



## APPETIZERS

<b>YELLOW FIN TUNA</b>	<b>\$13.00</b>
Thinly sliced seared yellow fin tuna, sweet mango dressing Japanese mayonnaise, Thai chili paste, smoked salmon	
<b>SEAFOOD TARTARE</b>	<b>\$17.00</b>
Small cubes of tuna, salmon, crab stick and flying roe, avocado puree sake, balsamic pebbles	
<b>GYOZA DUMPLINGS</b>	<b>\$11.00</b>
Beef dumplings, ponzu sauce, Japanese chilli oil	
<b>SOFT SHELL CRAB TEMPURA</b>	<b>\$20.00</b>
Tempura beer batter, Thai BBQ dip, mixed lettuce and soya dressing	
<b>PRAWN EGG ROLL</b>	<b>\$10.00</b>
Sweet and sour jam, mixed lettuce, soya dressing	
<b>SCALLOPS HOTATE YAKI</b>	<b>\$20.00</b>
Grilled scallops with ponzu sauce, Japanese chilli oil and sweet sake	
<b>CHICKEN SATAY LILIT</b>	<b>\$10.00</b>
Marinated minced chicken wrapped in a lemongrass stick chilli sambal, Bali bean salad	
<b>PEKING DUCK PANCAKES</b>	<b>\$17.00</b>
Crispy duck with cucumber, spring onions, hoisin sauce wrapped in a pancake	
<b>CRAB CAKES</b>	<b>\$24.00</b>
Prawns and crabmeat with seven spice, lime, kimchi mayonnaise sesame seeds and Japanese chilli oil	
<b>WOOD EAR MUSHROOM SALAD *</b>	<b>\$10.00</b>
Wood ear mushrooms, wolf berries, vinegar, sesame oil, spring onions	
<b>WAKAMI SALAD *</b>	<b>\$10.00</b>
Mixed seaweed, cucumber, soya, mirin, rice vinegar, sesame seeds	

\* Vegan/Vegetarian

Price includes 12% GST



## SOUPS

<b>CHICKEN NOODLE</b>	<b>\$10.50</b>
Shredded chicken, rice noodles, crispy garlic	
<b>TOM YAM</b>	<b>\$12.50</b>
Seafood, galangal, kaffir lime leaves, lemon grass	
<b>CRAB WONTON</b>	<b>\$12.50</b>
Carrot, bok choy, spring onion, shitake mushroom	

## SUSHI, SASHIMI & MAKI

<b>VOLCANO MAKI</b>	<b>\$21.00</b>
Deep fried sushi roll with tuna, crabstick, flying fish roe, avocado spicy mayonnaise, teriyaki sauce	
<b>RAINBOW MAKI</b>	<b>\$26.00</b>
Inside out sushi roll topped with salmon, tuna, prawn, reef fish, fish roe avocado, kimchi mayonnaise	
<b>GYU NIKU TERIYAKI MAKI</b>	<b>\$22.00</b>
Beef tenderloin, teriyaki sauce, seven spice, Japanese chilli oil avocado, sesame seed	
<b>VEGAN MAKI *</b>	<b>\$15.00</b>
Romaine lettuce, avocado, asparagus, cucumber, tomato, carrot sriracha sauce, coconut cream	
<b>SASHIMI</b>	<b>\$28.00</b>
Tuna, salmon, red snapper, tiger prawns, radish, cucumber, ginger lime, wasabi, soy sauce	
<b>NIGIRI AND SUSHI MAKI</b>	<b>\$28.00</b>
Nigiri sushi platter, salmon, tiger prawns, tuna, white snapper, wasabi, soy sauce, pickled ginger	

