

Cha-mame V	11
Premium Edamame with Marlborough sea salt	
Seasonal Salad V	20
with Cave dressing	
add tofu (organic firm tofu)	+5
add soba (buckwheat noodle)	+5
Bean Sprout Nibble V	11
crunchy mung bean with a light soy-vinegar, seven spice chilli	
Miso Soup	5
seaweed and spring onion	

TO START

TAPAS -SMALL-

Agedashi Tofu VO	18
tempura sauce, grated daikon&ginger, bonito flakes	
Crispy Salmon Nanban	21
warm fried salmon pieces, chilled sweet&sour soy broth, capsicum, onion	
Grilled Salmon	28
with miso-honey glaze, eggplant	
Vegetable Mizore Ankake	22
flash-fried seasonal vegetables in daikon sleet and shiitake mushroom stock, spring onion, bonito flakes	
Prawn Kushiyaki	24
char-grilled prawn skewers, miso tartar / 2 skewers	
Beef Kushiyaki	28
char-grilled ribeye skewers, onion-ginger sauce, sesame seeds /2 skewers	
Beef Tataki	26
seared as rare. ponzu sauce, garlic chips, onion slice	

VO: veg option
available

V: Vegetarian

TAPAS -LARGE-

Blue Cod Nori Tempura tempura sauce, shiso salt	29
Prawn Tempura 4 pcs / tempura sauce, shiso salt	26
Vegetable Tempura VO 5 kinds of seasonal vegetables, tempura sauce, shiso salt	26
Pork Katsu 4pcs/panko-crumbed pork fillet with tonkatsu sauce	26
Chicken Karaage Japanese fried chicken, osumami moyashi, mayo	26
Teriyaki Chicken char grilled teriyaki chicken, mayo	26
Chilled Chicken Breast poached chicken breast, spring onion sauce and yuzu pepper, salad leaves with Cave dressing	24
Okonomiyaki bonito flakes, QP mayo, sticky ginger soy, aonori	23
Steamed Rice	5

EXTRAS

Sauces	3
Mayo	2

VO: veg option available

V: Vegetarian

SUSHI/SASHIMI

ASSORTED SASHIMI

Salmon, Tuna, Scallop 3 pcs each	36
add a Prawn (Argentine red prawn)	+9

A LA CARTE SASHIMI

Salmon (6 pcs)	24
Tuna (6 pcs)	24
Scallop (6 pcs)	25

NIGIRI

Salmon (2 pcs)	15
Tuna (2 pcs)	15
Scallop (2 pcs)	17
Prawn (2 pcs) with flying fish roe	15
+Aburi (torched)	+1.5

ROLLS

Salmon & Avocado (8 pcs) with flying fish roe	21
Tuna & Avocado (8 pcs)	21
Mixed Vegetable (8 pcs) V	20
Tempura Prawn (8 pcs)	21
Teriyaki Chicken (10 pcs)	21
Eel & Cucumber (8 pcs)	23

EXTRAS

Extra Wasabi	1
Extra Gari	2
Mayo	2

V: Vegetarian

Matcha Tiramisu 18

Umami Miso Pavlova 16
baby pavlovas, sweet miso custard

Trio of Ice Cream 17
black sesame/matcha/vanilla

Roti Doughnuts 17
coated with cinnamon sugar, vanilla bean icecream,
peanut fudge sauce, peanut

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