Scallop (2 pcs) 16

Prawn (2 pcs) 14
with flying fish roe

+Aburi (torched) +1

ROLLS

Salmon & Avocado (8 pcs) 20
with flying fish roe

Tuna & Avocado (8 pcs) 20

Mixed Vegetable (8 pcs) V 20

Tempura Prawn (8 pcs) 20

Teriyaki Chicken (10 pcs) 20

Eel & Cucumber (8 pcs) 23

EXTRAS

Extra Wasabi 1

Extra Gari 2

Mayo 2

Beef Kushiyaki	26	VO: veg option available V: Vegetarian
char-grilled ribeye skewers, onion-ginger sauce, sesame seeds		
Beef Tataki	24	
seared as rare. ponzu sauce, garlic chips, onion slice		
Grilled Salmon	27	
with miso-honey glaze, eggplant		
Grilled Scallop	26	
butter soy sauce, yuzu pepper, lotus chips		
Salmon Nanban	19	
fried salmon pieces, sweet&sour soy marinade, capsicum, onion		
Agedashi Tofu VO	18	
tempura sauce, grated daikon&ginger, bonito flakes		
Vegetable Mizore Ankake	21	
flash-fried seasonal vegetables in daikon sleet and shiitake mushroom stock, spring onion, bonito flakes		

TAPAS -SMALL-

TAPAS -LARGE-

Chicken Karaage	25
Japanese fried chicken, otsumami moyashi, mayo	
Blue Cod Nori Tempura	28
tempura sauce, shiso salt	
Pork Katsu	25
panko-crumbed pork fillet with tonkatsu sauce	
Teriyaki Chicken	25
char grilled teriyaki chicken, mayo	
Chilled Chicken Breast	23
poached chicken breast, spring onion sauce and yuzu pepper, salad leaves with Cave dressing	
Prawn Tempura	26
4 pcs / tempura sauce, shiso salt	
Vegetable Tempura VO	26
5 kinds of seasonal vegetables, tempura sauce, shiso salt	
Okonomiyaki	22
bonito flakes, QP mayo, sticky ginger soy, aonori	

Green tea Tiramisu	18
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Umami Miso Pavlova baby pavlovas, sweet miso custard	16
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Trio of Ice Cream black sesame/green tea/vanilla	16
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Roti Doughnuts coated with cinnamon sugar, vanilla bean icecream, peanut fudge sauce, peanut	17
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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 150ml	/ L 230ml	/ B	
<u>Junmai Daiginjo</u>				● : dry
Dassai 45 ●	34	52	160 720ml	● : off dry
Shirakabekura ●	38	58		● : medium
Zenkuro ●	36	54	180 750ml	
<u>Ginjo</u>				
Kubota Senjyu ●	19	30	85 720ml	
Shirakabekura ●	19	30		
Zenkuro ●	28	43	140 750ml	
<u>Junmai</u>				
Otokoyama ●	20	31		
Shirakabekura ●	20	31		
Zenkuro ●	24	37	120 750ml	
<u>Honjozo</u>				
Hakkaisan ●	21	33		
Tsukasabotan ●	20	31		

SAKE

<u>Nigori</u>			
Zenkuro ●	26	40	74 375ml
<u>Hot Sake</u>			
Otokoyama ●	20	31	
Shochikubai Ten ●	14	24	
<u>Umeshu -Plum Wine-</u>			
Choya	12		
+Soda	+5		

Methode Traditionelle

Gibbston Valley	18	89
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Sauvignon Blanc

Gibbston Valley	14	69
Amisfield		79

Chardonnay

Mt Edward	18	89
Peregrine		94

Pinot Gris

Hawkshead	15	71
Amisfield		88

WINE

Riesling

Peregrine Dry	14	69
Amisfield Dry		83
Valli Waitaki		92

Rose

Hawkshead	15	73
Terra Sancta		76

REDS

Mt Edward Pinot Noir	22	106
Valli Pinot Noir Waitaki		166
Mt Difficulty Ghost Town Syrah	28	139

Tap

Asahi Super Dry (5%)	14
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Bottle/Can

Emerson's Pilsner (5%)	12
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Canyon Hazy IPA (6%)	13
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Canyon Hazy Pale Ale (5.2%)	12
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Ginger Bear (4%)	12
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Macs Cloudy Apple Cider (4.7%)	11
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Macs mid vicious (2.5%)	11
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Asahi Super Dry (0%)	11
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BEER

SHOCHU

Kurokirishima -potato-	16
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Nikaido -barley-	14
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Yokaichi -rice-	13
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CHU-HAI

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

Soda + Lemon	+5
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Apple juice	+5
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Grapefruit juice	+5
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Calpico	+5
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Green tea (hot/cold)	+5
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Hot water + Umeboshi (salted plum)	+5
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Suntory Hibiki -blend-	43
Nikka Taketsuru -pure malt-	29
Suntory Chita -single grain-	22
Suntory Toki -blend-	15

mixer

Soda + Lemon	+3
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WHISKEY

SOFT DRINKS

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