



Sashimi



9 Pcs

Premium cuts of super fresh raw fish / served on its own

* **Mixed** Usually ;Tuna, Kingfish, Salmon, Scallop \$21

(& sometimes other local fish: Snapper, Amberjack, Swordfish)

* **Salmon** (Tasmania) - \$17

* **Tuna** when available- (Local) \$22

* **Kingfish Tataki** \$22

Thin slices of sashimi grade kingfish, lightly seared to order w/ crushed daikon radish & spring onions. Comes a citrus ponzu gelee & with a naturally brewed raw soy based dressing

Deluxe Sushi Rolls

Large Rolls, 8pc

* **Crispy Salmon Deluxe Roll** \$17

Seafood (salmon, scallop etc) & karagge Salmon Skin w/ Chilli Sauce

* **Seafood Combo Roll** \$17

Prawn, Crab, Salmon, Avo w/ a Ponzu Dressing

* **Parmigiana Chicken or Tofu Roll** \$15

Avo, Relish & a Trio of melted cheese on top

* **Deep Fried Beef Roll** \$15

Eye fillet Beef, Avo, Cucumber & Spicy Sauce

Nigiri



Premium cuts of fish on a block of rice with a touch of wasabi

* **Mixed Nigiri Set**- Lunch \$19 /Dinner \$24

(L-6/ D-8 pieces of the chefs mixed selection of Nigiri
+ Salmon hosomaki roll & Miso soup)

* **Beef Nigiri Set**- \$14

(4 Pieces of eye fillet beef nigiri, seared w/ chefs sauces)

Individual Nigiri Plates (2pcs) :

* **Tamago (Omlette)**- \$3.9

* **Fresh Salmon** - \$4.8

* **Fresh Kingfish** - \$4.8

* **Boiled Prawn** - \$4.8

* **Fresh Tuna or Scallop**

* **Seared Salmon** ← \$5.5

* **Eye Filet Beef**- \$6.5

* **Unagi (Roasted Eel)** - \$6.5