



Dine-in Menu

Bento Boxes (served with rice and pickles)

Gochi	22
Chef's special, seaweed salad, karaage, deep fried potato prawn, miso soup	
Sake	22
pan fried Tasmanian salmon, seaweed salad karaage, miso soup	
Vegetarian	19
Chef's selection of vegetables sautéed, seaweed salad, potato croquette (V, VG)	

Ramen

Signature Kakuni	17
braised pork belly, bamboo shoot	
Black truffle Soy Tonkotsu	19
chasyu (sliced pork), bamboo shoot, black fungus	
Spicy Pork	17
spicy stir-fried pork mince, black fungus	

Served with: original pork broth (Tonkotsu) which are perfect vessels for the Full-bodied and collagen-rich pork bone soup, served with the thin noodles, bean shoot, spring onion, ajitama (seasoned egg), seaweed

Donburi (served with rice and pickles)

Salmon	15.5
seared Tasmanian salmon with teriyaki sauce and mixed greens	
Chicken teriyaki	15
grilled chicken with teriyaki sauce and mixed greens	
Chicken katsu	15
deep fried crumbed chicken with Japanese curry	
Gyudon	16
sautéed sliced beef & onion with sweet soy sauce and soft boiled egg	

Poke Bowl

(an option of sesame oil dressing (V) or homemade spicy mayonnaise (V))

Salmon – Marinated raw Tasmanian salmon	16
Ahi Tuna – Marinated raw tuna	17
Aloha – Combination of raw tuna and Tasmanian salmon	18
Tofu – Tofu (V, VG)	15
Served with sushi rice, Japanese pickle, avocado, carrot, edamame, cucumber, corn and seaweed salad	

Nigiri

Salmon nigiri	6 pieces 14 / 12 pieces 26
Tuna nigiri	6 pieces 16 / 12 pieces 28
Assorted nigiri	6 pieces 15 / 12 pieces 27

Sashimi

Salmon	8 pieces 16 / 16 pieces 28
Assorted	8 pieces 17 / 16 pieces 29
Tuna	8 pieces 18 / 16 pieces 30

Sushi Rolls

Avocado - avocado (V, VG)	4
Salmon & avocado - fresh Tasmanian salmon, avocado	4.4
Ebi panko - Japanese crumbed prawns, cucumber, spicy mayo, masago	4.3
California - prawn, avocado, mayonnaise, masago	4.3
Chicken teriyaki - grilled chicken, teriyaki sauce, cucumber	4.2
Soft shell crab - soft shell crab, mayonnaise, avocado, masago	4.7
Tuna mayo & avocado - cooked tuna, mayonnaise, avocado	4.3
Crispy chicken - deep fried chicken, mayonnaise, cucumber, tonkatsu sauce, mix greens	4.2

Uramaki (inside & out sushi rolls)

Lobster – lobster filling, avocado, furikake	4.7
Spicy tuna – fresh tuna, cucumber, shiso leaf, spicy mayonnaise, shichimi and black and white sesame seed	4.7

Brown Rice Sushi Rolls (healthy option)

Tuna mayo & cucumber – cooked tuna, mayonnaise, cucumber	4.5
Chicken teriyaki – grilled chicken, teriyaki sauce, cucumber	4.4
Inari – sweet bean curd, cucumber, avocado (V, VG)	4.4

Zensai

Gyukushi - seared wagyu sirloin with teriyaki sauce (2 skewers)	16
Chicken katsu sandwich -	12
crumbed chicken, Japanese coleslaw, tonkatsu sauce, mayonnaise, sandwich bread	
Karaage -	12
deep fried chicken marinated with soy, sake, garlic and ginger served with mayo	
Agedashi tofu - deep fried snow tofu, spring onion, grated ginger, bonito flakes	9.5
Sake shioyaki - seared salmon, salt flakes	13
Tempura -	12
deep fried tempura battered, 2 prawns and seasonal assorted vegetables	
Vegetarian tempura -	11
deep fried tempura battered, seasonal assorted vegetables (V)	
Wagyu tataki -	18
wagyu sirloin, finely sliced onion, micro herbs with onion truffle dressing	
Pork gyoza (4pc) - steamed pork dumplings	10
Takoyaki - octopus ball, tonkatsu sauce, mayonnaise, bonito flakes	9.5
Yasai itame - stir fry assorted seasonal vegetables with teriyaki sauce (V, VG)	8.5
Edamame - soy beans (V, VG)	5.5
Green salad - green salad with onion dressing (V, VG)	9.5
Wakame - seaweed salad (V, VG)	7
Steamed rice (V, VG)	4
Miso soup	4

Desserts

Mango coco cake	6
Green tea cheesecake	6

(V) – Denotes vegetarian dish (VG) – Denotes vegan dish.

Please note we do not split bills. Please note: credit card payments incur a service fee of 1.2% and a surcharge of 10% applies on public holidays.



Drinks

Sake (Cold)

Kizakura (180ml)	16
<i>14% alcohol, semi dry with gold flake</i>	
Kinokuniya Bunzaemon (300ml)	28
<i>15% alcohol, mild fruity fragrance, clean dry finish</i>	
Yuzu Highball (330ml)	18
<i>7% alcohol, sparkling sake cocktail with Yuzu flavour</i>	

Beer / Cider/Shochu

Kirin (330ml) 4.5% alcohol	11.5
Sapporo (355ml) 5.0% alcohol	11.5
Crown Lager (375ml) 4.9% alcohol	11
Little Creatures (330ml) 5.2% alcohol	11.5
Cascade Light (375ml) 2.4% alcohol	9.5
Pipsqueak Apple Cider (330ml) 5.2% alcohol	12
Mandarin and Grapefruit Highball Sparkling Shochu cocktail (250ml) 4.2% alcohol	9.5

Wine

House Sparkling	8.5 / 35
House White - Chardonnay	9.5 / 45
- Sauvignon Blanc	9.5 / 45
House Red	9.5 / 45

Plum Wine served with ice

Yuzu Plum Wine	10
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Iced Tea

Lipton Ice Tea Lemon	6
Lipton Ice Tea Peach	6

Pokka - Green Tea (non-flavoured)	5.5
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Hot Green Tea	(per person) 3.5
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Water

San Pellegrino	500ml 7.5
	250ml 5.5
Mount Franklin	600ml 5.5
	400ml 4.5

Beyond Coconut Water	7.5
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Soft Drinks

Calpis Soda	7
Ramune	6
Cascade Lemon, Lime & Bitters	6
Coca-Cola	5
Diet Coca-Cola	5
Coca-Cola No Sugar	5
Lift	5
Sprite	5
Fanta	5
V Energy Green	6.5

Juice

Aloe Vera	6.5
Apple	6
Orange	6