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## MAINS

<b>CHINESE FRIED REEF FISH</b>	\$22.00
Light beer batter, baby beetroot, chilli lemon sauce, cilantro	
<b>THAI YELLOW CURRY PRAWNS</b>	\$34.00
Served with steamed rice	
<b>PORK BELLY KIMCHI</b>	\$22.00
Stir fried pork belly, shitake mushrooms, served with steamed rice	
<b>VEGETABLE TEMPURA *</b>	\$15.00
With a cumin mayonnaise dressing	
<b>GRILLED REEF FISH</b>	\$25.00
Seaweed, baby carrots, bean pods, citrus butter sauce	
<b>STICKY CHINESE LAMB SHANKS</b>	\$38.00
Braised lamb shanks, eggplant, bean pods, Sichuan paste, tomato, wine	
<b>RENDANG BEEF</b>	\$30.00
Slow cook beef tenderloin, served with steamed rice	
<b>TOFU STEAKS *</b>	\$25.00
Grilled tofu and eggplant, hoisin glaze, peanut oil, broccoli, sesame oil snow	
<b>LOBSTER TAIL</b>	\$48.00
Grilled lobster with Romanesco broccoli, baby carrots, Japanese mushrooms tapioca crisp, lemon gel	
<b>SIZZLING SEAFOOD COMBINATION</b>	\$48.00
Grilled lobster, reef fish, tiger prawns, scallops, calamari with a ginger lime peanut sauce	
<b>BLACK ANGUS RIBEYE STEAK</b>	\$55.00
Grilled ribeye beef steak with Asian black pepper sauce, bok choy horseradish mash, baby carrots, Japanese mushrooms	
<b>TIGER PRAWNS</b>	\$48.00
Wok fried prawns served with steamed rice	
<b>NASI GORENG</b>	\$20.00
Stir fried rice, prawn crackers, chicken satay, peanut sauce, fried egg	
<b>TURMERIC CHICKEN</b>	\$18.00
Mild chicken curry with coconut cream served with steamed rice	
<b>ROASTED CAULIFLOWER STEAK *</b>	\$22.00
Baby carrots, bean pods, stir fried quinoa, peanut sauce, Thai chilli, lime dressing	

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## ACCOMPANIMENTS

\$3.00

STEAMED RICE \*

GARLIC FRIED RICE

STEAMED VEGETABLES \*

SPINACH \*

FRENCH FRIES \*

STIR FRIED NOODLES \*

## DESSERT

MOCHI ICE CREAM DUMPLINGS - 3 pcs per portion

\$12.00

Coconut, chocolate orange, salted caramel, mango, green tea

COCONUT CRÈME BRULEE

\$10.00

Green tea ice cream, fresh berries

FRUIT SUSHI

\$8.00

Sticky sweet rice, ginger, coconut milk, passion fruit coulis

SAGO GULA MALAKA

\$9.00

Boiled sago served with coconut milk, melon, mango and lychee sorbet

CINNAMON & PINEAPPLE GATEAU

\$9.00

Served with passion fruit ice cream

ICE CREAM - 2 SCOOPS

\$7.00

Vanilla, strawberry, chocolate, mint, mango, coconut, lemon and lime

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## HOT POT

\$36.00 PER PERSON

Seafood, beef chicken, pork and vegetables which you cook in a hot pot at your table.

### CHOOSE YOUR BROTH

Chicken

Vegetable

Tom yam

Spicy Szechwan

\*Reservation required before 12:00 noon on the required day serves 2, 4, 6 or more guests



## TEPPANYAKI MENU

<b>SEAFOOD SPECIAL</b> tiger prawns, white fish, scallops and tuna	<b>\$54.00</b>
<b>ASIAN WOK SPECIAL</b> tiger prawns, chicken and beef	<b>\$47.00</b>
<b>MEAT SPECIAL</b> chicken, beef & lamb	<b>\$44.00</b>
<b>VEGETARIAN SPECIAL</b> assorted fresh vegetables	<b>\$32.00</b>

## INDIVIDUAL CHOICES

### FISH & SEAFOOD

TUNA	\$34.00
REEF FISH	\$34.00
SEA SCALLOPS	\$47.00
TIGER PRAWNS	\$49.00
LOBSTER TAIL	\$60.00

### MEAT

CHICKEN	\$26.00
LAMB	\$37.00
BEEF	\$37.00
PORK	\$37.00

## DESSERTS

FRUIT ICE CREAM	\$9.00
PANCAKE WITH FRUIT AND ICE CREAM	\$9.00

- \* All menus are served with salad, miso soup, vegetables and fried rice
- \* Reservation required before 12:00 noon
- \* Price includes 12% GST