

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	19
tempura sauce, grated daikon&ginger, bonito flakes		
Crispy Salmon Nanban		22
warm fried salmon pieces, chilled sweet&sour soy broth, capsicum, onion		
Grilled Salmon		28
with miso-honey glaze, eggplant		
Vegetable Mizore Ankake		23
flash-fried seasonal vegetables in daikon sleet and shiitake mushroom stock, spring onion, bonito flakes		
Prawn Kushiyaki		25
char-grilled prawn skewers, miso tartar / 2 skewers		
Beef Kushiyaki		28
char-grilled ribeye skewers, onion-ginger sauce, sesame seeds /2 skewers		
Beef Tataki		27
seared as rare. ponzu sauce, garlic chips, onion slice		

VO: veg option
available

V: Vegetarian

TAPAS -LARGE-

Blue Cod Nori Tempura	29
tempura sauce, shiso salt	

Prawn Tempura	27
4 pcs / tempura sauce, shiso salt	

Vegetable Tempura	27
5 kinds of seasonal vegetables, tempura sauce, shiso salt	

Pork Katsu	27
4pcs/panko-crumbed pork fillet with tonkatsu sauce	

Chicken Karaage	27
Japanese fried chicken, otsumami moyashi, mayo	

Teriyaki Chicken	27
char grilled teriyaki chicken, mayo	

Chilled Chicken Breast	25
poached chicken breast, spring onion sauce and yuzu pepper, salad leaves with Cave dressing	

Okonomiyaki	24
bonito flakes, QP mayo, sticky ginger soy, aonori	

Steamed Rice	5
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EXTRAS

Sauces	2
Mayo	2

VO: veg option available
V: Vegetarian

SUSHI/SASHIMI

ASSORTED SASHIMI

Salmon, Tuna, Scallop 3 pcs each	37.5
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add a Prawn (Argentine red prawn)	+9.5
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A LA CARTE SASHIMI

Salmon (6 pcs)	25
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Tuna (6 pcs)	25
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Scallop (6 pcs)	26
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NIGIRI

Salmon (2 pcs)	15.5
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Tuna (2 pcs)	15.5
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Scallop (2 pcs)	18
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Prawn (2 pcs) with flying fish roe	15.5
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+Aburi (torched)	+1.5
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ROLLS

Salmon & Avocado (8 pcs) with flying fish roe	22
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Tuna & Avocado (8 pcs)	22
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Mixed Vegetable (8 pcs) V	21
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Tempura Prawn (8 pcs)	22
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Teriyaki Chicken (10 pcs)	22
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Eel & Cucumber (8 pcs)	24
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EXTRAS

Extra Wasabi	1
Extra Gari	2
Mayo	2

V: Vegetarian

Matcha Tiramisu	19
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Umami Miso Pavlova baby pavlovas, sweet miso custard	16.5
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Trio of Ice Cream black sesame/matcha/vanilla	17
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Roti Doughnuts coated with cinnamon sugar, vanilla bean icecream, peanut fudge sauce, peanut	18
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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